

HOUSE COCKTAILS

THE SHOW DOME	14
Black Currant Infused Vodka Bayab African Rose Gin	
Cactus Pear Syrup Lemon Dolin Blanc	
Luxardo Bitter Bianco Atxa Dry Vermouth	
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	
DOUBLE BLOOM	14
El Charro Reposado Tequila Bozal Mezcal	
Tamarind Liqueur Coconut & Pineapple Juice	
Lime Acompani Marigold Amaro Sarsaparilla	
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	

DRAFTS, BOTTLES & CANS

LAKEFRONT+HOFBRAU BRAU BUDDIES	8
ZWICKELBIER WI 5%	
THREE FLOYDS FLOYDS DELUXE	8
AMERICAN LAGER IN 4.5%	
FAIR STATE VIENNA LAGER	8
VIENNA LAGER MN 5.3%	
SWAY COUNTY CHANTERELLE	8
SAISON W/ CHANTERELLE WI 5.2%	
SIDE PROJECT LA BELLE FLEUR #2	8
BRETT SAISON, PALE ALE BLEND MO 6%	
SWAY ALL THAT IS A MOMENT	8
GERMAN STYLE ALTBIER WI 4.8	
AMORPHIC DICHOTOMOUS IRONY	8
INDIA PALE LAGER WI 6.5%	
REVOLUTION DDH NELSON-HERO	8
DIPA IL 7.5%	
SUPERMOON PARTS DEPT.	8
BROWN ALE WI 5.5%	
CENTRAL WATERS SINGLE BARREL STOUT	8
BOURBON BARREL STOUT WI 11.8%	
CACHE WINTER REDFLESH	8
SINGLE TREE DRY CIDER WI 5.8%	
MILLER HIGH LIFE	4
AMERICAN ADJUNCT LAGER WI 4.6%	

SPARKLING WINE

MOILLARD CREMANT BRUT 2022	14/56
Chardonnay Pinot Noir Gamay Bourgogne France	
GRATIEN & MEYER BRUT ROSÉ	14/56
Pinot Noir Chardonnay Cabernet Franc Chenin Blanc France	

WHITE WINE

PHILIPPE VIALLET SAVOIE 2023	14/56
Jacquère Chasselas Chardonnay Altesse France	
PRÉSELÖ DRY TOKAJI 2019	14/56
Furmint Hungary	
MALABAILA DI CANALE LE TRE	14/56
Arneis Roero Italy	
STEFANO MASSONE GAVI 2023	13/52
Cortese Piedmont Italy	

ROSÉ/SKIN CONTACT WINE

AZUL Y GARANZA ROSADO 2024 1L	13/65
Garnacha Tempranillo Merlot Navarra Spain	
DOMAINE RIMBERT ROSÉ 2023	13/52
Petit Cochon Bronzé Cinsault Grenache Syrah France	

RED WINE

G.D. VAJRA LANGHE ROSSO 2023	15/60
Barbera Dolcetto Nebbiolo Italy	
VINO KUTNA HORA MONK DOMINIK	15/60
Saint Laurent Gerwurztraminer Pinot Gris Czechia	
ULTRAVIOLET 2023	15/60
Zinfandel Mendocino County California	
CAROLINE POZZO DI BROGO 2023	14/56
Grenache Syrah France	

THANK YOU!

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

AFTER DINNER

Ask Your Server For An After Dinner Drink Menu!

APRIL 19, 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) Sesame-Ginger Mignonette Lemon *	18
Carr Valley Cocoa Cardona Cheese Bosc Pear-Balsamic Compote Spiced Sunflower Seeds Goodkind Sourdough Bread	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
Pork Belly Porchetta Tartine Gk Italian Sausage Romesco Sauce Belleforte Alpine Cheese Ramp Gremolata Baby Arugula Goodkind Sourdough Toast	18
Champagne Battered Oyster Mushrooms Piquillos Kohlrabi Parsley Honey Vinaigrette	17
Pink Spotted Prawns Asparagus Snap Peas Fennel Miner’s Lettuce & Ramp Salad Spring Nuoc Cham Smoked Trout Roe *	19
Waygu Brisket “Svizzerina” Tartare St. Agur Blue Cheese Dressing Pickled Red Onions Frisee Lettuce Egg Yolk Ernie’s Potato Chips *	21

LARGE PLATES

Fennel Pollen Dry Brined 1/2 Amish Chicken Rotisserie Potatoes Market Vegetable Cauliflower Broccoli Dill Vinaigrette	28
Golden Tofu Sweet Potato Hash Shiitake Mushroom Garbanzo Beans Cipollini Onions Baby Lettuces Cherry Tomato Chutney Amchur	24
Lavender & Anchovy Rubbed Pinn Oaks Leg Of Lamb Black Lentils Swiss Chard Oregano Brown Butter Harissa Pistachio Caper Vinaigrette *	42
Moulard Duck Breast Leek Risotto “Avgolemono” Rhubarb Conserva Kumquat Herbs Beech Mushrooms Egg Yolk Lemon *	32
Alaskan Halibut Fillet Spring Vegetable Tabbouleh Freekeh Asparagus Sweet Peas Mint Artichoke Labneh Pistachio	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 Golden Goddess Dressing	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
Rhubarb-Almond Crumb Cake Campari Whipped Cream Rainbow Sprinkle	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. **