

SHAREABLES

- TRUFFLE FRIES** white truffle, shaved parmesan, parsley, garlic aioli | 11
- ELLSWORTH CHEESE CURDS** hand battered white cheddar, zesty sauce | 13 VEG
- BRUSSELS SPROUTS** bacon, vinaigrette | 15 GF
- SPINACH ARTICHOKE DIP** cream cheese, onions, garlic, Caspian bread | 15 VEG
- KALBI WINGS** smoked chicken wings, kalbi sauce, scallions | 17
- BONE MARROW** smoked, herb salad, black sea salt, baguette | 17
- CALAMARI** fried squid, sweet peppers, lemon aioli | 17
- 🍴 **TENDERLOIN BITES** roasted tomatoes, rye whiskey glaze | 19 GF
- WISCONSIN CHARCUTERIE** various aged cheddar, beer cheese spread, nduja, black-peppered tuscan salami, olli calabrese, dried apricots & cherries, Marcona almonds, assorted crackers | 25

STEAK TATARE raw beef tenderloin, chives, capers, mustard vinaigrette, kettle chips, rye toast | 15

TROUT SPREAD local smoked trout, cream cheese, dill, chives, rye toast | 17

CEVICHE shrimp, roasted corn, avocado, cilantro, mint crème fraîche with local BARE honey, wonton chips | 17

🍴 **FOIE GRAS** rye toast, cranberry mostarda | 19

SOUP & SALADS

Add to any salad: grilled chicken + 5 / grilled salmon + 10 / grilled shrimp + 14 / tenderloin + 14 / lobster + 20

🍴 **TROUT BISQUE** lobster stock, apple brandy, local smoked trout | cup 9 | crock 11

MIXED GREENS cucumbers, tomatoes, red onion, champagne vinaigrette | 11

BEET SALAD arugula, ancient grains, roasted beets, pickled shallots, chèvre, apple cider vinaigrette | 11 GF/VEG

WEDGE SALAD baby iceberg, grape tomatoes, smokehouse bacon, blue cheese crumbles, blue cheese dressing | 13 GF

STRAWBERRY SALAD housegrown romaine, grape tomatoes, avocado, chèvre, candied pecans, white balsamic vinaigrette | 13 GF/VEG

CASPIAN BREAD olive oil, sea salt, rosemary butter | 9

PLATES

PASTA fresh fettuccini, smoked mushrooms, grape tomatoes, basil pesto, chèvre | 21 VEG
 add chicken + 5 / grilled salmon + 10 / grilled shrimp + 14 / tenderloin + 14 / lobster + 20

ROAST CHICKEN charred tomatoes, watermelon radishes, housegrown spring mix, jalapeño, cilantro | 23 GF

PORK CHOP* bone-in, sous vide in herbs then grilled, roasted Cajun corn, cheesy polenta | 25 GF

SALMON* blackened, chimmichurri, cheesy polenta, charred lemon, fresh herbs | 25 GF

TROUT* local, seared, herbed couscous, cucumber, roasted red pepper purée, charred lemon | 27 GF

🍴 **FILET*** 6oz, grilled, roasted garlic, rye peppercorn sauce, micro horseradish shoots, creamy mashed potatoes | 45 GF
 add smoked mushrooms + 2 / foie gras + 8

🍴 **RIBEYE*** 14oz, grilled, roasted garlic, rye peppercorn sauce, micro horseradish shoots, creamy mashed potatoes | 49 GF
 add smoked mushrooms + 2 / foie gras + 8

HANDHELDS

All burgers served with housemade sweet pickles, choice of kettle chips or French fries. Substitute mixed greens salad with champagne vinaigrette + 1 or cup of soup + 3
 Substitute gluten free bread or bun + 2 / plant based patty + 3

BRAT BURGER* pork brat patty, spicy sauerkraut, Swiss cheese, tangy mustard, buttered grilled bun | 15

SCONNIE BURGER* choice of cheese, housegrown butter lettuce, tomato, red onion, garlic aioli, buttered grilled bun | 17
 Wisconsin cheddar, Swiss or ghost pepperjack cheese | add sautéed mushrooms & onions + 2 / smokehouse bacon + 3

FRIED CHICKEN housegrown butter lettuce, pickles, Carolina mustard, buttered grilled bun | 17

🍴 **DIRTY BURGER*** foie gras, Swiss & cheddar cheese, smoked mushrooms, pickled shallots, whiskey sauce, buttered grilled bun | 21

BRICK OVEN PIZZA

12 inch artisan thin crust – 8 slices. Substitute cauliflower crust (GF) + 3

MARGHERITA red sauce, fresh mozzarella, roasted grape tomatoes, basil | 15 VEG add pepperoni +2

SAUSAGE & SMOKED MUSHROOM red sauce, mozzarella & provolone cheese, red onion | 15

FOUR MEAT red sauce, sweet Italian link sausage, pepperoni, pancetta, smoked bacon | 17

🍴 **PANCETTA & BLACKBERRY** olive oil, mozzarella & provolone cheese, blackberry jam, basil | 19

THE CALABRIAN red sauce, fresh mozzarella, calabrese sausage, spicy peppers, shallots | 21

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GIN

22 & SPRUCE gin, spruce tip tonic | 9 **ONTAP**

PINK SLIP gin, rhubarb, grapefruit crema, local BARE honey, cardamon, soda | 9 **ONTAP**

SPRITZ gin, bitter orange, strawberry basil syrup, sparkling wine | 9 **ONTAP**

SALTED KEY LIME GIMLET gin, key lime, coconut water cordial | 10

SOUTHSIDE gin, lime, mint, habanero | 11

VODKA

MULE VARIATIONS vodka, ginger, pineapple shrub, serrano pepper | 9 **ONTAP**

KINNI 75 cucumber-infused vodka, crème de fleur, lemon, sparkling wine | 9 **ONTAP**

HONEYCRISP vodka, pommeau, local BARE honey, meadowsweet, lemon | 11

COSMO vodka, orange crema, cranberry liqueur, lime | 11

ESPRESSO MARTINI vodka, espresso, molasses, chicory, foam | 11

AQUAVIT

AQUAVIT GIMLET aquavit, key lime cordial, coconut water cordial, absinthe spritz | 10

BLOODY MARY aquavit, tattersall bloody mary mix | 11

NORTHSIDE aquavit, lime, mint, habanero | 11

BONE CRUSHER aquavit, coconut, pineapple, matcha, lime | 11

APPLE BRANDY

BRANDY OLD FASHIONED SWEET brandy, orange, sour cherry, bitters, soda | 11 **ONTAP**

SIDECAR apple brandy, orange crema, local BARE honey, meadowsweet, lemon | 11 **ONTAP**

WHISKEY

EASY STREET bourbon, peach, mint, iced tea, lemon | 9 **ONTAP**

TAILWHIP rye, blueberry liqueur, ginger, lemon | 9 **ONTAP**

WISCO SOUR rye, sour cherry liqueur, housemade sour | 10

OLD FASHIONED rye, sour cherry, chicory demerara, tamari, bitters | 11

BOULEVARDIER MIEL rye, coffee-infused bitter orange, Italiano, cinnamon, local BARE honey, rum | 11

FOOL'S GOLD rye, amaro, apple, local BARE honey, lemon | 11

RUM

HURT LOCKER spiced rum, housemade sour, habanero bitters | 9

PASSION FRUIT DAIQUIRI barreled rum, amaro, lime, passion fruit | 10

SHOEBILL barreled rum, coffee-infused bitter orange, hazelnut, pineapple, lime | 10

OTHER

PASSION FRUIT MIMOSA orange crema, passion fruit, sparkling wine | 9

NON-ALCOHOLIC

PASSION FRUIT SODA housemade syrup, soda | 5

STRAWBERRY BASIL SODA housemade syrup, soda | 5

SPRUCE TIP TONIC housemade tonic, soda | 5

SODAS coke, diet coke, coke zero, sprite, orange, fruit punch, lemonade, root beer, ginger ale | 3

ICED TEA | 3 **HOT TEA** | 3 **COFFEE** | 3

JUICE apple, orange, cranberry, grapefruit | 4

BEER

ONTAP

MICHELOB GOLDEN LIGHT Lager | 6

GARAGE BIKES + BREWS (WI) Killian Kölsch | 7

INDEED (WI) MEXICAN HONEY LIGHT Lager | 7

SURLY (MN) NORTHERN COMMON
Bourbon Mash Ale | 7

SWINGING BRIDGE (WI) IT'S ALWAYS HAZY
Mosaic IPA | 7

***OLIPHANT BREWING (WI) SUPER SQUISHY**
12oz. Blackberry Sour | 8

RUSH RIVER UNFORGIVEN Amber Ale | 7

SURLY (MN) FERNET DARKNESS 12oz. Imperial Stout | 8

BOTTLES & CANS

COORS LIGHT Lager | 6

LIFTBRIDGE (MN) HOP DISH IPA | 7

LIFT BRIDGE (MN) FARM GIRL Saison | 7

LIFTBRIDGE (MN) ST. CROIX BERRIES Seltzer | 6

HEINEKEN NON-ALCOHOLIC Bottle | 6

WINE

LES ALLIES Sparkling | 8/30

THE PALE Rosé | 9/34

THE CHAMPION Sauvignon Blanc | 8/30

WENTE Chardonnay | 9/34

BREAD AND BUTTER Pinot Noir | 8/30

TWENTY ACRES Cabernet Sauvignon | 9/34



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- BONE MARROW** smoked, herb salad, sea salt, baguette | 17
- CALAMARI** fried squid, sweet peppers, lemon aioli | 17
- ☞ **TENDERLOIN BITES** roasted tomatoes, rye whiskey glaze | 19 GF
- WISCONSIN CHARCUTERIE** various aged cheddar, beer cheese spread, nduja, black-peppered tuscan salami, olli calabrese, dried apricots & cherries, Marcona almonds, assorted crackers | 25

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TROUT SPREAD local smoked trout, cream cheese, dill, chives, rye toast | 17

CEVICHE shrimp, roasted corn, avocado, cilantro, mint crème fraîche with local BARE honey, wonton chips | 17

SOUP & SALADS

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- MIXED GREENS** cucumbers, tomatoes, red onion, champagne vinaigrette | 11
- BEET SALAD** arugula, ancient grains, roasted beets, pickled shallots, chèvre, apple cider vinaigrette | 11 GF/VEG
- WEDGE SALAD** baby iceberg, grape tomatoes, smokehouse bacon, blue cheese crumbles, blue cheese dressing | 13 GF
- STRAWBERRY SALAD** housegrown romaine, grape tomatoes, avocado, chèvre, candied pecans, white balsamic vinaigrette | 13 GF/VEG
- CASPIAN BREAD** olive oil, sea salt, rosemary butter | 9

SANDWICHES

All sandwiches served with housemade sweet pickles, choice of kettle chips or French fries. Substitute mixed greens salad with champagne vinaigrette + 1 or cup of soup + 3. Substitute gluten free bread or bun + 2

- BLT** smokehouse bacon, housegrown butter lettuce, tomato, garlic aioli, toasted thick-cut sourdough | 17
- ☞ **BLACKBERRY TURKEY MELT** roast turkey, Swiss cheese, smokehouse bacon, poblano-blackberry jam, grilled thick-cut sourdough | 17
- CHICKEN CLUB** cheddar cheese, smokehouse bacon, housegrown butter lettuce, tomato, garlic aioli, toasted thick-cut sourdough | 17
- FRIED CHICKEN** housegrown butter lettuce, pickles, Carolina mustard, buttered grilled bun | 17
- REUBEN** pastrami, spicy sauerkraut, Swiss cheese, Cajun rémoulade, grilled marble rye | 17
- FRENCH DIP** marinated roast beef, Swiss cheese, buttered grilled French hoagie, au jus | 19
- LOBSTER & SHRIMP ROLL** mayo, herbs, old bay, shallots, buttered split top bun | 27

BURGERS

All melts & burgers served with dill pickle chips, choice of kettle chips or French fries. Substitute mixed greens salad with champagne vinaigrette + 1 or cup of soup + 3. Substitute gluten free bread or bun + 2 / plant based patty + 3

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 Wisconsin cheddar, Swiss or ghost pepperjack cheese | add sautéed mushrooms & onions + 2 / smokehouse bacon + 3
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- MARGHERITA** red sauce, fresh mozzarella, roasted grape tomatoes, basil | 15 VEG | add pepperoni + 2
- SAUSAGE & SMOKED MUSHROOM** red sauce, mozzarella & provolone cheese, red onion | 15
- FOUR MEAT** red sauce, sweet Italian link sausage, pepperoni, pancetta, smoked bacon | 17
- ☞ **PANCETTA & BLACKBERRY** olive oil, mozzarella & provolone cheese, blackberry jam, basil | 19
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TATTERSALL

DESSERTS

CRÈME BRÛLÉE

classic vanilla custard, candied sugar top | 9 GF

CHEESECAKE

ask your server or bartender for featured flavor | 9

BERRY SHORTCAKE

macerated strawberries, local BARE honey,
whipped cream | 9

CHOCOLATE STOUT CAKE

chocolate ganache, rye buttercream, cocoa nub streusel,
candied pecans | 11

NEW ORLEANS BEIGNETS

blackberry-orange crema jam | 11

ICE CREAM SUNDAE

vanilla bean ice cream, hot fudge, whipped cream,
cherry | 11 GF/VEG

FEATURED DRINKS

ESPRESSO MARTINI

vodka, espresso, molasses, chicory, foam | 11

BOULEVARDIER MIEL

rye, coffee-infused bitter orange, italiano, cinnamon,
local BARE honey, rum | 11