

SNACKS

CHILI CRISP DEVILLED EGGS (gf)	6	ROSEMARY & CITRUS ROASTED NUTS (gf) (v)	7
FENNEL & CITRUS ROASTED OLIVES (gf) (v)	9	CHIPS & DIP French Onion, Trout Caviar (gf)	9

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)

HOUSE Pimento Cheese	8	HOUSE Chicken Liver Mousse (gf)	10
HOOK'S 5 Year Cheddar / WI / Cow	9	HOUSE Smoked Trout Mousse (gf)	10
MARIEKE Holy Trinity Gouda / WI / Raw Cow	10	HOUSE Lamb Summer Sausage (gf)	10
CARR VALLEY Marisa / WI / Sheep	10	HOUSE Pork Rillettes, Apple, Yuzu Kosho (gf)	10
ROELLI Red Rock Cheddar Blue / WI / Cow	10	HOUSE Pork Pâté	10
POINT REYES Fennel Blue / CA / Cow	10	SALUMERIA BIELLESE Wild Boar Soppressata (gf)	12
MITICAÑA Caña de Cabra / Spain / Goat	10	ALTOS DE IBERIA Serrano Ham (gf)	12

RAW

***HAMACHI CRUDO**, Nam Jim, Cucumber, Fresh Herbs, Peanuts (gf) 16

***EAST COAST RAW OYSTERS**, Gremolata, Lemon Cucumber Mignonette (gf) 6 PC 18 / 12 PC 32

VEGETABLE

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

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

SALT ROASTED BEET SALAD, Grapefruit, Blood Orange, Fennel, Farm Greens, Hummus, Pistachio Dukkah, Pink Peppercorn Vinaigrette (gf) (v) 14

FRIED WILD RICE, Lion's Mane Mushrooms, Winter Squash, Sesame Squash Puree, Fried Quail Egg, Baek-Kimchi (gf) (v) 17

Crispy **OYSTER MUSHROOMS**, Pecan Pesto, Dunbarton Blue Cheese, Grits (gf) 18

Wood Fired **BRUSSELS SPROUTS**, Radicchio, Fermented Grapes, Fried Garlic, Miso Chestnut Puree, (gf) (v) 17

ALOO STUFFED PARATHA, Dal Makhani, Mango Pickle, Green Chutney, Kachumber, Dry Fried Peanut Chutney (v) 25

ANIMAL

MALAYSIAN DUCK RENDANG, Roti Jala, Pineapple Shrimp Sambal, Fresh Herbs, Fried Shallot 21

PORK CHEEK GOULASH, Potato Galette, Crème Fraîche, Paprika, Sweet Potato Puff (gf) 18

LAMB MANTI DUMPLINGS, Garlic Yogurt, Aleppo Spiced Brown Butter & Tomato, Mint 21

FRIED RUSHING WATERS TROUT, Charred Leek Beurre Blanc, Celery Root Remoulade, Cured Egg Yolk, Dill (gf) 18

CHORIZO CHICKEN GALANTINE, Pozole Rojo, Oaxaca Cheese Stuffed Cornmeal Dumplings, Crema, Cilantro (gf) 19

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

***Grilled BAVETTE STEAK**, Carrot Demi-glace, Rice Cake, Green Chili Condiment, Fresh Herbs, Fried Shallot & Garlic (gf) 26

(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 BLACKBERRY 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, SELECT APERITIVO, 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

#117 SEEDLIP NOTAS DE AGAVE, LAPO'S APERITIVO, GARAM MASALA, PINEAPPLE, LIME

#176 GHIA BERRY APERITIF, PACIFIC NORTHWEST NA SPIRIT, BLUEBERRY, LEMON, MAS FI N/A CAVA

FEATURED COCKTAIL \$14

LOVEBIRD

FAR NORTH SOLVEIG GIN, STRAWBERRY INFUSED COCCHI AMERICANO, BLANC VERMOUTH, ROSEHIP, LEMON

BEER DRAFT

AVERY, WHITE RASCAL, BELGIAN WHITE

5.6% Boulder, CO 7

LAKEFRONT, DIVE BEER, MILWAUKEE LAGER

4.2% Milwaukee, WI 6

DEAD BIRD, PAMPLEMOUSSE, PALE ALE

5.5% Milwaukee, WI 7

EINSTÖCK, WEE HEAVY, SCOTCH ALE

8.0% Iceland 8

SUPERMOON, SAISON BAYVIEW, FARMHOUSE SAISON

5.6% Milwaukee, WI 7

HALF ACRE, SUNRISE VALLEJO, WEST COAST IPA

6.7% Chicago, IL 7

BEER BOTTLES & CANS

BROWN/AMBER/MALT/DARK

Enlightened, Kettle Logic, Amber 5.6% Milwaukee, WI 5

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

Sierra Nevada, Pale Ale 5.6% Chico, CA 6

Summit, Sága, IPA 6.3% St. Paul, MN 6

LIGHTER/WHEAT

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

New Glarus, Spotted Cow, Farmhouse Ale 5% New Glarus, WI 6

Hoegaarden, Witbier 4.9% Belgium 6

Schell's, No Frills Pils, Pilsner 5.0% New Ulm, MN 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

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

Years, NA Pilsner 0.5% Milwaukee, WI 5

Sierra Nevada, Hop Splash, Hop Water 0%, Chico, CA 5

NessAlla, Blueberry Mint Kombucha 0% Madison, WI 6

NessAlla, Grapefruit Eucalyptus Kombucha 0% Madison, WI 6

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