

HOUSE COCKTAILS

|                                                                                                                                                                                       |    |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| THREAT & OPPORTUNITY<br>Copper Crow Vodka   Peach Nectar   Lemon<br>Poppy Californian Amaro   Thai Basil Eau De Vie<br>Cesar Florido Moscatel Dorado Sherry   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 |
| P G & T<br>Sweet Pea Infused London Dry Gin   Lime<br>Cocchi Americano   White Wine   House Tonic                                                                                     | 15 |
| FORTY - LOVE<br>Strawberry Infused Pimm's No. 1<br>Prairie Organic Cucumber Vodka   Lemon<br>Yzaguirre Vermouth Blanco   Axta Dry Vermouth<br>Ginger Syrup   Cucumber   Saline   Mint | 15 |
| DIRTY SPRITZ<br>Carpano Bianco Vermouth   Bonanto Apertivo<br>Heiwa Shuzou Summer Orange Sake   Piparra Peppers<br>Castelvetrano Olives   Campo Viejo Brut Cava                       | 15 |
| GO FAST BOATS MOJITO<br>Mint Washed Rum Blend   Plantaray 3 Star Silver<br>Kasama   Novo Fogo Chameleon Cachaca   Lime<br>Blackberry-Red Shiso Syrup   Rinomato Bitter Scurio         | 15 |
| MY DARLING AMADEUS<br>Caravedo Pisco   Ancho Reyes Chili Liqueur<br>Lemon   Lime   Simple Syrup   Egg White<br>Spiced Tiki Bitters *                                                  | 15 |
| FALLEN IDOLS<br>Real De Valle Silver Tequila   Lime   Grand Marnier<br>Manzano Chile & Apricot Cordial   Nixta Elote Liqueur<br>Roasted Chile Salt   Marigold                         | 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   Raspberrry 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/LOW 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                                                                                                                                                  | 8  |
| GARDEN GNOME<br>Basil Shrub   Rishi Peach Blossom Tea   Carbonated                                                                                                                    | 8  |
| SOUL BREW KOMBUCHA<br>Ginger Mango Peach                                                                                                                                              | 7  |
| FAIR STATE   HYPERCOLD AMBER<br>N/A Amber Lager   MN   <0.5%abv                                                                                                                       | 7  |
| YEARS   PILSNER<br>N/A Pilsner   IL/WI   <0.5%abv                                                                                                                                     | 6  |
| UNDERWOOD ROSÉ   355 ML CAN<br>N/A Rosé                                                                                                                                               | 14 |
| 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 |
| HOP BUTCHER  THERMAL<br>MEXICAN STYLE LAGER   IL   4.5%                  | 8 |
| SUPERMOON   SINGLE<br>PATERSBIER   WI   4%                               | 8 |
| BRUTALIST   GREAT RAFT<br>GOSE   IL   4%                                 | 8 |
| TRILLIUM   SUMMER ALE<br>ALE W/ ORANGE, PINK PEPPERCORN, TEA   MA   4.5% | 8 |
| DOKKAEBIER   KIMCHI SOUR<br>KIMCHI INSPIRED SOUR   CA   6.6%             | 8 |
| PILOT PROJECT&PIPEWORKS   LUNAR DAWN<br>HOPPY LAGER   IL   6.2%          | 8 |
| WORKING DRAFT   NAMELESS MIST<br>HAZY IPA   WI   6.3%                    | 8 |
| HOPEWELL   BOUND: GALAXY<br>SINGLE HOP IPA   IL   6.4%                   | 8 |
| OTHER HALF   CHICKEN LEGS<br>HAZY IIPA   NY   8.5%                       | 8 |
| HINTERLAND   NITRO LUNA<br>COFFEE STOUT   WI   5.8%                      | 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 |
| AMALIA   ROSÉ BRUTO<br>Baga   Portugal  | 14/56 |

WHITE WINE

|                                                                                                     |       |
|-----------------------------------------------------------------------------------------------------|-------|
| CHÂTEAU DE LA RAGOTIÈRE 2023<br>Melon B   Muscadet Sèvre-et-Maine   France                          | 13/52 |
| MALABAILA   LE TRE 2025<br>Arneis   Roero   Italy                                                   | 15/60 |
| LÚCIA FERREIRA   DÃO 2023<br>Encruzado   Malvasia Fina   Portugal                                   | 13/52 |
| PASJI REP   MOSER 2021<br>Rebula   Malvazija   Zelen   Welschriesling<br>Vipavska Dolina   Slovenia | 12/60 |

ROSÉ/SKIN CONTACT WINE

|                                                             |       |
|-------------------------------------------------------------|-------|
| ALILEO   ROSATO BRONZATO<br>Syrah   Terre Siciliane   Italy | 12/60 |
| HARETER   ROSÉ 2025<br>St. Laurent   Austria                | 13/52 |

RED WINE

|                                                                              |       |
|------------------------------------------------------------------------------|-------|
| DOMAINE VETRICCIE 2025<br>Niellucciu   Sciaccarellu   Île De Beauté   France | 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 |
| APLA 2023<br>Xinomavro   Limniona   Mavroudi   Greece                        | 14/56 |

THANK YOU!

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

AUGUST 28, 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)   Melon-Mint Granita   Lemon *                                                                                           | 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 |
| Blakesville Creamery Lindeline Cheese   Peach Bread & Butter Pickles   Pipicha   Gk Sourdough                                                              | 18 |
| Fromage Fort   Wisconsin Cheese & Herb Spread   Market Crudite   Goodkind Sesame Crostini                                                                  | 18 |
| Blistered Shishito Peppers   Heirloom Tomatoes   Fried Egg Aioli   Garlic Croutons *                                                                       | 18 |
| Hokkaido Scallop Crudo   Watermelon   Sweet Corn   Pickled Green Coriander Labneh<br>Green Peppercorns   Herbs *                                           | 22 |
| 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   Heirloom Farro   Leek Soubise<br>Grilled Patty Pan   Arugula & Radish Salad *                                                                   | 46 |
| Viet Cajun Shrimp Boil   Gulf White Shrimp   Littleneck Clams   Pork Belly & Sausage<br>Red Fingerling Potatoes   Sweet Corn   Chili-Lime Broth                                                   | 36 |
| Alaskan Coho Salmon Fillet   Chickpea Caponata   Gordal Olive Agrodolce   Green Beans<br>Tomato   Eggplant   Tropea Onion   Yellow Squash   Carmen Peppers *                                      | 36 |
| Risotto Alla Pomodoro   Heirloom Tomato Confit   Tomato Leaf & Walnut Pesto   Fresh Ricotta<br>Sungold Tomato   25 Year Balsamic                                                                  | 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

|                                                         |      |
|---------------------------------------------------------|------|
| Rotisserie Potatoes & Seasonal Vegetables *             | 9    |
| Beer Battered French Fries   Tomatillo Queso Dip *      | 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 |
| Fig Leaf Madeleine   Dark Chocolate Mousse   Tahini   Bruleed Fig                                                                                                     | 13 |
| Apricot Brioche   Brown Sugar Streusel   Raspberry-Buttermilk Gelato                                                                                                  | 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.