

HOUSE COCKTAILS

PHOEBE & THE MOONLETS	13
Kumquat Infused Vodka Passionfruit Cordial Coconut Milk Acid Adjusted Orange Juice Velvet Falernum Galliano	
CAT VS. CUCUMBER	13
Citadelle Cornichon Gin Dolin Dry Vermouth Atxa Dry Vermouth House Made Brine La Cigarrera Manzanilla Sherry Spring Onion Flower	
LIGHT AS A FEATHER	13
St. George Terroir Gin Hayman's Sloe Gin Cocchi Americano Mint & Spruce Syrup Lime Pernod Rinse	
GK SANGRIA	13
Spanish Red Wine Blend Axta Vermouth Rojo Black Tea Infused Lustau Solera Brandy Cardamaro Lemon Saffron Warm Spices	
MY DARLING AMADEUS	13
Ancho Reyes Chili Liqueur Capel Pisco Lemon & Lime Simple Syrup Egg White Spiced Tiki Bitters	
SPACE FRIEND	13
Tattersall Toasted Coconut Aquavit Arancia Aperitivo Lime Orange Juice Saline Garam Masala Infused Brandy Olive Oil	
ARMADA GROG	13
Denizen Vatted Dark Rum The Funk Rum Pineapple Tepache Syrup Lime Grapefruit Brovo Boomerang* Grand Marnier Morita Pepper	
CHAI-PIRINHA	13
Novo Fogo Chameleon Barrel Aged Cachaça Rishi Masala Chai Syrup Lime Herbsaint Meletti Amaro Angostura	
WHEN THE WALLS FELL	13
Hibiscus Infused Banhez Mezcal Campari Pomegranate Grenadine Lime Angostura Bitters	
DESERT SUN	13
El Charro Reposado Tequila Bozal Mezcal Tamarelo Tamarind Liqueur Grapefruit Lime Mango Cactus Pear Bittercube Disco Inferno	
WINDBREAKER	13
Basil Hayden Bourbon Alma De Trabanco Quinquina Pimm's No. 1 Lemon Citrus Cordial Apricot Liqueur Dandelion & Chamomile Tincture Saline Strega	
WOOD DOG	13
Evan Williams White Label Bonded Bourbon Byrrh Grand Quinquina Raspberry Syrup 1757 Vermouth Di Torino Rosso Angostura Bitters	
CALL IT A NIGHT	13
Elijah Craig Small Batch Bourbon Carpano Antica Vermouth Lustau Pedro Ximénez Averna Amaro Siciliano Absinthe Rinse	

NO ABV

GK SZECHUAN GINGER BEER	7
Housemade On Draft	
JINX & TONIC	7
Mint Spruce Juniper Tonic	
SPICY PINEAPPLE MOCK MARG	7
Pineapple Lime Agave Jalapeño	
HOPPED CITRUS FLOWER	7
Local Hops Jasmine Green Tea Citrus	
SOUL BREW KOMBUCHA	7
Ginger-Mango-Peach On Draft!	
SAN PELLEGRINO 500ML	6
Sparkling Mineral Water	
VALENTINE HOT COFFEE	4
Bering Sea Blend	
RISHI TEA	4
Earl Grey Chamomile Maghreb Mint	
UNTITLED ART MANGO DRAGON	6
N/A Fruited Sour Beer WI <0.5%	
VISITOR NEAR BEER	6
N/A Lager Beer WI <0.5%	
LEITZ ZERO SPARKLING WINE	12
N/A Riesling Or Rosé 250 ML Can	

DRAFTS, BOTTLES & CANS

FAIR STATE INTERIOR PEOPLE	8
AMERICAN LAGER MN 4.3%	
AMORPHIC QUADRATIC EXPLANATION	8
CZECH LAGER W/COFFEE WI 5.4%	
CACHE YARLINGTON MILL	8
SINGLE VARIETAL CIDER WI 5.8%	
WORKING DRAFT PINT PULLER	8
ENGLISH-STYLE BITTER WI 4.3%	
BARREL+BEAM PETIT	8
HOPPY SESSION SAISON MI 5%	
BARRIER NITRO CREAM STOUT	8
CREAM STOUT W/ LACTOSE NY 4.8%	
JAPAS CERVEJARIA WASABIRU	8
PALE ALE W/ WASABI BZ 5.5%	
FAIR STATE LEGALIZE BIG DOINKS	8
IPA W/ TERPENES MN 6.5%	
JAPAS CERVEJARIA KAPIBARA	8
GOSE W/ WATERMELON & GINGER BZ 4.4%	
EPOCHAL ALES ANGLE TRISECTOR	8
OAK FERMENTED TABLE BEER SCOT 4.5%	
BARREL+BEAM QUEEN CITY BRUT	10
BIERE BRUT W/CHERRY & GRAPES MI 11.6%	
COLD HAND WINERY RHEUM	8
SPARKLING RHUBARB WINE DK 7.5%	
MILLER HIGH LIFE	4
AMERICAN ADJUNCT LAGER WI 4.6%	

SPARKLING WINE

PERE MATA CUPADA NO 26 2019	14/56
Xarello Macabeu Parellada Cava Spain	
DOMAINE D'ORFEUILLES	13/52
Cabernet Franc Groulleau Malbec France	

WHITE WINE

ICONIC HEROINE	12/48
Chardonnay California	
RED TAIL RIDGE 2022	12/48
Riesling Finger Lakes New York	
FILAPA PATO "DNMC"	13/52
Bical Arinto Portugal	
ERCOLE 2022 1L	12/60
Cortese Sauvignon Blanc Chardonnay Italy	

ROSÉ/ORANGE WINE

TENDU 2021	11/44
Cortese California	
BIRICHINO VIN GRIS 2018 1L	11/60
Grenache California	
JEAN PAUL DUBOST 2022	14/56
Gamay Beaujolais-Lantignie France	
CASA DO VALLE HOMENAGEM 2016	11/44
Field Blend Portugal	
VIGNETI MASSA "TERRA" 2021	12/48
Barbera Italy	
DOMAINE GRES ST VINCENT 2022	13/52
Côte Du Rhône France	

AFTER DINNER

ROTATING SEASONAL MENU
Offering Dessert Leaning After Dinner Cocktails,
Nightcaps, Wines And More! Ask Server For Details

THANK YOU

BUY A ROUND FOR THE STAFF	20
<i>Ice Cold High Life's After Work</i>	

APRIL 26, 2024

BITES

Spiced Chickpeas	5
Seaweed Chips Pepper Jelly Aleppo	6
Chicken Liver Mousse Pickled Red Onion Crostini *	10

SMALL PLATES

1/2 Dozen Plymouth Champagne Oysters (PEI) Rhubarb-Vermouth Mignonette Lemon *	18
Gk Caesar Salad Curly Endive White Anchovy Parmigiano Reggiano Pan Con Tomate * <i>Can Be Made Vegan See Server For Details</i>	15
Petit Basque Sheep Cheese Blueberry Jam Ramp & Pinenut Pesto Goodkind Sourdough	16
Asparagus Tartlet Alp Blossom Custard Black Garlic Tarragon Oil Fried Capers	17
Champagne Battered Oyster Mushrooms Piquillos Kohlrabi Parsley Honey Vinaigrette	16
Peruvian Bay Scallops Parsnip-Dill Pickle Latke Black Truffle Aioli Smoked Trout Roe *	20
Manila Clams Spanish Octopus Sea Bass Leeks Chermoula Cherry Tomatoes Saffron Sesame Croutons Cilantro	21

LARGE PLATES

Fennel Pollen Dry Brined 1/2 Amish Chicken Rotisserie Potatoes Market Vegetables Cauliflower Broccoli Dill Vinaigrette	26
Swordfish Fillet Red Quinoa Roasted Centgraf Beets Avocado Crema Sweet Peas Pepita-Spruce Tip Gremolata	30
Ramp Roasted Duroc Pork Chop Creamed Wild Rice Radicchio Salad Fennel N"Duja Fried Herb Vinaigrette	34
Smoked Oyster Mushroom Paella Saffron Rice Artichoke Hearts Gordal Olive Parsley Beech & Wood Ear Mushrooms Peppadew Soffrito	24
Lavender & Anchovy Rubbed Leg Of Lamb Asparagus Fricassee Snap Peas Rhubarb Compote Capers Dandelion Greens *	38
Linguini Alla Carbonara La Quercia Pancetta Pecorino Romano Cheese Farm Egg Black Pepper Pea Shoots *	22
Spicy Crab Pasta Bucatini San Marzano Tomato Ragu Red Rock Crab Pepperoni Chili Arbol Rapini Basil Oil <i>Can Be Made Vegan or Vegetarian See Server For Details</i>	27

SIDES

Rotisserie Potatoes & Seasonal Vegetables	9
Beer Battered French Fries Avocado Aioli	9
Goodkind Sourdough Bread Landmark Creamery Cultured Butter Maldon Sea Salt	6/12

DESSERTS

Mini Gateau Basque Almond & Vanilla Custard Tart Door County Cherries Whipped Crème Fraîche Candied Fennel	12
Chocolate Stout Cake Dark Chocolate Mousse Cocoa Nib Brittle Chocolate Syrup *	12
Warm Granny Smith Apple Cobbler Butterscotch Ice Cream Black Walnut Syrup	12
Hibiscus Tres Leches Cake Pink Peppercorn Roasted Pineapple Whipped Blakesville Chevre	12

* ** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness. Menu items may contain unlisted ingredients. Please inform your server of any allergies or dietary restrictions. **