

HOUSE COCKTAILS

|                                                                                                                                                                                       |    |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| THREAT & OPPORTUNITY<br>Tito's Vodka   Peach Nectar   Poppy Californian Amaro<br>Lemon   Cesar Florido Moscatel Dorado Sherry<br>Thai Basil Eau De Vie   Salt                         | 15 |
| LIGHT AS A FEATHER<br>St. George Terroir Gin   Hayman's Sloe Gin<br>Cocchi Americano   Mint & Spruce Syrup<br>Lime   Pernod Rinse                                                     | 15 |
| LO AND BEHOLD<br>Yzaguierre Vermouth Blanco   Priorat Natur Vermut<br>Aperitif Chambéryzette À La Fraise   Bergamot Olive Oil<br>Herb & Orange Marinated Castelvetrano Olives         | 15 |
| P G & T<br>Sweet Pea Infused London Dry Gin   Lime<br>Cocchi Americano   White Wine   House Tonic                                                                                     | 15 |
| DIRTY SPRITZ<br>Carpano Bianco Vermouth   Bonnanto Apertivo<br>Heiwa Shuzou Summer Orange Sake   Piparra Peppers<br>Castelvetrano Olives   Campo Viejo Brut Cava                      | 15 |
| HÂI TEA<br>Planteray Light & Dark Rums   Batavia Arrack<br>Thai Iced Tea Simple   Heirloom Pineapple Amaro<br>Lime   Thai Basil Eau de Vie   Serrano Tincture                         | 15 |
| MY DARLING AMADEUS<br>Caravedo Pisco   Ancho Reyes Chili Liqueur<br>Lemon   Lime   Simple Syrup   Egg White<br>Spiced Tiki Bitters *                                                  | 15 |
| LIVE, LAUGH, LIMÓN<br>Cabrito Silver Tequila   La Gritona Reposado Tequila<br>Pineapple Shrub   Coconut   Lime   Luxardo Bitter Bianco<br>Midori   Cucumber   Sea Salt   Black Pepper | 15 |
| HOT JULY MOON<br>George Dickel Rye   Barrel Aged Four Roses Bourbon<br>Pimm's No. 1   Lemon   Strawberry Shrub   Saline<br>Meletti Bitter   Chicory Tincture   Saffron Amaretto       | 15 |
| WHEN THE WALLS FELL<br>Hibiscus Infused Divino Maguey Mezcal   Campari<br>Pomegranate Grenadine   Lime   Angostura Bitters                                                            | 15 |
| WOOD DOG<br>Evan Williams White Label Bonded Bourbon<br>Byrrh Grand Quinquina   Raspberry Syrup<br>Cocchi Vermouth Di Torino   Angostura Bitters                                      | 15 |
| CALL IT A NIGHT<br>Elijah Craig Small Batch Bourbon<br>Carpano Antica Vermouth   Lustau Pedro Ximénez<br>Averna Amaro Siciliano   Absinthe Rinse                                      | 15 |

NO ABV

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

DRAFTS, BOTTLES & CANS

|                                                                      |   |
|----------------------------------------------------------------------|---|
| FAIR STATE   CRANKIN' FOAMERS<br>AMERICAN SLAMMIN LAGER   MN   4.4%  | 8 |
| WORKING DRAFT   UP NORT'<br>NORTH GERMAN-STYLE PILSNER   WI   4.8%   | 8 |
| BOTTLE LOGIC   HANAMACHI YUZU<br>JAPANESE-STYLE RICE LAGER   CA   5% | 8 |
| AMORPHIC   SUMOKUU ITOBIRU<br>SMOKED WHEAT ALE   WI   5.5%           | 8 |
| PARACAIDISTA   BELGIAN FOR THE BEACH<br>HOPPY SAISON   MX   5.5%     | 8 |
| FAIR ISLE   RENEE<br>HOPPY OAK-AGED SAISON   WA   5.5%               | 8 |
| DOKKAEBIER   KIMCHI SOUR<br>KIMCHI INSPIRED SOUR   CA   6.6%         | 8 |
| AMORPHIC   FLUFFY LOGIC CASHMERE<br>HAZY IPA   WI   6.3%             | 8 |
| WORKING DRAFT   LANDBRIDGE<br>WEST COAST STYLE IPA   WI   7%         | 8 |
| THREE FLOYDS   REAR LORD ADMIRAL<br>ESB   IN   6.4%                  | 8 |
| MAPLEWOOD   NITRO FAT PUG<br>OATMEAL MILK STOUT   IL   5.9%          | 8 |
| CACHE   STOKE'S RED<br>SINGLE VARIETAL APPLE CIDER   WI   6.9%       | 8 |
| MILLER HIGH LIFE<br>AMERICAN ADJUNCT LAGER   WI   4.6%               | 4 |

SPARKLING WINE

|                                                   |       |
|---------------------------------------------------|-------|
| COL DI LUNA   FLORA<br>Prosecco   Italy           | 14/56 |
| FONDO BOZZOLE   COCAI<br>Lambrusco Rosato   Italy | 15/60 |

WHITE WINE

|                                                                       |       |
|-----------------------------------------------------------------------|-------|
| GRANBAZÁN 2024<br>Albariño   Rías Baixas   Spain                      | 15/60 |
| MCPRICE MYERS 2022<br>Clairette Blanche   Grenache Blanc   California | 15/60 |
| LÚCIA FERREIRA   DÃO 2023<br>Encruzado   Malvasia Fina   Portugal     | 13/52 |
| DOMAINE VUILLEMEZ 2022<br>Chardonnay   Mâcon-Villages   France        | 16/64 |

ROSÉ/SKIN CONTACT WINE

|                                                                         |       |
|-------------------------------------------------------------------------|-------|
| TRIENNES   ROSÉ 2024<br>Cinsault   Grenache   Syrah   Provence   France | 12/60 |
| LOS CONEJOS MALDITOS 2025<br>Tempranillo   Spain                        | 15/60 |
| HARETER   ROSÉ 2025<br>St. Laurent   Austria                            | 13/52 |

RED WINE

|                                                                  |       |
|------------------------------------------------------------------|-------|
| BOREALIS 2023<br>Pinot Noir   Oregon                             | 12/48 |
| ROTTENSTEINER 2024<br>Schiava   Alto Adige-Südtirol   Italy      | 13/52 |
| FILIPA PATO   D.N.M.C. 2023<br>Baga   Bairrada   Portugal        | 14/56 |
| JOSEP GRAU   VOLADOR 2024<br>Grenache   Carignan   Syrah   Spain | 15/60 |

THANK YOU!

|                                                                    |    |
|--------------------------------------------------------------------|----|
| BUY A ROUND FOR THE STAFF<br><i>Ice Cold High Lifes After Work</i> | 20 |
|--------------------------------------------------------------------|----|

JULY 20, 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 Pink Moon Oysters (PEI)   Peach-Lemongrass Mignonette   Lemon *                                                                                  | 18 |
| Carr Valley 5 Year Cheddar   Cherry Tomato Jam   Curry Leaf   Cornichon<br>GK Sourdough                                                                    | 18 |
| GK Caesar Salad   Curly Endive   White Anchovy   Parmigiano Reggiano   Pan Con Tomate *<br><i>Can be made vegan or vegetarian   See server for details</i> | 17 |
| Fromage Fort   Wisconsin Cheese & Herb Spread   Market Crudite   Goodkind Sesame Crostini                                                                  | 18 |
| Crab Empanadillas   5 Spice Zucchini   Walla Onion   Rhubarb Sweet & Sour Sauce   Pea Shoots<br>Charred Scallion Cream Cheese                              | 18 |
| Air Cured Bresaola   Roasted Arrowhead Cabbage Slaw   Tropea Onion   Michigan Cherries<br>Roelli Blue Cheese   Fried Garlic   Saffron Aioli *              | 21 |
| Champagne Battered Oyster Mushrooms   Piquillos   Kohlrabi   Parsley   Honey Vinaigrette                                                                   | 18 |

LARGE PLATES

|                                                                                                                                                                                                   |    |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| Fennel Pollen Dry Brined 1/2 Amish Chicken   Rotisserie Potatoes   Market Vegetables<br>Cauliflower   Broccoli   Dill Vinaigrette                                                                 | 30 |
| Lavender & Anchovy Rubbed Pinn Oaks Leg Of Lamb   Zucchini Paprikash   Chive Spaetzle<br>Grüne Soße *                                                                                             | 46 |
| Duroc Bone-In Pork Chop   Heartland Heirloom Polenta   Green Beans   Black Currants<br>Demi Glace   Parmigiano Reggiano *                                                                         | 38 |
| Alaskan Halibut Fillet   Piri Piri Sauce   Sourdough Panzanella   Cherry Tomato   Desiree Peach<br>Sunchoke Chips   Kale Puree                                                                    | 36 |
| Tahari-Sweet Corn Risotto   Turmeric Potatoes   Sugar Snap Peas   Walla Walla Onion Bahji<br>Coconut Curry   Mint Chutney   Red Fresno Pepper                                                     | 29 |
| Linguini Alla Carbonara   SG Meats Guanciale   Pecorino Romano Cheese   Farm Egg<br>Black Pepper   Pea Shoots *                                                                                   | 28 |
| Spicy Crab Pasta   Bucatini   San Marzano Tomato Ragu   Red Rock Crab   UG Meats Pepperoni<br>Chili Arbol   Rapini   Basil Oil<br><i>Can be made vegan or vegetarian   See server for details</i> | 32 |

SIDES

|                                                         |      |
|---------------------------------------------------------|------|
| Beer Battered French Fries   Creamy Burek Dip           | 9    |
| Rotisserie Potatoes & Seasonal Vegetables *             | 9    |
| Goodkind Sourdough   Wisconsin Butter   Maldon Sea Salt | 6/12 |

DESSERTS

|                                                                                                                                                                       |    |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| Mini Gateau Basque   Almond & Vanilla Custard   Tart Door County Cherries<br>Whipped Crème Fraîche   Candied Fennel                                                   | 13 |
| Chocolate Stout Cake   Dark Chocolate Mousse   Cocoa Nib Brittle   Chocolate Syrup *                                                                                  | 13 |
| Turkish Cheesecake   Katafi   Za’atar Peach Syrup   Pistachio   Rosewater                                                                                             | 13 |
| Dark Chocolate Zucchini Cake   Lime Glaze   Blueberry Compote                                                                                                         | 13 |
| Join us in support of our <b>Plate it Forward</b> program, in an effort to provide meals to those in need.<br>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.