

House Favorite Cocktails

J Henry Old Fashioned	16
J Henry Bourbon, New Richmond Rye, Angostura Bitters, Orange	
Weekend at Bernie's	14
Rehorst Citrus Honey Vodka, Hendricks Gin, Driftless Glen Barrel Aged Gin, Pierre Ferrand Dry Curacao, Dolin Dry Vermouth, St. George Absinthe, Sage, Lemon	
Dill Margarita	14
Corralejo Reposado Tequila, Gamle Ode Dill, Pierre Ferrand Dry Curacao, Lime, Salt	
Modern Medicine	18
Glenfiddich 14 year, GlenDronach 12 year, Laphroaig, Barrow's Ginger, Honey, Lemon	
Side Kick	18
Kelt VSOP Cognac, Strega, Pierre Ferrand Dry Curacao, Luxardo Maraschino, Lemon	
House Negroni	16
Hendricks Gin, Mancino Vermouth, Byrrh, Averna, Campari, Aperol	
Snow Blood Samu-Rye (Barrel Aged Rye Old Fashioned)	18
Sagamore Port Finish Rye, Westland Sherry, Russel's Reserve Single Barrel Rye, Evan Williams Single Barrel, Cinnamon, Angostura, Nonino, Aperol	

Mocktails

Honey Basil Lemonade	7
fresh honey, muddled with basil and lemon, filled with Sierra Mist	
Raspberry Limeade	7
fresh mint, lemon and lime juice, filled with Sierra Mist	
Cranberry Sparkler	7
cranberry juice, blackberries and club soda	

Wine by the Glass

Whites

Sparkling

Domaine Chandon, Rosé 14
Napa Valley, CA N/V

Riesling

Chateau Ste. Michelle & 13
Dr. Loosen "Eroica",
Columbia Valley, WA 2018

Sauvignon Blanc

Spy Valley, Marlborough, 10
New Zealand 2019

Chardonnay

Cakebread Cellars 20
Napa Valley, CA 2018

Louis Jadot 13
Chablis, France 2018

Pinot Gris

Marco Felluga, "Mongris", 11
Italy 2019

Reds

Moscato

Saracco, Piedmont, Italy 2019 10

Pinot Noir

RouteStock, Sonoma Coast, 13
California 2017

Cabernet Sauvignon

Quilt, Napa Valley, 18
California 2018
Two Hands "Sexy Beast", 16
McLaren Vale, Australia 2017

Zinfandel

St. Francis, Old Vine 14
Zinfandel 2016

International Reds

Tenuta Sette Ponti, 15
"Crognolo",
Tuscany, Italy 2016

Beer

Domestic

Bud Light 4
Coors Light 4
Miller Lite 4

Imports

Guinness Draught 8
Stella Artois 6

Non-Alcoholic

Clausthaler 6

Wisconsin Craft

3 Sheeps, Cashmere Hammer 8
Central Waters,
Mudpuppy Porter 6
Karben4, Fantasy Factory 7
Leinenkugel's Original 5

Select Liquor

Bourbon

Angel's Envy	13
Basil Hayden	12
Four Roses	12
Jim Beam	8
Knob Creek	10
Maker's Mark	10
Russell's Reserve	12
Woodford Reserve	12
Yahara Bay, "V"	9

Brandy

Kohler Original Recipe Chocolate	10.5
Kohler Original Recipe Mint Chocolate	10.5
Korbel	10

Irish Whiskey

Bushmills 16 Year	20
Jameson	10
Tullamore Dew	10

Gin

Bombay Sapphire	10
Death's Door	10
Door County	10
Hendrick's	10
Nolet's	11
Rehorst	12
Tanqueray	10

Rum

Bacardi	8
Bacardi Limon	8
Captain Morgan	8
Meyer's Rum	10
Mount Gay 1703	33

Vodka

Belvedere	12
Chopin	12
Death's Door	10
Grey Goose	12
Ketel One	10
Ketal One Citroen	10
Modest	10
Rehorst Citrus Vodka	15
Stolichnaya	10
Stolichnaya Raspberry	10
Tito's	10

Single Malt Scotch

Balvenie 12 Year, First Fill	19
Balvenie 14 Year, Caribbean Cask	23
Balvenie 14 Year, Peat Week	28
Balvenie 15 Year, Sherry Cask	33
Balvenie 17 Year, DoubleWood	36
Bruichladdich Black Art	72
Bruichladdich Octomore	42
Glenfiddich 12 Year	16
Glenlivet 12 Year	13
Glenmorangie 10 Year	12
Highland Park 12 Year	22
Highland Park 18 Year	38
Lagavulin 16 Year	26
Macallan 12 Year	18
Macallan 18 Year	66
Macallan Rare Cask	75
Oban 14 Year	22
Taliskers 10 Year	19

Blended Scotch

Chivas Regal	12
Dewar's 18 Year	21
Dewar's White Label	10
Johnny Walker Black	12
Johnny Walker Blue	65
Johnny Walker Green	18
Johnny Walker Gold	24
Johnny Walker Red	10

Rye

Driftless Glen	14
Jim Beam	10
Templeton 4 Year	10

Whiskey

Canadian Club	8
Crown Royal	10
Death's Door White	10
Jack Daniel's	10
Seagram's 7	8
Seagram's VO	8
Tin Cup	9

Tequila

Herradura Reposado	11
Hornitos	7
Jose Cuervo Gold	8
Partida Blanco	10
Partida Reposado	10
Patrón Añejo	22
Patrón Silver	12

*All liquor priced at 2 oz pour

Shareables

Roasted Hen of the Woods Mushroom <i>gf, nf, veg</i>	15
grilled ramp greens, pickled ramp bulbs, huckleberries, spinach puree	
Diver Sea Scallop Crudo <i>gf, df</i>	18
fava beans, baby fennel, black sesame, Calabrian chili aioli, lemon, chive, celery leaf	
Pumpnickel-Crusted Wisconsin Rainbow Trout <i>nf</i>	15
fresh black Périgord winter truffle, celery root, roasted hazelnuts, Parmigiana-Reggiano, alpine butter, celery leaf, sage	
Cardamom-Spiced Foie Gras Mousse <i>df</i>	24
saffron braised endive, shaved baby turnips, rhubarb mostardo, pistachio, fine herbs, toasted rye	

gf-gluten friendly veg-vegetarian df-dairy free nf-nut free

After Dinner

Tawny Port		Others	
Dow's 20 Year	33	Baileys Irish Cream	10
Taylor Fladgate 10 year	16	Chambord	12
		Cointreau	10
Ruby Port		Disaronno Amaretto	10
Fonseca Bin 27	9	Fernet-Branca	10
		Frangelico	10
Cognac		Grand Marnier	12
Courvoisier V.S.	12	Kahlua	10
Hennessey VS	12	Southern Comfort	8
Martell VSOP	12		