


















Small Plates

Dinner

- LOCAL SOURDOUGH | ash butter, sea salt 8.5 
- TUNA TARTARE | pickled veg, chilis, wasabi aioli, sesame seed, rice paper 16*   
- BRÛLÉED BRIE | hot honey, petite greens, baguette crostini 15.5 
- DUCK TOSTADA | pulled duck barbacoa, ancho chili, avocado puree, yellow pico, cotija, radish 15.5 
- MUSSELS | coconut green curry, lemongrass, basil, ginger, grilled baguette 16.5*  
- ARTICHOKE DIP | grana padano, aged swiss, spinach, oak-fired flatbread 15.5 
- CRAB CAKE | celery root remoulade, petite greens 17 
- FLATBREAD | goat cheese spread, confit garlic, oak-fired oyster mushrooms, dried tomato, housemade sausage, pistachio, petite greens 14












Salads

- OAK - FIRED BEETS | herbed yogurt, dried apricot, dill, arugula, dukkha cracker crumble 13  
- GODDESS | gem lettuce, tomato, cucumber, toasted walnuts, red onion, grana padano, green goddess dressing 12.5   
- TABBOULEH | bulgar wheat, heirloom tomato, cucumber, charred onion, crispy garbanzo beans, hazelnut, caramelized lemon, olive oil 12  
- CAESAR | browned butter croutons, grana padano, tomato, romaine 12.5

Mains

- BABY BACK RIBS | oak-fired, mop sauce, frites 30
- CHICKEN ROTISSERIE | miso jus, smoked bacon, braised greens 28  
- SCALLOPS | corn grits, rapini, bacon marmalade 36* 
- GRASS-FED RIBEYE | oak-fired, ash salt 49* 
- FILET MIGNON | oak-fired, wild mushrooms, sherry reduction 56* 
- RUBY RED TROUT | oak-fired, salsa verde, caramelized lemon 33  
- GNOCCHI | basil pesto, summer squash, pistachio, grana padano 21 
- BONE IN PORK CHOP | oak-fired, wilted spinach, jus 35* 
- THE BRIDGEWATER BURGER | wagyu, coal-roasted shallots, gruyere, roasted garlic aioli, choice of greens or frites 19.5*
- SPAGHETTI & CLAMS | manila clams, spring peas, tomatoes, white wine, fresno chile, shallots, basil, grana padano 24*
- LOBSTER ROLL | browned butter, chive, choice of greens or frites 30

Sides

- MAC & CHIVE | housemade garganelli pasta, fontina 10 
- OAK - FIRED CARROTS | herb yogurt, hazelnut, dill 10  
- ASPARAGUS | grilled over oak, dried tomato & citrus gremolata 11   
- SMASHED CRISPY FINGERLINGS | ash salt, chives, roasted garlic aioli 10   
- BRUSSELS SPROUTS | crispy fried, pork belly, agrodulce 11  



Executive Chef:
Stephen Kozak

General Manager:
Rik Acken




 Gluten Friendly  Vegetarian

 Dairy Free  May Contain Nuts or Seeds

Small Plates



Lunch


LOCAL SOURDOUGH | ash butter, sea salt 8.5 


TUNA TARTARE | pickled veg, chilis, wasabi aioli, sesame seed, rice paper 16*   

BRÛLÉED BRIE | hot honey, petite greens, baguette crostini 15.5 

DUCK TOSTADA | pulled duck barbacoa, ancho chili, avocado puree, yellow pico, cotija, radish 15.5 

MUSSELS | coconut green curry, lemongrass, basil, ginger, grilled baguette 16.5*  



ARTICHOKE DIP | grana padano, aged swiss, spinach, oak-fired flatbread 15.5 




CRAB CAKE | celery root remoulade, petite greens 17 



FLATBREAD | goat cheese spread, confit garlic, oak-fired oyster mushrooms, dried tomato, housemade sausage, pistachio, petite greens 14

Salads

ADD A PROTEIN | chicken (5oz) 7 | flat iron steak (6 oz)* 13 | scallops (2 ea)* 15 | trout (6 oz) 13

OAK - FIRED BEETS | herbed yogurt, dried apricot, dill, arugula, dukkha cracker crumble 13  


GODDESS | gem lettuce, tomato, cucumber, toasted walnuts, red onion, grana padano, green goddess dressing 12.5   

TABBOULEH | bulgar wheat, heirloom tomato, cucumber, charred onion, crispy garbanzo beans, hazelnut, caramelized lemon, olive oil 12  

CAESAR | browned butter croutons, grana padano, tomato, romaine 12.5

Mains

BABY BACK RIBS | oak-fired, mop sauce, frites (half) 16 (full) 29

GNOCCHI | basil pesto, summer squash, pistachio, grana padano 21 


THE BRIDGEWATER BURGER | wagyu, coal-roasted shallots, gruyere, roasted garlic aioli, choice of greens or frites 18*



SPAGHETTI & CLAMS | manila clams, spring peas, tomatoes, white wine, fresno chile, shallots, basil, grana padano 22*

LOBSTER ROLL | browned butter, chive, choice of greens or frites 28

CHICKEN SALAD SANDWICH | rotisserie chopped chicken, green goddess, cashew, tomato, arugula, focaccia 14


FLAT IRON STEAK | frites, roasted garlic aioli 22*



OAK-FIRED VEGGIE SANDWICH | zucchini, summer squash, asparagus, petite greens, goat cheese, green harissa, housemade focaccia 15 




RUBY RED TROUT | oak-fired, salsa verde, caramelized lemon 29  

STEAK SANDWICH | shaved oak-fired tri-tip, smoked poblano, onions, roquefort alabama white sauce, demi-glace, petite greens, sesame roll 20*

Sides

MAC & CHIVE | housemade garganelli pasta, fontina 10 

OAK - FIRED CARROTS | herb yogurt, hazelnut, dill 10  

ASPARAGUS | grilled over oak, dried tomato & citrus gremolata 11   

SMASHED CRISPY FINGERLINGS | ash salt, chives, roasted garlic aioli 10   

BRUSSELS SPROUTS | crispy fried, pork belly, agrodulce 11  

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 **Dairy Free**  **May Contain Nuts or Seeds**






Executive Chef:
Stephen Kozak

General Manager:
Rik Acken

Weekend Brunch

SATURDAY & SUNDAY 10AM-2PM



Small Plates

- AVOCADO TOAST | local sourdough, oak-fired mushrooms, goat cheese, poached local egg, everything bagel spice 14  N
- BRÛLÉED BRIE | hot honey, petite greens, baguette crostini 15.5 
- ARTICHOKE DIP | grana padano, gruyere, spinach, oak-fired flatbreads 15.5 
- TOSTADA | duck barbacoa, avocado puree, yellow pico de gallo, cotija, radish, cilantro 15.5
- SMOKED SALMON BOARD | cream cheese, everything bagel spice, red onion, caper berries, petite greens, toasted rye 16 N

Salads

ADD A PROTEIN | chicken (5oz) 7 | flat iron steak (6 oz)* 13 | scallops (2 ea)* 15

CAESAR | brown butter crouton, grana padano, tomato, romaine 12.5

GODDESS SALAD | gem lettuce, tomato, cucumber, toasted walnuts, red onion, grana padano.
green goddess dressing 12.5   N

OAK-FIRED BEETS | herbed yogurt, dried apricot, dill, arugula, dukkha cracker crumble 13  N

Mains


CHICKEN & WAFFLE | buttermilk brined chicken, hot honey, barrel aged maple syrup, vanilla honey butter 18

PATTY MELT | housemade sausage patty, fontina, brie, gruyere, local egg, coal roasted shallots, garlic aioli, rye, fingerling potatoes 18*

BLUEBERRY PANCAKES | vanilla honey butter, maple syrup 15 

CRAB CAKE BENEDICT | béarnaise sauce, english muffin, poached local eggs, petite greens 19*

SEASONAL QUICHE | petite greens, lemon shallot vinaigrette 16

BELGIAN WAFFLE | macerated berries, whipped cream, vanilla honey butter, maple syrup 16 

BRIDGEWATER BREAKFAST | two eggs softly scrambled with fontina and chives, housemade sausage patty, crispy fingerlings, sourdough toast 17*

FLAT IRON STEAK | frites, roasted garlic aioli 22*


BRIDGEWATER BURGER | wagyu, coal roasted shallots, gruyere, roasted garlic aioli, choice of greens or frites 18

Sides

SMOKED MAPLE BACON | barrel aged maple 8 

ASPARAGUS | grilled over oak, dried tomato & citrus gremolata 11 

HOUSEMADE SAUSAGE PATTY | coal fired shallots 8 

SMASHED CRISPY FINGERLING | ash salt, roasted garlic aioli 10  



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Executive Chef: Stephen Kozak

General Manager: Rik Acken

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

bridgewatermke.com

Craft Cocktails

BRIDGEWATER BLOODY MARY | Wheatley Vodka, housemade bloody mary mix, pilsner beer chaser 12
MIMOSA | prosecco, orange juice 10
RASPBERRY MIMOSA | prosecco, orange juice, Framboise Liqueur 11
MIMOSA MARGARITA | reposado tequila, prosecco, lime juice, orange juice 13
VODKA MANGO LIMEADE | vodka, mango lime syrup, sierra mist 12
RIVER REVIVER | gin, lemon juice, simple syrup, triple sec, Cocchi americano 13
SPRITZ | Wheatley vodka, Ramazotti roscato, ginger, club soda 12
MANHATTAN | Old Forester 100 Proof Rye, Carpano Antica Formula vermouth, Bittercube trinity bitters 14
MARGARITA | Cazadores reposado tequila, raspberry, lime, Good Land orange liqueur, cherry bark vanilla bitters, mint 13
ESPRESSO MARTINI | Wheatley vodka, Good Land coffee liqueur, demerara, Jet Black cold brew 13
SIDE CAR | Delord 10 year Armagnac, lemon, Good Land orange liqueur, Bitter Truth orange bitters, orange essence 13
OLD FASHIONED | Elijah Craig small batch, demerara, angostura bitters, Fee Brothers old fashioned bitters, lemon and orange peel 13
MOJITO | Bacardi Superior rum, Bacardi Añejo rum, lime, mint, green cardamom 12
CARMELIZED RUM OLD FASHIONED | Plantation Overproof rum, Pierre Ferrand Dry Curacao, caramelized bitter syrup, Angostura bitters, The Bitter Truth orange bitters 13

Spirit Free

JUNIPER PUNCH | Sans Junipre Non-Alcoholic "gin", lemon juice, orange blossom water, sparkling water 10
BERRY SMASH | raspberry, lime, cherry bark vanilla bitters, mint, sparkling water 10
FRENCH 75 | Sans Junipre non-alcoholic gin, lemon, Freizenet alcohol-removed sparkling rose, bitter truth chocolate bitters 9

Beer

BOTTLES & CANS

EL GOSE Avery | Gose 8
HAPPY PLACE Third Space | Midwest Pale Ale 7
60 MINUTE Dogfish Head | IPA 7
CURIEUX Allagash | Bourbon Barrel Aged Golden Ale 14
SATIN SOLITUDE Central Waters | Imperial Stout 8
RUBAEUS Founders | Raspberry Ale 8
MOTTO Good City | Mosaic Pale Ale 8
MATILDA Goose Island | Belgian Pale Ale 10
IPA Lagunitas | IPA 7
DRAGON'S MILK New Holland | Bourbon Barrel Aged Stout 13
DRY Seattle Cider | Dry Cider 8
RIVERWEST STEIN Lakefront Brewery | Amber Lager 7
SPOTTED COW New Glarus Brewing | Farmhouse Ale 7
BLACK WALNUT Raised Grain | Imperial Stout 12
ROSE'S SOUR Component Brewing | Sour Ale 11
OUTBOARD MKE Brewing | Cream Ale 7
ODYSSEA Sangria Local MKE | White Sangria 11
ODYSSEA Sangria Local MKE | Red Sangria 11
ODYSSEA Sangria Local MKE | Rosé Sangria 11
BUD LIGHT 5
MILLER LITE 5
CORONA 7

DRAFT

REBEL KENT 3 Sheeps Brewing | Amber Ale 7
TWO HEARTED Bells | American IPA 8
LOOP STATION Eagle Park | Golden Ale 7
MOON MAN New Glarus | Pale Ale 8
PONY Half Acre | Pilsner 8
WHITE Allagash | Witbier 8

N/A

ALL OUT Athletic Brewing Company | Stout 8
IPNA Lagunitas | IPA 8
HOPPY REFRESHER Lagunitas 7

Wine

SPARKLING

BRUT RESERVE Pierre Sparr | NV, Cremant d' Alsace, Alsace, France 14 / 55

BRUT PROSECCO DOCG Bianca Vigna | NV, Prosecco, Italy 13 / 45

GRAND RESERVA CAVA Sumarroca | 2019, Penedès, Spain 14 / 55

MILLESIMATO PAS DOSÉ Contratto | 2016, Piedmont, Italy 75

BRUT DOC Rotari | 2016, Dolomites, Adige Valley, Italy 48

BRUT CHAMPAGNE Veuve Clicquot | NV, Champagne, France 210

GRAND CUVEE CHAMPAGNE Krug | NV, Champagne, France 330 (375 ml)

BLUEBIRD CUVEE Sokol Blosser | 2019, Dundee Hills, Oregon 60

ASSEMBLEE BRUT CHAMPAGNE Bruno Michel | 2021, Champagne, France 160

MOSCATO D'ASTI DOCG Ceretto | 2020, Piedmont, Italy 60

BLANC DE BLANCS CHAMPAGNE Lilbert-Fils Grand Cru | 2018, Cramant, France 200

BLANC DE BLANCS CHAMPAGNE Lilbert-Fils Grand Cru | 2018, Cramant, France 120 (375 ml)

CHAMPAGNE BRUT RESERVE Louis Nicaise | NV, Champagne, France 90

WHITE

SAUVIGNON BLANC Echo Bay | 2021, Marlborough, New Zealand 12 / 45

CHARDONNAY Valrav'n | 2021, Sonoma Coast, California 14 / 52

PINOT GRIGIO Indigeno | 2021, Delle Venezie, Italy 13 / 45

BORDEAUX BLANC Chateau des Antonins | 2019, Bordeaux, France 13 / 52

RIESLING Domtal Spatlese Gustave A Schmitt | 2020, Rheinhessen, Germany 12 / 45

MOSCATO Sarocco | 2021, Piedmont, Italy 12 / 45

CHENIN BLANC Kamusha | 2021, Breedekloof, South Africa 40

CHARDONNAY Freemark Abbey | 2021, Napa Valley, California 70

LE CIGARE BLANC Bonny Doon | 2020, Central Coast, California 45

CHARDONNAY Marimar Estate (unoaked) | 2020, Russian River, California 54

PINOT GRIGIO Terlato Family | 2021, Friuli-Venezia Giulia, Italy 48

CHARDONNAY Chalk Hill Estate | 2020, Healdsburg, California 80

TXAKOLI DE GETARIA Bodegas Aizpurua | 2021, Bosque, Spain 56

SAUVIGNON BLANC Les Fontinelles | 2021, Sancerre, France 75

SAUVIGNON BLANC Emmolo | 2020, Napa Valley, California 70

CÔTES DU RHÔNE BLANC RESERVE Perrin | 2021, Provence-Alpes-Côte d'Azur, France 45

SAUVIGNON BLANC The Ned Maisco Vineyards | 2022, Marlborough, New Zealand 40

SAUVIGNON BLANC, CHARDONNAY Soliloquy Flora Springs | 2020, Napa Valley, California 140

GRUNER VELTLINER Kracher | 2021, Burgenland, Austria 48

PINOT GRIS Chehalem Vineyards | 2021, Willamette Valley, Oregon 45

RIESLING Chateau St. Michelle (Late Harvest) | 2021, Columbia Valley, Washington 42

ALBARÍÑO Ramon Bilbao | 2021, Rías Baixas, Spain 56

DRY REISLING Ravines Wine Cellars | 2019, Finger Lakes, New York 67

Wine

RED

PINOT NOIR Fossil Point | 2018, Edna Valley, California 13 / 52

BORDEAUX Château Guillebot Plaisance | 2020, Bordeaux, France 12 / 48

MALBEC Lamidrid Reserve | 2018, Mendoza, Argentina 13 / 52

CABERNET SAUVIGNON Vina Robles | 2019, Pass Robles, California 14 / 53

ZINFANDEL Carol Shelton Wild Thing | 2019, Mendocino, California 14 / 53

LE CIGARE VOLANT Bonny Doon | 2020, Central Coast, California 45

PINOT NOIR The Stalker Rocco | 2019, Newberg, Oregon 82

PINOT NOIR Chehalem Mountains | 2020, Willamette, Oregon 80

PINOT NOIR Brick & Mortar | 2021, Anderson Valley, California 60

CHÂTEAUNEUF-DU-PAPE Domaine de Saje | 2018, Rhone Valley, France 120

PETITE SIRAH, ZINFANDEL Phantom Wines | 2019, Clarksburg, California 47

RISERVA DUCALE CHIANTE CLASSICO DOCG Ruffino | 2017, Tuscany, Italy 63

RED BLEND Duckhorn “Decoy” Limited | 2019, Napa Valley, California 72

MERLOT Two Mountain | 2020, Yakima Valley, Washington 56

TEMPRANILLO Bodegas Riojanas Monte Real | 2018, Rioja, Spain 56

PETITE SIRAH Foppiano Estate | 2019, Russian River Valley, California 72

BARBERA A Posto | 2020, Piedmont, Italy 42

CABERNET SAUVIGNON Nickel & Nickel | 2019, Napa Valley, California 325

BORDEAUX BLEND Four Kings Meeker | 2011, Dry Creek Valley, California 165

MERLOT Handprint Meeker | 2016, Healdsburg, California 135

RED BLEND Paraduxx Duckhorn | 2019, Napa Valley, California 98

CABERNET SAUVIGNON Chimney Rock | 2019, Napa Valley, California 205

ROSÉ

CABERNET SAUVIGNON Mulderbosch | 2021, Stellenbosch, South Africa 12 / 48

COTEAUX D'AIX EN PROVENCE Commanderie de la Bargemone | 2021, Provence, France 56

II ROSÉ DI CASANOVA LaSpinetta | 2021, Casanova, Italy 59

ROSÉ Stoller Family Estate | 2021, San Luis Obispo, California 49

ROCK ANGEL Château d'Esclans | 2021, Provence, France 96

SPARKLING ROSÉ Brick & Mortar | 2021, Sonoma Coast, California 60



Spirits

BOURBON 1 OZ / 2 OZ

ANGEL'S ENVY 11 / 20

BARDSTOWN DISCOVERY 16 / 30

BARDSTOWN FUSION 11 / 20

BARDSTOWN PLANTATION COLLABORATION 18 / 34

BARDSTOWN FERRAND COLLABORATION 18 / 34

BARDSTOWN FOUNDERS COLLABORATION 18 / 34

BARDSTOWN LAUBADE COLLABORATION 18 / 34

BARREL VANTAGE 11 / 20

BLAUM BROTHERS STRAIGHT BOURBON 10 / 18

BLAUM BROS OLD FANGLED 16 / 30

BASIL HAYDEN 10 / 18

BLANTON'S 14 / 26

BUFFALO TRACE 11 / 19

BULLEIT 9 / 16

CALUMET FARM 12 10 / 18

CASTLE & KEY WHEATED 10 / 18

COLONEL E.H. TAYLOR SMALL BATCH 12 / 22

COPPERCRAFT STRAIGHT BOURBON 9 / 17

COPPERCRAFT BLENDED BOURBON 10 / 18

EAGLE RARE 12 / 22

ELIJAH CRAIG TOASTED BARREL 12 / 22

ELIJAH CRAIG 9 / 16

ELIJAH CRAIG BARREL PROOF 13 / 24

FOX & ODEN STRAIGHT BOURBON 11 / 20

GEORGE DICKEL 8YR 9 / 16

GEORGE DICKEL BOTTLED IN BOND 10 / 18

GEORGE REMUS REPEAL RESERVE 14 / 26

HIGH WEST AMERICAN PRAIRIE 9 / 16

J HENRY SMALL BATCH 10 / 18

JEFFERSON'S OCEAN 12 / 22

JEFFERSON'S PICHON 16 / 30

JOSEPH MAGNUS CIGAR BLEND 21 / 40

JOSEPH MAGNUS STRAIGHT BOURBON 12 / 22

MAKER'S MARK 9 / 16

MCKENNA 10 YR BOTTLED IN BOND 12 / 22

MICHTER'S SMALL BATCH 10 / 18

NOAH'S MILL 10 / 18

OLD BARDSTOWN 10 / 18

OLD FORESTER 1897 11 / 20

OLD FORESTER 1920 11 / 20

ORPHAN BARREL MUCKETY MUCK 24YR 27 / 55

ORPHAN BARREL MUCKETY MUCK 25YR 29 / 55

PENELOPE ARCHITECT 10 / 18

PENELOPE TOASTED 10 / 18

SMOKE WAGON STRAIGHT 9 / 16

SMOKE WAGON SMALL BATCH 10 / 18

SMOKE WAGON UN CUT THE YOUNGER 11 / 20

ROWAN'S CREEK 10 / 18

WATHEN'S KENTUCKY BOURBON 10 / 18

WILLETT POT STILL 11 / 20

WILLETT FAMILY ESTATE SINGLE BARREL

BOURBON 9YR 28 / 54

WOODFORD RESERVE 9 / 16

WOODFORD RESERVE DOUBLE OAKED 12 / 21

YELLOWSTONE SELECT 10 / 18

WHISKEY 1 OZ / 2 OZ

CARIBOU CROSSING CANADIAN 10 / 18

CROWN ROYAL 8 / 14

HIBIKI JAPANESE WHISKY 12 / 22

RYE 1 OZ / 2 OZ

ANGEL'S ENVY RYE 13 / 24

BARREL SEAGRASS RYE 11 / 20

BULLEIT RYE 9 / 16

CASTLE & KEY RESTORATION RYE 11 / 20

GEORGE DICKEL LEOPOLD BROS RYE 13 / 24

LIMOUSIN RYE 9 / 16

SAGAMORE SPIRIT RYE 10 / 18

SAZERAC RYE 9 / 16

SMOKE WAGON BONDED RYE 10 / 18

WHISTLE PIG 15YR 29 / 56

WILLETT FAMILY ESTATE 4YR RYE 14 / 26

TEQUILA 1 OZ / 2 OZ

CASAMIGOS AÑEJO 11 / 20

CASAMIGOS BLANCO 9 / 16

CASAMIGOS REPOSADO 10 / 18

CAZADORES BLANCO 8 / 14

CLASE AZUL AÑEJO 65 / 125

CLASE AZUL GOLD 35 / 68

CLASE AZUL PLATA 23 / 43

CLASE AZUL REPOSADO 25 / 48

CLASE AZUL ULTRA 185 / 359

DON JULIO 1942 23 / 46

DON JULIO BLANCO 11 / 20

DON JULIO REPOSADO 11 / 20

HERRADURA REPOSADO 10 / 18

HERRADURA SILVER 8 / 14

PATRON SILVER 9 / 16

MEZCAL 1 OZ / 2 OZ

CASAMIGOS MEZCAL 10 / 18

DEL MAGUEY CREAM MEZCAL 8 / 14

DOS HOMBRES MEZCAL 8 / 15

RUM 1 OZ / 2 OZ

PLANTATION O.F.T.D. 9 / 16

PLANTATION 2005 FIJI 12 / 22

FOURSQUARE INDELIBLE SINGLE BLEND 14 / 26

FOURSQUARE SOVEREIGNTY 22 / 42

SELVAREY OWNER'S RESERVE 18 / 34

SCOTCH 1 OZ / 2 OZ

ABERLOUR A'BUNADH 13 / 24

ARDBEG UIDEADAIL 11 / 20

BALVENIE 12YR 11 / 20

GLENLIVET 12YR 10 / 18

GLENMORANGIE 18YR 17 / 32

HIGHLAND PARK 12YR 10 / 18

JOHNNY WALKER BLACK 9 / 16

JOHNNY WALKER BLUE 31 / 60

LAGAVULIN OFFERMAN EDITION 11YR
CHARRED OAK CASK 10 / 20

MACALLAN 12YR 10 / 18

MACALLAN 15YR 17 / 32

MACALLAN RARE CASK 40 / 78

SCAPA SKIREN 11 / 20

TALISKER THE DISTILLERS EDITION 11 / 20

Lounge Menu

CRAB CAKE

celery root remoulade, petite greens 17 DAIRY FREE

OAK FIRED CHICKEN WINGS

dry rubbed, roquefort alabama white sauce 12

ARTICHOKE DIP

grana padano, aged swiss, spinach, oak fired flatbread 15

CHEESE & CHARCUTERIE BOARD

assortment of local & domestic meat and cheese, pickled onion, grained mustard, nuts dried fruits, olives, fig spread, crostini 15 for 2, 25 for 4

FLATBREAD

goat cheese smear, confit garlic, smoked oyster mushrooms, dried tomato, fennel sausage, pistachio, petite greens 14

TUNA TARTARE

pickled vegetables, chilis, wasabi aioli, sesame seed, rice paper 16* GF DAIRY FREE N

BRUSSELS SPROUTS

fried crispy, pork belly agrodulce 10

GF Gluten Friendly V Vegetarian

DAIRY FREE Dairy Free N May Contain Nuts or Seeds

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

Craft Cocktails

SPRITZ | Wheatley vodka, Ramazotti roscato, ginger, club soda 12

MANHATTAN | Old Forester 100 Proof Rye, Carpano Antica Formula vermouth, Bittercube trinity bitters 14

PAPER PLANE | Buffalo Trace Bourbon, Aperol, Nonino Quintessentia Amaro, lemon juice 13

MARGARITA | Cazadores reposado tequila, raspberry, lime, Good Land orange liqueur, cherry bark vanilla bitters, mint 13

ESPRESSO MARTINI | Wheatley vodka, Good Land coffee liqueur, demerara. Jet Black cold brew 13

RIVER REVIVER | Fords Gin, Cocchi Americano, triple sec, demerara simple syrup, lemon juice 13

OLD FASHIONED | Elijah Craig Small Batch, demerara, Angostera bitters, Fee Brothers old fashioned bitters, lemon, orange peel 13

MOJITO | Bacardi Superior rum, Bacardi Anejo rum, lime, mint, green cardamom 12

CARAMELIZED RUM OLD FASHIONED | Plantation Overproof rum, Pierre Ferrand Dry Curacao, caramelized bitter syrup, Angostera bitters, The Bitter Truth orange bitters 13

Spirit Free

JUNIPER PUNCH | Sans Junipre non-alcoholic gin, lemon juice, orange blossom water, sparkling water 10

BERRY SMASH | raspberry, lime, cherry bark vanilla bitters, mint, sparkling water 10

FRENCH 75 | Sans Junipre non-alcoholic gin, lemon, Freizenet alcohol-removed sparkling rose, bitter truth chocolate bitters 9

Beer & Other

BOTTLES & CANS

EL GOSE Avery | Gose 8

HAPPY PLACE Third Space | Midwest Pale Ale 7

60 MINUTE Dogfish Head | IPA 7

CURIEUX Allagash | Bourbon Barrel Aged Golden Ale 14

OUTBOARD MKE Brewing | Cream Ale 7

RUBAEUS Founders | Raspberry Ale 8

MOTTO Good City | Mosaic Pale Ale 8

MATILDA Goose Island | Belgian Pale Ale 10

IPA Lagunitas | IPA 7

DRAGON'S MILK New Holland | Bourbon Barrel Aged Stout 13

DRY Seattle Cider | Dry Cider 8

RIVERWEST STEIN Lakefront Brewery | Amber Lager 7

SPOTTED COW New Glarus Brewing | Farmhouse Ale 7

BLACK WALNUT Raised Grain | Imperial Stout 12

ROSE'S SOUR Component Brewing | Sour Ale 11

ODYSSEA SANGRIA Local MKE | White Sangria 11

ODYSSEA SANGRIA Local MKE | Red Sangria 11

ODYSSEA SANGRIA Local MKE | Rosé Sangria 11

BUD LIGHT 5

MILLER LITE 5

CORONA 7

DRAFT

REBEL KENT 3 Sheeps Brewing | Amber Ale 7

TWO HEARTED Bells | American IPA 8

LOOP STATION Eagle Park | Golden Ale 7

MOON MAN New Glarus | Pale Ale 7

PONY Half Acre | Pilsner 8

WHITE Allagash | Witbier 8

N/A

WIT'S PEAK Athletic Brewing | Witbier 8

IPNA Lagunitas | IPA 8

HOPPY REFRESHER Lagunitas | 7

