

CARDINAL'S CREST



Signature Cocktails

Grace	\$10
Hendricks Gin, St. Germain, Cucumber, Lime, Soda Water <i>Flavor:</i> Light, Refreshing, Cucumber, Elderflower	
The Original Gunpowder	\$10
Scotch, Fernet Branca, Crème De Cassis, Cinnamon Syrup, Lemon, Walnut Bitters <i>Flavor:</i> Smoke, Cinnamon, Fresh Nuts, Dark Berry	
Rubies and Pearls	\$10
Gin, Lime, House Basil/Clove Syrup, Velvet Falernum <i>Flavor:</i> Citrus, Juniper, Basil, Clove	
Autumn Sweater	\$12
Rye, Averna, Amaro Nonina, Maple Syrup, Orange Bitters, Walnut Bitters <i>Flavor:</i> Baking Spice, Fresh Nuts, Maple, Orange	
She Wolf	\$10
Vodka, Lime, Crème De Violette, Simple Syrup <i>Flavor:</i> Lime, Floral Notes	
Campfire Old Fashioned	\$10
As Seen on the Food Network Meyer's Dark Rum, House Coffee/Vanilla Syrup, Laphroaig 10-year Scotch, Leather/Tobacco Bitters <i>Flavor:</i> Light Smoke, Sweet Boozy Rum, Vanilla	
Caught in the Rain	\$11
Plantation Pineapple, Falernum, Heavy Cream, Lime, Jamaican Spice Bitters, Simple Syrup <i>Flavor:</i> Pineapple Rum, Lime, Heavy Cream, Clove	
Subtle Word	\$10
Gin, Chartreuse, Framboise, Lime <i>Flavor:</i> Herbaceous, Raspberry, Citrus	
Family Money	\$10
Brandy, Cinnamon Syrup, Blanco Vermouth, Angostura <i>Flavor:</i> Spice, Cinnamon	
The Legacy Sazerac	\$13
Chanterelle Mushroom Infused Copper & Kings Brandy, Simple Syrup, Peychauds, Absinthe Rinse <i>Flavor:</i> Earthy, Woody, Anise, Stone Fruit, Dark Cherry	
Little Italy	\$11
Averna, Aperol, Fernet Branca <i>Flavor:</i> Bitter, Herbaceous, Orange, Molasses	
Duke of Earl	\$10
Plantation Pineapple Rum, House Earl Grey Syrup, House Cold Brew, Lemon, Egg White <i>Flavor:</i> Citrus, Light Coffee, Pineapple	
Smoking Jacket	\$10
Mezcal, Crème De Cacao, Heavy Cream, Fernet Branca <i>Flavor:</i> Smoke, Earthy Tequila, Cocoa	
Bacon Fat Washed Old Fashioned	\$9
Bourbon, Maple Syrup, Angostura, Orange Peel <i>Flavor:</i> Bacon, Maple, Spice	

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Wine by the Glass

Ceretto d'Asti Moscato	\$12
Balanced notes of sweet melon, pear and floral flavors.	
Good Karma Riesling	\$9
Hints of peach, white flowers, touches of citrus and spice, layers of stone fruit mingle with candied peaches.	
Bottega Vinaia Pinot Grigio	\$9
Highly aromatic with distinct citrus and floral notes.	
Sea Cove Sauvignon Blanc	\$10
Makrut lime, tropical passion fruit, citrus, orange blossom and hints of herbs.	
Caymus Sea Sun Chardonnay	\$12
Flavors of juicy peaches and ripe apricots with a refreshing minerality.	
Rombauer Vineyards Chardonnay	\$24
Ripe peach, citrus fruits, spice and pie crust aromas mingle and lift from the glass.	
Mionetto Prosecco Sparkling	\$12
Fresh apples with a touch of minerality.	
Ruggeri Arego Prosecco Extra Dry	\$16
Fresh and elegant with a harmonious bouquet of flowers and fruit reminiscent of golden apples.	
Adorn Pinot Noir	\$10
Flavors of sun-dried tart cherry, cinnamon, rose petals and red rock candy.	
Lyeth Red Blend	\$11
Black cherry, raspberry, toasted hazelnuts with hints of cocoa and molasses.	
Crios Malbec	\$10
Aromas of violets, cherries and spices. Fruity, with notes of ripe red fruits and a subtle hint of oak.	
G3 Merlot	\$10
Flavors of Montmorency cherries, strawberries, and red plums.	
Oblivion Cabernet	\$12
Lush, silky texture with hints of cherry and currant fruit, sage and roasted fig.	
Chateau Buena Vista Cabernet	\$19
Boastful aromas of mirabelle plums, raspberry, nuances of sweet anise and toffee notes. Combined with flavors of blackberry jam, french oak, vanilla, and toasted hazelnut.	

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Starters

BRW-SKI Fried Curds	\$10
BRW-SKI Beer Batter, Ellsworth Cheese Curds, Buttermilk Ranch	
Baked Goat Cheese	\$15
Mont Chèvre, Tomato, Sourdough	
Golden Beet Tartar	\$12
Pistachio, Dill, Horseradish, Yogurt, Lemon	
Warm Kabocha Squash	\$15
Feta, Pumpkin Seed, Pumpernickel, Hazelnut	
Tomato Burrata	\$16
Belgioioso Burrata, White Balsamic, Basil, Sourdough, Pine Nut	
Milwaukee Bavarian Pretzel	\$18
Whole Grain Mustard, Beer Cheese	
Cheese & Charcuterie	\$28
Assorted Meats, Assorted Cheeses Preserves, Olives, Mustard, Crackers, Crostini	

Seafood

Lobster Rolls	\$20
Lobster, Fennel, Celery, Radish, Old Bay Lemon, Brioche	
Agua Chili Verde	\$15
Shrimp, Avocado, Serrano, Lime, Cucumber, Cilantro	
Maine Jumbo Lump Crab Cakes	\$15
Thai Chili Aioli	
Octopus Crudo	\$15
Spanish Octopus, Castelvetrano Olives, Tomato, Chimichurri, Chili Oil	
Smoked Salmon Spread	\$12
Flat bread, House Pickles	
Tin Fish Platter	\$33
Mussels, Scallops, Pickles, Sourdough	
Oysters on the Shell	
Half Dozen	\$22
Dozen	\$40
Serano Mignonette, Lemon, Hot Sauce	

CARDINAL'S CREST



Beef | Pork | Poultry

Beef Sliders	\$18
Legacy Private Blend Beef, Cheddar, Pickle, Onion, Lettuce, English Muffin	
"Cannibal Sandwich"	\$18
Steak Tartar, Pickled Mustard Seed, Capers, Onion, Rye	
Pork Belly Tacos	\$15
Crispy Pork Belly, Flour Tortilla, Radish, Cilantro, Cotija, Scallions	
Chicken Satay	\$12
Chicken Breast, Spicy Peanut Sauce	

Sweets

Chocolate Pots de Crème	\$9
Whipped Cream Fraiche, Chocolate Crumble	
Maple Pecan Pie	\$9
Pure Wisconsin Maple Syrup, Pecans, Brown Butter Crust	
Apple Crisp Pound Cake	\$9
Honey Crisp Apple, Hazelnut, Cinnamon, Vanilla Ice Cream	



**LEGACY
HOTEL**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A service charge of 20% will automatically be applied to parties of six or more.