

# CARDINAL'S CREST



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## Signature Cocktails

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### RED BIRD

\$13

State Line Vodka, Aperol, Fresh Lemon Juice, Lemongrass Simple Syrup, Orange Bitters, Topped with Club Soda, Rimmed with Electric Fire Dust, Garnished with Lemon Zest

### ESPRESSO MARTINI

\$13

State Line Vodka, State Line Coffee Liqueur, Legacy's Press Café Fresh Brewed Espresso, Cocoa Vanilla Syrup, Shaken, Topped with 3 Coffee Beans

### BACON FAT OLD-FASHIONED

\$12

Bacon-Washed Bourbon, Spiced Maple Syrup, Clove, Nutmeg, Havana & Hide Aged Bitters

### LEGACY MANHATTAN

\$12

Maker's Mark, Cinnamon Carpano Antica Sweet Vermouth, Amaro Averna (Italian Liqueur), Stirred, Garnished with Orange Peel Zest and Maraschino Cherry

### SHE-WOLF

\$12

State Line Vodka, Crème de Violette, Simple Syrup, Garnished with Lime

### STATESMAN

\$11

State Line American Gin, Orchard Pear Liqueur, Simple Syrup, Fresh Lemon Juice, Shaken, Topped with Club Soda, Garnished with Lemon Peel Zest

### CLASSIC MARGARITA

\$10

Tequila, Honey Syrup, Triple Sec, Lime Juice, Salted Rim, Garnished with Lime  
Make it a Spicy Margarita with Casamigos Jalapeño Tequila, Sprinkled with Tajin | +\$2

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## Wine by the Glass

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

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<b>BRW-SKI Fried Curds</b>	<b>\$10</b>
BRW-SKI Beer Batter, Scray Cheese Curds, Buttermilk Ranch	
<b>Baked Goat Cheese</b>	<b>\$15</b>
Mont Chèvre, Tomato, Sourdough	
<b>Golden Beet Tartar</b>	<b>\$12</b>
Pistachio, Dill, Horseradish, Yogurt, Lemon	
<b>Tomato Burrata</b>	<b>\$16</b>
Heirloom Tomatoes, BelGioioso Burrata, White Balsamic, Pine Nuts, Mixed Greens	
<b>Milwaukee Bavarian Pretzel</b>	<b>\$18</b>
Honey Mustard, Beer Cheese	
<b>Cheese &amp; Charcuterie</b>	<b>\$28</b>
Assorted Meats, Assorted Cheeses Preserves, Olives, Mustard, Crackers, Crostini	

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## Seafood

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

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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.

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## Beef | Pork | Poultry

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<b>Wagyu Burger</b>	<b>\$16</b>
1/3 Pound Wagyu Beef, Lettuce, Pickles, Onions, Bistro Sauce	
<b>"Cannibal Sandwich"</b>	<b>\$18</b>
Steak Tartar, Pickled Mustard Seed, Capers, Onion, Rye	
<b>Beef Banh Mi</b>	<b>\$15</b>
Napa Cabbage, Fresno Carrots, Cucumbers Slaw	
<b>Pork Belly Tacos</b>	<b>\$15</b>
Crispy Pork Belly, Flour Tortilla, Radish, Cilantro, Cotija, Scallions	
<b>Chicken Satay</b>	<b>\$12</b>
Chicken Breast, Spicy Peanut Sauce	

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## Flatbread Pizza

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<b>Mortadella &amp; Ricotta</b>	<b>\$16</b>
Pistachio, Olive Oil	
<b>Peach &amp; Prosciutto</b>	<b>\$16</b>
Ricotta, Honey Balsamic Pepper Reduction	

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## Sweets

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



**LEGACY  
HOTEL**

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