

HOUSE COCKTAILS

CHUN-LI Red Shiso & Ginger Infused Vodka Lychee & Elderflower Liqueur Lemon Yuzu Honey Vinegar Suze Celery Bitters	15
LIGHT AS A FEATHER St. George Terroir Gin Hayman's Sloe Gin Cocchi Americano Mint & Spruce Syrup Lime Pernod Rinse	15
LO AND BEHOLD Yzaguiere Vermouth Blanco Priorat Natur Vermut Aperitif Chambéryzette À La Fraise Bergamot Olive Oil Herb & Orange Marinated Castelvetrano Olives	15
SPRING & TONIC Citadel Gin Rouge Rhubarb Blackcurrant Lemon Vincenzi Arancia Aperitivo Pink Peppercorn Geranium La Cigarrera Manzanilla Sherry House Tonic	15
HÂI TEA Planteray Light & Dark Rums Batavia Arrack Thai Iced Tea Simple Heirloom Pineapple Amaro Lime Thai Basil Eau de Vie Serrano Tincture	15
MY DARLING AMADEUS Caravedo Pisco Ancho Reyes Chili Liqueur Lemon Lime Simple Syrup Egg White Spiced Tiki Bitters *	15
LIVE, LAUGH, LIMÓN Cabrito Silver Tequila La Gritona Reposado Tequila Pineapple Shrub Coconut Lime Luxardo Bitter Bianco Midori Cucumber Sea Salt Black Pepper	15
FLORALIA George Dickel Rye Boomsma Cloosterbitter Aperol Lemon Bärenjäger Honey Liqueur Crème de Violette	15
WHEN THE WALLS FELL Hibiscus Infused Divino Maguey Mezcal Campari Pomegranate Grenadine Lime Angostura Bitters	15
WOOD DOG Evan Williams White Label Bonded Bourbon Byrrh Grand Quinquina Raspberry Syrup Cocchi Vermouth Di Torino Angostura Bitters	15
CALL IT A NIGHT Elijah Craig Small Batch Bourbon Carpano Antica Vermouth Lustau Pedro Ximénez Averna Amaro Siciliano Absinthe Rinse	15

NO ABV

FLOWER CROWN Martini & Rossi N/A Floreale Aperitivo Lemon Fusion Verjus Blanc Pineapple Gomme Saline	10
JINX & TONIC Juniper Mint Lime Spruce	8
SPICY PINEAPPLE MOCK MARG Pineapple Jalapeño Agave Lime	8
GK SZECHUAN GINGER BEER Housemade On Draft	8
GARDEN GNOME Basil Shrub Rishi Peach Blossom Tea Carbonated	8
SOUL BREW KOMBUCHA GMP Ginger Mango Peach	7
FAIR STATE HYPERCOLD DARK N/A Dark Lager MN <0.5%abv	7
YEARS BELGIAN WIT N/A Witbier IL/WI <0.5%abv	6
LEITZ ZERO WINE 250ML CAN N/A Sparkling Riesling, Rosé or Still Pinot Noir	12
SAN PELLEGRINO 500ML BOTTLE Sparkling Mineral Water	6
VALENTINE HOT COFFEE Bering Sea Blend	4
RISHI TEA Hot: Earl Grey Chamomile - Cold: Iced Black	6

AFTER DINNER

Ask Your Server For An After Dinner Drink Menu!

DRAFTS, BOTTLES & CANS

FAIR STATE CRANKIN' FOAMERS AMERICAN SLAMMIN LAGER MN 4.4%	8
HOP BUTCHER BUTCHER GOLD AMERICAN LAGER IL 4.75%	8
HOP BUTCHER BAE PILS WEST COAST-STYLE PILSNER IL 5.25%	8
DOVETAIL HEFEWEIZEN HEFEWEIZEN IL 4.8%	8
BRUTALIST LOW OVERHEAD TABLE BEER IL/WI 3.3%	8
SUPERMOON SINGLE ABBEY-STYLE BLONDE ALE WI 4%	8
FAIR ISLE ALICEL NOBLE HOP SAISON WA 5.3%	8
STANDARD GOODS PALE ALE PALE ALE WI 5%	8
WORKING DRAFT HELLO MY NAME IS AMARILLO WEST COAST IPA WI 6.5%	8
AMORPHIC QUARKS AND MUONS HAZY DIPA WI 7.5%	8
WORKING DRAFT ELBOW PATCHES EXTRA SPECIAL BITTER WI 5.3%	8
MAPLEWOOD NITRO FAT PUG OATMEAL MILK STOUT IL 5.9%	8
MILLER HIGH LIFE AMERICAN ADJUNCT LAGER WI 4.6%	4

SPARKLING WINE

ROTARI BRUT Chardonnay Trento D.O.C. Italy	14/56
TENUTA DEL BUONAMICO Sangiovese Syrah Italy	15/60

WHITE WINE

MOKOROA 2024 Hondarribi Zuri Txakolina Spain	14/56
ANGELO NEGRO Arneis Piedmont Italy	14/56
APOLLO'S PRAISE 2024 Dry Riesling Finger Lakes New York	14/56
DOMAINE LES PINS LA FOLIE 2025 Blanc De Noir Cabernet Franc France	14/56

ROSÉ/SKIN CONTACT WINE

TRIENNES ROSÉ 2024 Cinsault Grenache Syrah Provence France	12/60
REEVE REMY SAVES THE SEA 2025 Carignan Rose Mendocino California	15/60

RED WINE

JOLIE-LAIDE GLOU D'ETAT 2023 Red Blend California	16/64
MESTA 2024 Garnacha Uclés Castile-La Mancha Spain	12/48
LOMAS DE LLAHUEN PIPEÑO 2024 País Itata Valley Chile	13/65
FILIPA PATO D.N.M.C. 2023 Baga Bairrada Portugal	14/56

THANK YOU!

BUY A ROUND FOR THE STAFF Ice Cold High Lifes After Work	20
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JUNE 2, 2026

BITES

Spiced Chickpeas	5
Seaweed Chips Pepper Jelly Aleppo	6
Chicken Liver Mousse Pickled Red Onion Rye Crackers *	10

SMALL PLATES

1/2 Dozen Murder Point Oysters (AL) Thai Pomelo Pickle Mignonette Lemon *	18
Carozzi Tallegio Cheese Olive Tapenade 25 Year Balsamic Vinegar Gk 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
Fromage Fort Wisconsin Cheese & Herb Spread Market Crudite Goodkind Sourdough Toast	18
Seafood Scapece Spicy Italian Mussels Duck Inn Giardiniera Baby Kale Crispy Farro Calabrian Tonnato *	22
Champagne Battered Oyster Mushrooms Piquillos Kohlrabi Parsley Honey Vinaigrette	18

BURGER NIGHT

Goodkind Burger Old Stone Farms Wagyu Beef Patty Spicy Avocado Puree Smoked Bacon Golden Tomato Mole Sauce Shredded Cheddar Cheese Cilantro Gk Seeded Brioche Bun *	20
GK Veggie Burger Beet, White Bean, & Cashew Patty Lettuce Red Onion Hot House Tomato Cucumber Aioli GK Vegan Bun	14

LARGE PLATES

Fennel Pollen Dry Brined 1/2 Amish Chicken Rotisserie Potatoes Market Vegetable Cauliflower Broccoli Dill Vinaigrette	30
Norwegian Cod Kofta Shaved Asparagus Salad Tomato Chutney Yogurt Sauce Flatbread Cilantro Oil	30
Oops All Allium Risotto Carnaroli Rice Green Garlic Charred Leek Mascarpone Cream Pickled Ramps Shaved Porcini Chive Blossom Spruce Tip Walnuts	30
Lavender & Anchovy Rubbed Pinn Oaks Leg Of Lamb Butter Beans Heirloom Carrot Relish Curry Leaf Feta Mint Pistachio Dukkah *	45
Linguini Alla Carbonara SG Meats Guanciale Pecorino Romano Cheese Farm Egg Black Pepper Pea Shoots *	28
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>	32

SIDES

Rotisserie Potatoes & Seasonal Vegetables *	9
Beer Battered French Fries Carrot BBQ 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
Orange Olive Oil Cake Tahini Buttercream Berry Compote Thyme	13
Saxon Rhubarb Cake Toasted Meringue Hibiscus	13
Join us in support of our Plate it Forward program, in an effort to provide meals to those in need. If you'd like to make a donation, let your server know!	20

* 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. Goodkind is surcharging 3% on all credit card transactions to help offset processing costs. Cash/debit card transactions will not be charged.