

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.

BALZAC

CHEESE AND CHARCUTERIE

1st cheese/meat:
comes w/ baguette,
crackers, & preserves

2nd: nuts & local
Charley's honey

3rd: berries & pickles

CHEESE

CREAMA KASA Carr Valley Sheboygan, WI	8
SMOKED CHEDDAR Hook's Mineral Point, WI	7
GRUYERE Roth Marieke, WI	8
ESPRESSO BELLA VITANO Sartori Plymouth, WI	8
MIDNIGHT MOON Cypress Grove Arcata, CA	9
CAMEMBERT Marin Petaluma, CA	8
RED ROCK Roth Marieke, WI	9

CHARCUTERIE

RED SQUARE Red Bear Mundelein, IL	8
COPPA Brooklyn Cured New York, NY	8
ZA'ATAR LAMB & PORK SAUSAGE Brooklyn Cured Brooklyn, NY	8
STAGBERRY Smoking Goose Indianapolis, IN	8
CHICKEN LIVER MOUSSE Housemade	7
SMOKED EGGPLANT PATÉ Housemade	6

CHEF'S BOARDS

**ALL CHEESE OR
CHEESE & CHARCUTERIE**
*chef's choice of 3 cheeses
and/or meats with all
accompaniments*

21

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

99

ESCARGOT 20

half-dozen / chili compound butter
trout roe / rice crisp / scallion curls

House-Made Pickles 5

chef's selection of pickled veg → V VE GF DF

Bread & Butter 5

Rocket Baby Baguette
daily compound butter / sea salt → V

Serbian Roasted Olives 6

kalamata / tomato oil / Hungarian paprika
→ VE DF GF

Smoked Eggplant Pate 13

housemade Naan / Sumac
/ olive oil → VE V DF

Papas Bravas 9

fried potato / tomato / paprika / onion → DF V VE

The "Baldorf" Salad 14

spinach / apple / red grape / celery / cracklin' bits /
candied walnut / chicken fat vinaigrette → VE GF DF NI

Brussels Sprouts "Wedge" Salad 9

shaved brussels salad / pomegranate seed / pistachio /
Blue Jay blue cheese dressing → GF V NI VE
with pork belly lardons +3

Sac Mac 14

noodles / wischago white cheddar sauce
parmesan frico / garlic crumb → V
with blue cheese crumble +2

Fried Tofu 12

fried tofu / peanut / scallion / soy sauce /
sesame oil / cilantro → VE NI DF
choice of:
nora chili crisp (hot) or Douboujang soy (mild)

Madeira Mushrooms 12

beech mushroom / oyster mushroom /
button mushroom / Spanish sofrito
cream / crostini → GF V

Butternut Squash Soup 7

squash / brandy / sage / ginger / apple / pepita
/ brown butter / cornbread croutons → GF

Grilled Green Beans 10

ground pork / Szechuan chili flake / black vinegar
/ tamari / sambal → GF DF VE

Bao Buns 12

coq au vin / crispy shallot / chive /
mushroom → DF

Venison Carpaccio 26

sorrel pesto / black currant /
mustard caviar / shallot → GF NI

Whitefish à la Meunière* 20

brown butter / capers / mint pea puree /
raddichio / orange pickled fennel → GF DF

Braised Pork Shoulder 16

cumin / coriander /
quinoa polenta / cilantro → GF

Steak au Poivre d Urfa* 23

za'atar fries → GF

GF = gluten free
 DF = dairy free
 V = vegetarian
 VE = vegan
 NI = "can be made"
 NI! = 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

CHEF | VANESSA ROSE SOUS CHEF | STEVE RAWSON CHEF DE PARTIE | CHLOE KWIAIT

BEER

MORE "PIÑA COLADA DOUBLE MARBLES" Pineapple-Coconut Milkshake IPA 7.0% 16oz Huntley, IL	11
TRILLIUM "FORT POINT: RIWAKA DRY-HOPPED" New England Pale Ale 6.6% 16oz Canton, MA	13
UNTITLED ART / ANGRY CHAIR "CARAMEL COCONUT COOKIE" Pastry Stout 11.7% 12oz Waunakee	10
450 NORTH "SLUSHY XL CAKE ANGEL" Smoothie Sour w/ Confetti Cake, Cream Cheese, Strawberry, Blueberry 5.3% 16oz Columbus, IN	14
ENERGY CITY "BISTRO: STRAWBERRY-RHUBARB CRUMBLE" Fruited Berliner Weisse 6.5% 16oz Batavia, IL	11
MONKLESS "SHEPPLEKOFEGGAN" Wheat Ale 5.4% 16oz Bend, OR	8
JAPAS "YUZU NAMA BIIRU" Rice Lager w/ Yuzu 4.9% 16oz Sao Paulo, Brazil	8
PHASE THREE "PERCEPTION OF DEPTH" Brown Ale 6.5% 16oz Lake Zurich, IL	8
CRUZ BLANCA "VAMOS" Vienna-Style Lager 5.2% 12oz Chicago, IL	6
PHASE THREE "P3 PILS" American Pilsner 4.7% 16oz Lake Zurich, IL	8
MILLER HIGH LIFE Champagne of Beers 4.8% 12oz Milwaukee, WI	4
ALE APOTHECARY "RALPH" Wild Ale w/ Fir Needles & Honey Wine-Barrel Aged 6.8% 375mL Bend, OR	35
3 FONTEINEN "OUDE GEUZE" Lambic-Geuze 6.0% 375mL Lot, Flanders, Belgium	30
3 FONTEINEN "HOMMAGE" Lambic w/ Cherry & Raspberry 6.0% 375mL Lot, Flanders, Belgium	38
JESTER KING "VAGUE RECOLLECTION" Wild Farmhouse Ale w/ Wine Grape Pomace 6.1% 750mL Austin, TX . HALF-OFF WINE ELIGIBLE	48

CIDER, MEAD, & SELTZER

FABLE "STILLPOINT" Spanish-Style Unfiltered Cider 750mL Barnard, Vermont	35
SUBJECT TO CHANGE "THIS IS NOT WINE" Cider w/ Pinot Noir Skins 750mL California . . . BIN 604	60
LULZ "R&R" Smoothie Hard Seltzer w/ guava/coconut/pineapple/orange 5.0% 12oz Lake Zurich, IL	8

COCKTAILS

MULLED WINE Cabernet/Merlot, Grand Marnier, Cinnamon, Anise, Clove, Orange, Served Hot	10
AVIATION VACATION Ford's Gin, Maraschino Liqueur, Lemon, Lavender	14
I'M AFRAID I BLUE MYSELF Plantation Dark Rum, Nux Walnut, Blueberry-Juniper, Toasted Coconut, Soy Milk	11
LA VAMPIRA AGRIA Ancho-Infused Tequila & Mezcal, Amargo-Vallet, Angostura, Lemon, Agave	13
MEN OF A CERTAIN SAGE Sage-Infused Brandy, Sweet Vermouth, Sage, Ginger, Angostura	11
NEGRONI Ford's Gin, Cappelletti, Carpano Antica, Orange	12
THE OLD FASHIONED Rough Rider Bourbon, Brown Sugar, Clove, Orange, Cherry Bark Vanilla	12
APEROL SPRITZ Aperol, Cava, Soda	12
"ESPRESSO" "MARTINI" Coffee-Infused Tito's, Cold Brew, Good City Coffee, Bonal, Chipotle-Cacao Foam	16

sangria

RED OR
WHITE

10 glass

18 carafe

NON-ALCOHOLIC

COCKTAILS

NA-GRONI	12
Amass Riverine, Aperitif, bitters	
G&T	11
Amass Riverine, Tonic, Lime	
AMASS MULE	12
Amass Riverine, Lime, Ginger Beer	
LEMONDROP	12
Amass Riverine, Lemon, Bitters	
HONEY I'M GOOD	9
Lime, Grapefruit, Honey, Aperitif, Ginger Beer	
74 MULE	11
Kentucky 74, Lime, Ginger Beer	
OTHER	
COLD BREW COFFEE	7
SAN PELLEGRINO Sparkling Water 750ML	5
HOT RISHI TEA	4
English Breakfast, Jade Cloud, Peppermint Sage, Chamomile Medley	

N/A WINE, BEER, AND CIDER

PROXIES "VELVET" 750ML	45
Red Wine Alternative: Cabernet Sauvignon grapes with juices, teas, and vinegars	
LEITZ "EINS SWEI ZERO" 750ML	40
NA Riesling Germany	
LEITZ "ZERO POINT FIVE" 750ML	45
NA Pinot Noir Germany	
JÉRÔME FORGET' "POIRE PETILLANTE" 750ML	26
Unfiltered Sparkling Pear Cider	
UNTITLED ART "S'MORES DARK BREW" 12OZ	7
Non-Alcoholic Stout Waunakee, WI	
UNTITLED ART "HAZY IIPA" 12OZ	7
Non-Alcoholic IPA Waunakee, WI	
UNTITLED ART "MANGO DRAGONFRUIT" 12OZ	7
Non-Alcoholic Sour Waunakee, WI	

SPIRITS AND LIQUEURS

GIN

St. George Botanicals	9
Rehorst	8
Finn's	7
Ford's	7
Botanist	9
Tanqueray	8
Hendricks	10

TEQUILA/MEZCAL/SOTOL

Los Magos Sotol	9
Libelula	7
Casamigos Blanco	11
Casamigos Reposado	12
Cimarron Blanco	6
Clase Azul Reposado	25
Clase Azul Anejo	53
Clase Azul Gold	40
Ixá Anejo	9
Ocho Anejo, Single Harvest	14
Banhez Mezcal Ensemble	7
Banhez Mezcal Pechuga	20
Banhez Mezcal Jabali	23
El Buho Mezcal	7
Clase Azul Mezcal	35

VODKA

Tito's	8
Ketel One	10

RUM

Plantation White	6
Plantation Dark	6
Wray & Nephew Overproof	7
Zaya Gran Reserva 16 year	9

BRANDY

Copper & Kings	8
Du Peyrat Organic Cognac	8
Ferrand Ambre Cognac	12
Bache Gabrielsen	
"American Oak" Cognac	8
Park "Carte Blanche" VS Cognac	8

BOURBON

Old Granddaddy	7
Old Forester 1870	12
Old Forester Statesman	13
Elijah Craig Barrel Proof	14
Barrell Private Release Shry Brl	21
Basil Hayden	8
Henry McKenna BIB	11
Angel's Envy	14
Michter's Small Batch	10
Redemption High Rye	7
Starlight Carl T., VDN Finish	14
Buffalo Trace	10
Eagle Rare 10 Year	10

RYE/AMERICAN

Michter's Rye, Single Barrel	10
High West Double Rye	8
Rittenhouse Rye	7
Knob Creek Rye	9
Michter's Sour Mash	10
Michter's American	10
Uncle Nearest 1884	9
Whistlepig 10 Rye	15

SCOTCH/OTHER

Macallan 12	20
Balvenie 12 Doublewood	20
Balvenie 14 Caribbean Cask	20
Ardbeg Corryvreckan	18
Dalmore 12 Year	12
Ledaig 10 Year	12
Writer's Tears (Irish)	8
Takamine 8 Year (Japanese)	20
Akashi (Japanese)	9

MISC.

Green Chartreuse	8
Yellow Chartreuse	8
Malört	6
Barrel-Aged Malört	7

NON-ALCOHOLIC

Amass Riverine gin substitute	10
Kentucky 74 bourbon substitute	9
Giffard Aperitif Aperol substitute	7

BEFORE DINNER

Aperol	8
Campari	8
Cappelletti	6
Select Aperitivo	6
Maurin Quina	9
Byrrh Grand Quinquina	6
Bonal	6
Prince Pastis de Marseille	6

AFTER DINNER

Averna Amaro	9
Cardamaro	6
Carpano Antica	8
Cocchi Barolo Chinato	12
Rucolino Amaro	10
Sfumato Rabarbaro Amaro	9
Amaro Montenegro	10
Bordiga Amaro St. Hubertus	12
Amaro 16 Fred Jerbis	11
Sirene Bitter	11
Furlani Amaro	8
Meletti Amaro	8
Fernet 25 Fred Jerbis	11

* Spirit prices reflect a single pour unless otherwise noted