



## SUNDAY BRUNCH

Meal planning for the week? Flip to the back for our weekly chef features.

### BREAKFAST

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- Hush Puppies** . crab . scallion . herbed cream sauce . pickled onion | 12  
**French Toast** . vermouth macerated strawberries . whipped vanilla cream cheese | 13  
**Pancakes** . maple syrup . whipped butter | 12  
**Eggs Benedict** . Kettle Range ham . poached eggs . hollandaise . English muffin . breakfast potatoes or salad | 15  
**Farmhouse Breakfast** . 2 eggs your way . bacon or sausage . English muffin . breakfast potatoes or salad | 14  
**Corned Beef Hash** . 2 eggs your way . corned beef . potatoes . onion . red peppers . English muffin | 15  
**Croque Madame** . French bread . Kettle Range ham . dijon mustard . Gruyere . mornay . sunny side up egg . breakfast potatoes or salad | 15

### SALADS

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\*add grilled chicken for \$6, salmon or shrimp for \$8

- Heirloom Tomato and Blueberry Salad** . frisée . blueberries . fennel . tomatoes . black olive caramel | 12  
**Beet Salad** . prosciutto . frisée . pickled plums . goat cheese . nori . beet molasses | 12  
**Little Gem Caesar** . house caesar dressing . deviled eggs . black garlic . garlic croutons . Sarvecchio parmesan | 14  
**Wedge Salad** . bibb lettuce . bacon . cheddar . chive . tomatoes . garlic cream dressing | 10

### MAINS

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\*make it brunchy and add an egg for \$1.50

- Pork Bolognese** . linguini . Sarvecchio parmesan . chives | 18  
**Grilled Shrimp** . barley esquites . creamed corn . epazote puree . fried egg . cotija cheese | 18  
**Hot Nashville Chicken** . fried chicken thigh . cole slaw . pickles . hot sauce . toasted bun . fries or salad | 14  
**Buckley's Burger\*** . Kettle Range beef . muenster . arugula . everything mayo . toasted bun . fries or salad | 17  
**Summer Vegetables & Vegan Mole** . eggplant . zucchini . summer squash . leek & cauliflower soubise with barley . fried plantain chip | 17  
**Arugula and Mint Pesto** . rigatoni . snap peas . garlic scapes | 18  
\*add grilled chicken for \$6, salmon or shrimp for \$8

### DESSERTS

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- Carrot Cake** . walnuts . pineapple . cream cheese buttercream frosting | 9  
**Chocolate Peanut Butter Cake** . buttermilk chocolate cake . peanut butter buttercream frosting | 9  
**Key Lime Pie** . key lime cream . chocolate cookie crust . whipped cream | 8  
**Bailey's Salted Caramel Cheesecake** . chocolate cheesecake . chocolate ganache . salted caramel frosting | 9  
**Flourless Chocolate Cake** . chocolate . more chocolate . whipped cream . no flour | 9



Proudly serving Rishi  
Hot & Iced Teas

Proudly serving Valentine  
Coffee & Espresso

## SUNDAY BRUNCH

### COCKTAILS

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- House Bloody Marys** . choice of bacon infused vodka, habanero infused vodka or half & half | 10  
\* add a High Life grenade for \$1.50
- Cudahy Cooler** . house infused bacon vodka and orange juice, trust us! | 10
- Karen** . basil infused Dolin Blanc. Villa Wolf rosé . cava . served over ice | 12
- Brunch Me Up, Brunch Me Down** . spice infused milk punch . served over ice | 13
- Curry Gin Gimlet** . curry infused Black Dot Gin . lime . simple syrup . served over ice | 12
- Old And In The Way** . Old Forester . Cardamaro . Good Land Cranberry . Aperol . simple syrup .  
Bittercube Trinity . served over ice | 13
- Never Too Early** . Good Land Valentine Coffee liqueur . Great Lakes bourbon . Angostura amaro . tonic .  
Fee Bros Black Walnut . served over ice | 12

### WINES BY THE GLASS

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All wines are sold at retail price. We add a \$15 corkage/service charge for each bottle when enjoying it at your table. So feel free to take a bottle of that wine you loved home with you!!

- Sparkling Blend** . Gruet . Blanc de Noirs . NV . New Mexico | 10 | 20
- Sparkling Rosé** . Ruggeri . Argeo . NV . Prosecco . Italy | 12 | 24
- Rosé of Pinot Noir** . Villa Wolf . 2019 . Pfalz . Germany | 8 | 16
- Albariño** . La Marea . Kristy Vineyard . 2019 . Monterey County . CA | 14 | 28
- Chardonnay** . Private Property . 2018 . Santa Lucia Highlands . CA | 14 | 28
- Pinot Grigio** . Peter Zemmer . 2020 . Alto-Adige . Italy | 12 | 24
- Riesling** . Schleiferkopf . 2017 . Baden . Germany | 10 | 20
- Sauvignon Blanc** . The Champion . 2020 . Marlborough . New Zealand | 9 | 18
- Verdicchio** . Belisario . Le Salse . 2019 . Matelica . Italy | 10 | 20
- Cabernet Sauvignon** . Ultraviolet . 2019 . CA | 11 | 22
- Cabernet Sauvignon** . Hedges 'CMS' . 2017 . Red Mountain . WA | 13 | 26
- Malbec** . Famiglia Bianchi . 2018 . Mendoza . Argentina | 11 | 22
- Pinot Noir** . Brick & Mortar . 2020 . Anderson Valley . CA | 14 | 28
- Sangiovese** . Meleto . 2017 . Chianti Classico . Italy | 16 | 32

### BEER ON TAP

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- American Lager** . 4.5% . Home . Good City Brewing . Milwaukee . WI | Pilsner 6
- American Pale Ale** . 5% . Moon Man . New Glarus Brewing . New Glarus . WI | Pint 5
- IPA** . 6.5% . Upward Spiral . Third Space . Milwaukee . WI | Pint 6
- NE IPA** . 8% . Melk . Eagle Park Brewing . Milwaukee . WI | Tulip 8
- Amber Lager** . 5.7% . Riverwest Stein . Lakefront Brewery . Milwaukee . WI | Pint 5
- Oktoberfest Lager** . 6.25% . Staghorn . New Glarus Brewing . New Glarus . WI | Pint 6
- Fruited Cider** . 6.5% . Apple Pie . Blake's Hard Cider . Armada . MI | Tulip 8
- Imperial Stout** . 8% . Son of a Baptist . Epic Brewing . Salt Lake City . UT | Snifter 8
- Irish Dry Stout** . 4.2% . Guinness Draught . St. James Gate Brewery . Dublin . Ireland | Pint 6
- Witbier** . 5.1% . Allagash White . Allagash Brewing Company . Portland . ME | Pint 7
- Fruited Sour Ale** . 4.9% . Guava Gose . Collective Arts Brewing . Hamilton . Canada | Tulip 10
- Golden Tripel** . 9% . La Fin du Monde . Unibroue . Chambly . Canada | Chalice 10



## BOTTLED WINE

All wines are sold at retail pricing. We add a \$15 corkage/service charge for each bottle when enjoying it at your table. So feel free to take a bottle of that wine you loved home with you!!

### BUBBLES

- Alfred Gratien** . Brut . NV . Épernay . Champagne . France | 55
- Laculle** . Brut Premier . NV . Champagne . France | 45
- Claude Genet** . Brut . NV . Champagne . France | 54
- Pierre Péters** . Grand Cru . Cuvée de Réserve . Blanc de Blancs . NV . Champagne . France | 60
- Le Vigne di Alice** . Doro Nature . Prosecco Superiore . 2019 . Valdobbiadene . Italy | 27
- Anne Amie** . Amrita . Blend . 2018 . Willamette Valley . OR | 25
- Malabaila** . Pas Dosè . NV . Italy | 30
- Schug** . Brut Rose . Rouge de Noirs . Carneros . CA | 50
- Leitz** . Sparkling Non Alcoholic Rosé of Pinot Noir . Ein Zwei Zero . NV . Rudelsheim . Germany | 22

### WHITES & ROSE

- Rosé Blend** . Casanova della Spinetta . 2020 . Toscana . Italy | 24
- Rosé Blend** . Mary Taylor Wines . 2020 . Agenais . France | 13
- Blend** . Bakó Ambrus . Bazanit . 2016 . Badacsony . Hungary | 20
- Chardonnay** . Jean-Claude Ramonet . 2016 . Chassagne-Montrachet . France | 109
- Chenin Blanc** . J. Mourat . Naturiste . 2019 . France | 20
- Falanghina** . Il Quarto Miglio . 2017 . Campi Flegrei . Italy | 19
- Grenache Blanc** . Skinner . 2020 . El Dorado . CA | 23
- Muller Thurgau** . Kettmeir . 2017 . Alto Adige . Italy | 25
- Pecorino** . Cataldi Madonna . 2018 . Giulia . Italy | 23
- Riesling** . GD Vajra . 2016 . Langhe . Italy | 38
- Viognier** . Terre Rouge . 2016 . Fiddletown . CA | 24

### REDS

- Aglianico** . Terre del Principato . 2015 . Taurasi . Italy | 39
- Barbera** . Costa di Bussia . Campo del Gatto . 2016 . Alba . Italy | 35
- Blend** . Idlewild . Flora & Fauna . 2019 . Russian River Valley . CA | 22
- Cabernet Franc** . I.Brand & Family . Bayly Ranch . 2017 . Pacines . CA | 36
- Cabernet Sauvignon** . Casarena . Owen's Vineyard . 2015 . Lujan de Cuyo . Mendoza . Argentina | 39
- Cabernet Sauvignon** . Two Mountain . 2018 . Yakima Valley . WA | 25
- Carignan/Valdigue** . Lioco . Indica . 2019 . Mendocino County . CA | 28
- Grenache** . Domaine de la Janasse . Chaupin . 2012 . Chateauneuf du Pape . France | 90
- Mencia** . Avancia . Cuvée de O . 2015 . Valdeorras . Spain | 21
- Merlot** . L'Ecole No 41 . 2016 . Columbia Valley . WA | 28
- Nebbiolo** . Ver Sacrum . La Dama del Abrigo Rojo . 2018 . Uco Valley . Argentina | 36
- Pinot Noir** . Drouhin Oregon . Rose Rock . 2016 . Eola-Amity Hills . OR | 32
- Pinot Noir** . Croix Estate . Old Manzana Slope . 2013 . Russian River Valley . CA | 90
- Pinot Noir** . Bouchard Pere & Fils . Grand Vin . 2017 . Gevry-Chambertin . France | 74
- Primitivo** . Brutocao . Contento Vineyard . 2015 . Mendocino . CA | 25
- Sangiovese** . Moris Farms . Riserva . 2012 . Morellino di Scansano . Tuscany . Italy | 28
- Sangiovese-Merlot** . Mazzei . Siepi . 2015 . Toscana . Italy | 160
- Shiraz** . The McRae Wood . 2009 . Clare Valley . Australia | 70
- Syrah Blend** . Gérard Bertrand . Kosmos . 2016 . France | 24
- Tempranillo Blend** . R Lopez de Heredia . Viña Bosconia . 2008 . Rioja . Spain | 39



## BUCKLEY'S BROWN BAG MUSINGS

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California Zinfandel ... a very American wine. Cali Zinfandel comes in many forms, fruit forward and punchy, bold with big alcohol, chewy with robust tannins. There is no shortage of expressions. When we pick a Zin for our list it's for it's role as a food pairing chameleon ... and because when you get a good Zin, it's really really good!!!

**Dashe** . Single Vineyard Collection . Todd Brothers Ranch . 2016 . Alexander Valley ~ pomegranate and plum notes, followed by a medium-light body, easy tannins, and long finish | 40

**Martinelli** . Vigneto di Evo . 2016 . Russian River Valley ~ red raspberry with hints of cinnamon and clove, followed by a medium body with slight floral notes and a touch of acid on the back | 33

**Radio-Coteau** . Lemorel Estate . 2013 . Sonoma Coast ~ blackberry and blueberry jam with baking spices, followed by herbal and earthy tones with a medium body, there's a touch of bright acidity to the end | 45

**Sequum** . Kidd Ranch . 2015 . Napa Valley ~ black plum and raisin fruit with hints cedar and spice, followed by a mix of earth tones and acid, incredibly long on the finish bringing you back around to dark fruit tones | 44

## CHEF FEATURES

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**TUESDAY Buckley's Meatloaf** . mashed potatoes . green beans . gravy | 16

**WEDNESDAY Dragon Carrots** . spiced butter . sumac . fromage blanc . purple shiso | 13

**THURSDAY Grilled Mushrooms** . roasted acorn squash . radicchio . watermelon radish | 12

**FRIDAY Beer Battered Haddock** . French fries . cole slaw . tartar sauce | 16

**SATURDAY Grilled Swordfish** . japanese eggplant . roasted red pepper . tapenade . shrimp bisque | 32

**SUNDAY Pastrami Bagel** . mustard sauce . muenster . mustard greens . pumpernickle bagel | 16

## COCKTAIL KITS

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We have built kits for some of our most popular House Cocktails so that you can start restaurant role-playing at home. Each kit comes with the full set of ingredients as well as the directions for building the cocktail. Pretty soon you'll be mixing up drinks, pretending to know what you're talking about in every conversation, and sharing out shots of Fernet to your friends, just like a real Buckley's bartender!!!

**46 Manhattan** . Makers Mark 46 . Carpano Antica . Bittercube Cherry Bark Vanilla Bitters . Luxardo Cherries | 99

**Old and In The Way** . Old Forester . Cardamaro . GoodLand Cranberry . Aperol . Bittercube Trinity Bitters | 124

**Nutcracker Manhattan** . Templeton Rye . Cocchi Torino . Fee Bros Black Walnut Bitters | 68

**Never Too Early** . GoodLand Valentine Coffee Liqueur . Great Lakes Distillery Bourbon . Angostura Amaro  
Fee Bros Black Walnut Bitters . Top Note Tonic | 122

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**CELEBRATING SOMETHING? LET US DO THE BAKING.  
NOW SELLING WHOLE CAKES & CARROT CAKE CUPCAKES!**