

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

BLUE JAY Deer Creek Sheboygan, WI	8
CREAMA KASA Carr Valley La Valle, WI	7
SMOKED CHEDDAR Hook's Mineral Point, WI	7
SMOKED GOUDA Roth Marieke, WI	8
ESPRESSO BELLA VITANO Sartori Plymouth, WI	8
MIDNIGHT MOON Cypress Grove Arcata, CA	9
CAMEMBERT Marin Petaluma, CA	8

CHARCUTERIE

RED SQUARE Red Bear Mundelein, IL	8
COPPA Brooklyn Cured New York, NY	8
Z'A'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*

90

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

Smoked Eggplant Pate 13

housemade Naan / Sumac
/ olive oil → VE V DF

Papas Bravas 9

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

Grilled Stone Fruit Salad 14

peaches / plums / cherries / spinach / chamomile /
Sultana / chevre / cornbread croutons
/ fried sage → V VE GF

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

Black Bean Soup 6

cumin / guajillo chili / anato
mango-mezcal puree / cilantro-lime crema
pepita cracker → GF DF

Bao Buns 12

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

Grilled Green Beans 10

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

Venison Carpaccio 26

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

Monkfish a la Gallega* 18

guajillo / fish stock / yellow onion /
potato / cured Spanish chorizo / fennel /
rainbow chard / baby bell pepper → GF DF

Braised Pork Shoulder 16

cumin / coriander /
quinoa polenta / cilantro → GF

Steak au Poivre d Urfa* 23

za'atar fries → GF DF

GF = gluten free
DF = dairy free
V = vegetarian
VE = vegan
— = "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 | MIKE HODZINSKI
.....
CHEF DE PARTIE | CHLOE KWIAT

BEER

TRILLIUM "STORROWED" New England Double IPA 8.4% 16oz Canton, MA	14
PHASE THREE "DDH FELINE FINE" DDH Double IPA 7.8% 16oz Lake Zurich, IL	10
MORE "PIÑA COLADA DOUBLE MARBLES" Pineapple-Coconut Milkshake IPA 7.0% 16oz Huntley, IL	11
TRILLIUM "TINY CHICKEN" New England Pale Ale 5.6% 16oz Canton, MA	13
TRILLIUM "FORT POINT: RIWAKA DRY-HOPPED" New England Pale Ale 6.6% 16oz Canton, MA	13
450 NORTH "SLUSHY XL: RAINBOW POPSICLE" Over-Fruited Sour 5.3% 16oz Columbus, IN	14
SAHALE "FLUID SITUATION: RASPBERRY CHEESECAKE" Fruit Ale 7% 16oz Grafton, WI	9
PHASE THREE "A BUSHEL OF APPLES" Peanut Caramel Apple Ale 6% 16oz Lake Zurich, IL	9
ENERGY CITY "BISTRO CABANA: GUAVA-COCONUT" Fruited Berliner Weisse 6.7% 16oz Itasca, IL	13
BARRIER "THE CARVER" Pumpkin Beer 6.0% 16oz Oceanside, NY	10
PUBLIC "NEVER A DILL MOMENT" Dill Pickle Sour 4.0% 16oz Kenosha, WI	9
UNTITLED ART / ANGRY CHAIR "CARAMEL COCONUT COOKIE" Pastry Stout 11.7% 12oz Waunakee	10
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 "P3 PILS" American Pilsner 4.7% 16oz Lake Zurich, IL	8
DREWRY'S "CLASSIC LAGER" Lager 4.7% 12oz South Bend, IN	5
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
JESTER KING "VAGUE RECOLLECTION" Wild Farmhouse Ale w/ Wine Grape Pomace 6.1% 750m Austin, TX. HALF-OFF WINE ELIGIBLE	48

CIDER/MEAD/SELTZER

FABLE "STILLPOINT" Spanish-Style Unfiltered Cider 750mL Barnard, Vermont	BIN 314	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

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, Tempus Fugit CDC, Bonal, Chipotle-Cacao Foam	16

sangria
RED OR
WHITE

10 glass | 18 carafe

NON-ALCOHOLIC	PROXIES "VELVET" Red Wine Alternative: Cabernet Sauvignon grapes w/ juices, teas, and vinegars 750mL	45
	JEROME FORGT "POIRE PETILLANTE" Unfiltered Sparkling Pear Cider 750mL	26
	NA G&T Amass Riverine, Tonic, Lime	11
	NA SPRITZ NA Aperitif (Aperol substitute), seltzer, orange	9
	UNTITLED ART "S'MORES DARK BREW" Non-Alcoholic Stout 12oz Waunakee, WI	7
	UNTITLED ART "JUICY IPA" Non-Alcoholic IPA 12oz Waunakee, WI	7
	COLD BREW COFFEE	7
	SAN PELLEGRINO Sparkling Water 1-L	5

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

TEQUILA/MEZCAL/SOTOL	
Los Magos Sotol	9
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

RUM	
Plantation White	6
Wray & Nephew Overproof	7
El Dorado 5yr	6
Plantation Dark	6
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

VODKA	
Tito's	8
Ketel One	10

BOURBON	
Old Granddad BIB	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

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
Writer's Tears (Irish)	8
Takamine 8 Year (Japanese)	20

NON-ALCOHOLIC	
Amass Riverine gin substitute	11
Kentucky 74 bourbon substitute	9
Giffard Aperitif Aperol substitute	7

BEFORE DINNER	20Z
Aperol	8
Campari	8
Cappelletti	6
Select Aperitivo	6
Bonal Gentiane Quina	6
Byrrh Grand Quinquina	6
Vergano "Luli" Moscato Chinato	14
Maurin Quina	9
Pernod	10
Prince Pastis de Marseille	6

AFTER DINNER	20Z
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 Branca	8
Fernet 25 Fred Jerbis	11

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

* Spirit prices reflect a single pour unless otherwise noted

