

HOUSE COCKTAILS

THREAT & OPPORTUNITY Copper Crow Vodka Peach Nectar Lemon Poppy Californian Amaro Thai Basil Eau De Vie Cesar Florido Moscatel Dorado Sherry Salt	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 Yzaguierre Vermouth Blanco Priorat Natur Vermut Aperitif Chambéryzette À La Fraise Bergamot Olive Oil Herb & Orange Marinated Castelvetrano Olives	15
P G & T Sweet Pea Infused London Dry Gin Lime Cocchi Americano White Wine House Tonic	15
DIRTY SPRITZ Carpano Bianco Vermouth Bonnanto Apertivo Heiwa Shuzou Summer Orange Sake Piparra Peppers Castelvetrano Olives Campo Viejo Brut Cava	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
HOT JULY MOON George Dickel Rye Barrel Aged Four Roses Bourbon Pimm's No. 1 Lemon Strawberry Shrub Saline Meletti Bitter Chicory Tincture Saffron Amaretto	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 Ginger Mango Peach On Draft!	7
FAIR STATE HYPERCOLD DARK N/A Dark Lager MN <0.5%abv	7
YEARS PILSNER N/A Pilsner IL/WI <0.5%abv	6
LEITZ ZERO WINE 250ML CAN N/A Sparkling Riesling 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

DRAFTS, BOTTLES & CANS

FAIR STATE CRANKIN' FOAMERS AMERICAN SLAMMIN LAGER MN 4.4%	8
WORKING DRAFT UP NORT' NORTH GERMAN-STYLE PILSNER WI 4.8%	8
BOTTLE LOGIC HANAMACHI YUZU JAPANESE-STYLE RICE LAGER CA 5%	8
AMORPHIC SUMOKUU ITOBIRU SMOKED WHEAT ALE WI 5.5%	8
PARACAIDISTA BELGIAN FOR THE BEACH HOPPY SAISON MX 5.5%	8
FAIR ISLE RENEE HOPPY OAK-AGED SAISON WA 5.5%	8
DOKKAEBIER KIMCHI SOUR KIMCHI INSPIRED SOUR CA 6.6%	8
COMPONENT CRYSTAL TIMBER HAZY IPA WI 7%	8
HOP BUTCHER MIDDHARVEST IPA IL 6.5%	8
THREE FLOYDS REAR LORD ADMIRAL ESB IN 6.4%	8
MAPLEWOOD NITRO FAT PUG OATMEAL MILK STOUT IL 5.9%	8
CACHE STOKE'S RED SINGLE VARIETAL APPLE CIDER WI 6.9%	8
MILLER HIGH LIFE AMERICAN ADJUNCT LAGER WI 4.6%	4

SPARKLING WINE

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

WHITE WINE

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

ROSÉ/SKIN CONTACT WINE

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

RED WINE

BOREALIS 2023 Pinot Noir Oregon	12/48
ROTTENSTEINER 2024 Schiava Alto Adige-Südtirol Italy	13/52
FILIPA PATO D.N.M.C. 2023 Baga Bairrada Portugal	14/56
BORDON 2017 Refošk Slovenia	14/56

THANK YOU!

BUY A ROUND FOR THE STAFF <i>Ice Cold High Lifes After Work</i>	20
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Ask Your Server For An After Dinner Drink Menu!

JULY 27, 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 Chebootook Oysters (Pei) Cucumber Mint Mignonette Lemon *	18
Blakesville Creamery Artze Sheep Cheese Cherry Tomato Jam Curry Leaf Marcona Almonds 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 Sesame Crostini	18
Fried Squash Blossoms Zucchini Poke Whipped Tofu Pepita Furikake Tomato Annatto Sesame	20
Small Goods Bresaola Roasted Arrowhead Cabbage Slaw Tropea Onion Michigan Cherries Point Reyes Blue Cheese Fried Garlic Chervil 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 Cauliflower Broccoli Dill Vinaigrette	30
Lavender & Anchovy Rubbed Pinn Oaks Leg Of Lamb Butter Bean Ragu CFI Farm Baby Carrots Fenugreek Gouda Basil Pesto Pinenut *	46
Niman Ranch Bavette Steak Crispy Wild Rice Herb Salad Baby Broccolini Plums Beet Jeow *	36
Alaskan Halibut Cheek Piri Piri Sauce Foccacia Panzanella Heirloom Tomato Desiree Peach Spicy Greens Puree Oregano Vinaigrette	36
Tahari-Sweet Corn Risotto Turmeric Potatoes Sugar Snap Peas 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 Pickle Ranch	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
Dark Chocolate Zucchini Cake Lime Glaze Blueberry Compote	13
Malted Potato Chip Blondie Lemon Verbena Ice Cream Blackberry	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.