

## HOUSE COCKTAILS

BLOOD MOON	14
Ten Head Vodka   Blood Orange Oleo Saccharum Cocchi Rosa   St. Agrestis Inferno Bitter Liqueur Lemon   Grapefruit Bitters   Cocoa Nib Tincture	
LIGHT AS A FEATHER	14
St. George Terroir Gin   Hayman's Sloe Gin Cocchi Americano   Mint & Spruce Syrup Lime   Pernod Rinse	
VALBORG SONGS	14
Dill Infused Tattersall Aquavit   Kyro Gin Luxardo Bitter Bianco   Grapefruit   Saline Axta Bianco Vermouth   Peychaud's Bitters	
WHERE THE GREEN GRASS GROWS	14
Lemongrass Mizu Shochu   Green Tea Soju   Lemon Salers   Velvet Falernum   Citrus Cordial   Pandan Sparkling Brut Cava	
MY DARLING AMADEUS	14
Caravedo Pisco   Ancho Reyes Chili Liqueur Lemon   Lime   Simple Syrup   Egg White Spiced Tiki Bitters	
GK SANGRIA	14
Spanish Red Wine Blend   Axta Vermouth Rojo Black Tea Infused Lustau Solera Brandy Cardamaro   Lemon   Saffron   Warm Spices	
BEACH FROST	14
El Charro Reposado Tequila   Cazcabel Coconut Tequila Boomsma Cloosterbitter   Luxardo Maraschino Acid Adjusted Pineapple Juice   Serrano Tincture	
WHEN THE WALLS FELL	14
Hibiscus Infused Banhez Mezcal   Campari Pomegranate Grenadine   Lime   Angostura Bitters	
QUEEN BESS	14
Plantaray O.F.T.D. Dark Rum   Rhum J.M. Agricole Aperol   Lemon   Nardini Bitter Chinato Aperitif Citrus Cordial   Bittercube Trinity Bitters	
VERNAL RIVER VALLEY	14
Ibar 3 Year Cask Aged Basque Mountain Whisky Native Amber Vermouth   Lemon   Chamomile Saline Grand Poppy Amaro   Turmeric Shrub   Bergamot Oil	
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

FLOWER CROWN	10
Martini & Rossi N/A Floreale Aperitivo   Lemon Fusion Verjus Blanc   Pineapple Gomme   Saline	
JINX & TONIC	8
Juniper   Mint   Lime   Spruce	
SPICY PINEAPPLE MOCK MARG	8
Pineapple   Lime   Agave   Jalapeño   Hibiscus	
GK SZECHUAN GINGER BEER	8
Housemade   On Draft	
SOUL BREW KOMBUCHA	7
B.L.M.   Blackberry, Lemon, Mango   On Draft	
FAIR STATE   HYPER-COLD	7
N/A Light Lager   <0.5%abv	
YEARS   CLASSIC PALE	6
N/A Pale Ale   <0.5%abv	
LEITZ ZERO WINE   250ML CAN	12
N/A Sparkling Riesling, Rosé, or Still Pinot Noir	
SAN PELLEGRINO   500ML	6
Sparkling Mineral Water	
VALENTINE HOT COFFEE	4
Bering Sea Blend	
RISHI HOT TEA	4
Chamomile   Earl Grey   Maghreb Mint	

## DRAFTS, BOTTLES & CANS

MONKLESS   BROTHERS BIER	8
BELGIAN-STYLE SINGLE   OR   4.8%	
SIDE PROJECT   LA BELLE FLEUR #2	8
BRETT SAISON, PALE ALE BLEND   MO   6%	
SIDE PROJECT   DU FERMIER (PINOT NOIR BARREL)	8
SAISON   MO   7%	
WORKING DRAFT   HELLO MY NAME IS:	8
SULTANA   IPA   WI   6.5%	
WORKING DRAFT   SERPENT'S BLOOD	8
IRISH-STYLE DRY STOUT   WI   4.8%	
MAPLEWOOD   NITRO FAT PUG	8
OATMEAL MILK STOUT   IL   6.1%	
CENTRAL WATERS   SINGLE BARREL STOUT	8
BOURBON BARREL STOUT   WI   11.8%	
CACHE   WINTER REDFLESH	8
SINGLE TREE DRY CIDER   WI   5.8%	
RESTORATION   NORMANDY PEAR	8
FRENCH-STYLE PERRY   WI   7%	
MILLER HIGH LIFE	4
AMERICAN ADJUNCT LAGER   WI   4.6%	

## SPARKLING WINE

MOILLARD   CREMANT BRUT 2022	14/56
Chardonnay   Pinot Noir   Gamay   Bourgogne   France	
GASPARD   'BULLES' ROSE	14/56
Pineau D' Aunis   Touraine   France	

## WHITE WINE

ARNAUD LAMBERT 2023	15/60
Les Parcelles   Chenin Blanc   Saumur   France	
ELVIO TINTERO 2022	14/56
Arneis   Langhe   Italy	
LÉON BOESCH   LES COLLINES 2022	13/65
Gewurztraminer   Pinot Blanc   Riesling   France	
DOMAINE LA MANARINE 2023	14/56
Clairette   Bourboulenc   Côtes Du Rhône   France	

## ROSÉ/SKIN CONTACT WINE

CRISTOPHE AVI ROSÉ 2023	15/60
Cab. Sauvignon   Cab. Franc   Agenais   France	
DOMAINE RIMBERT ROSÉ 2023	13/56
Petit Cochon Bronzé   Cinsault   Grenache   Syrah   France	

## RED WINE

LES SOURCES D'AGAPÉ 2020	14/56
Gamay   Saint Amour   Beaujolais   France	
ULTRAVIOLET 2023	15/60
Zinfandel   Mendocino County   California	
G.D. VAJRA   LANGHE ROSSO 2023	15/60
Barbera   Dolcetto   Nebbiolo   Italy	
CLOS SIGUIER 2020	14/56
Malbec   Cahors   France	

## THANK YOU!

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

## AFTER DINNER

*Ask Your Server For An After Dinner Drink Menu!*

## MARCH 25, 2025

### BITES

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

### SMALL PLATES

1/2 Dozen Beausoleil Oysters (PEI)   Pickled Pineapple~Jalapeño Mignonette   Lemon *	18
Meule De Savoie "Belleforte" Alpine Cheese   Door County Cherry Jam   Piparra Peppers Goodkind Sourdough	18
GK Caesar Salad   Curly Endive   White Anchovy   Parmigiano Reggiano   Pan Con Tomate * <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 * <i>Can be made vegan   See Server For Details</i>	16
Champagne Battered Oyster Mushrooms   Piquillos   Kohlrabi   Parsley   Honey Vinaigrette	17
Crispy Frog Legs   Spanish Chorizo-Corn Meal Waffle   Roasted Cherry Tomatoes   Hot Honey	20

### BURGER NIGHT

Goodkind Burger   House Ground Dry Aged Beef Patty   Special Giardiniera Sauce   Pickles Shreddy Lettuce   Fried Onions   Double American Cheese   GK Sesame Bun *	18
Gk Veggie Burger   Beet, White Bean, & Cashew Patty   Shreddy Lettuce   Onion   Pickle Poblano "Aioli"   GK Vegan Bun	14

### LARGE PLATES

Fennel Pollen Dry Brined 1/2 Amish Chicken   Rotisserie Potatoes   Market Vegetable Cauliflower   Broccoli   Dill Vinaigrette	28
Baharat Soy Curl Stuffed Flatbread   Eggplant Hummus   Radicchio   Walnut   Tahini Sauce Mama Lil's Peppers   Cilantro	24
Lavender & Anchovy Rubbed Pinn Oaks Leg Of Lamb   Black Lentils   Swiss Chard   Oregano Brown Butter Harissa   Pistachio   Caper Vinaigrette *	42
Fluke Fillet   Golden Beets   Curried Romanesco Cauliflower   Grapefruit   Rutabaga Sofrito Creamy Chestnut Puree	32
Linguini Alla Carbonara   SG Meats Guanciale   Pecorino Romano Cheese   Farm Egg Black Pepper   Pea Shoots *	27
Spicy Crab Pasta   Bucatini   San Marzano Tomato Ragu   Red Rock Crab   UG Meats Pepperoni Chili Arbol   Rapini   Basil Oil <i>Can be made vegan or vegetarian   See Server for Details</i>	29

### SIDES

Rotisserie Potatoes & Seasonal Vegetables	9
Beer Battered French Fries   Aleppo-Mint Yogurt Dip	9

### 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
Mocha "Eclair" Cake   Graham Cracker   Chocolate-Raspberry Jam   Vanilla Cream	13
Earl Grey Cheesecake   Shortbread Crumble   Kumquat Marmalade	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. \**