

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	
DIRTY SPRITZ	14
Carpano Bianco Vermouth Bonanto Aperitivo	
Ciccio & Figli Mandarinetto Piparra Pepper	
Castelvetrano Olive Campo Viejo Brut Cava	
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	
THE WINDWARD MAROONS	14
Plantaray O.F.T.D. Dark Rum Manzanilla Sherry	
Aperol Lemon Strawberry Yuzu Marmalade	
Honey Basil Sparkling Wine	
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	
GARDEN GNOME	8
Basil Shrub Rishi Peach Blossom Tea Carbonated	
SOUL BREW KOMBUCHA	7
Ginger Mango Peach 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	

DRAFTS, BOTTLES & CANS

LAKEFRONT+HOFBRAU BRAU BUDDIES	8
ZWICKELBIER WI 5%	
CEVERCERIA PARACAIDISTA	8
VIENNA VIENNA LAGER MEXICO/WI 4.6%	
SUPERMOON COMMONBIER	8
STEAM BEER WI 5.6%	
WORKING DRAFT DEFROSTINATOR	8
MAIBOCK WI 6.8%	
DOVETAIL GRODZISKIE	8
SMOKED WHEAT BEER IL 3.8%	
BREWER’S KITCHEN AMAI	8
BELGIAN STYLE WITBIER WI 4.8%	
SUPERMOON+IS/WAS UN SCHWA!	8
SAISON W/ ANCHOVY HOPS WI 5.5%	
AMORPHIC FLUFFY LOGIC ANCHOVY	8
DDH HAZY IPA WI 6.3%	
AMORPHIC ...EXPONENTIAL SYMMETRY	8
HABANERO RESTED HAZY IPA WI 7.0%	
BREWER’S KITCHEN PUNCH KISSED PARASOL	8
POM., TANGERINE, CHERRY SOUR WI 4.8%	
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

FUHRGASSL-HUBER 2020	13/52
White Blend Wiener Gemischter Satz Austria	
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

OSTATU 2024	13/52
Rosato 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	
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 Lifes After Work

AFTER DINNER

Ask Your Server For An After Dinner Drink Menu!

JUNE 3, 2025
HAPPY PRIDE!!

BITES

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

SMALL PLATES

1/2 Dozen Murder Point Oysters (AL) Radish Green-Mint Mignonette Lemon *	18
Marieke’s Honey Clover Gouda UGM Genoa Salami Bread & Butter Pickled Poblano Peppers 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
Manila Clams Saffron Onions Fennel Preserved Lemons Tuna N’duja Bell Peppers Grilled Sourdough	18
Wild Garlic Risotto Carnaroli Rice Sugar Snap Peas French Radish Cherry Tomato Confit Fried Lemon	20

BURGER NIGHT

GK Burger House Ground Dry Aged Beef Patty Fromage Fort Cheese Spread Asparagus & Onion Bahji Frisee Lettuce Spring Scallion Chili Threads Gk Sesame Bun *	18
GK Veggie Burger Beets, Cashew, & White Bean 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
Braised Niman Ranch Short Ribs King Oyster Mushrooms Broccoli Rabe Sherry Demi Glace Creamy Pecorino Polenta	36
Fjord Sea Trout Fillet Asparagus Fricasee Creamy Rice Beans White Asparagus Puree Arugula-Pecan Pesto *	32
Lavender & Anchovy Rubbed Pinn Oaks Leg Of Lamb Couscous Charred Broccolini Mint Poblano Feta Baby Cucumbers Asparagus Gremolata *	40
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 Poblano Aioli	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
Far Breton Cake Grand Marnier Apricots Caramel Sauce	13
Warm Blueberry-Rhubarb Crisp Oat Streusel Rhubarb-Tahini Sorbet	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.*