



Signature Cocktails

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	

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

• M O S C A T O •

- 90 Ceretto d'Asti** Italy - 2023 **\$12**
Balanced notes of sweet melon, pear and floral flavors.

• R I E S L I N G •

- 94 J. Lohr Bay Mist** Monterey, California - 2023 **\$11**
Attractive aromas of apricot, lychee, pear and white flowers.

• P I N O T G R I G I O / G R I S •

- 90 Bottega Vinaia** Trentino - 2023 **\$11**
Highly aromatic with distinct citrus and floral notes.

• S A U V I G N O N B L A N C •

- 94 Craggy Range** New Zealand - 2023 **\$12**
Flavor of guavas, lemons, juniper berries, sliced green apples and wet stones.
- 95 Grgich Hills Estate** Napa Valley, California - 2021 **\$19**
Aromas of lime, anise, green almond, nettles and flint.
Flavors of lime zest, herbs and a hint of jalapeño spice.

• C H A R D O N N A Y •

- 89 Caymus Sea Sun** California - 2022 **\$12**
Flavors of juicy peaches and ripe apricots with a refreshing minerality.
- 92 Marimar Estate** Russian River Valley, California - 2023 **\$14**
(UNOAKED) Notes of orange blossom, nectarine and peach.
- 92 Rombauer** California - 2023 **\$19**
Flavors of nectarine, followed with a subtle spice.

• S P A R K L I N G •

- Chic Cava Brut** Spain **\$12**
Elegant and distinctive, with white fruit notes and a refreshing acidity.

- La Marca Prosecco** Italy **\$16**
Fresh and elegant with a harmonious bouquet of flowers and fruit reminiscent of golden apples.

• P I N O T N O I R •

- 89 Hahn** California - 2022 **\$12**
Vibrant aromas of red and dark cherry, raspberry and plum with subtle touches of vanilla and toasted oak.



Wine by the Glass

• R E D B L E N D •

- 93 Intrinsic** Columbia Valley, Washington - 2021 **\$11**
Flavors are layered with tones of blueberry jam, pomegranate and chocolate.

• Z I N F A N D E L •

- 90 Specialist** Lodi - 2020 **\$12**
Flavors of blackberry, plum, and allspice with a smooth jammy fruit finish.

• M A L B E C •

- 90 Cigar Box** Mendoza, Argentina - 2022 **\$12**
Smoky blueberries, red currants, fresh vanilla and a lifted cigar note.

• M E R L O T •

- Donati** Paso Robles, California - 2022 **\$11**
Explosion of black cherry and farm fresh blueberries with oaky red currant and black licorice.

• C A B E R N E T •

- 89 Oblivion** Paso Robles, California - 2021 **\$12**
Lush, silky texture with hints of cherry and currant fruit, sage and roasted fig.
- 94 Chateau Buena Vista** Napa Valley, California - 2020 **\$19**
Hazelnut, cocoa and spice enhance the ripe red fruit of this full-bodied wine.
- 92 Caymus** Napa Valley, California - 2022 **\$35**
Lush layers of aromas and flavors, including cocoa, cassis and ripe dark berries, with rich fruit and ripe tannins.

• G L O B A L R E D S •

- 92 Clos Sainte Anne** France - 2019 **\$13**
(BORDEAUX) Deep ruby with aromas of black raspberry, cedar, spice box, tilled earth and violets.



Small Plates

Spinach Artichoke Naan Bread	\$12
Tenderloin Brie Purses Mustard Cream Sauce	\$16
Cherry BBQ Meatballs Pecan Pistachio Hazelnut Crunch	\$12
Chicken Liver Pate Chicken Liver Grilled Crostini Gherkins Honeycomb	\$10
Truffle Fries Parmesan Rosemary Black Pepper Black Truffle Roast Garlic Aioli	\$10
Caviar Deviled Eggs Eggs Island Creek Caviar Mustard Chives	\$5
Margarita Flat Bread Burrata Heirloom Tomatoes Basil	\$14
BRW-SKI Fried Curds BRW-SKI Beer Batter Scray Cheese Curds Buttermilk Ranch	\$10
Togarashi Ahi Tuna Cucumber, Radish Carrot Yuzu Soy Fresnoh	\$16
Maine Jumbo Lump Crab Cakes Thai Chili Aioli	\$18
Raw Oysters* Half Dozen Island Creek Oysters Lemon Mignonette House Hot Sauce	\$22
Oysters Rockefeller* Half Dozen BelGioioso Parmesan Nueske's Bacon Spinach Garlic	\$24



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.



Desserts

Gingerbread Mousse Bomb	\$12
Gingerbread Mousse Gingerbread Cake Mirror Glaze Chocolate Garnish	
Espresso Chocolate Cake	\$12
Espresso Cake Espresso Buttercream Chocolate Covered Espresso Beans with Chocolate Glaze	
Tiramisu	\$13
Layers of Mascarpone Cream Espresso Dipped Lady Fingers and Finished with Cocoa Powder	
Bananas Foster	\$12
Browned Butter Pecan Gelato, Rum Caramel	
Vanilla Crème Brûlée	\$10
French Dessert with a Rich Vanilla Custard Base and a Caramelized Sugar Crust	

Cocktails

Espresso Martini	\$13
Stateline Vodka Stateline Coffee Liqueur Vanilla Cocoa Syrup Espresso	
Chocolate Martini	\$13
Stoli Vanilla Cream De Cocoa Baileys	
Vieux Carre	\$12
Cognac Rye Whiskey Sweet Vermouth Drambuie	

Coffee Drinks

Espresso	\$3
Cappuccino	\$6
Latte	\$6

Port

Graham's
10 year / 20 year / 30 year / 40 year

