

Happy Hour

3:30-7 M-F

Tap Beers—3

Rail Mixers—4

House Wine—5

Bacon Wrapped Dates (GF)— 7.5

van gogh gouda,
smoked blueberry jam

Spicy Tuna Tartare Tacos — 10.5

ahi tuna, chili aioli, crispy taro root,
togarashi

Regional Cheese Board — 14

chef's selection of artisan cheese,
house made jam, mustard,
lavash crackers

Third Coast Crab Cake — 14.5

roasted corn tomato relish
salsa verde

Tomato Eggplant Flatbread (V)— 7

rocket leaves, burrata cheese
sweet basil dressing

Chipotle Chicken Sliders — 11

pepper jack cheese,
cucumber slaw

Contents

White Wine

Red Wine

Beer

Bourbon/Whiskey

Cocktails

Food

Dessert

Happy Hour

Sparkling

Cava, Freixenet Blanc de Blanc

Spain – 8/28

Prosecco, Mionetto

Italy – 10/39

Champagne, Moët & Chandon Imperial

Brut

France – Split 29

Sparkling Wine, Chandon Brut Classic

California – 51

Champagne, Veuve Clicquot

France – 98

Whites

Chardonnay, William Hill

California – 10/38

Chardonnay, Mer Soleil Reserve

California – 14/55

Sauvignon Blanc, Matua

New Zealand – 10/40

Pinot Grigio, Lunardi

Italy – 10/40

Pinot Grigio, Terlato

Italy – 14/54

Riesling, Chateau Ste Michelle

Washington – 9/35

Rosé, Charles & Charles

Washington—9/35

Dessert

Peanut Butter Cheesecake —9

caramel sauce, peanut butter powder

Lavender Crème Brulee—9

Summer berries

Purple Door Ice Cream—5

Chef's selection of flavors, fresh berries

Entrées

Classic Big Boy — 12

two beef patties, iceberg lettuce,
american cheese,
famous big boy sauce on a sesame bun

Turkey Sandwich — 12

wheat bread, tomato, butter lettuce,
sunflower sprouts, avocado mayo

Pan Seared

Scottish Salmon (GF)— 25

fried coconut jasmine rice, snake beans,
spicy cucumber, miso beurre blanc

Hanger Steak Salad—25

spinach, corn, tomato, blue cheese
black bean crisps, cherry mustard glaze

Carbonara — 16

de cecco spaghetti, parmesan,
ghost pepper salami, peas, slow egg

Reds

Cabernet Sauvignon, Rodney Strong

California – 13/51

Cabernet Sauvignon, Justin

California – 16/64

Merlot, Robert Mondavi

California – 11/44

Pinot Noir, Tangle Oaks

Oregon – 15/60

Pinot Noir, Rodney Strong

California – 13/51

Malbec, Trivento

Argentina – 11/43

Zinfandel, Edmeades

California – 12/47

Red Blend, Conundrum

California – 12/64

Beer

LOCAL BREWS

Ale Asylum Ambergeddon 6

Amber Ale ♦ Madison, WI

Miller Genuine Draft 5

Lager ♦ Milwaukee, WI

Miller High Life 5

Lager ♦ Milwaukee, WI

Miller Lite 5

Pilsner ♦ Milwaukee, WI

New Glarus Two Women 6

Lager ♦ New Glarus, WI

New Glarus Spotted Cow 6

Farmhouse Ale ♦ New Glarus, WI

Central Waters Satin Stout 6

Stout ♦ Amherst, WI

Lake Front Brewery IPA 6

IPA ♦ Milwaukee, WI

Lake Front Brewery Riverwest Stein 6

Amber ♦ Milwaukee, WI

Pabst Blue Ribbon 5

Lager ♦ Milwaukee, WI

MKE Brewing Louie's Demise 6

Amber ♦ Milwaukee, WI

Schlitz 5

Lager ♦ Milwaukee, WI

Karben 4 Fantasty Factory 6

IPA ♦ Madison, WI

Henry's Lemon Lime 6

Hard Sparkling ♦ Milwaukee, WI

ON DRAUGHT

Miller Lite 5

Pilsner ♦ Milwaukee, WI

Spotted Cow 6

Farmhouse Ale ♦ New Glarus, WI

Lakefront IPA 6

IPA ♦ Milwaukee, WI

Leinenkugel's Creamy Dark 6

Dark Lager ♦ Milwaukee, WI

Happy Place 7

Pale Ale ♦ Milwaukee, WI

Seasonal

*Please ask your bartender or server
about our ROTATING DRAFT SELECTION*

Appetizers

Bacon Wrapped Dates (GF)— 8.5

van gogh gouda,
smoked blueberry jam

Spicy Tuna Tartare Tacos — 11.5

ahi tuna, chili aioli, taro root,
togarashi

Regional Cheese Board — 15

chef's selection of artisan cheese,
house made jam, mustard,
lavash crackers

Third Coast Crab Cake — 15.5

roasted corn tomato relish
salsa verde

Tomato Eggplant Flatbread (V)— 8

rocket leaves, burrata cheese
sweet basil dressing

Chipotle Chicken Sliders— 12

pepper jack, cucumber slaw
brown sugar tamari glaze

Soups and Salads

Soup Du Jour — 6

seasonal market ingredients

Caesar — 10

romaine, shaved parmesan,
country bread croutons,
house caesar dressing

Roasted Beet Salad (V, GF)—10

arugula, roasted beets,
laclare farms goat cheese, strawberries,
candied walnuts, maple sherry vinaigrette

Add

chicken — 4 salmon — 7

Cocktails

American Dutchman 13

bols genever, sweet vermouth, campari,
orange twist

Brazilian Smash 12

cachaça, simple syrup, muddled lime, basil

South Side 12

bombay sapphire gin, fresh lime juice, simple syrup,
angostura bitters, fresh mint

City Time Lemonade 12

vodka, elderflower liqueur,
house made pomegranate syrup,
fresh muddled lemons

Añejo Old Fashioned 12

hornitos black barrel tequila, agave nectar,
angostura bitters

Key Lime Martini 13

vanilla vodka, elderflower liqueur, lime juice,
house made key lime syrup

Jalapeño Margarita 11

sauza silver tequila, fresh lime juice, triple sec,
house made jalapeño cilantro simple syrup,
poblano chili rim

Hong Kong Mule 13

belvedere vodka, ginger ale, ginger beer, lemon,
angostura bitters

Indonesian Nu Fashioned 13

woodford reserve bourbon, crème de cacao,
angostura bitters

High West Sazerac 14

high west double rye! whiskey,
high west rendezvous rye whiskey, simple syrup,
peychaud bitters

Beer

DOMESTIC

Bud Light 5

Lager ♦ St. Louis, MO

Budweiser 5

Lager ♦ St. Louis, MO

Blue Moon 5

Wit Bier ♦ Golden, CO

Coors Light 5

Lager ♦ Golden, CO

New Belgium Fat Tire 6

Amber ♦ Fort Collins, CO

Michelob Ultra 5

Lager ♦ St Louis, MO

Crispin 6

Cider ♦ Colfax, CA

IMPORTS

Delirium Tremens 10

Belgian Golden Ale ♦ Belgium

Corona 5

Lager ♦ Mexico City, Mexico

Heineken 6

Lager ♦ Amsterdam, Holland

Stella Artois 6

Lager ♦ Leuven, Belgium

Guinness Draught 6

Stout ♦ Dublin, Ireland

Buckler 5

Non-Alcoholic ♦ Amsterdam, Holland

Hacker Pschorr 6

Hefeweizen ♦ Munich, Germany

Scotch

SINGLE MALT

Lagavulin 16y — 19

Oban 14y — 17

Glen Kinchie 12y — 15

Laphroig 10y — 13

Glenmorangie 18y — 21

Balvenie

12y — 15 14y — 17

15y — 18 17y — 20

Glenfiddich

12y — 15 15y — 18 18y — 21

Glenlivet

12y — 15 16y — 19 18y — 21

Macallan

12y — 15 15y — 18 18y — 21

BLENDED

Dewar's White Label — 10

Highland Park

12y — 15 15y — 18 18y — 21

Johnnie Walker

Red — 12 Black — 13 Platinum — 21

Gold — 24 Blue — 48

Items may not always be available

Whiskey

Canadian Club — 10

Crown Royal — 11

Seagram's 7 — 10

Seagram's VO — 11

Jack Daniels — 11

Yamazaki — 14

Bourbon

Basil Hayden — 11

Blantons — 15

Bulleit — 11

Four Roses — 12

Jim Beam — 10

Knob Creek — 12

Makers Mark — 11

Woodford Reserve — 14

Hirsch — 12

Bakers — 12

Central Standard — 15

J Henry 5y — 12

J Henry Cask Strength — 17

RYE

Bulleit Rye — 11

Templeton Rye — 12

Whistle Pig Straight Rye — 16

Sagamore Cask Strength — 17

IRISH

Jameson — 10

Items may not always be available