

HOUSE COCKTAILS

THREAT & OPPORTUNITY	15
Copper Crow Vodka Peach Nectar Lemon	
Poppy Californian Amaro Thai Basil Eau De Vie	
Cesar Florido Moscatel Dorado Sherry Salt	
LIGHT AS A FEATHER	15
St. George Terroir Gin Hayman's Sloe Gin	
Cocchi Americano Mint & Spruce Syrup	
Lime Pernod Rinse	
LO AND BEHOLD	15
Yzaguierre Vermouth Blanco Priorat Natur Vermut	
Aperitif Chambéryzette À La Fraise Bergamot Olive Oil	
Herb & Orange Marinated Castelvetrano Olives	
P G & T	15
Sweet Pea Infused London Dry Gin Lime	
Cocchi Americano White Wine House Tonic	
DIRTY SPRITZ	15
Carpano Bianco Vermouth Bonnanto Apertivo	
Heiwa Shuzou Summer Orange Sake Piparra Peppers	
Castelvetrano Olives Campo Viejo Brut Cava	
GO FAST BOATS MOJITO	15
Mint Washed Rum Blend Plantaray 3 Star Silver	
Kasama Novo Fogo Chameleon Cachaça Lime	
Blackberry-Red Shiso Syrup Rinomato Bitter Scuro	
MY DARLING AMADEUS	15
Caravedo Pisco Ancho Reyes Chili Liqueur	
Lemon Lime Simple Syrup Egg White	
Spiced Tiki Bitters *	
FALLEN IDOLS	15
Real De Valle Silver Tequila Lime Grand Marnier	
Manzano Chile & Apricot Cordial Nixta Elote Liqueur	
Roasted Chile Salt Marigold	
HOT JULY MOON	15
George Dickel Rye Barrel Aged Four Roses Bourbon	
Pimm's No. 1 Lemon Strawberry Shrub Saline	
Meletti Bitter Chicory Tincture Saffron Amaretto	
WHEN THE WALLS FELL	15
Hibiscus Infused Divino Maguey Mezcal Campari	
Pomegranate Grenadine Lime Angostura Bitters	
WOOD DOG	15
Evan Williams White Label Bonded Bourbon	
Byrrh Grand Quinquina Raspberrry Syrup	
Cocchi Vermouth Di Torino Angostura Bitters	
CALL IT A NIGHT	15
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 HYPERCOLD DARK	7
N/A Dark Lager MN <0.5%abv	
YEARS PILSNER	6
N/A Pilsner IL/WI <0.5%abv	
LEITZ ZERO WINE 250ML CAN	12
N/A Sparkling Riesling Or Still Pinot Noir	
SAN PELLEGRINO 500ML BOTTLE	6
Sparkling Mineral Water	
VALENTINE HOT COFFEE	4
Bering Sea Blend	
RISHI TEA	6
Hot: Earl Grey Chamomile - Cold: Iced Black	

DRAFTS, BOTTLES & CANS

FAIR STATE CRANKIN' FOAMERS	8
AMERICAN SLAMMIN LAGER MN 4.4%	
BOTTLE LOGIC HANAMACHI YUZU	8
JAPANESE-STYLE RICE LAGER CA 5%	
SUPERMOON SINGLE	8
PATERSBIER WI 4%	
PARACAIDISTA BELGIAN FOR THE BEACH	8
HOPPY SAISON MX 5.5%	
BRUTALIST GREAT RAFT	8
GOSE IL 4%	
DOKKAEBIER KIMCHI SOUR	8
KIMCHI INSPIRED SOUR CA 6.6%	
COMPONENT CRYSTAL TIMBER	8
HAZY IPA WI 7%	
HOP BUTCHER MIDDHARVEST	8
IPA IL 6.5%	
OTHER HALF CHICKEN LEGS	8
HAZY IIPA NY 8.5%	
THREE FLOYDS REAR LORD ADMIRAL	8
ESB IN 6.4%	
CACHE STOKE'S RED	8
SINGLE VARIETAL APPLE CIDER WI 6.9%	
MILLER HIGH LIFE	4
AMERICAN ADJUNCT LAGER WI 4.6%	

SPARKLING WINE

COL DI LUNA FLORA	14/56
Prosecco Italy	
FONDO BOZZOLE COCAI	15/60
Lambrusco Rosato Italy	

WHITE WINE

CHÂTEAU DE LA RAGOTIÈRE 2023	13/52
Melon B Muscadet Sèvre-et-Maine France	
MALABAILA LE TRE 2025	15/60
Arneis Roero Italy	
LÚCIA FERREIRA DÃO 2023	13/52
Encruzado Malvasia Fina Portugal	
DOMAINE VUILLEMEZ 2022	16/64
Chardonnay Mâcon-Villages France	

ROSÉ/SKIN CONTACT WINE

ALILEO ROSATO BRONZATO	12/60
Syrah Terre Siciliane Italy	
HARETER ROSÉ 2025	13/52
St. Laurent Austria	

RED WINE

DOMAINE VETRICCIE 2025	12/48
Niellucciu Sciaccarellu Île De Beauté France	
ROTTENSTEINER 2024	13/52
Schiava Alto Adige-Südtirol Italy	
FILIPA PATO D.N.M.C. 2023	14/56
Baga Bairrada Portugal	
BORDON 2017	14/56
Refošk Istra Slovenia	

THANK YOU!

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

Ask Your Server For An After Dinner Drink Menu!

AUGUST 10, 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 Chebooktook Oysters (PEI) Radish-Jalapeño Mignonette Lemon *	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
Port Salut Cheese Black Currant Chutney Cipolline Onion Goodkind Sourdough	18
Fromage Fort Wisconsin Cheese & Herb Spread Market Crudite Goodkind Sesame Crostini	18
Orecchiette Pasta Bresaola & Beef Ragu Yogurt Garlic Sauce Pinenut Lemon Verbena Mint	22
Blistered Shishitos Watermelon Salad Whipped N’duja Charred Eggplant Cantaloupe Red Onion Purslane	20
Champagne Battered Oyster Mushrooms Piquillos Kohlrabi Parsley Honey Vinaigrette	18

LARGE PLATES

Fennel Pollen Dry Brined 1/2 Amish Chicken Rotisserie Potatoes Market Vegetables Cauliflower Broccoli Dill Vinaigrette	30
Lavender & Anchovy Rubbed Pinn Oaks Leg Of Lamb Roasted Carrots Black Lentils Romesco Amarillo Hazelnuts Carrot Top Salad *	46
Hall Of Fame Waygu Tri-Tip Steak White Corn Polenta Charred Sweet Corn Salsa Sungold Tomatoes Tomatillo Alpine Cheese Cilantro Tortilleria El Sol Corn Chip *	40
Oregon Albacore Tuna Green Beans Patty Pan Squash Pickle Heirloom Tomato Chimichurri Saffron Aioli Basil Olives Parmesan Crumbs *	32
Tahari Sweet Corn Risotto Turmeric Potatoes Walla Walla Onion Bahji Coconut Curry Mint Chutney Red Fresno Pepper	29
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 Dill-Blue Cheese Dip	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
Earl Grey Tiramisu Blackberry Tofu Mascarpone Graham Cracker	13
Sweet Corn Cheesecake Blueberry Compote Thai Basil	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!

* 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.