



Signature Cocktails

Bacon Fat Washed Old Fashioned	\$9
Bacon Fat Washed Bourbon, Maple Syrup, Angostura, Orange Peel	
Arborio Rice Washed Negroni	\$9
Gin, Campari, Sweet Vermouth	
Pineapple Daiquiri	\$10
Plantation Pineapple Rum, Lime, Sugar	
Whiskey Sour	\$9
Bourbon, Lemon, Sugar, Egg White	
Cocoa Manhattan	\$9
Cocoa Nib Infused Bourbon, Sweet Vermouth, Angostura	
Legacy Irish Coffee	\$8
Irish Whiskey, Press Café Coffee, House Coffee Syrup, Heavy Cream Float	
White Cuban	\$7
Walnut Infused Rum, Barrel-Aged Amaretto, Heavy Cream	
Perfume and Lace	\$10
Gin, Lavender Infused Peach Liqueur, Grapefruit	
Carpet and Drapes	\$6
Vodka, Pear/Ginger Syrup, Lemon	
Wisconsin Old Fashioned	\$6
Your Choice of Whiskey or Brandy, "Sweet or Sour," Angostura, Simple Syrup, Muddled Orange	

Wisconsin Classic Ice Cream Cocktails

Grasshopper	\$10
Fernet Branca Menta, Crème De Cacao <i>Flavor Profile:</i> Mint, Chocolate	
Bluetail Fly	\$10
Blue Curacao, Crème De Cacao <i>Flavor Profile:</i> Blue Moon Ice Cream	
Golden Cadillac	\$10
Galliano, Crème De Cacao <i>Flavor Profile:</i> Sweet Anise, Cocoa	



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.	



Snacks

Chicken Liver Pate	\$10
Waseda Farms Chicken Liver, Grilled Crostini, Gherkins, Honeycomb	
Country Ham Spread	\$10
Country Ham, Mascarpone, Celery, Dill, Pickle	
Pimento Cheese Spread	\$8
Pimento Pepper, Cheddar, Crackers	
Truffle Fries	\$10
Parmesan, Rosemary, Black Pepper, Black Truffle, Roast Garlic Aioli	
Marinated Olives	\$6
Green & Black Olives, Red Chili Flakes, Lemon, Thyme, Oregano	
Caviar Deviled Eggs	\$5
2 Eggs, Island Creek Caviar, Mustard, Chive	
Cheese & Charcuterie	\$28
Assorted Meats, Assorted Cheeses, Preserves, Olives, Mustard, Crackers, Crostini	
• N U T S •	
Cinnamon Ginger Cashew	\$4
Rosemary Almonds	\$4
Chili Lime Pistachio	\$4



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.