



DINNER & TAKE OUT

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

STARTERS

Cheese . Hooks 5yr Cheddar (cow's milk) . Cypress Grove Humbolt Fog (sheep's milk) . Frisian Farms Aged Gouda (cow's milk) | 16

Charcuterie . Smoking Goose Gin & Juice Salami . Driftless Provisions Finocchiona . Olympia Provisions Salchichon | 16

Cheese and Charcuterie Combination . selection of the above boards | 22

Spanish Meatballs . saffron aioli . red pepper & shallot vinaigrette . cilantro | 12

Truffled Fried Artichokes . artichoke hearts . parmesan . chives . truffle oil | 12

Littleneck Clams . chorizo . fingerlings . white wine . cilantro | 16

Hush Puppies . crab . scallion . herbed cream sauce . pickled onion | 12

SALADS

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

Chevre . mixed greens . ash-crusted goat cheese . Marcona almonds . cherry tomatoes . honey and lavender vinaigrette | 12

Asparagus Salad . pistachio gremolata . belgian endive . Little Gem lettuce . shallot & red wine vinaigrette | 13

Little Gem Caesar . house caesar dressing . deviled eggs . black garlic . garlic croutons . Sarvecchio parmesan | 14

Wedge Salad . bibb lettuce . bacon . cheddar . chive . tomato . garlic cream dressing | 10

MAINS

Swordfish . braised lentils . confit shallots . caramelized savoy cabbage . sauce Normandy | 32

Steak . 8oz Denver steak . poached fingerling potatoes . grilled asparagus . red wine and shallot reduction | 26

Arugula and Mint Pesto . rigatoni . snap peas . asparagus | 18

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

Summer Vegetables & Vegan Mole . eggplant . zucchini . summer squash . leek & cauliflower soubise with barley . fried plantain chip | 17

Pork Bolognese . linguini . Sarvecchio parmesan . chives | 18

Hot Nashville Chicken . fried chicken thigh . coleslaw . 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

Lobster Roll . Maine lobster . scallions . tarragon aioli . split-top bun . fries or salad | *MARKET PRICE*

Roasted Half Chicken . braised onion . radishes . green olives . arugula salad | 24

KIDS

Cheeseburger . 3 oz Kettle Range beef patty . American cheese . toasted bun . fries or salad | 6

Buttered Noodles . linguini . butter . parmesan cheese | 6

Chicken Tenders . breaded chicken . BBQ & ranch dipping sauce . fries or salad | 6

DESSERTS

Carrot Cake . walnuts . pineapple . cream cheese buttercream frosting | 9

Chocolate Fudge Cake . buttermilk chocolate cake . chocolate 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



DINNER & TAKE OUT

COCKTAILS

- Karen** . basil infused Dolin Blanc . Villa Wolf rosé . cava . served over ice | 12
- Ginny Bee** . Fords Gin . Yellow Chartreuse . lemon . honey simple syrup | 13
- Curry Gin Gimlet** . curry infused Black Dot Gin . lime . simple syrup . served over ice | 12
- 46 Manhattan** . Maker's Mark 46 . Carpano Antica . Bittercube Cherry Bark Vanilla . served up or over ice | 16
- Nutcracker Manhattan** . Templeton Rye . Cocchi Torino . Fee Bros Black Walnut . blue cheese olive served up or over ice | 14
- Old And In The Way** . Old Forester . Cardamaro . GoodLand Cranberry . Aperol . simple syrup Bittercube Trinity . served over ice | 13
- Never Too Early** . GoodLand Valentine Coffee liqueur . Great Lakes bourbon . Angostura amaro . tonic Fee Bros Black Walnut . served over ice | 12
- Turbulence** . Aviation Gin . Luxardo Maraschino Liqueur . Giffard Violet Liqueur . cava | 12
- Sloe Your Roll** . Sipsmith Sloe Gin . GoodLand Cranberry . soda . Bittercube Trinity . served over ice | 10
- Dr Smith, Medicine Pirate** . Smith & Cross Rum . Heirloom Creme de Flora . Rucolino . Yellow Chartreuse . Simple Syrup . Lemon | 12

WINES BY THE GLASS

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!!

- 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
- Chardonnay** . Truchard . 2018 . Carneros . Napa Valley . CA | 13 | 26
- Pinot Gris** . Eyrie Vineyards . 2018 . Dundee Hills . OR | 13 | 26
- Riesling** . Schleiferkopf . Trocken-Sec . 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** . Hedges 'CMS' . 2017 . Red Mountain . WA | 13 | 26
- Malbec** . Famiglia Bianchi . 2018 . Mendoza . Argentina | 11 | 22
- Pinot Noir** . Joseph Drouhin . 2018 . Bourgogne . France | 12 | 24
- Pinot Noir** . Au Bon Climat . 2018 . Santa Barbara County . CA | 16 | 32
- Sangiovese** . Meleto . 2017 . Chianti Classico . Italy | 16 | 32

BEER ON TAP

- 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
- Blonde Ale** . 4.8% . Summer Home . Third Space . Milwaukee . WI | Pint 6
- NE IPA** . 6% . Things We Don't Say . Eagle Park Brewing . Milwaukee . WI | Tulip 8
- Amber Lager** . 5.7% . Riverwest Stein . Lakefront Brewery . Milwaukee . WI | Pint 5
- Fruited Sour Ale** . 6% . Raspberry Slush . Eagle Park Brewing . Milwaukee . WI | Tulip 9
- 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



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
- Billecart-Salmon** . Brut Reserve . NV . Champagne . France | 59
- Claude Genet** . Brut . NV . Champagne . France | 54
- La Bruyere** . Grand Cru . Prologue . NV . Champagne . France | 60
- Taittinger** . Brut . NV . Champagne . France | 40
- Johan** . Pinot Noir Pet Nat . Rosé . 2019 . Van Duzer Corridor . Willamette Valley . OR | 32
- Schramsberg** . Brut . Blanc de Noirs . 2016 . Calistoga . CA | 39
- 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
- Albariño** . La Marea . Kristy Vineyard . 2019 . Monterey County . CA | 28
- Blend** . Bakó Ambrus . Bazanit . 2016 . Badacsony . Hungary | 20
- Chardonnay** . Adelsheim . 2018 . Willamette Valley . CA | 28
- Chardonnay** . Jean-Claude Ramonet . 2016 . Chassagne-Montrachet . France | 109
- Chenin Blanc** . Sula . 2018 . Nashik . India | 12
- Malvazija** . Fakin Wines . 2019 . Istria . Croatia | 18
- Muller Thurgau** . Kettmeir . 2017 . Alto Adige . Italy | 25
- Riesling** . GD Vajra . 2016 . Langhe . Italy | 38
- Sauvignon Blanc** . Scarpetta . 2018 . Friuli . Italy | 29

REDS

- Barbera** . Seghesio . 2017 . Alba . Italy | 16
- Cabernet Sauvignon** . Browne Family Vineyards . 2018 . Columbia Valley . WA | 23
- Cabernet Sauvignon** . Matthiasson . 2016 . Napa Valley . CA | 72
- Carignan/Valdigüe** . Lioco . Indica . 2019 . Mendocino County . CA | 28
- Carignan/Garnacha/Cabernet Sauvignon Blend** . Marco Abella . Clos Abella . 2009 . Priorat . Spain | 96
- Corvina Blend** . Tenute Falezza . Ripasso Superiore . 2016 . Valpolicella . Italy | 28
- Dolcetto** . Luigi Einaudi . Vigna Tecc . 2016 . Dogliani Superiore . Italy | 29
- Grenache/Mourvedre/Syrah** . Famille Perrin . Coudoulet de Beaucastel . 2015 . Côtes du Rhone . France | 31
- Merlot/Cabernet** . Keenan . Mernet . Reserve . 2012 . Spring Mountain District . Napa Valley . CA | 109
- Monastrell** . Baica . 2015 . Jumilla . Spain | 16
- Sangiovese** . Agostina Pieri . 2017 . Rosso di Montalcino . Italy | 28
- Nebbiolo** . Pio Cesare . 2014 . Barolo . Italy | 90
- Nebbiolo** . San Silvestro . Magno . 2014 . Barbaresco . Italy | 70
- Pinot Noir** . Failla . Keefer Ranch . 2019 . Russian River Valley . CA | 65
- Pinot Noir** . Peter Zemmer . Rolhut . 2018 . Alto Adige . Sudtirolo . Italy | 23
- Pinot Noir** . Bouchard Pere & Fils . Premier Cru . 2017 . Volnay Les Caillerets . France | 102
- Pinot Noir/Gamay** . Domaine Robert Groffier . 2017 . Passetoutgrain . France | 56
- Primitivo** . Brutocao . Contento Vineyard . 2015 . Mendocino . CA | 25
- Sangiovese-Merlot** . Mazzei . Siepi . 2015 . Toscana . Italy | 160
- Tempranillo** . Stafford Hill . Holloran . 2016 . Eola-Amity Hills . OR | 16



BUCKLEY'S BROWN BAG MUSINGS

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

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

WEDNESDAY BBQ Ribs . 1/2 rack of baby back ribs . corn bread . potato salad | 18

THURSDAY Pretzel Crusted Pork Chop . butter poached carrots . trumpet mushrooms . chimichurri | 28

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

SATURDAY Grilled Salmon . English pea cakes . baby kale . cucumber dill raita | 28

SUNDAY Short Rib Tacos . adobo sauce . avocado . egg . pico de gallo . blue corn tortillas | 16

COCKTAIL KITS

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

Sloe Your Roll . Sipsmith Sloe Gin . GoodLand Cranberry . (2) Topo Chico | 91

Ginny Bee . Fords Gin . Yellow Chartreuse | 86

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

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