

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

BA BA BLUE Carr Valley La Valle, WI	8
CREAMA KASA Carr Valley La Valle, WI	7
SMOKED CHEDDAR Hook's Mineral Point, WI	7
2 YEAR GOUDA Frisian Farms Leighton, IO	9
MARISA Carr Valley Carr Valley, WI	8
MIDNIGHT MOON Cypress Grove Arcata, CA	9
FOX GLOVE Tulip Tree Indianapolis, IN	9

CHARCUTERIE

GIN AND JUICE Smoking Goose Indianapolis, IN	8
VENETO Salume Beddu St. Louis, MO	9
CAPICOLA Olympia Provisions Portland, Oregon	8

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

75

OYSTERS *on the* HALF SHELL

champagne mignonette / charred lemon
each 3.5 | half dozen 17 | dozen 33



House-Made Pickles 5

chef's selection of pickled veg → GF DF

Bread & Butter 5

Rocket Baby Baguette
daily compound butter / sea salt → V

Beef Tallow Papas Bravas 9

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

Roasted Carrots & Parsnips 14

house-made ricotta / salsa macha / toasted pistachio
peanut / black sesame / local honey → GF V NI

Burrata-Stuffed Heirloom Tomato 14

olive oil poached tomato
rosemary & lavender balsamic reduction
arugula salad / cracked pepper → GF V

Brussels Sprouts "Wedge" Salad 9

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

Tempura Mushrooms 10

fried mushroom medley / pimenton / lemon → GF V

Elote 6

grilled corn / sac mac sauce
lime / mayo / chili powder → V

Sac Mac 8

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

Grilled Green Beans 10

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

Skewer 8

marinated and grilled chicken thigh
lemongrass / ginger / annatto oil / herbs → GF DF

Monkfish a la Gallega* 18

guajillo / huitlacoche broth / yellow onion
potato / cured Spanish chorizo / fennel
ninja radish / greens → GF DF

Ahi Crudo* 14

ahi tuna / pickled blueberry / thai basil /
calabrian chili → GF DF

Braised Pork Shoulder 14

cumin / coriander
saffron orange rice / cilantro → GF

Grilled Skirt Steak* 22

papas bravas / bacon-onion jam / chive → GF

DESSERT and pairings

Salted Caramel Pot de Creme 7

black sea salt / whipped cream → GF

Reccua Vintage Port +10

Scoop of Sorbet 5

strawberry - French 75 → GF DF

Owen Roe Parting Glass Gewurtztraminer +8

Ice Cream 5

strawberry

Olivares "Dulce Monastrell" +10

Dark Chocolate Mousse 7

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

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

BEER

MORE "PIÑA COLADA DOUBLE MARBLES" Pineapple-Coconut Milkshake IPA 7.0% 16oz Huntley, IL	11
EAGLE PARK "SET LIST" American IPA 5% 16oz Milwaukee, WI	8
18TH STREET "C-HOP" American IPA 5% 16oz Hammond, IN	8
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
BARRIER "FLORAL FRIDAY" Kolsch w/ Hibiscus & Pink Guava 4.8% 16oz Oceanside, NY	10
ENERGY CITY "BISTRO CABANA: GUAVA-COCONUT" Fruited Berliner Weisse 6.7% 16oz Itasca, IL	13
JAPAS "YUZU NAMA BIIRU" Rice Lager w/ Yuzu 4.9% 16oz Sao Paulo, Brazil	8
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	45

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
SUPERSTITION "DESERT MONSOON" Prickly Pear Mead 13% 3oz glass Arizona	12
LULZ "PINK LEMONADE" Hard Seltzer 5.0% 12oz Lake Zurich, IL	7
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, Falernum, Spritz	12
GIMME DAT (I'M JOKIN) Finn's Gin, Green Tea, Lemongrass, Lavender, Lemon	12
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

sangria

RED OR
WHITE

10 glass | 18 carafe

NON-ALCOHOLIC	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 Waunakee, WI	7
	UNTITLED ART "NA MANGO DRAGONFRUIT SOUR" Non-Alcoholic Sour Beer 12oz Waunakee, WI	7
	PROXIES "NIGHTSHADE" Red Wine Alternative: Valpolicella grapes w/ juices, teas, and vinegars 750mL	45
	JEROME FORGT "POIRE PETILLANTE" Unfiltered Sparkling Pear Cider 750mL	26
	COLD BREW COFFEE	7
	SAN PELLEGRINO Sparkling Water 750mL	5

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
Banhez Mezcal Ensemble	7
Banhez Mezcal Pechuga	20
Banhez 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 1870	12
Old Granddad BIB	7
Elijah Craig Barrel Proof	14
Barrell Private Release Shry Brl	21
Rough Rider	7
Basil Hayden	8
Henry McKenna BIB	11
Jefferson's Ocean	17
Angel's Envy	14
Redemption High Rye	7
Nulu Reserve	13
Starlight Carl T., VDN Finish	14

RYE/AMERICAN	
High West Double Rye	8
Rittenhouse Rye	7
Knob Creek Rye	9
Whistlepig 10 Rye	15
Uncle Nearest 1884	9

SCOTCH/OTHER	
Monkey Shoulder	8
Macallan 12	20
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
Du Peyrat Organic Cognac	8
Ferrand Ambre Cognac	12
Bache Gabrielsen 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
Averna Amaro	9
Cardamaro	6
Carpano Antica	8
Cocchi Barolo Chinato	12
Fernet Branca	8
Furlani Amaro	8
Meletti Amaro	8
Ruolino 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

