

## SNACKS

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

## 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)

<b>HOUSE</b> Pimento Cheese	<b>8</b>	<b>HOUSE</b> Chicken Liver Mousse (gf)	<b>10</b>
<b>HOOK'S</b> 5 Year Cheddar / WI / Cow	<b>9</b>	<b>HOUSE</b> Lamb Summer Sausage (gf)	<b>10</b>
<b>CARR VALLEY</b> Marisa / WI / Sheep	<b>10</b>	<b>HOUSE</b> Pork Rillettes, Bacon Jam (gf)	<b>10</b>
<b>ROELLI</b> Red Rock Cheddar Blue / WI / Cow	<b>10</b>	<b>HOUSE</b> Pork Pâté	<b>10</b>
<b>TULIP TREE</b> Trillium Triple Cream / IN / Cow	<b>10</b>	<b>SALUMERIA BIELLESE</b> Wild Boar Soppressata (gf)	<b>12</b>
<b>POINT REYES</b> Fennel Blue / CA / Cow	<b>10</b>	<b>ALTOS DE IBERIA</b> Serrano Ham (gf)	<b>12</b>
<b>MITICAÑA</b> Caña de Cabra / Spain / Goat	<b>10</b>		

## RAW

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

**\*EAST COAST RAW OYSTERS**, Umeboshi Thai Chili Mignonette (gf) **6 PC 18 / 12 PC 32**

## VEGETABLE

**KAROTTENSALAT**, Farm Carrot Salad, Apples, Scallion, Toasted Walnut, Lemon Vinaigrette (gf) (v) **14**

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

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

**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, Creamy Grits (gf) **18**

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

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

## ANIMAL

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

**PAN-ROASTED PORK SCHNITZEL**, Sauce Persillade, Creamy Parsnip, Pickled Onion, Peppercorn Beurre Monté **18**

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

**TURMERIC FRIED CATFISH**, Burmese Tomato Curry, Fermented Tea Leaf Salad, Crispy Rice, Sesame, Peanut (gf) **19**

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

Japanese **BEEF SHORT RIB CURRY**, Carrot, Potato, Sweet Potato, Sushi Rice Cake, Tsukemono Pickles, Scallions (gf) **22**

**\*Grilled BAVETTE STEAK**, Papas al Horno, Aji Panca, Black Bean, Radish Salad, Chimichurri (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 \$14

#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 WINE \$13

### CAN FEIXES BLANC SELECCIÒ

*Parellada-Macabeo-Xarel·lo, Penedes, Spain, 2023*  
A UNIQUE WINE FROM A REGION & GRAPES KNOWN MOSTLY FOR SPARKLING CAVA AND FROM A WINERY WITH CONTINUOUS PRODUCTION SINCE 1690. AROMAS OF NECTARINE, GINGER AND HONEYSUCKLE. THIS BRIGHT, FULL-TEXTURED WHITE IS PACKED WITH FLAVORS OF PINEAPPLE, PASSION FRUIT AND ROSE. \*A PORTION OF THESE PROCEEDS BENEFIT WISCONSIN BOOKS TO PRISONERS\*

## BEER DRAFT

### EAGLE PARK, BLUES BREAKER, BELGIAN WHITE

5.2% Milwaukee, WI 7

### LAKEFRONT, DIVE BEER, MILWAUKEE LAGER

4.2% Milwaukee, WI 6

### TOPPLING GOLIATH, PSEUDO SUE, PALE ALE

5.8% Decorah, IA 8

### BREWER'S KITCHEN, LITTLE IDIOM, BUDDHA'S HAND & PLUM SOUR

5.0% Milwaukee, WI 8

### SUPERMOON, SAISON BAYVIEW, FARMHOUSE SAISON

5.6% Milwaukee, WI 7

### HALF ACRE, SKIPJACK, EXTRA PALE ALE

4.5% 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