

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 PARADISE Hook's Mineral Point, WI	7
CAPRIKO Nordic Creamery Westby, WI	7
SMOKED CHEDDAR Hook's Mineral Point, WI	7
LAMB CHOPPER Cypress Grove Arcata, CA	9
TRILLIUM Tulip Tree Indianapolis, IN	9
CREAMA KASA Carr Valley La Valle, WI	7
SCAMORZA Lioni Latticini Italy	7

CHARCUTERIE

CHICKEN LIVER PARFAIT House-made applewood smoked bacon / pickled shallot / mustard seed / chive	8
NOSTRANO (NI) Tempesta Vernon Hills, IL	8
GIN AND JUICE Smoking Goose Indianapolis, IN	8
SMOKED COPPA Brooklyn Cured Brooklyn, NY	9

CHEF'S BOARDS

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

19

BIG-ASS BOARD
 all cheeses & meats with
 all accompaniments

80

OYSTERS *on the* HALF SHELL

chive blossom mignonette / charred lemon
 each 3.5 | half dozen 17 | dozen 33



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 NI

Burrata 14

date chutney / fennel / herb salad / evoo
 rocket baby baguette → GF V

Wedge Salad 9

gem lettuce / sumac red onion
 crispy chickpea / cucumber / tahini-basil dressing
 tomato / lemon → GF VE

Sisig 14

crispy pork belly / shishitos / chicken liver mayo
 citrus / onion / sunny side up egg → DF

Beef Filet* 25

seared 5 oz beef tenderloin / roasted baby carrot
 brown butter mushroom / potato-leek puree
 shiitake demi-glace → GF

Gyoza 10

mapo tofu / shiitake / ginger / scallion
 salted black bean / sesame-chili soy sauce → VE

Sweet Corn Fritters 9

calabrian chili aioli / parmesan / lime-chili salt
 baby corn / cilantro / dill → V

Mushroom Ragout 12

seasonal mushroom mix / pickled beech mushroom
 shaved button mushroom / radish / thyme
 truffled korma sauce → GF VE

Fried Brussels Sprouts 9

sesame-miso dressing / garlic breadcrumbs
 lemon zest → GF VE

Sac Mac 8

noodles / three cheese sauce
 blue cheese crumble / garlic crumb. → V

Skewer 9

marinated and grilled pork shoulder
 peanut sauce / annatto / pickled tomatillo
 fermented shrimp paste → GF DF NI

Roasted Snapper 20

saffron potato / chayote squash barigoule
 tomato dashi / chili oil → GF

Tuna Tartare* 16

ahi tuna / roasted red beet / yuzu aioli / green apple
 / mustard oil / thai basil / lemon / black sesame /
 rice puff → GF DF

Pork Pappardelle 15

braised pork all'arrabiata / hand-cut pasta
 crème fraîche / basil / chili oil → DF

DESSERT and pairings

Salted Caramel Pot de Creme 7

black sea salt / whipped cream → GF

Domaine Cazes Rivesaltes (red) +8

Birthday Cake 9

White Cake / Rainbow Sprinkles / Nerds Candy/
 Vanilla Pastry Cream

Corn Ice Cream 5

pickled blueberries / caramel

Olivares "Dulce Monastrell" +10

Dark Chocolate Mousse 7

hazelnut crumble / chocolate cake
 caramel / basil-mint oil
 torched meringue → NI

La Cigarrera Amontillado Sherry +6

Scoop of Sorbet 5

mango → GF DF

Owen Roe Parting Glass Gewurtztraminer +8

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 | ZACH PANOSKE SOUS CHEF | MIKE HODZINSKI

BEER

OLD IRVING "BEEZER" New England IPA 6.9% 16oz Chicago, IL	9
PUBLIC "BITS AND PIECES" Mosaic IPA 6.1% 16oz Kenosha, WI	7
18TH STREET "HYDRA" DDH Double IPA 7.7% 16oz Hammond, IN	9
JAPAS "KAWAII" New England IPA w/ Raspberry 6.4% 16oz Sao Paulo, Brazil	10
REVISION "REVISION IPA" American IPA 6.5% 12oz Sparks, NV	7
JAPAS CERVEJARIA "SAWA PEACH" Fruited Sour 4.7% 16oz Sao Paulo, Brazil	9
ENERGY CITY "BISTRO CABANA: PINEAPPLE-PASSIONFRUIT" Fruited Berliner Weisse 6.7% 16oz Itasca, IL	13
MONKLESS "SHEPPLEKOFEGGAN" Wheat Ale 5.4% 16oz Bend, OR	8
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 "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% 750m Austin, TX	45

CIDER/MEAD/SELTZER

FABLE "ROSA" Cider w/ Blackcurrant 750mL Barnard, Vermont	BIN 314 43
SUBJECT TO CHANGE "THIS IS NOT WINE" Cider w/ Pinot Noir Skins 750mL California	BIN 604 60
SUPERSTITION "DESERT MONSOON" Prickly Pear Mead 13% 3oz glass Arizona	12
LULZ "R&R" Smoothie Hard Seltzer w/ guava/coconut/pineapple/orange 5.0% 12oz Lake Zurich, IL	8
HIDDEN CAVE CIDERY "LATE HARVEST DRY" Cider 6.8% 12oz Middleton, WI	8

COCKTAILS

DAVID ROSÉ Dry Rosé, Frozen Watermelon, Basil, Falemum, Spritz	12
GIMME DAT (I'M JOKIN) Finn's Gin, Green Tea, Lemongrass, Lavender, Lemon	12
TROLL TOL Los Magos Sotol, Pamplemousse, 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
KIR ROYALE Cava, Cassis, Lemon Twist	12
APEROL SPRITZ Aperol, Cava, Soda	12

sangria

RED OR
WHITE

10 glass | 18 carafe

NA G&T Amass Riverine, Tonic, Lime	11
NA SPRITZ NA Aperitif (Aperol substitute), seltzer, orange	9
UNTITLED ART "NA HAZY IIPA" Non-Alcoholic Double IPA, 12oz (Wauwaukee, WI)	7
UNTITLED ART "WATERMELON GOSE" Non-Alcoholic Fruit Beer 12oz Wauwaukee, WI	7
COLD BREW COFFEE	7
PROXIES "NIGHTSHADE" Red Wine Alternative: Valpolicella grapes w/ juices, teas, and vinegars 750mL	45
SAN PELLEGRINO Sparkling Water 750mL	5

NON-ALCOHOLIC

GIN	
St. George Botanivore	8
Barrel-Aged Bols Genever	10
Rehorst	7
Tanqueray	7
Finn's	6
Ford's	6
Hendricks	10
Botanist	9

TEQUILA/MEZCAL/SOTOL	
Los Magos Sotol	9
Casamigos Blanco	11
Casamigos Reposado	12
Cimarron Blanco	6
Clase Azul Plata	20
Clase Azul Reposado	25
Clase Azul Anejo	53
Clase Azul Gold	40
Corralejo Reposado	8
Ixá Anejo	9
Ocho Anejo, Single Harvest	14
Bañez Mezcal Ensemble	7
Bañez Mezcal Pechuga	20
Bañez Mezcal Jabali	23
El Buho Mezcal	7
Clase Azul Mezcal	35

VODKA	
Tito's	7
Ketel One	10

RUM	
Plantation White	6
Wray & Nephew Overproof	7
El Dorado 5yr	6
Plantation Dark	6
Zaya Gran Reserva 16 year	9

NON-ALCOHOLIC	
Amass Riverine gin substitute	11
Giffard Aperitif Aperol substitute	7

BOURBON	
Old Forester 86 proof	8
Old Forester Statesman	13
Old Granddad BIB	7
Elijah Craig	9
Elijah Craig Barrel Proof	14
Barrell Private Release Shry Brl	21
Rough Rider	7
Basil Hayden	8
Jefferson's Ocean	17
Angel's Envy	14
Redemption High Rye	7
Makers Mark	8

RYE/AMERICAN	
Knob Creek Rye	9
High West Double Rye	8
Michter's US1 Rye	9
Uncle Nearest 1884	9

SCOTCH/OTHER	
Monkey Shoulder	8
Macallan 12	20
Balvenie 12 Doublewood	15
Balvenie 14 Caribbean Cask	20
Ardbeg Corryvreckan	18
Writer's Tears (Irish)	8
Akashi (Japanese)	9
Takamine 8 Year (Japanese)	20

BRANDY	
Copper & Kings	8
Maison Rouge VSOP Cognac	9
Du Peyrat Organic Cognac	8
Ferrand Ambre Cognac	12
Bache Gabriëlsen American Oak	8

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

AFTER DINNER	20Z
Alta Verde Amaro	6
Averna Amaro	9
Cardamaro	6
Carpano Antica	8
Cocchi Barolo Chinato	12
Cynar	6
Fernet Branca	8
Furlani Amaro	8
Meletti Amaro	8
Rucolino Amaro	10
Sfumato Rabarbaro Amaro	9

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

* Spirit prices reflect a single pour unless otherwise noted

