

SNACKS

CHILI CRISP DEVILLED EGGS (gf)	6	ROSEMARY & CITRUS ROASTED NUTS (gf) (v)	7
FENNEL & CITRUS ROASTED OLIVES (gf) (v)	9	PIMENTO CHEESE with Sourdough or Crackers (gf)	8

CHEESE & CHARCUTERIE

CHEF'S CHOICE BOARD chef's choice of 4 cheese and/or charcuterie selections with bread OR house gluten free crackers (gf) 29
A LA CARTE with North Shore Boulangerie sourdough OR house gluten free crackers (gf)

HOOK'S 5 Year Cheddar / WI / Cow	9	HOUSE Chicken Liver Mousse (gf)	10
ROELLI Red Rock Cheddar Blue / WI / Cow	10	HOUSE Summer Sausage (gf)	10
CARR VALLEY Caso Bolo / WI / Sheep, Goat, Cow	10	HOUSE Pork Rillettes, Bacon Honey Mustard (gf)	10
SCHROEDER KÄSE Triple Cream Brie / WI / Cow	10	HOUSE Pork Pâté	10
ROTH Buttermilk Blue / WI / Cow	9	HOUSE Smoked Duck Ham (gf)	10
GREEN DIRT FARM Dirt Lover / MO / Sheep	10	ALTOS DE IBERIA Serrano Ham / Spain (gf)	12
MITICAÑA Caña de Cabra / Spain / Goat	10		

RAW

***HAMACHI CRUDO**, Aguachile, Avocado, Cucumber, Jimmy Nardello Peppers (gf) 16

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

VEGETABLE

AUTUMN KALE SALAD, 5 Year Cheddar Mornay, Croutons, Brandied Cherries, Maple Mustard Vinaigrette, Hazelnuts (gf) (v) 15

MASSAMAN CURRY, Fried Cauliflower, Tempeh, Potato, Nyonya Pickle, Herbs, Peanuts (gf) (v) 17

SALT ROASTED BEET SALAD, Summer Crisp Lettuce, Horseradish, Roasted Fennel, Candied Walnut, Apple, Walnut Purée, Lemon-Miso Vinaigrette (gf) (v) 14

Piri Piri **HONEYNUT SQUASH UTTAPAM**, Cashew Korma, Pickled Delicata, Boondi (gf) (v) 17

Tempura Fried **OYSTER MUSHROOMS**, Caraway Vinaigrette, Braised Sauerkraut, Pickled Apple Mostarda, Kale Chips (gf) (v) 18

Wood Fired **BRUSSELS SPROUTS**, Whipped Tahini, Saffron Pickled Turnip, Zhoug, Za'atar, Sev (gf) (v) 17

Ash Roasted Sweet Potato **PIDÉ FLATBREAD**, Turkish Lentil Shorba Stew, Mooli, Cucumber & Pomegranate Salad, Toasted Cumin & Kashmiri Chile (v) 24

ANIMAL

PORK CHEEK GOULASH, Whipped Sweet Potato, Crème Fraîche, Fresh Herbs, Paprika, Sweet Potato Puff (gf) 18

***PAN ROASTED LAMB**, Sicilian Eggplant & Almond Caponata, Saffron Sultana Cous Cous, Pecorino Romano Tuile 20

FRIED RUSHING WATERS TROUT, Pumpkin Mole, Chochoyotes, Cilantro, Pepitas (gf) 18

DUCK CONFIT & RICOTTA AGNOLOTTI, Honeynut Squash Marsala, Brown Butter, Fried Sage, Frico 20

STUFFED BUTTER CHICKEN GALANTINE, Shallot Bhajis, Tomato Kashmiri Curry, Cilantro (gf) 18

Braised **BEEF SHORT À LA GASCONNE**, Cognac, Red Wine, Carrot, Potato, Mushroom, Bacon Lardons, Pain de Métire (gf) 22

*Grilled **STEAK KUSHIYAKI SKEWER**, Togarashi Blistered Shishito Peppers, Umeboshi Kewpie Mayonnaise, Furikake (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

#7 CASCARA COFFEE CHERRY INFUSED PISCO, MISSION FIG, PISTACHIO ORGEAT, LEMON

#32 YUZU GIN, JUNMAI SAKE, LUXARDO BITTER BIANCO, LEMON, PEACH BLOSSOM TEA, CO2

#49 CALVADOS APPLE BRANDY, BASQUE CIDER CORDIAL, GINGER, LEMON, STREGA

#65 ARETTE REPOSADO TEQUILA, YZAGUIRRE SWEET VERMOUTH, CACAO NIB, CINNAMON, MOLE BITTERS

#73 MEZCAL, GRAND MARNIER, SAFFRON, BLOOD ORANGE, AGAVE, LEMON, CARDAMOM BITTERS

#83 HOUSE ELDERBERRY GIN, CINNAMON PLUM TEA ICE, FEVER TREE TONIC

#98 APRICOT RUM, GARAM MASALA, PEAR JUICE, PEAR LIQUEUR

FAVORITES

#13 KNOB CREEK BOURBON, COMBIER D'ORANGE, 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, 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

#117 SEEDLIP SPICE 94, MARTINI & ROSSI VIBRANTE APERITIVO, GARAM MASALA, PINEAPPLE, LIME

#176 GHIA BERRY APERITIF, PACIFIC NORTHWEST NA SPIRIT, HUCKLEBERRY, LEMON, VEGA MEDIEN N/A CAVA

FEATURED WINE \$14

LA COMARCAL DELMORO BLANCO *Valencia, Spain, 2021*
AN INTRIGUING BLEND OF HIGHER ELEVATION VINES FROM THE INDIGENOUS VARIETAL MERSEGUERA AND OLD VINE CHARDONNAY ARE INFLUENCED BY THE MEDITERRANEAN SEA. AROMAS OF APPLE, PEAR & MELON GIVE WAY TO ALMONDS AND WHITE FLOWERS. THE FINISH HAS A STRIKING MINERALITY WITH A TOUCH OF SALINITY
A PORTION OF THESE PROCEEDS BENEFIT WISCONSIN WATERFOWL ASSOCIATION

BEER DRAFT

BADGER STATE, OKT-SKI, MARZEN

5.2% Green Bay, WI 7

LAKEFRONT, DIVE BEER, MILWAUKEE LAGER

4.2% Milwaukee, WI 6

LAGUNITAS, BEAST OF BOTH WORLDS, BICOASTAL IPA

8% Petaluma, CA 8

DEAD BIRD, SCATHING WIT, BLOOD ORANGE WITBIER

5.1% Milwaukee, WI 8

BLACK HUSKY, EICHINGER BRAU, CZECH PILS

5.0% Milwaukee, WI 7

REVOLUTION, ANTI-HERO, IPA

6.7% Chicago, IL 7

BEER BOTTLES & CANS

BROWN/AMBER/MALT/DARK

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

New Holland, Ichabod, Pumpkin Ale 4.5% Holland, MI 6

Central Waters, Mudpuppy Porter 5.8% Milwaukee, WI 6

3 Sheeps, 15-2, Stout 7.2% Sheboygan, WI 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

Eagle Park, Set List, 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 5% New Glarus, WI 6

Hoegaarden, Witbier 4.9% Belgium 6

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

GLUTEN FREE/CIDER/NA/OTHER

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

Wild State, Classic Dry Cider 6.9% Duluth, MN 7

Isastegi, Basque Cider (750mL) 6% Spain 22

Press, Blackberry Hibiscus, Seltzer 4% La Crosse, WI 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

Years, NA Pilsner 0.5% Milwaukee, WI 5

Revolution, Super Zero, Hop Water 0%, Chicago, IL 5

NessAlla, Blueberry Mint Kombucha 0% Madison, WI 6

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