



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) . Carr Valley Reserve Gouda (cow's milk) . Cypress Grove Purple Haze (sheep's milk) | 16

Charcuterie . Red Bear Red Square Salami . Smoking Goose Gin & Juice Salami . Driftless Provisions elk cacciatore | 16

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

Meatballs . bordelais sauce . parsnip puree | 13

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

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

Swordfish . corn flour dumplings . grilled scallions . pearl onion . salsa verde | 32

Steak . 12oz Delmonico . smashed butterball potatoes . broccoli raab . port wine sauce | 28

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

Shrimp Roll . butter poached shrimp . pickled and fried shallots . special sauce . split-top bun . fries or salad | 17

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

DESSERTS

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



COCKTAILS

- Karen** . basil infused Dolin Blanc . Villa Wolf rosé . cava . served over ice | 12
- Jupiter Jazz** . Rehorst Gin . St Germain . Cassis Noir de Bourgogne . 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 | 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
- 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

- 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/Valdigüe** . 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

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 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

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

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