

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

CHEF'S CHOICE BOARD chef's choice of 4 cheese and/or charcuterie selections with bread OR house gluten free crackers (gf) 24

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
ROELLI Red Rock Cheddar Blue / WI / Cow	8	HOUSE Pork Rillettes, Green Garlic Salsa Verde	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
HOFMEISTER Cambozola / Germany / Cow	8	ALTOS DE IBERIA Serrano Ham / Spain	9

VEGETABLE

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

Ramp **BANH XEO**, Grilled Asparagus, Nuoc Cham Chay, Fresh Herbs, Farm Lettuce Wraps (gf) (v) 17

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

FIRE-ROASTED BROCCOLI, Calabrian Chili, Crispy Sunchoke Chips, Spiced Tofu "N'Duja" (gf) (v) 14

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

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

Wood-Fired **TIBETAN FLUFFY SHARING BREAD**, Lentil Dal, Green Tomato Chutney, Gundruk Fermented Greens & Soybean Salad, Achar Pickles (v) 24

ANIMAL

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

NETTLE GNUDI, Roasted Chantarelles, Duck Confit, Parmesan & Chanterelle Brodo 19

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, Lentil Daal, Yogurt, Chermoula (gf) 17

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

GALBI JJIM BEEF SHORT RIB, Lion's Mane & Shiitake Mushrooms, Carrot, Daikon, Kimchi, Chestnut, Rice Cake (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

#31 BAYAB PALM & PINEAPPLE AFRICAN GIN, NIGERIAN CURRY NECTAR, LIME, JARRITOS PINEAPPLE SODA

#48 HIBISCUS INFUSED BANHEZ MEZCAL, BITTERMENS TEPACHE LIQUEUR, TAMARELO TAMARIND LIQUEUR, DAMIANA, LIME, ORGEAT

#64 CIHUATÁN JADE RUM, SAINTE LOUISE FRENCH BRANDY, AJONJOLÍ SESAME SYRUP, LIME, COCONUT WATER, CARBONATED

#72 ARETTE REPOSADO TEQUILA, PAJAROTE JENGIBRE GINGER LIQUEUR, ANCHO REYES, ACID-ADJUSTED CARROT JUICE, CHILI OIL

#83 SIPSMITH LEMON DRIZZLE GIN, RISHI BLUE JASMINE TEA ICE, PINK PEPPERCORNS, MARIGOLD PETALS, FEVER TREE INDIAN TONIC WATER

#99 CAPEL PISCO, UMESHU PLUM SAKE, YUZU LIQUEUR, MIDORI, LEMON

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, PRICKLY PEAR, 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

#116 SEEDLIP NOTAS DE AGAVE, MARTINI & ROSSI FLOREALE WHITE VERMOUTH, CHAMOMILE, LEMONGRASS, PRICKLY PEAR, LIME

#175 GHIA APERITIF, AMASS RIVERINE NA SPIRIT, SEEDLIP GROVE 42, RAW HONEY, LEMON, 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 WISCONSIN WATERFOWL ASSOCIATION

BEER DRAFT

LAKEFRONT, DIVE BEER, MILWAUKEE LAGER

4.2% Milwaukee, WI 6

DEAD BIRD, MOON JUICE, JUICY PALE ALE

5.7% Milwaukee, WI 7

AZADI, AAM, ALPHONSO MANGO IPA

6.8% Chicago, IL 8

BREWER'S KITCHEN, COURTESY OF COPENHAGEN, FRUITED PALE ALE

6% Milwaukee, WI 8

REVOLUTION, ANTI-HERO, IPA

6.7% Chicago, IL 7

UNIBROUE, LA FIN DU MONDE, BELGIAN TRIPEL

9% Quebec, Canada 9

BEER BOTTLES & CANS

BROWN/AMBER/MALT/DARK

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

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

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

Leitz Eins Zwei Zero N/A Sparkling Rosé
0% Rudesheim, Germany 13

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

Krombacher, NA Pilsner 0% Kreuztal, Germany 5

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

NessAlla, Blueberry Mint Kombucha 0% Madison, WI 6

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