

HOUSE COCKTAILS

THE SHOW DOME	14
Black Currant Infused Vodka Bayab African Rose Gin	
Cactus Pear Syrup Lemon Dolin Blanc Vermouth	
Luxardo Bitter Bianco Atxa Dry Vermouth Geranium	
LIGHT AS A FEATHER	14
St. George Terroir Gin Hayman’s Sloe Gin	
Cocchi Americano Mint & Spruce Syrup	
Lime Pernod Rinse	
SPRING & TONIC	14
Ransom Gin Thatcher’s Elderflower Liqueur Lime	
Rishi Pink Lemon Ginger Tea Citrus Cordial Rose	
Spanish White Port Rhubarb Bitters House Tonic	
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	
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 Jalapeño Agave Lime	
GK SZECHUAN GINGER BEER	8
Housemade On Draft	
SOUL BREW KOMBUCHA	7
B.L.M. Blackberry, Lemon, Mango On Draft	
FAIR STATE HYPER-COLD LAGER	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	

AFTER DINNER

Ask Your Server For An After Dinner Drink Menu!

DRAFTS, BOTTLES & CANS

LAKEFRONT+HOFBRAU BRAU BUDDIES	8
ZWICKELBIER WI 5%	
WORKING DRAFT TRACKSUIT RIOT	8
CZECH-STYLE DARK LAGER WI 4.6%	
DOVETAIL GRODZISKIE	8
SMOKED WHEAT BEER IL 3.8%	
WORKING DRAFT BAVARIAN SUNSHINE	8
GERMAN-STYLE HEFEWEIZEN WI 5.5%	
SUPERMOON SAISON BAY VIEW	8
SAISON WI 5.6%	
SWAY COUNTY CHANTERELLE	8
SAISON W/ CHANTERELLE WI 5.2%	
SWAY A VERY HAPPY START	8
ENGLISH PALE ALE WI 5.5%	
SWAY ALL THAT IS A MOMENT	8
GERMAN-STYLE ALTBIER WI 4.8%	
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%	
COLD HAND RHEUM	8
DRY SPARKLING RHUBARB WINE	
DENMARK 9%	
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	
KETTMEIR 2022	13/52
Müller Thurgau Alto Adige-Südtirol Italy	
FILIPA PATO D.N.M.C. 2022	14/56
Bical Arinto Bairrada Portugal	
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 Gerwürtztraminer Pinot Gris Czechia	
GUÍMARO RIBERA SACRA 2023	15/60
Mencia Spain	
CAROLINE POZZO DI BORGO 2023	14/56
Grenache Syrah Costières De Nîmes France	

THANK YOU!

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

MAY 13, 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 Pink Moon Oysters (PEI) Rhubarb-Pink Peppercorn Mignonette Lemon *	18
Delice de Bourgogne Cheese Strawberry-Yuzu Marmalade Pickled Green Peppercorns Goodkind Sourdough Bread	18
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
Champagne Battered Oyster Mushrooms Piquillos Kohlrabi Parsley Honey Vinaigrette	17
Gnocchi Frito Salsa Rosso Blakesville Brebis Cheese Mint Pistou Preserved Lemon	17

BURGER NIGHT

Goodkind Burger House Ground Dry Aged Beef Patty Braised Pork Shoulder Ursa Ramps Ramp White Barbecue Sauce American Cheese Jalapeño Crispies GK Sesame Bun *	18
GK Veggie Burger Beet, White Bean & Cashew Patty Red Leaf Lettuce Red Onion Pickle Cucumber Aioli GK Vegan Bun	14

LARGE PLATES

Fennel Pollen Dry Brined 1/2 Amish Chicken Rotisserie Potatoes Market Vegetable Cauliflower Broccoli Dill Vinaigrette	28
“Scarpazzone” Spring Greens & Polenta Pie Oregano Caper-Cashew Sauce Radicchio Sugar Snap Peas Butternut Squash Crumble	24
Duroc Pork Tenderloin Venere Black Rice Spring Asparagus N’duja Butter Sauce Ortiz Spanish Tuna Chili Threads *	30
Wild Halibut Cheeks Farro Miso Roasted Maitake Mushrooms Charred Scallion White Kimchi Pine Nut Emulsion Cherry Tomato	32
Lavender & Anchovy Rubbed Pinn Oaks Leg Of Lamb Mashed Yucca Root Avocado Frisee Gordal Olive Ramp Chimichurri Sauce *	42
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 Kimchi Ketchup	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 Pound Cake Maple Whipped Yogurt 25 Year Balsamic Vinegar	13
“Sunday, Sunday, Sundae!” Espresso-Banana Ice Cream Pineapple Caramel Macadamia Cookie	10

** 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. **

