

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

MOON RABBIT Deer Creek   Sheboygan, WI	8
EVALON La Clare   Malone, WI	8
OVERJARIGE GOUDA Marieke   Thorp, WI	8
MOBAY Carr Valley   La Valle, WI	8
HOPS CHEESE Tulip Tree   Indianapolis, IN	9
LITTLE LUCY BRIE Redhead   Brooten, MN	9
PENTA CREME Carr Valley   La Valle, WI	8

### CHARCUTERIE

DELAWARE FIREBALL Smoking Goose   Indianapolis, IN	8
RUST BELT SAUCISSON Smoking Goose   Indianapolis, IN	8
GIN AND JUICE Smoking Goose   Indianapolis, IN	8
GUANCIALE Smoking Goose   Indianapolis, IN	8
SMOKED EGGPLANT PATÉ Housemade	6
CHICKEN LIVER MOUSSE Housemade	7

### CHEF'S BOARDS

#### ALL CHEESE OR CHEESE & CHARCUTERIE

chef's choice of 3 cheeses  
and/or meats with all  
accompaniments

21

#### BIG-ASS BOARD

cheese and charcuterie board /  
farmer's board

55

### FARMER'S BOARD 20

individually seasoned fruits and vegetables /  
rotating dips → GF DF V VE

#### Bread & Butter 7

demi-baguette /  
brown butter / sea salt → V

#### Marinated Olive Medley 7

tangerine / chili  
→ V VE DF GF

#### Watermelon & Green Tomato Salad 13

avocado / feta / mint / basil / grilled scallion /  
balsamic vinegar → V VE GF DF

#### Peach Caprese 8

peach / mozzarella / basil /  
balsamic reduction → V GF

#### Grilled Summer Squash 12

raisin-caper vinaigrette → VE V DF GF

#### Hummus 11

Naan / pickled raisins / sumac /  
cilantro → VE V DF

#### Smoked Eggplant Pate 13

Naan / Sumac / pomegranate /  
olive oil → VE V DF

#### Bao Buns 15

Pork belly / kimchi / kewpie mayo

#### Fried Brussel Sprouts 8

pancetta / raisin gastrique / pecan  
→ V VE DF NI

#### French Fries 6

smoked ranch → V

\*Consuming raw or undercooked meat, seafood,  
or poultry increases the risk of foodborne illness

#### Sac Mac 8

gemelli noodles / creamy sauce / parmesan frico  
/ garlic crumb → V  
with blue cheese crumble +2

#### Vegan Nuggets 14

Cedar Teeth "Thunderbird" chicken alternative /  
Korean BBQ sauce / sesame / scallion → V VE DF

#### Carnitas Tacos (3) 15

smoked pork / pineapple pico / pickled red onion /  
cotija cheese → DF GF

#### Tteok Carbonara 14

Korean rice cakes / pancetta / egg yolk /  
black pepper / parmesan → GF

#### Seared Scallops 29

brown butter / grilled summer squash /  
raisin-caper vinaigrette → DF GF

#### Pan-Seared Salmon 27

cucumber / pickled avocado / pineapple /  
bean sprouts / red oak lettuce / garlic-ginger yogurt /  
fried garbanzos → DF GF

#### Mussels 24

potato / chorizo / corn / poblano / arugula /  
cherry tomato

#### Cheeseburger\* 15

two smash patties / spicy aged cheddar / smoked ranch /  
bacon / lettuce / tomato / onion / pickle  
sub gluten free bun +2  
with fries +4

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

Fryer is used for items  
containing gluten.

Please inform your server if  
you have any food allergies.

## BEER

CRUZ BLANCA "SUPER RICA" West Coast IPA   6.7%   12oz   Chicago, IL	8
BARRIER "SUPER HOP BROS." Motueka & Lotus IPA   7.7%   16oz   Oceanside, NY	10
18TH STREET "TOXIC WORDS" Imperial IPA w/ Honey   8.6%   16oz   Hammond, IN	10
TRILLIUM "GALAXY SCALED" New England IPA   7.0%   16oz   Canton, MA	13
TRILLIUM "FORT POINT" New England Pale Ale   6.6%   16oz   Canton, MA	13
JAPAS "YUZU NAMA BIIRU" Rice Lager w/ Yuzu   4.9%   16oz   Sao Paulo, Brazil	8
CRUZ BLANCA "VAMOS" Vienna-Style Lager   5.2%   12oz   Chicago, IL	6
MILLER HIGH LIFE Champagne of Beers   4.8%   12oz   Milwaukee, WI	6
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
CANTILLON "2022 SAINT LAMVINUS" Lambic w/ Merlot Grapes   6.0%   750mL   Brussels, Belgium	58
TRILLIUM "ALMOND CAKE" Barrel-Aged Imperial Stout with Almond and Vanilla   15.7%   500mL   Canton, MA	54

## CIDER, MEAD, & SELTZER

SUBJECT TO CHANGE "THIS IS NOT WINE" Cider w/ Pinot Noir Skins   750mL   California	BIN 604 . 60
LULZ "PINK LEMONADE" Hard Seltzer   5.0%   12oz   Lake Zurich, IL	. 7

## COCKTAILS

DIRTY GOAT Hendrick's Gin, Olive Juice, Pink Peppercorn Dry Vermouth, Goat Cheese Stuffed Olive	14
THE OLD FASHIONED Old Foreseter 100, Brown Sugar, Clove, Orange, Cherry Bark Vanilla Bitters	14
"ESPRESSO" "MARTINI" Coffee-Infused Tito's, Cold Brew, Good City Coffee, Bonal, Chipotle-Cacao Bitters	16
FINEAPPLE Roasted Pineapple-Infused Cachaça, Lime, Nutmeg, Orgeat (contains nuts)	13
BITTER BABE Ford's Gin, Cappelletti, Carpano Antica, Grapefruit Spritz	13
MSSSES PINK Aperol, Strawberry, Sparkling Wine	12
BREAKFAST FOR DINNER Basil Hayden Dark Rye, Lemon, Brown Sugar Maple Syrup, Orange Bitters, Cava	12
THE SMOKE SHOW Plantation Dark Rum, Meletti Amaro, Spicy Ancho-Orange Syrup, Lemon	12
DOUBLE DENIM MOMENT Tito's Ford's Gin, Pampelmousse, Lemon, Blue Curacao, Pixy Stix rim	11
IPOD VIDEO Applejack Brandy, Sour Apple Syrup, Lemon, Gingerale	11

*sangria*

ROSE

12 glass

21 carafe

### COCKTAILS

<b>NON-ALCOHOLIC</b>	<b>HONEY I'M GOOD</b> . . . . . 10
	Lime, Grapefruit, Honey, Aperitif, Ginger Beer
	<b>RED HEAD</b> . . . . . 11
	Lemon, Ginger, Cherry, Orange, Seltzer
	<b>NA RED SANGRIA</b> . . . . . 11
	Zero Point Five Pinot Noir, Scarlet Tea, Lemon
	<b>NO BUZZ</b> . . . . . 12
Amass Riverine, Lemon, Honey, Bitters	
<b>74 MULE</b> . . . . . 11	
Kentucky 74, Lime, Ginger Beer	
<b>NA-GRONI</b> . . . . . 12	
Amass Riverine, Aperitif, Bitters	
<b>NA G&amp;T</b> . . . . . 11	
Amass Riverine, Tonic, Lime	
<b>NA LEMON DROP</b> . . . . . 12	
Amass Riverine, Lemon, Bitters	

### N/A WINE, BEER, AND CIDER

<b>LEITZ "EINS SWEI ZERO" 750ML</b> . . . . . 40
NA Riesling   Germany
<b>LEITZ "ZERO POINT FIVE" 750ML</b> . . . . . 45
NA Pinot Noir   Germany
<b>JÉRÔME FORGET "POIRE PETILLANTE" 750ML</b> . . . . . 26
Unfiltered Sparkling Pear Cider
<b>UNTITLED ART "SMORES STOUT" 12OZ</b> . . . . . 7
Non-Alcoholic Stout   Waunakee, WI
<b>OTHER</b>
<b>COLD BREW COFFEE</b> . . . . . 7
<b>SAN PELLEGRINO Sparkling Water 750ML</b> . . . . . 5
<b>HOT RISHI TEA</b> . . . . . 4
English Breakfast, Jade Cloud, Lavender Mint, Chamomile Medley

## SPIRITS AND LIQUEURS

<b>GIN</b>	<b>BRANDY</b>
St. George Terroir . . . . . 9	Copper & Kings . . . . . 8
Hendrick's . . . . . 8	Ferrand Ambre Cognac . . . . . 12
Finn's . . . . . 7	Park "Carte Blanche" VS Cognac . . . . . 8
Ford's . . . . . 7	Massenez Prisoner Pear . . . . . 13
Broker's . . . . . 7	
Tanqueray . . . . . 8	<b>BOURBON</b>
Eagle Park Pink Gin (Barrel-aged) . . . . . 8	Old Forester 1870 . . . . . 12
Moletto (Tomato Gin) . . . . . 9	Old Forester Statesman . . . . . 13
<b>TEQUILA/MEZCAL/SOTOL</b>	Barrell Private Release Shry Brl . . . . . 21
Los Magos Sotol . . . . . 9	Basil Hayden . . . . . 8
Libelula . . . . . 7	Henry McKenna BIB . . . . . 11
Casamigos Blanco . . . . . 11	Angel's Envy . . . . . 14
Casamigos Reposado . . . . . 12	Redemption High Rye . . . . . 7
Casamigos Anejo . . . . . 13	Starlight Carl T, VDN Finish . . . . . 14
Clase Azul Plata . . . . . 25	Penelope Barrel Strength . . . . . 11
Clase Azul Reposado . . . . . 25	Michter's Small Batch . . . . . 10
Clase Azul Anejo . . . . . 53	Old Granddad BIB . . . . . 7
Clase Azul Gold . . . . . 40	J Henry Small Batch . . . . . 12
Ixá Anejo . . . . . 9	
Don Julio Anejo . . . . . 15	<b>RYE/AMERICAN</b>
Banhez Mezcal Ensemble . . . . . 7	Knob Creek Rye . . . . . 9
Banhez Mezcal Pechuga . . . . . 20	High West Double Rye . . . . . 8
Banhez Mezcal Jabali . . . . . 23	Rittenhouse Rye . . . . . 7
Clase Azul Mezcal . . . . . 35	Michter's Sour Mash . . . . . 10
<b>VODKA</b>	Michter's American . . . . . 10
Tito's . . . . . 8	Uncle Nearest 1884 . . . . . 9
Ketel One . . . . . 10	Redemption High Rye . . . . . 7

### RUM/SOUTH AMERICAN

Plantation White . . . . . 6
Plantation Dark . . . . . 6
Wray & Nephew Overproof . . . . . 7
Zaya Gran Reserva 16 year . . . . . 9
Ron Colon Red Banana Oleo . . . . . 9
Novo Fogo "Chameleon" Cachaça . . . . . 7
Ku Pisco . . . . . 7

### SCOTCH/OTHER

Macallan 12 . . . . . 20
Balvenie 12 Doublewood . . . . . 20
Balvenie 14 Caribbean Cask . . . . . 20
Ledaig 10 . . . . . 12
Oban 14 . . . . . 15
Lagavulin 16 . . . . . 23
Chivas Regal . . . . . 8
Writer's Tears (Irish) . . . . . 8
Takamine 8 Year (Japanese) . . . . . 20
Akashi (Japanese) . . . . . 9

### MISC.

Genepy . . . . . 8
Malort . . . . . 6
Yellow Chartreuse . . . . . 8

### NON-ALCOHOLIC

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

### BEFORE DINNER

20Z	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

20Z	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