

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
BLUE PARADISE Hook's Mineral Point, WI	7
GJETOST Tine Norway	8
BANDAGED CHEDDAR Bleumont Blue Mounds, WI	10
ESPRESSO BELLA VITANO Sartori Plymouth, WI	8
LITTLE LUCY BRIE Redhead Brooten, MN	9
DUNBARTON BLUE Roelli Shullsburg, WI	9

CHARCUTERIE

RED SQUARE Red Bear Mundelein, IL	8
ZA'ATAR LAMB & PORK SAUSAGE Brooklyn Cured Brooklyn, NY	8
SAUCISSON SEC Olympia Provisions Portland, OR	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

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*

Stuffed Endive 13
*pink peppercorn chevre / pickled rhubarb /
 hot-honey walnuts / orange vinaigrette → V GF NI*

Smoked Eggplant Pate 13
housemade Naan / Sumac / olive oil → VE V DF

Jamon Serrano* 14
*mild giardiniera / white pepper-honey yogurt /
 microgreens salad / crackers*

Sac Mac 8
*noodles / creamy 3-cheese sauce
 parmesan frico / garlic crumb → V
 with blue cheese crumble +2
 with Spanish chorizo +4*

Grilled Asparagus 10
miso-mustard / pickled radish / sesame → VE GF DF

Papas Bravas 9
fried potato / tomato / paprika / onion → DF VE

Carrot-Ginger Hummus 10
*greek yogurt / pickled raisins / cilantro /
 everything cracker → VE DF GF*

Mushroom-Asparagus Soup 6
*rosemary / roasted garlic / thyme / parmesan /
 EVOO → V GF*

Brussels Sprouts "Wedge" Salad 12
*shaved brussels salad / pomegranate seed / pistachio /
 Blue Jay blue cheese dressing → GF V NI VE
 with pork belly lardons +3*

Bao Buns 15
*coq au vin / crispy shallot / chive /
 mushroom → DF*

Beef Mole Sopa 15
chuck roast / cilantro / pickled red onion / cotija cheese

Red Pepper Risotto 13
microgreens / goat cheese / EVOO → GF V

Pig, Goat, Sheep Sandwich 15
*Serrano ham / herbed goat cheese / Wischago /
 arugula / tomato jam / french fries / aioli*

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

BEER

NEW BARONS "HOPPED BY ZIGGY" New England IPA 7.0% 12oz Bay View, WI	8
CRUZ BLANCA "SUPER RICA" West Coast IPA 5.4% 12oz Chicago, IL	8
PUBLIC "HONEY JALAPENO MARGARITA" Sour Ale 4% 16oz Kenosha, WI	9
UNTITLED ART / ANGRY CHAIR "CAMEL COCONUT COOKIE" Pastry Stout 11.7% 12oz Waunakee, WI	10
ENERGY CITY "BISTRO: AÇAI BOWL" Berliner Weisse w/ Açai, Blueberry, Raspberry & Banana 6.5% 16oz Batavia, IL	11
BREWER'S KITCHEN & PIPEWORKS "KAYAK ROBBERY" Passionfruit, Orange, & Pink Guava Sour 4.4% 16oz Chicago, IL	9
JAPAS "YUZU NAMA BIIRU" Rice Lager w/ Yuzu 4.9% 16oz Sao Paulo, Brazil	8
MONKLESS "SHEPPLEKOFFEGGAN" Wheat Ale 5.4% 16oz Bend, OR	8
CRUZ BLANCA "VAMOS" Vienna-Style Lager 5.2% 12oz Chicago, IL	6
BREWER'S KITCHEN "TOLO TOLO" Mexican-Style Lager 5.0% 16oz 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
TRILLIUM "ALMOND CAKE" Barrel-Aged Imperial Stout with Almond and Vanilla 15.7% 500mL Canton, MA	54

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

DIRTY GOAT Uncle Val's Botanical Gin, Olive Juice, Pink Peppercorn Dry Vermouth, Goat Cheese Stuffed Olive	14
BITTER BABE Ford's Gin, Cappelletti, Carpano Antica, Grapefruit Spritz	13
MISTER PINK Aperol, Strawberry, Sparkling Hopped Rosé	11
FINEAPPLE Roasted Pineapple-Infused Cachaça, Lime, Nutmeg, Orgeat (contains nuts)	13
THE REVIVER Tepache, Banhez Mezcal, Brown Sugar, Lime	12
CAMP GREEN PINE Cucumber-Infused Sotol, Lime, Cilantro, Celery Bitters	13
THE OLD FASHIONED Old Forester 100, Brown Sugar, Clove, Orange, Cherry Bark Vanilla	14
"ESPRESSO" "MARTINI" Coffee-Infused Tito's, Cold Brew, Good City Coffee, Bonal, Chipotle-Cacao Foam	16

sangria

RED OR
ROSE

12 glass

21 carafe

COCKTAILS

HONEY I'M GOOD	10
Lime, Grapefruit, Honey, Aperitif, Ginger Beer	
RED HEAD	11
Lemon, Ginger, Rose, Orange, Seltzer	
NA RED SANGRIA	11
Proxies Velvet, Scarlet Tea, Lemon	
LEMONGRASS MARTINI	12
Amass Riverine, Lemongrass Shrub, Lemon, Aromatic Bitters	
OTHER	
COLD BREW COFFEE	7
SAN PELLEGRINO Sparkling Water 750ML	5
HOT RISHI TEA	4
English Breakfast, Jade Cloud, Peppermint Sage, Chamomile Medley	

NON-ALCOHOLIC

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	
BUSTY LUSH "SHE'S GOLDEN" 12OZ	6
Non-Alcoholic Blonde Ale 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
TEQUILA/MEZCAL/SOTOL	
Los Magos Sotol	9
Libélula	7
Casamigos Blanco	11
Casamigos Reposado	12
Clase Azul Reposado	25
Clase Azul Anejo	53
Clase Azul Gold	40
Ixá Anejo	9
Don Julio Anejo	15
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
Massenez Prisoner Pear	13
BOURBON	
J Henry Small Batch	12
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

RYE/AMERICAN

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
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
Vergano Bianco Vermouth	12
Vergano "Tavijn Americano"	12
Prince Pastis de Marseille	6

AFTER DINNER

Cardamaro	6
Carpano Antica	8
Cerasum	10
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 Branca	8
Fernet 25 Fred Jerbis	11

* Spirit prices reflect a single pour unless otherwise noted