

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	
KITANA MARTINI	14
Rice Washed Roku Japanese Gin Dolin Dry Vermouth Joto Yuzu Sake Pickled Sushi Ginger Cucumber	
VALBORG SONGS	14
Dill Infused Tattersall Aquavit Kyro Gin Luxardo Bitter Bianco Grapefruit Saline Axta Bianco Vermouth Peychaud's Bitters	
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

HOPEWELL ZIMNE	8
POLISH-STYLE LAGER IL 5%	
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%	
PARACAIDISTA ZICATELA SUNSET	8
WEST COAST IPA 6.5%	
AMORPHIC DICHOTOMOUS IRONY	8
INDIA PALE LAGER 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

PHILIPPE VIALLET "SAVOIE" 2023	14/56
Jacquère Chasselas Chardonnay Altesse France	
ELVIO TINTERO 2022	14/56
Arneis Langhe Italy	
PRÉSELÖ ROYAL TOKAJI 2019	14/56
Furmint Hungary	
STEFANO MASSONE GAVI 2023	13/52
Cortese Piedmont Italy	

ROSÉ/SKIN CONTACT WINE

CRISTOPHE AVI ROSÉ 2023	13/52
Cab. Sauvignon Cab. Franc Agenais France	
DOMAINE RIMBERT ROSÉ 2023	13/5W
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 31, 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 Murder Point Oysters (AL) 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
Maine Mussels Peppadew Pepper Cream Smoked Bacon Leeks Sourdough Croutons Dill	19
Champagne Battered Oyster Mushrooms Piquillos Kohlrabi Parsley Honey Vinaigrette	17
Braised Lamb Empanadillas Sweet Peas Pickled Green Peppercorns Salsa Verde Crema Smoked Paprika	16

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
Waygu Outside Skirt Steak Banana Prawns Grilled Romaine Crispy Rice Salad Radish Avocado Cilantro Refried Peanuts *	45
Lavender & Anchovy Rubbed Pinn Oaks Leg Of Lamb Black Lentils Swiss Chard Oregano Brown Butter Harissa Pistachio Caper Vinaigrette *	42
Sea Trout Fillet Golden Beets Curried Romanesco Cauliflower Grapefruit Rutabaga Sofrito Creamy Chestnut Puree *	34
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 Tartare Sauce	9
Goodkind Sourdough 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
Mocha "Eclair" Cake Graham Cracker Chocolate-Raspberry Jam Vanilla Cream	13
Earl Grey Cheesecake Shortbread Crumble Apricot-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. **