

RAW

*½ DOZEN OYSTERS, Thai Naam Jim Kai, Lime <i>(gf)</i>	18
*ALBACORE TUNA CRUDO, Cucumber Aguachile <i>(gf)</i>	16

SNACKS

CHILI CRISP DEVILLED EGGS <i>(gf)</i>	6
FENNEL & CITRUS ROASTED OLIVES <i>(gf) (v)</i>	8
SWEET ROSEMARY & CITRUS ROASTED NUTS <i>(gf) (v)</i>	6
BEET PICKLED EGGS <i>(gf)</i>	6
TOGARASHI FRIED CHICKPEAS <i>(gf) (v)</i>	5
PIMENTO CHEESE & SOURDOUGH OR CRACKERS <i>(gf)</i>	8
GARLIC CHILI PEANUTS <i>(gf) (v)</i>	7

CHEESE & CHARCUTERIE

*a la carte with seasonal accompaniments & North Shore
Boulangerie sourdough OR house gluten free crackers (gf)*

HOOK'S 5 Year Cheddar / WI / Cow	6
MARIKEKE Burning Mélange / WI / Raw Cow	7
CARR VALLEY Marisa / WI / Sheep	7
TULIP TREE Trillium / IN / Cow	8
CYPRESS GROVE Humboldt Fog / CA / Goat	7
POINT REYES Original Blue / CA / Raw Cow	7
ETXEGARAI Idiazabal/ Spain / Sheep	8
HOUSE Chicken Liver Mousse	9
HOUSE Smoked Trout Mousse	7
HOUSE Pork Rillettes, Guava Jelly	8
HOUSE Mortadella	7
HOUSE Smoked Duck Ham	8
HOUSE Pork Pâté	8
ALTOS DE IBERIA Serrano Ham / Spain	9

BOARD *chef's choice of 4 cheese and/or charcuterie
selections with bread OR house gluten free crackers &
seasonal accompaniments (gf)* 24

VEGETABLE

Red Braised **FIRM TOFU**, Dark Soy Caramel, House Five
Spice, Tatsoi, Rice Balls, Preserved Radish *(gf) (v)* 14

Wood-Fired **BROCCOLI**, Aglio e Olio, Calabrian Chili Puree,
SarVecchio Parmesan, Roasted Pine Nuts, Oregano, Lemon
(gf) (v) 13

Sambal Charred **FIDDLEHEAD FERNS**, Balinese Ledok-
Ledok Corn & Red Bean Porridge, Thai Basil, Lime,
Toasted Coconut & Chili *(gf) (v)* 14

Panko Breaded **RUTABAGA SCHNITZEL**, Miso Mustard,
Daikon Tsukemono, Scallion, Lemon 15

SALT-ROASTED BEETS, Charred Carrot Purée, Spring Pea
Pistou, Roasted Sunchokes, Crispy Sunchokes *(gf) (v)* 14

HONEYCRISP APPLE SALAD, Butter Lettuce, Walnuts,
Celery, Kohlrabi, Radish, Mustard Maple Vinaigrette
(gf) (v) 13

Chicken Fried **OYSTER MUSHROOMS**, Nashville Hot Sauce,
Scallion, Sweet Pickles, Buttermilk Ranch *(gf) (v)* 14

Wood Fired Za'atar Bread, **MUHAMMARA**H, Arabic Pickles,
Chickpea & Kumquat Balela Salad, Dukkah, Olive Oil,
Pomegranate Molasses *(v)* 26

ANIMAL

DUCK CONFIT FLAUTAS, Foie Gras Guacamole, Crema, Radish,
Pickled Peach Peppers, Oaxaca Cheese, Farm Lettuce 18

Georgian **LAMB MEATBALLS**, Plum Tkemali, Rainbow Chard,
Macerated Apricots, Crème Fraîche, Fresh Herbs *(gf)* 16

Peruvian **POTATO CAUSA RELLENA** Tuna Chorizo, Avocado,
Pickled Onion, Sauce Huancaína, Crispy Potato *(gf)* 14

Vietnamese **BEEF SHORT RIB** Bò Kho, Carrot, Lemongrass,
Fish Sauce, Coconut Juice, Green Chili Condiment, Toasty
Baguette, Herbs *(gf)* 18

Housemade **PORK & GREEN GARLIC SAUSAGE**, Seared Polenta
Cake, Salsa Verde, Asparagus, Frico *(gf)* 17

House Smoked **BABY BACK RIBS**, Pasilla Chili Glaze, Jicama
Slaw, Salsa Verde, Hazelnuts *(gf)* 18

Malaysian **SEAFOOD LAKSA**, Shrimp, Littleneck Clams, Mussels,
Annatto Fish Cake, Rice Noodles, Coconut Turmeric Broth,
House Sambal, Fresh Herbs *(gf)* 20

*Wood fired **BAVETTE STEAK**, Thai Crying Tiger Sauce, Som
Tam Salad, Fresh Herbs, Coconut Jasmine Rice, Farm Lettuce
Cups *(gf)* 34

(gf) - Items that **CAN BE MODIFIED** to be **gluten free**
(v) - Items that **CAN BE MODIFIED** to be **vegan**
YOU MUST INFORM YOUR SERVER IF YOU WANT THESE
ITEMS GLUTEN FREE AND/OR VEGAN

***CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
ITEMS CONTAIN UNLISTED INGREDIENTS, PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS!**

COCKTAILS \$14

#26 QUINTANA MEXICAN WHITE RUM, TAMERLO TAMARIND LIQUEUR, GREENBAR HIBISCUS LIQUEUR, AGUA DE JAMAICA, LIME, CO2

#36 GUAJILLO & MORITA CHILI INFUSED MEZCAL, NIXTA LICOR DE ELOTE, AGAVE, FRESH LIME, TOASTED MASA SALT

#46 TAPATIO TEQUILA BLANCO, CAN DE LA CALLE FORTIFIED AGAVE WINE, APOLOGUE CELERY ROOT LIQUEUR, ACIDIFIED CUCUMBER JUICE

#56 STRAWBERRY INFUSED C. COMOZ VERMOUTH, APEROL, FAIR STATE CITRA AND MOSAIC HOP WATER, SPARKLING ROSE

#66 TANQUERAY RANGPUR LIME GIN, LEMONGRASS VERMOUTH BLANC, SUZE GENTIAN APERITIF, BLACK LIME TINCTURE

#76 KYOYA YUZU GIN, ROKU GIN, JUNMAI SAKE, YUZU & LEMON JUICE, KIRIN ICHIBAN JAPANESE LAGER

#83 WHITLEY NEILL ALOE & CUCUMBER GIN, CUCUMBER, JUNIPER BERRIES, RISHI GINGER LIME ROOIBOS ICE, FEVER TREE INDIAN TONIC WATER

#96 CAPEL PISCO, FRUITFUL PAPAYA LIQUEUR, RHUBARB NECTAR, FRESH LEMON

FAVORITES

#13 ELIJAH CRAIG BOURBON, COINTREAU, TRIOZZI SWEET VERMOUTH, ANGOSTURA BITTERS

#14 BUFFALO TRACE BOURBON, ST. GEORGE BRUTO AMERICANO, COCCHI DI TORINO VERMOUTH, BITTERCUBE CHERRY BARK VANILLA BITTERS, LUXARDO CHERRY

#27 CITADELLE GIN, ELDERFLOWER LIQUEUR, SAGE CORDIAL, GRAPEFRUIT JUICE, LEMON

#51 WHEATLEY VODKA, LILLET BLANC, LEMON, SALERS APERITIF, PRICKLY PEAR, SPARKLING WINE

#102 CHAMOMILE-INFUSED VODKA, MATHILDE PECHE, HONEY SYRUP, FRESH LEMON

FEATURED WINE \$13 GLASS / \$52 BOTTLE

VER SACRUM “GEISHA DE JADE” WHITE BLEND

Valle de Uco, Argentina, 2022

THIS WINE IS A BLEND OF 40% MARSANNE AND 60% ROUSSANNE. THE NOSE JUMPS OUT OF THE GLASS WITH NOTES OF ORANGE PEEL, APRICOT, CANDIED PEACH, AND TANGERINE ALL WOVEN TOGETHER WITH WHITE FLOWERS, LAVENDER, AND A TOUCH OF CORIANDER.

A PORTION OF THESE PROCEEDS BENEFIT TIKKUN HA-IR, A FOOD JUSTICE ORGANIZATION REPURPOSING FOOD WASTE INTO FREE MEALS FOR MILWAUKEEANS IN NEED

NON-ALCOHOLIC COCKTAILS \$12

#84 THE SAME AS COCKTAIL #83 WITH SANS JUNIPRE N/A BOTANICAL SPIRIT INSTEAD OF GIN

#110 SEEDLIP GARDEN 108 N/A SPIRIT, DILL, LOVAGE, BLACK PEPPER, CELERY, FRESH LEMON, DR. BROWN'S CEL-RAY SODA

#120 SEEDLIP SPICE 94 N/A SPIRIT, BLUEBERRY GINGER SHRUB, FAIR STATE CITRA & MOSAIC HOP WATER

BEER DRAFT

INDEED, HELLO MILWAUKEE, LAGER

4.7% Milwaukee, WI

7

SURLY, BEFORE I DIE, GOLDEN LAGER

4.5% Minneapolis, MN

7

GATHERING PLACE, STOR BJORN, NORDIC RED ALE

7.5% Milwaukee, WI

7

GATHERING PLACE, LEDERHOSEN TUXEDO, DUNKEL

WEIZENBOCK 7.4% Milwaukee, WI

8

THIRD SPACE, LAVENDER LEMONADE, FRUITED KETTLE

SOUR 6% Milwaukee, WI

7

EAGLE PARK, SET LIST, IPA

6.5% Milwaukee, WI

7

BEER BOTTLES & CANS

BROWN/AMBER/MALT/DARK

Guinness, Irish Stout (16oz.) *4.2% Dublin, Ireland*

9

New Holland, Dragon's Milk, Bourbon Barrel-Aged Stout

11% Holland, MI

8

Hinterland, Luna, Coffee Stout *5.8% Green Bay, WI*

7

Central Waters, Mudpuppy Porter *5.8% Milwaukee, WI*

7

BELGIAN STYLE/SOUR

Revolution, Freedom of Speech, Peach Session Sour

4.5% Chicago, IL

6

Cuvée des Jacobins, Flemish Sour Ale *5.5% Belgium*

9

Chimay, Red, Trappist Ale *7% Chimay, Belgium*

8

Ommegang, Rosetta, Cherry Bruin *5.6% Cooperstown, NY*

7

Westmalle, Trappist Dubbel *7% Westmalle, Belgium*

10

New Glarus, Belgian Red, *4.0% New Glarus, WI*

7

HOPPY

Alpine, Nelson, West Coast IPA *7% Alpine, CA*

6

New Glarus, Moon Man, No Coast Pale Ale *5% New Glarus, WI*

6

Bell's, Two Hearted, IPA *7% Kalamazoo, MI*

6

Toppling Goliath, King Sue, DIPA (16oz.) *7.8% Decorah, IA*

8

Half Acre, Double Daisy Cutter, Hazy Pale Ale (16oz.)

8% Chicago, IL

7

LIGHTER/WHEAT

Enlightened, Cream City Brix, Cream Ale *5% Milwaukee, WI*

5

3 Sheeps Pils *5.3% Sheboygan, WI*

5

Asahi, Rice Lager (12oz.) *5.2% Asahi, Japan*

5

New Glarus, Spotted Cow, Farmhouse Ale

4.8% New Glarus, WI

6

Gathering Place, Treffpunkt, Kolsch (16oz.)

4.6% Milwaukee, WI

6

Gathering Place, Spezial, Rustic Franconian Lager (16oz.)

5.4% Milwaukee, WI

6

Hoegaarden, Witbier, *4.9% Belgium*

7

Weihenstephaner, Hefeweissbier (500ml)

5.4% Freising, Germany

7

New Glarus, Pilsner, *4.8% New Glarus, WI*

6

GLUTEN FREE/NA/CIDER/OTHER

Paulaner, Grapefruit Radler *2.5% München, Germany*

6

Blake's, El Chavo, Mango Habanero Hard Cider

6.5% Armada, MI

6

Lake Louie, Hard Kombucha, *4.5% Verona, WI*

7

Loon Juice, Hard Cider, *5.5% Spring Valley, MN*

6

Hinterland, Saving Gracie, GF Hazy IPA *5.1% Green Bay, WI*

6

Athletic, Run Wild, NA IPA *Less Than 0.5%, Stratford, CT*

6

Krombacher, NA Pilsner *0% Kreuztal, Germany*

5

Lagunitas, Hoppy Refresher, Hopped Seltzer

0% Petaluma, CA

5

Fair State, Citra & Mosaic Hop Water (16oz.)

0% Minneapolis, MN

6

NessAlla, Grapefruit Eucalyptus Kombucha *0% Madison, WI*

5

NessAlla, Blueberry Mint Kombucha *0% Madison, WI*

5