

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)

LACLARE Aged Cheddar / WI / Goat	9	HOUSE Chicken Liver Mousse (gf)	10
MARIEKE Burning Melange Gouda / WI / Raw Cowd	10	HOUSE Summer Sausage (gf)	10
SCHROEDERKASE Triple Cream Brie/ WI / Cow	10	HOUSE Pork Pâté	10
CARR VALLEY Benedictine / WI / Sheep, Cow, Goat	10	SALUMERIA BIELLESE Wild Boar Soppressata (gf)	12
POINT REYES Fennel Blue / CA / Cow	10	ALTOS DE IBERIA Serrano Ham (gf)	12

RAW

***HAMACHI CRUDO**, Tamarind Jeow, Cucumber, Fresh Herbs, Peanuts (gf) **16**

*** WEST COAST RAW OYSTERS**, Apricot 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**

SMASHED POTATOES, Szechuan Tahini, Celery Salad, Yuzu Vinaigrette (gf) (v) **15**

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

CRISPY OYSTER MUSHROOMS, Taiwanese 3 Cup Sauce, Tempeh, Daikon, Thai Chili (gf) (v) **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**

SMOKED PORK BELLY, Black Eye Peas, Preserved Rainbow Chard, Apricot Glaze (gf) **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**

Cajun **CHICKEN GALANTINE**, Boudin, Cornmeal Fried Okra, Crispy Leeks, Sauce Creole (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 \$15

#11 LUSTAU SOLERA BRANDY, BLACKBERRY, DRY CURAÇAO, LEMON

#38 HIBISCUS & GRAPEFRUIT TEQUILA, RASPBERRY GREEN TEA ICE, PINK GRAPEFRUIT SODA, RASPBERRY SALT

#46 101 PROOF BOURBON, PINEAPPLE AMARO, PINEAPPLE GUM SYRUP, ORANGE BITTERS, VIN SANTO

#53 WHITE PEONY TEA INFUSED GIN, AMARO MONTENEGRO, FLOC DE GASCOGNE, LEMON, ELIXIR VEGETAL DE LA GRANDE CHARTREUSE

#64 PISCO, STRAWBERRY, RHUBARB, FALERNUM LEMON, SUMAC

#77 MAKRUT LIME VODKA, TAMARIND, BIRD'S EYE CHILI, GALANGAL, LEMONGRASS, CILANTRO, LIME

#82 COCONUT & RED BANANA RUM BLEND, BANANA LIQUEUR, THAI BASIL, LIME

#99 MEZCAL, AQUAVIT, BLANC VERMOUTH, SAUVIGNON BLANC, BELL PEPPER JUICE, DILL

FAVORITES \$15

#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 \$13

#39 THE SAME AS COCKTAIL #38 WITH SEEDLIP NOTAS DE AGAVE

#157 GINGER LIME ROOIBOS & BLACK TEA, SPICED LIME CORDIAL, CARBONATED

#181 LAPO'S N/A APERITIVO, STRAWBERRY, LEMON, N/A CAVA

FEATURED WINE \$15

MUXAGAT DOURO BRANCO

Rabigato-Arinto-Gouveio, Douro Valley, Portugal, 2020
BRIGHT APPEARANCE WITH SHADES OF YELLOW AND GREEN. INTENSE FRUIT AROMAS OF PEACHES & PEARS AS WELL AS AN INTENSE MINERALITY FROM THE RABIGATO VARIETAL. LIVELY AND STRUCTURED ACIDITY WITH DELICATE CITRUS FLAVORS. *A PORTION OF THESE PROCEEDS BENEFIT MILWAUKEE PUBLIC LIBRARIES*

BEER DRAFT

BELL'S, OBERON, WHEAT ALE

5.8% Kalamazoo, MI 6

LAKEFRONT, DIVE BEER, MILWAUKEE LAGER

4.2% Milwaukee, WI 6

HINTERLAND, KOSMIC KOLSCH

5.0% Green Bay, WI 7

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

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