

SNACKS

CHILI CRISP DEVILLED EGGS (gf)	6	BEET PICKLED EGGS (gf)	6
FENNEL & CITRUS ROASTED OLIVES (gf) (v)	8	PIMENTO CHEESE with Sourdough or Crackers (gf)	8
ROSEMARY & CITRUS ROASTED NUTS (gf) (v)	6	TOGARASHI FRIED CHICKPEAS (gf) (v)	5

CHEESE & CHARCUTERIE

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

HOOK'S 5 Year Cheddar / WI / Cow	6	HOUSE Chicken Liver Mousse	9
MARIEKE Gouda / WI / Raw Cow	7	HOUSE Smoked Trout Mousse	7
ROELLI Red Rock Cheddar Blue / WI / Cow	8	HOUSE Pork Rillettes, Cranberry Sauce	8
ROTH Buttermilk Blue / WI / Cow	7	HOUSE Mortadella	7
TULIP TREE Trillium / IN / Cow	8	HOUSE Pork Pâté	8
CYPRESS GROVE Humboldt Fog / CA / Goat	8	HOUSE Beef Tongue Pastrami	8
EL ATRIO Manchego / Spain / Sheep	8	HOUSE Smoked Duck Ham	8
PICO Picandine en Perigord / France / Goat	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 **(gf)** 24

VEGETABLE

Salt Roasted **BEET & GRAPEFRUIT SALAD**, Farm Lettuce, Endive, Hazelnuts, Gordal Olives, Sheep Milk Feta, Preserved Lemon Vinaigrette **(gf) (v)** 13

Hatch Chile, Chihuahua & Goat Cheese **PUPUSAS**, Curtido Viejo, Odd Duck Hot Sauce, Crema, Cilantro, Radish **(gf)** 14

Tempura **FRIED OYSTER MUSHROOMS**, Charred Lemon Salsa Verde, Kalamata Olive Tapenade, Feta, Dill, Parsley **(gf) (v)** 15

Wood-Fired **BRUSSELS SPROUTS**, Sunflower Seed Butter, Pear Kimchi, Everything Seasoning, Miso Mustard **(gf) (v)** 14

Ras El Hanout **FARM CARROTS**, Garlic Panisse, Mung Bean Mujadara, Sumac Onion, Spinach Labneh, Pink Peppercorn Vinaigrette **(gf) (v)** 14

CAULIFLOWER "HOPPIN' JOHN", Braised Collards, Black Eyed Peas, Cauliflower Purée, Pickled Fresno Peppers, Pea Shoots **(gf) (v)** 15

Wood-Fired Za'atar Bread, **MUHAMMARAH**, Arabic Pickles, Chickpea & Fennel Balela Salad, Dukkah, Olive Oil, Pomegranate Molasses **(v)** 26

ANIMAL

***WEST COAST RAW OYSTERS**, Yuzu Kosho Mignonette **(gf)** 6 PC 18 / 12 PC 32

RAGÚ D'ANATRA, Venetian Duck Ragú, Handmade Pappardelle, Rosemary & Orange Gremolata, Celery Leaf, SarVecchio Parmesan 20

CHA CA LA VONG, Vietnamese Turmeric Fried Catfish, Glass Noodle Salad, Pickled Mustard Greens, Peanut, Herbs, Pineapple Fish Sauce **(gf)** 18

LAMB MERGUEZ SAUSAGE, Butternut Squash, Tfaya, Pardina Lentils, Yogurt, Chermoula **(gf)** 17

Pan-Fried **PORK LOIN SCHNITZEL**, Braised Dandelion Greens, Sauerkraut, Smoked Pork Lardons, Warm Bacon Dressing, Lemon 20

Berberie Braised **BEEF SHORT RIB**, Ash Roasted Sweet Potato, Da'ata, Malawah, Pine Nuts **(gf)** 19

Khao Man Gai, **HAINAN POACHED CHICKEN & RICE**, Ginger Consommé, Fermented Soybean Chili Sauce, Fresh Cucumber, Herbs **(gf)** 17

***Wood-Grilled Peruvian BAVETTE STEAK**, Papas al Horno, Hard Cooked Egg, Aji Panca Mayo, Habañero Onions, Salsa Llatán **(gf)** 24

(gf) - Items that CAN BE MODIFIED to be gluten free (v) - Items that CAN BE MODIFIED to be vegan
ITEMS CONTAIN UNLISTED INGREDIENTS, INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS!
**Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

COCKTAILS \$14

#5 TAPATIO BLANCO TEQUILA, CHAREAU ALOE LIQUEUR, DOLIN DRY VERMOUTH, SUGAR SNAP PEACORDIAL, LEMON

#32 CAPEL PISCO RESERVADO, FRUITFUL CLEMENTINE LIQUEUR, ASIAN PEAR NECTAR, LEMON

#44 BANHEZ MEZCAL, 21 SEEDS VALENCIA ORANGE TEQUILA, HEIRLOOM GENEPY, RED BELL PEPPER JUICE, LEMON, BLACK LAVA SALT

#58 SOUL CACHAÇA, COCONUT LIQUEUR, SOHO LYCHEE, PASSION FRUIT, LIME, GUARANÁ ANTARCTICA BRAZILIAN SODA

#61 DENIZEN DARK RUM, CIHUATÁN JADE RUM, MR. BLACK COFFEE LIQUEUR, GIFFARD BANANE DU BRESIL, ORGEAT, LEMON

#83 TANQUERAY SEVILLA ORANGE GIN, BLOOD ORANGE, ROSEMARY, JUNIPER BERRIES, RISHI SCARLET TEA ICE, FEVER TREE INDIAN TONIC WATER

FAVORITES

#13 KNOB CREEK BOURBON, COINTREAU, NOILLY PRATT 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 SYRUP, GRAPEFRUIT JUICE, LEMON

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

#102 CHAMOMILE-INFUSED VODKA, MATHILDE PECHE, RAW HONEY, LEMON

NON-ALCOHOLIC COCKTAILS \$12

#84 THE SAME AS COCKTAIL #83 WITH CLEAN CO CLEAN G N/A GIN ALTERNATIVE INSTEAD OF GIN

#111 SEEDLIP GARDEN 108 N/A SPIRIT, MARTINI & ROSSI VIBRANTE N/A APERITIVO, SAGE, GRAPEFRUIT, LEMON

#121 SEEDLIP GROVE 42 N/A SPIRIT, PINEAPPLE SAMBAL SHRUB, FAIR STATE GALAXY HOP WATER

FEATURED WINE \$14

DENTHIS "LOST" WHITE BLEND *Peloponnese, Greece, 2022*
LOW-INTERVENTION, ORGANIC WINE MADE FROM A BLEND OF INDIGENOUS WHITE GRAPES WITH HAZY, FLORAL AROMAS OF LEMON FLOWERS AND ROSE PETALS, HIGH ACIDITY AND SMOOTH, VISCOUS TEXTURE
****A PORTION OF THESE PROCEEDS BENEFIT DOCTORS WITHOUT BORDERS****

BEER & CIDER DRAFT

LAKEFRONT, DIVE BEER, MILWAUKEE LAGER

4.2% Milwaukee, WI 6

BREWER'S KITCHEN, IL SERPENTE, ITALIAN PILS

4.8% Chicago, IL 7

AZADI, KAVI, CARDAMOM GOLDEN ALE

4.2% Chicago, IL 7

MOBCRAFT LOW PHUNK, SOUR ALE

4.2% Milwaukee, WI 6

1840 BREWING, ERIC B. & RAKAU, DIPA

8.0% Milwaukee, WI 9

CIDER FARM, CLASSIC DRY CIDER

6.3% Madison, WI 8

BEER BOTTLES & CANS

BROWN/AMBER/MALT/DARK

Schell's, Firebrick, Vienna-Style Amber 4.8% New Ulm, MN 5

Central Waters, Mudpuppy Porter 5.8% Milwaukee, WI 6

New Holland, The Poet, Oatmeal Stout 5.8% Holland, MI 6

BELGIAN STYLE/SOUR

New Belgium, La Folie, Sour Brown Ale 6.5% Fort Collins, CO 12

Westmalle, Trappist Dubbel 7% Westmalle, Belgium 10

Revolution, Freedom of Speech, Sour 4.5% Chicago, IL 6

Chimay, Red, Trappist Ale 7% Chimay, Belgium 9

HOPPY

Company, Lordy Lordy, Hazy IPA 6.5% Milwaukee, WI 7

New Glarus, Moon Man, No Coast Pale Ale 5% New Glarus, WI 6

Summit, Sága, IPA 6.3% St. Paul, MN 6

LIGHTER/WHEAT

Asahi, Super Dry, Rice Lager 5.2% Asahi, Japan 5

Enlightened, Cream City Brix, Cream Ale 5% Milwaukee, WI 6

New Glarus, Spotted Cow, Farmhouse Ale

4.8% New Glarus, WI 6

Hoegaarden, Witbier 4.9% Belgium 6

Krombacher Pilsner (500ml) 4.8% Kreuztal, Germany 6

GLUTEN FREE/NA/CIDER/OTHER

Loon Juice, Honeycrisp Cider 6% Spring Valley, MN 6

Leitz Eins Zwei Zero N/A Sparkling Rosé

0% Rudesheim, Germany 13

Hinterland, Saving Gracie, GF Hazy IPA 5.1% Green Bay, WI 8

Athletic, Run Wild, NA IPA Less Than 0.5%, Stratford, CT 6

Krombacher, NA Pilsner 0% Kreuztal, Germany 5

Fair State, Galaxy Hop Water 0%, Minneapolis, MN 6

NessAlla, Blueberry Mint Kombucha 0% Madison, WI 6

Ghia Le Spritz, Lime & Salt 0% Los Angeles, CA 8