

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 La Valle, WI	8
GJETOST Tine Norway	8
GRAND GRU Roth Monroe, WI	8
ESPRESSO BELLA VITANO Sartori Plymouth, WI	8
LITTLE LUCY BRIE Redhead Brooten, MN.	9
MOBAY Carr Valley La Valle, WI	8
RED ROCK Roelli Shullsburg, WI	9

CHARCUTERIE

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

Gobi Manchurian 12

*fried cauliflower / bell pepper / sambal /
scallion / soy sauce → DF VE*

Grilled Green Beans 10

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

The "Baldorf" Salad 14

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

Brussels Sprouts "Wedge" Salad 9

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

Sac Mac 14

*noodles / wischago white cheddar sauce
parmesan frico / garlic crumb → V
with blue cheese crumble +2
with Spanish chorizo +4*

Mushroom "Crab" Cakes 18

*Lion's Mane Mushroom / Oyster Mushroom / Old Bay
/ Remoulade / Collard Greens → V DF*

Ceci e Pomodoro 7

*chickpeas / tomatoes / white wine / spinach /
→ GF V DF
with Spanish chorizo +4*

Papas Bravas 9

fried potato / tomato / paprika / onion → DF VE

Gibanica 10

*fried Serbian cheese pie / filo dough / feta cheese /
microgreens / kalamata vinaigrette → V*

Bao Buns 12

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

Chashu Pork 18

*pork belly / mirin / sake / cinnamon /
star anise / ube potato puree / grilled bok choy
/ tonkatsu gravy → GF DF*

Whitefish à la Meunière 20

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

Venison Carpaccio* 26

*sorrel pesto / black currant /
mustard caviar / shallot → GF N!*

Mayan Mignon* 32

*beef tenderloin / cocoa-coffee marinade / coconut &
Aji Amarillo parsnips / microgreens / carrot*

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*

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

BEER

18TH STREET "KING REAPER" DDH Double IPA 8.3% 16oz Hammond, IN	11
PUBLIC "LAKESHORE HAZE: DOUBLE DRY HOPPED" DDH New England IPA 5.4% 16oz Kenosha, WI	9
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
NEW BARONS "KNAPPSTOR" Czech-Style Pilsner 4.5% 12oz Milwaukee, WI	6
CRUZ BLANCA "VAMOS" Vienna-Style Lager 5.2% 12oz Chicago, IL	6
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% 750m 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

MEAN MUG Sotol, Hot Honey, Lemon, Ginger Beer	13
AVIATION VACATION Ford's Gin, Maraschino Liqueur, Lemon, Lavender	14
NEGRONI Ford's Gin, Cappelletti, Carpano Antica, Orange	12
THE OLD FASHIONED Old Foreseter 100, Brown Sugar, Clove, Orange, Cherry Bark Vanilla	14
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

COCKTAILS

NON-ALCOHOLIC

HONEY I'M GOOD	10
Lime, Grapefruit, Honey, Aperitif, Ginger Beer	
74 MULE	.11
Kentucky 74, Lime, Ginger Beer	
LEMONGRASS MARTINI	12
Amass Riverine, Lemongrass Shrub, Lemon, Aromatic Bitters	
RED HEAD	.11
Lemon, Ginger, Rose, Orange, Seltzer	
ANOTHER SHRUBBERY	.11
Kentucky 74, Apple Shrub, Pineapple, Lemon Bitters	
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 "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 Botanivore	.9
St. George Terroir	.9
Rehorst	.8
Finn's	.7
Ford's	.7
Broker's	.7
Tanqueray	.8
Hendricks	10
TEQUILA/MEZCAL/SOTOL	
Los Magos Sotol	.9
Libelula	.7
Casamigos Blanco	11
Casamigos Reposado	12
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
Ferrand Ambre Cognac	12
Park "Carte Blanche" VS Cognac	.8
BOURBON	
J Henry Small Batch	12
Old Granddad BIB	.7
Old Forester 1870	12
Old Forester Statesman	13
Barrell Private Release Shry Brl	21
Basil Hayden	.8
Henry McKenna BIB	11
Angel's Envy	14
Noah's Mill	12
Michter's Small Batch	10
Redemption High Rye	.7
Woodford Reserve	12
Starlight Carl T., VDN Finish	14
Penelope Barrel Strength	11
Whistlepig Piggyback	.9

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
Willet Rye	13
Whistlepig 10 Rye	15

SCOTCH/OTHER

Macallan 12	20
Balvenie 12 Doublewood	20
Balvenie 14 Caribbean Cask	20
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

Cardamaro	.6
Carpano Antica	.8
Cocchi Barolo Chinato	12
Rucolino Amaro	10
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