

105	<b>Rosa del Peru</b> , Stirm Los Chuchaquis 2019, <i>Cienega Valley, CA</i> .....	16	80
206	<b>Hondarribi Beltza</b> , Ameztoi “Stimatum” 2019, <i>Getariako Txakolina, Spain</i> .....		54
101	<b>Pinot Noir</b> , The Paring 2018, <i>Santa Barbara, CA</i> .....	14	56
204	<b>Hungarian Blend</b> , Vinous Obscura “Blau-Ökör” 2019, <i>Willamette Valley, Oregon</i> .....		62
207	<b>Teran</b> , Fakin 2019, <i>Istria, Croatia</i> .....		48
209	<b>Bequignol</b> , Livverá 2019, <i>El Zampal, Valle de Uco, Argentina</i> .....		54
219	<b>St. Laurent</b> , Christina 2020, <i>Austria</i> .....	13	52
213	<b>Dolcetto</b> , Rocco Di Carpeneto “Aur-Oura” 2018, <i>Piedmonte, Italy</i> .....		58
102	<b>Carignan/Merlot</b> , Jenny & Francois “La Patience” Vin Rouge 2019, <i>France</i> .....	10	40
227	<b>Trousseau</b> , Arnot-Roberts 2019, <i>North Coast, California</i> .....		76
212	<b>Frontenac</b> , American Wine Project “Water & Sky” 2018, <i>Upper Mississippi River Valley</i> .....		65
218	<b>Touriga Nacional/Syrah</b> , Humus “Carbónica” 2018, <i>Portugal</i> .....		55
217	<b>Carignan/Zinfandel/Charbono</b> , Las Jaras “Glou Glou” 2019, <i>Mendocino, California</i> .....		62
103	<b>Merlot/Syrah/Duras/Braucol</b> , Nicolas Grosbois “Cousine de ma Mère” 2018, <i>Loire, France</i> .....	10	40
223	<b>Alibernet/Dunaj</b> , Strekov 1075 “Fred #7” NV, <i>Strekov, Slovakia</i> .....		58
225	<b>Carignan/Valdiguie/Syrah</b> , Broc Cellars “Love Wine” 2019, <i>North Coast, California</i> .....		52
226	<b>Cabernet Franc</b> , Couly Dutheil “Les Gravieres” 2018, <i>Chinon, Loire, France</i> .....		48
222	<b>Kadarka</b> , Maurer Oszkar “PKC 500” 2019, <i>Fruska Gora, Serbia</i> .....		62
104	<b>Malbec</b> , Clos Siguier “Les Camille” 2017, <i>Cabors, France</i> .....	13	52
211	<b>Nero d’Avola/Grillo</b> , Progetto Fuso 21 “Cala” 2019, <i>Val di Norto, Sicilia, Italy</i> .....	10	40
214	<b>Syrah/Grenache</b> , Andrea Calek “Babirole” 2020, <i>France</i> .....		60
228	<b>Listan Negro</b> , La Araucaria “Paraje la Perdoma” 2018, <i>Tenerife, Spain</i> .....		56
221	<b>Frappato/Nero d’Avola</b> , Occhipinti “SP68 Rosso” 2019, <i>Sicily, Italy</i> .....		64
242	<b>Frappato</b> , Occhipinti “IL Frappato” 2018, <i>Sicily, Italy</i> .....		92
231	<b>Nero d’Avola</b> , Occhipinti “Siccagno” 2017, <i>Sicily, Italy</i> .....		88
234	<b>Malbec</b> , Altocedro “Año Cero” 2018, <i>La Consulta, Uco Valley, Mendoza, Argentina</i> .....		48
239	<b>Petit Verdot</b> , Stella Crinita 2019, <i>Uco Valley, Mendoza, Argentina</i> .....		80
236	<b>Corvina</b> , Acinum “Amarone della Valpolicella” 2016, <i>Veneto, Italy</i> .....		100
107	<b>Petite Syrah/Syrah/Carignane/Grenache</b> , Tollini “Mendo Blendo” 2014, <i>Mendocino, California</i> .....	11	44
246	<b>Cabernet Sauvignon</b> , Austin Hope 2019, <i>Paso Robles, California</i> .....		80

Skin Contact

394	<b>Pinot Blanc/Pinot Gris</b> , Enderle & Moll “Weiss & Grau” 2019, <i>Baden, Germany</i> .....		54
395	<b>Valdiguie/Zinfandel Rosé</b> , Broc Cellars “Love Rosé” 2020, <i>North Coast, CA (12 oz can)</i> .....		19
395	<b>Muskateller/Bacchus</b> , Weingut Schmitt “Erdreich” 2018, <i>Rheinhessen, Germany</i> .....		96
392	<b>White Pinot Noir</b> , Teutonic “Seafoam” 2020, <i>Oregon</i> .....		65
397	<b>Getariako Txakolina Rose</b> , Ameztoi “Rubentis” 2018, <i>Spain</i> .....		56
393	<b>Trebbiano/Malvasia/Ansonica</b> , Bianco di Ampelia 2019, <i>Tuscany, Italy</i> .....		56
396	<b>St. Pepin Orange Wine</b> , American Wine Project “Modern Optimism” 2019, <i>Vernon County, WI</i> .....		62
398	<b>Pinot Blanc/Chardonnay/Pinot Gris Orange Wine</b> , Sanctum “Leptir” 2019, <i>Lipoglav, Slovenia</i> .....	13	52
400	<b>Mézes Fehér Orange Wine</b> , Maurer Oszkar “Orion” 2017, <i>Fruska Gora, Serbia</i> .....		68
391	<b>Pinot Gris</b> , Enderle & Moll “Grauburgunder” 2019, <i>Baden, Germany</i> .....		70
390	<b>Grenache Blanc Orange Wine</b> , La Sorga “A Freux” 2018, <i>France</i> .....	13	52
399	<b>Albillo Orange Wine</b> , Vinos Ambiz “Alba” 2018, <i>Spain</i> .....		52
389	<b>Sabervois/St. Pepin</b> , American Wine Project “Social Creature” 2020, <i>Wisconsin</i> .....	11	44

Sparkling

600	<b>Piquette</b> , American Wine Project “Light Verse”, <i>Wisconsin (12 oz can)</i> .....		14
601	<b>Cava Brut</b> , Joios NV, <i>Spain</i> .....	10	40
602	<b>Brut</b> , Francois Montand NV, <i>France (187mL)</i> .....		14
609	<b>Vital/Seminário/Alicante Branco Pet-Nat</b> , Humus “Flui” 2020, <i>Portugal</i> .....		64
606	<b>Brut Nature Rosé Champagne</b> , Tarlant “Zero” NV, <i>France</i> .....		130
608	<b>Blanc de Blanc Champagne</b> , Waris-Larmandier “Particules Crayeuses Grand Cru” NV, <i>France</i> .....		150
605	<b>Brachetto d’Acqui</b> , Le Casette di Alice 2018, <i>Piedmont, Italy</i> .....		40
612	<b>Franciacorta Cuvee Brut</b> , Ferghettina NV, <i>Lombardy, Italy</i> .....		70
613	<b>Moscato Giallo Pet-Nat</b> , Poderi Cellario “Il Baffone” NV, <i>Langhe, Piedmont, Italy</i> .....		52

White

405	<b>Sauvignon Blanc</b> , Auntsfield 2019, <i>Marlborough, New Zealand</i> .....	13	52
428	<b>Albariño</b> , Fefnanes 2019, <i>Rias Baixas, Spain</i> .....		64
431	<b>Sauvignon Blanc</b> , Domaine Vacheron “Les Romains” Sancerre 2018, <i>Loire, France</i> .....		130
415	<b>Riesling</b> , Jim Barry “Lodge Hill” 2017, <i>Clare Valley, South Australia</i> .....	13	52
422	<b>Chenin Blanc</b> , Chateau de l’Esperonniere “Savennieres” 2018, <i>Loire, France</i> .....		64
410	<b>Chardonnay</b> , Domaine Louis Moreau “Chablis AOC” 2018, <i>Burgundy, France</i> .....	14	56
406	<b>Cortese/Chardonnay/Sauv Blanc</b> , Ercole “Monferrato” Bianco 2019, <i>Piedmont, Italy (1L)</i> .....	9	54
404	<b>Verdejo</b> , García y Valencia “Y Lo Otro También” 2019, <i>Spain</i> .....		60
418	<b>Grüner Veltliner</b> , Christina 2020, <i>Carnuntum, Austria</i> .....	12	48
403	<b>Laški Rizling</b> , Črnko 2018, <i>Štajerska, Slovenia</i> .....		48
430	<b>Listan Blanco</b> , Envínate “Benje Blanco” 2018, <i>Ycoden-Daute-Isora, Canary Islands, Spain</i> .....		78
411	<b>Turbiana</b> , Ca’ dei Frati “I Frati” 2019, <i>Lugana, Lombardy, Italy</i> .....		48
426	<b>Chasselas</b> , La Colombe “Fechy” 2017, <i>La Cote, Switzerland</i> .....		64
421	<b>Grecanico</b> , Cantina Marilina “Sikelé” 2017, <i>Sicily, Italy</i> .....		48
422	<b>Muscat of Alexandria/Albanello</b> , Occhipinti “SP68 Bianco” 2019, <i>Sicily, Italy</i> .....		64
427	<b>Riesling Auslese</b> , Sybille Kuntz “Helden” 2006, <i>Lieser, Mosel, Germany</i> .....		105
429	<b>Gewürtztraminer</b> , Villa Wolf 2019, <i>Pfalz, Germany</i> .....	10	40

# SHARING IS CARING

## House-Made Pickles 5

*chef's selection of pickled veg GFDFVE*

## Garlic Bread 8

*Rocket Baby brioche / beurre monte / parmesan / chili flake V*

## Burrata 14

*blistered shishitos / cucumber / Rocket Baby baguette / lemon oil GFV*

## Fried Vegan Chicken 14

*sweet chili BBQ / Cedar Teeth "Thunderbird" / black sesame / scallion / pickled celery VE DF*

## Roasted Carrots 10

*harissa vinaigrette / braised lentils / vegan yogurt / roasted fennel & red onion GFVE N!*

## Tomato Salad 13

*fresh & marinated tomatoes / ricotta / kalamata "soil" / spiced gazpacho shooter GFVVE DF*

## Broccolini 9

*coconut green goddess / citrus kosho / garlic crumb / salt-cured egg yolk GFVDFVE*

## Signature Sac Mac 7

*blue cheese crumble / garlic crumb V*

## Fried Brussels Sprouts 9

*saffron oil / roasted pistachio GFVE N!*

## Tartare\* 16

*beef / Ahi tuna / kimchi-gochujang aioli / salt-cured egg yolk / togarashi / baguette DF GF*

## Tuna Crudo\* 17

*Ahi tuna / coconut-ginger marinade / thai chili / red onion / cilantro / sesame / rice puff GF DF*

## NY Strip Steak 21

*bone marrow blue cheese butter / grilled ramps / sherry vinaigrette GF*

## Nachos\* 12

*duck confit / refried pintos / chipotle salsa / cheese sauce / queso fresco / pickled chili GF*

*GF = gluten free | DF = dairy free | V = vegetarian | VE = vegan | \_ = "can be made" | N! = contains nuts*

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

## CHEESE & CHARCUTERIE

*First cheese/meat: comes w/ baguette, crackers, & preserves*

*2nd: nuts & honey, 3rd: berries & pickles*

<b>Lamb Chopper</b>   Cypress Grove, California	8
<b>Blue Paradise</b>   Hooks, Mineral Point, WI	6
<b>Big Ed's Gouda</b>   Saxon, Malone, WI	8
<b>Everton Reserve</b>   Jacobs & Brichford, Indiana	9
<b>Mellage</b>   Carr Valley, La Valle, WI	7
<b>Ruby</b>   Green Dirt, Missouri	9
<b>Marieke Gouda</b> , Thorp, WI	7
<b>Smoked Cheddar</b>   Kraemer, Watertown, WI	5

<b>Palacio Cured Chorizo</b> , Spain	5
<b>Chicken Liver Parfait</b>	7
<i>applewood smoked bacon / pickled shallot / mustard seed / chive</i>	
<b>Creminelli Sopressata</b> , Salt Lake City Utah	5

## CHEF'S BOARDS

**All Cheese or Cheese & Charcuterie 19**

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

## BIG-ASS BOARD 65

*all cheeses & meats with all accompaniments*

## Mushroom Buns 10

*BBQ smoked shiitake / hoisin / green onion / pickle / Bao bun V*

## Sisig 14

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

## Grilled Prawns\* 14

*charred sweet corn / green onion / nori crisp / miso beurre blanc GF*

## Wings 9

*sweet & spicy anchovy glaze / coriander / mint GF DF*

## Brat\* 11

*boudin blanc / pickled pepper jelly / beer mustard caviar / chicharron / Sciortino's bun DF*

## Join us

**Thursday, May 6 @ 6:30**

*for the*  
**Vinos Ambiz Wine Dinner!**

*Scan to see the menu and ticketing link! →*

*5 courses, 7 wines*

*2 food choices for each course, including vegan opti*



Chef | Zach Panoske

## Beer

<b>Octopi "Barrel-Aged Belgian Chocolate Toffee Vanilla Stout"</b> BA Imperial Stout, 11.5% (Waunakee, WI) 10	
<b>Drekker "Ectogasm"</b> New England IPA, 7.0% (Fargo, ND) 9	
<b>Southern Grist "Double Fruited Boysenberry, Blackberry, Raspberry Hill"</b> Fruited Sour, 5.6% (Nashville, TN) 11	
<b>BlackStack "Foregone Conclusion"</b> Quadruple IPA, 12% (St. Paul, MN) 13	
<b>Company Values "Foresight"</b> Strawberry, Banana, Vanilla Sour, 6.2% (Palmetto, FL) 10	
<b>Civil Society "Pulp"</b> Pale Wheat Ale, 6.3% (Jupiter, FL) 9	
<b>Toppling Goliath "Cherry Fandango"</b> Cherry Kettle Sour, 5.1% (Decorah, LA) 11	
<b>Untitled Art/Hubbard's Cave "Black Forest Cake Smoothie Stout"</b> Pastry Stout, 9.5%, (Waunakee, WI) 10	
<b>Drekker "Raspberry/Mango Braaaaaains"</b> Double Fruit Smoothie Sour (Fargo, ND) 11	
<b>Untitled Art/Drekker "Mango Coconut Sticky Sour"</b> Pastry Sour, 6.0% (Waunakee, WI/Fargo, ND) 10	
<b>More "Orange Cream Marbles"</b> Creamsicle Milkshake IPA, 6.7% (Huntley, IL) 11	
<b>More "Villa Pils"</b> German Pilsner, 4.8% (Huntley, IL) 8	
<b>More "Dusty"</b> New England Pale Ale, 6.0% (Huntley, IL) 9	
<b>Superstition "Peanut Butter Jelly Crime"</b> PB&J Mead, 13% (Prescott, AZ) 13	
<b>Hidden Cave Cidery "Rose Hip Rosemary"</b> Semi-dry Cider, 6.8% (Madison, WI) 8	

Untitled Art NA Milk Stout 7  
Topo Chico 3  
High Life 4

## Cocktails

<b>Negroni</b> , Ford's Gin, Cappelletti, Carpano Antica, Orange 12	<b>Balzac Sangria</b>
<b>The Old Fashioned</b> , Rittenhouse Rye, Brown Sugar, Clove, Orange, Cherry Bark Vanilla 12	<b>White &amp; Red</b>
<b>Karen</b> , Cinnamon Vodka, Green Apple, Lemon, Soda 10	<b>10 glass / 18 carafe</b>
<b>Lost &amp; Weird</b> , Plantation Rum, Heirloom Genepy, Lime, Maraschino 12	Made with Rishi tea and fresh citrus
<b>Mistral</b> , Libélula Tequila, Beet Juice, Tumeric Ginger Tea, Cocchi Americano, Lime 12	\$10 carafes Monday & Tuesday