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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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## Wisconsin Classic Ice Cream Cocktails

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



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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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## Snacks

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



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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.