

## HOUSE COCKTAILS

CHINESE LANTERN	14
Turmeric & Ginger Infused Vodka   Aperol Giffard Lychee Liqueur   Lime   Citrus Cordial	
LIGHT AS A FEATHER	14
St. George Terroir Gin   Hayman's Sloe Gin Cocchi Americano   Mint & Spruce Syrup Lime   Pernod Rinse	
TREE G&T	14
Vikre Cedar Gin   St. George Spiced Pear Priorat Vermut   Alma Quinquina   Lemon   Fig Orange   Suze   Chamomile Saline   House Tonic	
MY DARLING AMADEUS	14
Ancho Reyes Chili Liqueur   Capel Pisco Lemon   Lime   Simple Syrup   Egg White Spiced Tiki Bitters	
THE THIRD WHEEL	14
Lustau Solera Brandy   Poppy Amaro   Lemon Apologue Persimmon Liqueur   Citrus Cordial Saffron   Celery Bitters   Smoked Rye	
RUBY RHOD'S EVENING SHOW	14
Red Shiso Infused Baraky Japanese Whisky Joto Umeshu Plum Sake   Lemon   Turbinado Nardini Bitter Chinato   Organic Tamari	
HERBA BUENA	14
Masala Chai Infused El Charro Reposado Tequila Bozal Mezcal   Heirloom Pineapple Amaro Tamarind   Agave   Lemon   Herbstura	
WHEN THE WALLS FELL	14
Hibiscus Infused Banhez Mezcal   Campari Pomegranate Grenadine   Lime   Angostura Bitters	
EVEN KEEL	14
Plantaray O.F.T.D. Dark Rum   Atxa Vermouth Rojo Smith & Cross Jamaican Rum   Plum Bitters Tattersall Bitter Orange Liqueur   Coffee Tincture	
STICKS AND STONES	14
Old Grand Dad Bonded Bourbon   Cappalletti Lazzaroni Amaretto   Acid Adjusted Orange Juice Cesar Florido Moscatel Dorado Sherry   Cocoa Bitters	
WOOD DOG	14
Evan Williams White Label Bonded Bourbon Byrrh Grand Quinquina   Raspberry Syrup 1757 Vermouth Di Torino Rosso   Angostura Bitters	
CALL IT A NIGHT	14
Elijah Craig Small Batch Bourbon Carpano Antica Vermouth   Lustau Pedro Ximénez Averna Amaro Siciliano   Absinthe Rinse	

## NO ABV

GK SZECHUAN GINGER BEER	8
Housemade   On Draft	
FLOWER CROWN	8
Martini & Rossi N/A Floreale Aperitivo   Lemon Fusion Verjus Blanc   Pineapple Gomme   Saline	
JINX & TONIC	8
Mint   Spruce   Juniper   Tonic	
SPICY PINEAPPLE MOCK MARG	8
Pineapple   Lime   Agave   Jalapeño   Hibiscus	
SOUL BREW KOMBUCHA	7
Ginger Mango Peach   On Draft	
SAN PELLEGRINO   500ML	6
Sparkling Mineral Water	
VALENTINE HOT COFFEE	4
Bering Sea Blend	
RISHI HOT TEA	4
Earl Grey   Chamomile   Maghreb Mint	
MASH GANG   JOURNEY JUICE	7
N/A Sabro Pale W/ Mango, Chili & Lime   <0.5%	
YEARS   PILSNER	6
N/A Pilsner Lager   WI   <0.5%	
LEITZ ZERO SPARKLING WINE	12
N/A Riesling Or Rosé   250 MI Can	

## AFTER DINNER

Ask Your Server For An After Dinner Drink Menu!

## DRAFTS, BOTTLES & CANS

HOPEWELL   SMOKED HELLES	8
SMOKED HELLES LAGER   IL   4.3%	
HOPEWELL   STAY FROSTY	8
WINTER LAGER   IL   6%	
GATHERING PLACE   MAIBOCK	8
MAIBOCK LAGER   WI   7.5%	
SWAY   COUNTY YARROW	8
SAISON W/ YARROW   WI   4.9%	
BARREL+BEAM   LIFE IN MICHIGAN	8
AMBER FARMHOUSE ALE   MI   7.0%	
FANTÔME   DARK SPIRITUS WINTER PROJECT	8
DARK SAISON W/ SPICES   BELGIUM   6%	
BARRIER   NITRO MILK STOUT	8
MILK STOUT   NY   4.8%	
CERVECERIA PARACAIDISTA	8
CRIME OF PASSIONFRUIT   FRUITED GOSE MX/WI   3.6%	
JAPAS CERVEJARIA   SAWĀ SUDACHI	8
FRUITED SOUR   BRAZIL/IL   4.7%	
HOP BUTCHER F.T.W.   GREEN MOSS	8
HAZY DIPA   IL   7.5%	
NEW GLARUS   IMPERIAL RADLER	8
IMPERIAL CITRUS BEER   WI   8.5%	
CACHE   HUDSON'S GOLDEN GEM	8
SINGLE VARIETAL CIDER   WI   6%	
MILLER HIGH LIFE	4
AMERICAN ADJUNCT LAGER   WI   4.6%	

## SPARKLING WINE

CAL DI LUNA   FLORA	14/56
Glera   Prosecco   Italy	
FIORINI BECCO ROSSO 2022	14/56
Lambrusco Grasparossa Di Castelvetro   Italy	

## WHITE WINE

ANNE PICHON   SAUVAGE 2022	15/60
Viognier   Vaucluse   France	
CASA DO VALLE 2023	13/52
Vinho Verde   Portugal	
GROISS   WEINVIERTEL DAC 2023	14/56
Grüner Veltliner   Austria	
DOMAINE HOUCHART 2020	13/52
Clairette   Rolle   Cotes De Provence   France	

## ROSÉ/SKIN CONTACT WINE

PULLUS   HALOŽAN ORANGE 1L	14/70
Welschreisling   Yellow Muscat   Slovenia	
ERCOLE ROSATO 2023 1L	14/70
Barbera   Dolcetto   Piedmont   Italy	

## RED WINE

CANTINE VALPANE   EULI 2018	14/56
Grignolino   Piedmont   Italy	
DOMAINE DE LA PRÉBENDE 2023	14/56
Gamay   Beaujolais   France	
UNION SACRÉ 2022	13/52
Cabernet Franc   Paso Robles   California	
ROUGE-BLUE   DENTELLE 2021	15/60
Carignan   Grenache   I.G.P. Méditerranée   France	

## THANK YOU!

BUY A ROUND FOR THE STAFF 20  
Ice Cold High Life's After Work

## NOVEMBER 18, 2024

### BITES

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

### SMALL PLATES

1/2 Dozen Pink Moon Oysters (PEI)   Spicy Pepper-Pomegranate Mignonette   Lemon *	18
Hofkäserei Kraus Dairy Alp Blossom Cheese   Mushroom & Sunflower Seed Tapenade Goodkind Sourdough Bread *	17
GK Caesar Salad   Curly Endive   White Anchovy   Parmigiano Reggiano   Pan Con Tomato * <i>Can be made vegan or vegetarian   See Server For Details</i>	17
Crispy Brussels Sprout Salad   Balsamic Shallots   Toasted Pecans   Honey Crisp Apples Blue Cheese Bread Crumbs   Roasted Garlic Dressing *	17
Cider Braised Pork Shoulder   Bone Marrow Black Eyed Peas   Wild Mushroom-Onion Broth Rosemary   Celery Chimichurri   Grilled Gk Sourdough Bread   Parmesan   Saba	19
Champagne Battered Oyster Mushrooms   Piquillos   Kohlrabi   Parsley   Honey Vinaigrette	17
Maine Mussels   Kale-Pistachio Pesto   Leeks   Delicata Squash   Creme Fraîche Crispy Lentils   Guajillo Broth	20

### LARGE PLATES

Fennel Pollen Dry Brined 1/2 Amish Chicken   Rotisserie Potatoes   Market Vegetable Cauliflower   Broccoli   Dill Vinaigrette	27
Squash Risotto   Carnaroli Rice   Crisp Heirloom Cauliflower   Rush Creek Reserve Cheese Szechuan Peppercorn-Cranberry Gremolata	27
Lake Superior Walleye Fillet   Mashed Potatoes   Sauerkraut Soup   Bell Pepper   Onion Fennel   Oyster Mushrooms   Apricots	29
Moultard Duck Breast   Farro   Roasted Grapes   Parsnip Puree   Mama Lil's Pickled Peppers Arugula   Mustard Seed Demi Glace *	35
Lavender & Anchovy Rubbed Pinn Oaks Leg Of Lamb   Heirloom Tomato Enchanted Polenta Scarlet Frills   Fennel   Garlic Vinaigrette   Capers *	40
Linguini Alla Carbonara   Smoking Goose Guanciale   Pecorino Romano Cheese   Farm Egg Black Pepper   Pea Shoots *	27
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>	28

### SIDES

Rotisserie Potatoes & Seasonal Vegetables	9
Beer Battered French Fries   Black Garlic - Scallion Dip	9
Goodkind Sourdough Bread   Wisconsin Butter   Maldon Sea Salt	6/12

### DESSERTS

Mini Gateau Basque   Almond & Vanilla Custard   Tart Door County Cherries Whipped Crème Fraîche   Candied Fennel	13
Chocolate Stout Cake   Dark Chocolate Mousse   Cocoa Nib Brittle   Chocolate Syrup *	13
Snickerdoodle Goey Butter Cake   Kabocha Squash   Pepitas	13
Fudgy Olive Oil Cake   Coffee-Rum Mascarpone   Almond Praline	13

*\* 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. \**