

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)

HOOK'S 5 Year Cheddar / WI / Cow	9	HOUSE Chicken Liver Mousse (gf)	10
MARIEKE Burning Melange Gouda / WI / Raw Cow	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
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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, Caribbean Coconut Curry, Pikliz, Fresh Herbs (gf) (v) 15

FRIED WILD RICE, Fiddlehead Ferns, Lion's Mane Mushrooms, Charred Scallion Puree, Quail Egg, Kimchi (gf) (v) 17

CRISPY OYSTER MUSHROOMS, Taiwanese 3 Cup Sauce, Tempeh, Daikon, Thai Chili (gf) (v) 18

Charred **BROCCOLINI**, Bagna Cauda, Green Almonds, Polenta Crisp, Calabrian Puree (gf) (v) 19

CHINESE RAMP PANCAKE, Mala Cauliflower & Wood Ear Mushroom Salad, Szechuan Tahini (v) 22

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 SPANISH 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

#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, 2023
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

STANDARD GOODS, PALE ALE

5.0% Milwaukee, WI 6

SUPERMOON, SAISON BAYVIEW, FARMHOUSE SAISON

5.6% Milwaukee, WI 7

HALF ACRE, WAYBIRD, HAZY IPA

6.5% 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

Deschutes x Patagonia, Kernza, Lager 4.7% Bend, Oregon 6

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