

SHARING IS CARING

House-Made Pickles 5

chef's selection of pickled veg GF DF

Garlic Bread 8

Rocket Baby brioche / beurre monte / parmesan / chili flake V

Roasted Eggplant 11

Chinese eggplant / tomato beurre blanc / breadcrumb / smoked paprika / parmesan / herbs GF V

Burrata 14

roasted red pepper / basil pesto / chili oil / Rocket Baby baguette GF V N!

Carrot Salad 9

shaved carrot / roasted carrot / fennel / goat cheese / toasted pine nut / mint / orange-Cappelletti vinaigrette GF V VE DF

Sac Mac 8

noodles / three cheese sauce / blue cheese crumble / garlic crumb V

Fried Brussels Sprouts 9

jalapeno-infused maple syrup / nutritional yeast / toasted pecan GF VE N!

Chickpea Curry 11

potato / tomato / pickled mustard greens / garlic oil / jasmine rice GF VE

Tuna Tartare* 16

Abi tuna / spicy aioli / wasabi soy sauce / pickled ginger / bonito flake / togarashi / cured egg yolk / nori crisp GF DF

Beef Tartare* 16

chive blossom vinegar / roasted mushroom / black caviar crisp / beef fat aioli / fine chive / house-made lavosh crackers DF GF

Seared Sea Scallops* 26

seafood bisque / crouton / brandy butter / grilled lemon / herbs GF

NY Strip Steak* 21

garlic mashed potatoes / roasted shallot / carrot / beef-beer demi herb oil GF DF

GF = gluten free | DF = dairy free | V = vegetarian |
VE = vegan | _ = "can be made" | N! = contains nuts

*Consuming raw or undercooked meat, seafood, or poultry increases the risk of foodborne illness

CHEESE & CHARCUTERIE

*First cheese/meat: comes w/ baguette, crackers, & preserves
2nd: nuts & local Charley's honey, 3rd: berries & pickles*

Blue Paradise | Hooks, Mineral Point, WI 7

Lamb Chopper | Cypress Grove, Humboldt, CA 8

Mellage | Carr Valley, La Valle, WI 8

Smoked Cheddar | Hooks, Mineral Point, WI 7

Pecorino Romano | CAO, Sardinia, Italy 9

Red Rock | Roelli, Shullsburg, WI 8

The Doe | Deer Creek, Sheboygan, WI 7

Cured Chorizo | Palacio, Spain 6

Guanciale | Smoking Goose, Indianapolis, IN 10

Chicken Liver Parfait | House-made 7
applewood smoked bacon / pickled shallot / mustard seed / chive

Finnochiona | Olympia Provisions, Portland, OR 6

CHEF'S BOARDS

All Cheese or Cheese & Charcuterie 19
chef's choice of 3 cheeses and/or meats with all accompaniments

BIG-ASS BOARD 80
all cheeses & meats with all accompaniments

Steamed Bao Buns 11

sweet chili duck / cucumber / cilantro / scallion / hoisin / chili oil

Pork Ribs 10

tamarind BBQ / cucumber / shallot / jalapeno puree / cilantro GF DF

Sisig 14

crispy pork belly / shishitos / chicken liver mayo / citrus / onion / sunny side up egg DF

Fried Chicken 11

*chicken thigh / buttermilk / herbs / white BBQ sauce
or Sub Vegetarian Chicken Nuggets +1*

Squid Ink Pasta 12

shrimp laksa broth / coconut milk / sambal / bean sprouts / fried shallot / boiled egg / cilantro / lime DF N!

DESSERT

Salted Caramel Pot de Creme 7

black sea salt / whipped cream GF

Carrot Cake 8

cream cheese frosting / candied walnuts / white chocolate / bourbon syrup

Scoop of Sorbet 5

rotating flavor GF DF

Dark Chocolate Mousse 7

hazelnut crumble / chocolate cake / caramel / basil-mint oil / torched meringue N!

Chef | Zach Panoske
Sous Chef | Mike Hodzinski

Beer

- Phase Three "On The Vine", Double IPA w/ Sauv Blanc Grapes, 8.0%, 16oz (Lake Zurich, IL) 10
 Barrier "Deadly Combination: Sabro + Citra", DDH New England IPA, 7.4%, 16oz (Oceanside, NY) 10
 Phase Three "Pixel Density" New England IPA, 6.5% 16oz (Lake Zurich, IL) 9
 Component "Rose's Sour" Raspberry/Mango Kettle Sour, 4.6% 16oz (Bay View, WI) 9
 Modist "Half Believing: Time" Apricot/Cara Cara Orange/Cherry Berlinerweisse, 5.6% 16oz (Minneapolis, MN) 11
 Humble Forager "Coastal Sunrise" Breakfast Pastry Sour with Berries/Maple Syrup/Vanilla/Cinnamon 16oz (Waunakee, WI) 12
 Phase Three "Niu" Coconut Porter, 6.3% 16oz (Lake Zurich, IL) 8
 Monkless "Dubbel or Nothing" Belgian Dubbel/Abbey Ale, 7.2% 500mL (Bend, OR) 18
 Energy City "Bâtisserie S'mores Stout" Imperial Pastry Stout, 10.0% 16oz (Batavia, IL) 13
 Untitled Art/Angry Chair "Midnight Toffee Stout" Imperial Milk Stout with Cacao & Vanilla 12.3% 16oz (Waunakee, WI) 12
 FiftyFifty "2019 Eclipse: Rye Cuvée" Barrel-Aged Imperial Stout, 12.8% 500mL (Truckee, CA) 32
 Blackstack "Fugazi" Pilsner, 4.8% 16oz (St. Paul, MN) 8
 Phase Three "P3 Pils" Light American Pilsner, 4.7% 16oz (Lake Zurich, IL) 8
 Miller High Life, Champagne of Beers, 4.8% 12oz (Milwaukee, WI) 4

Cider/Mead/Seltzer

- Lulz "Smoothie: R&R", Guava/Coconut/Pineapple/Orange Smoothie Seltzer, 5.0% 12oz (Lake Zurich, IL) 9
 Unfiltered Cider, Astarbe 6.5%, 750 mL (Euskal Sagardoa, Basque, Spain) 25 bin 389
 Unfiltered Cider w/ Blackcurrant, Fable "Rosa" 750mL (Barnard, Vermont) 43 bin 394

Cocktails

- La Vampira Agria, Ancho-Infused Banhez Mezcal & Libélula Tequila, Amargo-Vallet, Angostura Bitters, Agave, Lemon 13
 Negroni, Ford's Gin, Cappelletti, Carpano Antica, Orange 12
 The Old Fashioned, Starlight Rye, Brown Sugar, Clove, Orange, Cherry Bark Vanilla 13
 Aperol Spritz, Aperol, Cava, Soda 12
 Dr. Sheila Gamble, Zaya Gran Reserva Rum, Nitro Cold-Brew Coffee, Walnut, Cassis 13
 Mulled Wine 11
Cabernet / Grand Marnier / Spices
 Balzac Sangria | 10 glass / 18 carafe
\$10 carafes Monday & Tuesday

Non-Alcoholic

- Sparkling Pear Cider, Jerome Forget "Poire Petillante" 750mL (France) 25
 Untitled Art "NA S'mores Dark Brew" NA S'mores Stout, 12oz (Waunakee, WI) 7
 Red Wine Alternative, Proxies "Nightshade" 750mL (Valpolicella grapes w/ juices, teas, and vinegars) 45
 NA G&T, Amass Riverine, Tonic, Lime 11
 San Pellegrino, Sparkling Water 750mL 5

Gin

Finn's	7
Ford's	6
St. George Botanivore	8
Barrel-Aged Bols Genever	10
Rehorst	7
Tanqueray	7
Hendricks	10

Rum

Plantation Dark	6
Plantation White	6
Zaya Gran Reserva 16 year	9
Bacardi 4yr	6
Diplomático "Pot Still, Extra Anejo"	16

Tequila/Mezcal

Libelula	7
Ixá Anejo	9
Cimarron Blanco	6
Ocho Anejo, Single Harvest	14
Casamigos Blanco	8
Casamigos Reposado	11
Casamigos Anejo	12
El Buho Mezcal	7
Banhez Mezcal Ensemble	7
Banhez Mezcal Pechuga	20
Banhez Mezcal Jabali	23
Corralejo Reposado	8
Clase Azul Plata	20
Clase Azul Reposado	23
Clase Azul Anejo	53

Rye

High West Double Rye	8
Rittenhouse BIB	8
Michter's US1	9
Whistlepig 10	15

Bourbon

King's County Brl Strength	14
Old Forester 86 proof	8
Old Forester 1870	12
Old Granddad BIB	7
Four Roses Small Batch Select	15
Calumet Farm 8 Year	12
Elijah Craig	9
Elijah Craig Barrel Proof	14
Redemption High Rye	7
Michter's US1	9
Barrell Private Release Sherry Brl	21
Makers Mark	8
Angel's Envy	14

Brandy

Copper & Kings	8
Maison Rouge VSOP Cognac	9
Du Peyrat Organic Cognac	8
Ferrand Ambre Cognac	12
Bache Gabrielsen American Oak	8

Scotch/Other

Monkey Shoulder	8
Bunnahabhain 12	12
Macallan 12	20
Balvenie 12 Doublewood	15
Balvenie 14 Caribbean Cask	20
Ardbeg Corryvreckan	18
Glenfiddich Fire & Cane	6
Writer's Tears (Irish)	8
Takamine 8 Year (Japanese)	20

Vodka

Tito's	7
Ketel One	10
Amass Riverine (gin substitute)	11

Before Dinner

Aperol	2oz 8
Bonal Gentiane Quina	6
Byrrh Grand Quinquina	6
Vergano "Lulá" Moscato Chinato	14
Campari	8
Cappelletti	6
Maurin Quina	9
Pernod	10
Prince Pastis de Marseille	6
St. George Absinthe Verte	14

After Dinner

Alta Verde Amaro	2oz 6
Averna Amaro	9
Braulio Amaro Alpino	10
Cardamaro	6
Carpano Antica	8
Cocchi Barolo Chinato	12
Cynar	6
Elisir Novasalus Amaro	8
Fernet Branca	8
Furlani Amaro	8
Meletti Amaro	8
Rucolino Amaro	10
Sfumato Rabarbaro Amaro	9

Misc

Green Chartreuse	8
Yellow Chartreuse	8
Drambuie	7
Tuaca	7
Malört	6

*Spirit prices reflect a single pour unless otherwise noted