

# BALZAC

At Balzac, we serve tapas-inspired small plates.  
Each dish is prepped daily by hand using high-quality ingredients.  
This style of service provides the opportunity to taste more of our menu.

**House-Made Pickles 5**  
chef's selection of pickled veg GF DF

**Milk Bread 7**  
house-made milk bread / daily compound butter / sea salt *V*

**Roasted Carrots & Parsnips 13**  
house-made ricotta / salsa macha / toasted pistachio / peanut /  
black sesame / local honey *GF V N!*

**Burrata 14**  
roasted red pepper / basil pesto / chili oil / Rocket Baby baguette  
GF V N!

**Wedge Salad 9**  
Little Gem lettuce / sumac red onion / crispy chickpea / cucumber /  
tahini-basil dressing / tomato / lemon *GF VE*

**Sac Mac 8**  
noodles / three cheese sauce / blue cheese crumble /  
garlic crumb *V*

**Fried Brussels Sprouts 9**  
kimchi aioli / parmesan / chive GF V

**Gyoza 10**  
mapo tofu / shiitake / ginger / scallion / salted black bean /  
sesame-chili soy sauce *VE*

**Tuna Tartare\* 16**  
Ahi tuna / spicy aioli / nori / pickled shallot / bonito flake /  
sesame / cured egg yolk / rice puff GF DF

**Roasted Black Bass 20**  
saffron potato / chayote squash barigoule /  
tomato dashi / chili oil *GF*

**Beef Filet\* 25**  
seared 5 oz beef tenderloin / roasted baby carrot /  
brown butter mushroom / potato-leek puree / shiitake demi glace *GF*

*GF = gluten free | DF = dairy free | V = vegetarian |  
VE = vegan | — = "can be made" | N! = contains nuts  
Please inform your server if you have any food allergies.*

\*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**
- Griffin | Sweet Grass, Thomasville, GA 8**
- Red Rock | Roelli, Shullsburg, WI 8**
- Smoked Cheddar | Hooks, Mineral Point, WI 7**
- Lamb Chopper | Cypress Grove, Arcata, CA 9**
- Green Hill | Sweet Grass, Thomasville, GA 9**
- Aged Gouda | Carr Valley, La Valle, WI 7**
- .....
- Chicken Liver Parfait | House-made 8**  
applewood smoked bacon / pickled shallot / mustard seed / chive
- Saucisson d'Alsace | Olympia Provisions, Portland, OR 8**
- Gin And Juice | Smoking Goose, Indianapolis, IN 8**
- Rust Belt | Smoking Goose, Indianapolis, IN 8**

## 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

**Mushroom Ragout 12**  
seasonal mushroom mix / pickled beech mushroom /  
shaved button mushroom / radish / thyme / truffled korma sauce  
*GF VE*

**Skewer 9**  
marinated and grilled pork shoulder / peanut sauce / annatto /  
pickled tomatillo / fermented shrimp paste *GF DF N!*

**Sisig 14**  
crispy pork belly / shishitos / chicken liver mayo / citrus /  
onion / sunny side up egg *DF*

**Fried Chicken 8**  
chicken thigh / buttermilk / herbs / white BBQ sauce  
or **Sub Vegetarian Chicken Nuggets +3**

**Pork Pappardelle 15**  
braised pork all'arribbiata / hand-cut pasta / creme fraiche /  
basil / chili oil DF

## 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**  
pineapple-jackfruit-coconut or peach-basil  
*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

- Blackstack "Spaghetti Western"** West Coast IPA, 7.1% 16oz (St. Paul, MN) **10**  
**MORE "Strawberry Double Marbles"** Strawberry Imperial Milkshake IPA, 8% 16oz (Huntley, IL) **12**  
**Southern Grist "Blackberry Key Lime Pie Sour"** Sour w/ Lime/Blackberry/Graham/Marshmallow/Vanilla/Lactose, 5.8% 16oz (Nashville, TN) **11**  
**Mikerphone "You've Said It All"**, Kringle-Inspired Sour w/ Blueberry/Almond/Bavarian Cream, 6% 16oz (Elk Grove Village, IL) **11**  
**MORE "Story Horse"** Irish Dry Stout, 5% 16oz (Huntley, IL) **8**  
**Mikerphone "Wiggity Wit"** Wheat Beer 16oz (Elk Grove Village, IL) **8**  
**Japas "Yuzu Nama Biiru"** Japanese Rice Lager with Yuzu, 4.9% 16oz (São Paulo, Brazil) **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**  
**Ale Apothecary "Sahati"** Wild Ale w/ Spruce Needles & Honey, Wine-Barrel Aged, 8.7% 375mL (Bend, OR) **35**  
**Ale Apothecary "Ralph"** Wild Ale w/ Fir Needles & Honey, Wine-Barrel Aged, 6.8% 375mL (Bend, OR) **35**  
**Jester King "Vague Recollection"** Wild Farmhouse Ale w/ Wine Grape Pomace, 6.1% 750mL (Austin, TX) **45** (half-off nine eligible)

# Cider/Mead/Seltzer

- Unfiltered Cider w/ Blackcurrant**, Fable "Rosa" 750mL (Barnard, Vermont) **43** bin 394  
**Superstition "Desert Monsoon"** Prickly Pear Mead, 13% 3oz glass (Arizona) **12**  
**Lulz "Pink Lemonade"** Hard Seltzer, 5% 12oz can (Lake Zurich, Illinois) **7**

# Cocktails

- Dr. Sheila Gamble**, Zaya Gran Reserva Rum, Nitro Cold-Brew Coffee, Walnut, Cassis **13**  
**Troll Tol**, Los Magos Sotol, Pampelmousse, Maraschino Liqueur, Lime **12**  
**Negroni**, Ford's Gin, Cappelletti, Carpano Antica, Orange **12**  
**The Old Fashioned**, Rough Rider Bourbon, Brown Sugar, Clove, Orange, Cherry Bark Vanilla **12**  
**Side Hustle**, Blackberry-Infused Brandy, Triple Sec, Lemon **12**  
**Aperol Spritz**, Aperol, Cava, Soda **12**  
**Sangria**, Red or White, **10 glass / 18 carafe**

# Non-Alcoholic

- NA G&T**, Amass Riverine, Tonic, Lime **11**  
**Untitled Art "NA Watermelon Gose"** NA Fruited Sour Beer, 12oz (Waunakee, WI) **7**  
**Red Wine Alternative**, Proxies "Nightshade" 750mL (Valpolicella grapes w/ juices, teas, and vinegars) **45**  
**Cold Brew Coffee** **7**  
**San Pellegrino**, Sparkling Water 750mL **5**

Gin	Bourbon	Rye	Before Dinner
St. George Botanivore 8	Old Forester 86 proof 8	Whistlepig 10 15	Aperol 8
Barrel-Aged Bols Genever 10	Old Granddad BIB 7	Knob Creek 9	Bonal Gentiane Quina 6
Rehorst 7	Elijah Craig 9	High West Double Rye 8	Byrrh Grand Quinquina 6
Tanqueray 7	Barrell Private Release Shry Brl 21	Michter's US1 9	Vergano "Lulz" Moscato Chinato 14
Ford's 6	Rough Rider 7	Uncle Nearest 1884 9	Campari 8
Hendricks 10	Basil Hayden 8		Cappelletti 6
	Jefferson's Ocean 17	Scotch/Other	Maurin Quina 9
Tequila/Mezcal/Sotol	Angel's Envy 14	Monkey Shoulder 8	Pernod 10
Los Magos Sotol 9	Redemption High Rye 7	Macallan 12 20	Prince Pastis de Marseille 6
Casamigos Blanco 11	Woodinville Port Finish 9	Balvenie 12 Doublewood 15	
Casamigos Anejo 13	J Henry Small Batch 12	Balvenie 14 Caribbean Cask 20	After Dinner
Cimarron Blanco 6	Henry McKenna 11	Ardbeg Corryvreckan 18	2oz
Clase Azul Plata 20	Makers Mark 8	Glenfiddich Fire & Cane 6	Alta Verde Amaro 6
Clase Azul Gold 40		Writer's Tears (Irish) 8	Averna Amaro 9
Clase Azul Anejo 53		Akashi (Japanese) 9	Braulio Amaro Alpino 10
Corralejo Reposado 8		Takamine 8 Year (Japanese) 20	Cardamaro 6
Ixá Anejo 9			Carpano Antica 8
Ocho Anejo, Single Harvest 14		Brandy	Cocchi Barolo Chinato 12
Banhez Mezcal Ensemble 7	Rum	Copper & Kings 8	Cynar 6
Banhez Mezcal Pechuga 20	Plantation White 6	Maison Rouge VSOP Cognac 9	Fernet Branca 8
Banhez Mezcal Jabali 23	Wray & Nephew Overproof 7	Du Peyrat Organic Cognac 8	Furlani Amaro 8
El Buho Mezcal 7	El Dorado 5yr 6	Ferrand Ambre Cognac 12	Meletti Amaro 8
Clase Azul Mezcal 35	Plantation Dark 6	Bache Gabrielsen American Oak 8	Rucolino Amaro 10
	Zaya Gran Reserva 16 year 9		Sfumato Rabarbaro Amaro 9
		Misc	
Vodka		Green Chartreuse 8	*Spirit prices reflect a single pour unless
Tito's 7	Non Alcoholic	Yellow Chartreuse 8	otherwise noted
Ketel One 10	Amass Riverine (gin substitute) 11	Malört 6	