
Signature Cocktails

ESPRESSO MARTINI	\$13
Legacy's Press Cafe Fresh Brewed Espresso, State Line Coffee Liqueur, State Line Vodka, Cocoa Vanilla Syrup	
LEGACY MANHATTAN	\$14
Maker's Mark, Cinnamon Carpano Antica Sweet Vermouth, Amaro Averna	
BACON FAT OLD-FASHIONED	\$14
Bacon-Washed Bourbon, Spiced Maple Syrup, Clove, Nutmeg, Havana & Hide Aged Bitters	
CLASSIC MARGARITA	\$12
Blanco Tequila, Triple Sec, Fresh Lime Juice, Honey Syrup	
SHE-WOLF	\$13
State Line Vodka, Giffard Crème de Violette, Fresh Lime Juice, Simple Syrup	
STATESMAN	\$12
State Line American Gin, Orchard Pear Liqueur, Fresh Lemon Juice, Simple Syrup, Sparkling Water	



Wisconsin Classic Ice Cream Cocktails

Grasshopper	\$11
Fernet Branca Menta, Creme De Cacao	
Bluetail Fly	\$11
Blue Curacao, Creme De Cacao	
Golden Cadillac	\$11
Galliano, Creme De Cacao	
Brandy Alexander	\$11
Brandy, Crème de Cacao	

At unCommon Lobby Bar, you'll experience a nod to the intricate craft of cocktails that first reigned in the late 1800s and were popular during Wisconsin's notorious response to prohibition. These early Speakeasies and hide-away gathering places taught us that a great drink was worth the effort (and sometimes the risk!)

Discover the *unexpected*, the *unmatched*, and yours to *uncover*!



Wine by the Glass

Moscato - Ceretto Alba, Italy Balanced notes of sweet melon, pear, and floral flavors.	\$12
Riesling - J. Lohr Bay Mist Monterey, California Attractive aromas of apricot, lychee, and pear.	\$11
Pinot Grigio - Bollini Trentino, Italy Light, crisp, and elegant with notes of green apple, pear, and lemon zest with hints of white flowers.	\$10
Sauvignon Blanc - Infamous Goose Marlborough, New Zealand Bright and zesty, bursting with notes of grapefruit, lime, and passion fruit.	\$11
Sauvignon Blanc - Grgich Hills Napa Valley, California Notes of citrus blossom, grapefruit, and green melon, layered with hints of fresh herbs and minerality.	\$19
Chardonnay - Sea Sun by Caymus California Flavors of juicy peaches and ripe apricots.	\$12
Chardonnay - Frank Family Vineyards Napa Valley, California Rich and well-balanced, with notes of baked apple, vanilla, and toasted oak. Creamy on the palate with a hint of citrus.	\$19
Sparkling - Chic Cava, Spain Elegant and distinctive, with white fruit notes.	\$12
Sparkling - Caposaldo Prosecco, Italy Fresh and elegant with a harmonious bouquet of flowers and fruit reminiscent of golden apples.	\$12

"At Legacy we seek to create something that will stand out in the community, unique from what anyone else is doing. That for us is a craft cocktail experience with small town hospitality and charm."
- Tony Oczus, Mixologist



Wine by the Glass

- Red Blend - Intrinsic** **\$11**
Columbia Valley, Washington
Flavors are layered with tones of blueberry jam, pomegranate and chocolate.
- Red Blend - Tapestry** **\$14**
Paso Robles, California
The fragrant aromas leap from the glass with brambly character of wild blackberry, black plum, and black cherry accompanied by wildflower potpourri.
- Zinfandel - Specialist Lodi, California** **\$12**
Flavors of blackberry, plum, and allspice with a smooth jammy fruit finish.
- Malbec - Cigar Box** **\$12**
Mendoza, Argentina
Smokey blueberries, red currants, fresh vanilla and a lifted cigar note.
- Merlot - Decoy Limited** **\$14**
Alexander Valley, California
Aromas of blueberry, Raspberry jam, chocolate, and cedar.
- Cabernet - Oblivion** **\$12**
Paso Robles, California
Lush, silky texture with hints of cherry and currant fruit, sage and roasted fig.
- Cabernet - RouteStock** **\$18**
Napa Valley, California
Bold and smooth with notes of blackberry, cherry, and cassis, touched by vanilla, cocoa, and oak.
- Cabernet - Caymus** **\$35**
Napa Valley, California
Lush layers of aromas and flavors, including cocoa, cassis and ripe dark berries, with rich fruit and ripe tannins.
- Global Red - Clos Sainte-Anne** **\$13**
Bordeaux, France
Deep ruby with aromas of black raspberry, cedar, spice box, tilled earth and violets.
- Pinot Noir - Hahn, California** **\$12**
Vibrant aromas of red and dark cherry, raspberry and plum with subtle touches of vanilla and toasted oak.



Small Bites/Starters

Island Creek Oysters Half Dozen	\$28
Freshly shucked and simply served - Classic Mignonette, Lemon, House Hot Sauce	
Oysters Rockefeller Half Dozen	\$30
A Supper-club classic - BelGioioso Parmesan, Nueske's Bacon, Spinach, Roasted Garlic	
Legacy Fried Cheese Curds	\$14
A Wisconsin rite of passage - Golden BRW-SKI beer batter, squeaky Scray white cheddar curds, cool Buttermilk Ranch	
Chicken Liver Pate	\$12
Old-school indulgence - Silky Pate, Grilled Crostini, Shark Gherkins, Honeycomb	
Beef Carpaccio	\$16
A classic starter - Hand-Cut Beef Tenderloin, Capers, Shallots, Shaved Parmesan, Sherry-Dijon	
Midwest Starter Platter	\$20
Smoked Salmon Spread, Whipped Ricotta, Bread and Butter Pickles, Seasonal Crudite, Caviar Deviled Eggs	
Togarashi-Crusted Ahi Tuna	\$17
A modern accent - Sesame Seared Ahi, Crisp Vegetables, Yuzu, Soy, Fresno Chile	
Maine Jumbo Crab Cakes	\$19
All crab, no filler - Golden seared, Thai Chili Aioli	
Maple-Glazed Pork Belly	\$12
Slow-cooked comfort - Maple Glaze, Pickled Apple Slaw, Apple Cider Reduction	
Classic Shrimp Cocktail	\$18
Citrus, Dill, Old Bay, White Balsamic, Meyer Lemon Caper Cocktail Sauce	

SOUPS

Classic Baked French Onion	\$10
Smoked Provolone, French Baguette	
Lobster Bisque	\$13
Sherry, Maine Lobster Meat	

SALADS

Wedge Salad	\$12
Tomato, Bacon, Blue Cheese, Buttermilk Vinaigrette, Everything Crunch	
Caesar Salad	\$12
Romaine Lettuce, Croutons, Parmesan, House Caesar Dressing	



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

- Flourless Chocolate Cake** **\$10**
A Rich and Velvety Flourless Chocolate Cake Crafted With 70% Bittersweet Chocolate, Crowned With Crunch Cacao Nibs. Finished With a Medley of Fresh Season Berries Naturally Gluten-Free.
- Bananas Foster** **\$12**
Warm Bruleed Bananas with Dark Rum Carmel, Poured Over a Decadent Banana Cake, and Served With Vanilla Ice Cream. A Classic, Flamed Table Side.
- Classic Carrot Cake** **\$12**
A Moist, Spiced Carrot Cake Layered With Tangy Cream Cheese Frosting. Finished With a Hint of Toasted Walnuts and a Sprinkle of Cinnamon.
- Crème Brûlée With Fresh Berries** **\$12**
A Velvety Vanilla Custard Topped With a Crisp Caramelized Sugar Crust, Crowned With a Medley of Fresh Seasonal Berries.
- Chef De Cuisine Cody's Cheesecake** **\$10**
No rules, no theme—just Chef Cody whipping up whatever cheesecake flavor sounds fun this week. Always made from scratch, always worth trying (and don't forget a fork).

Coffee Drinks

- Espresso** **\$3**
- Cappuccino** **\$6**
- Latte** **\$6**

Port

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

