

FIRST THINGS

BLISTERED SHISHITO PEPPERS **VG GS** 10
Sumac/ Lemon Aioli

BURRATA **VG GS** 14
Cherry Tomatoes/ Olive Oil/ Fresh Basil
Brioche Crumble/ Griddled Sourdough

WHITE BEAN DIP **VG GS** 12
Fried Chickpeas/ Herb-Garlic Oil/ Griddled Sourdough

STEAMED MUSSELS **GS** 17
White Wine/ Fennel/ Garlic/ Shallots/ Griddled Sourdough
[Add Fries +4]

BUFFALO CHICKEN WINGS **GS** 18
1 Pound/ Toasted Chili Buffalo Sauce/ Tempura Crisps
House-Made Ranch

ROASTED CARROTS **VG GS** 11
Stracciatella Cheese/ Salsa Verde/ Fresh Herbs

TEMPURA VEGETABLES **VG GS** 13
Cauliflower/ Broccoli/ Asparagus/ Carrots
Yellow Squash/ Sweet Chili Sauce/ Lemon Aioli

TRUFFLE FRIES **VG GS** 9
Parm/ Chives/ Truffle Aioli

SOUP + SALADS

*Add Grilled Chicken, Crispy Chicken Cutlet,
or Lightly Fried Tofu +4 / Add Salmon Filet* +8*

*Make any salad into a wrap with a choice of fries
or kale salad. Sub cup of soup +3.*

DAILY SOUP cup 7
Please ask your server

CAESAR SALAD **GS** 15
Romaine Hearts/ Shaved American Grana Parm/ Fresh Dill
Creamy Garlic Parmesan Dressing/ Buttered Challah Crisps

CITRUS + AVOCADO SALAD **VG GS** 16
Spring Greens/ Navel Orange/ Avocado/ Cucumber/ Shaved Fennel
Snap Peas/ Fresh Mint/ Toasted Pistachios/ Feta/ Citrus Vinaigrette

SESAME CHICKEN SALAD **VG GS** 18
Sliced Crispy Chicken Cutlet/ Savoy Cabbage/ Radicchio/ Carrots
Radish/ Cucumber/ Scallion/ Edamame/ Sesame Ginger Dressing
[Sub Grilled Chicken or Lightly Fried Tofu]

GRILLED SKEWERS

*Iceberg Cups/ Giardiniera/ Red Chili Scallion Sauce
for dipping*

CHICKEN **GS** 14
Red Chili Marinated/ Chimichurri Aioli

STEAK* **GS** 18
Garlic Rosemary Marinated/ Garlic Aioli

SHRIMP **GS** 16
Herb Garlic Marinated/ Lemon Aioli

HANDHELDS

*Served with choice of fries or kale salad.
Sub cup of soup +3. Sub gluten-free bread +2*

HOUSE BURGER* **GS** 16
Sharp Cheddar/ Pickles/ Red Onions
Arugula/ Garlic Aioli/ Wheat Brioche
[Add Bacon +3.5 / Add Sunny Egg* +2 / Add Avocado +2.5]

FRIED CHICKEN SANDWICH **GS** 16
Crispy Chicken Breast/ Kewpie Mayo
Iceberg Lettuce/ Pickles/ Brioche Bun
[Add Bacon +3.5]

TURKEY CLUB **GS** 17
Roasted Turkey Breast/ Jones Dairy Bacon/ Havarti Cheese
Iceberg Lettuce/ Fresh Tomato/ Dijonnaise/ Toasted Sourdough

TUNA MELT **GS** 16
Albacore Tuna Salad/ Fresh Tomato/ Aged Cheddar Cheese
Griddled Challah Bread

QUINOA BURGER **VG GS** 16
Black Bean Quinoa Patty/ Chipotle Aioli
Arugula/ Avocado/ Pickles/ Tomato/ Wheat Bun

FRIDAY NIGHT FISH FRY

FRIED COD **GS** 19
Gluten-Free Beer Batter/ Hand-Cut Fries
"Malt" Vinegar Salt/ Creamy Coleslaw

MAINS

STEAK FRITES* **GS** 38
12 oz. NY Strip/ Argentine Chimichurri
Fries/ Mixed Greens

THAI-STYLE CRISPY CHICKEN **GS** 22
Botan Rice/ Sweet Chili Sauce/ Garlic Arugula

ROMESCO SALMON* **GS** 26
Tri-Colored Carrots/ Potatoes/ Broccolini
Romesco Sauce [contains nuts]

SO-CAL GRAIN BOWL **VG GS** 16
Quinoa/ Brown Rice/ Lentils/ Marinated Kale/ Roasted Carrots
House-Pickled Veg/ Cashews/ Sunflower Seeds/ Harissa Aioli
Chimichurri/ Sunny Egg*
*Add Grilled Chicken, Crispy Chicken Cutlet,
or Lightly Fried Tofu +4 / Add Salmon Filet* +8*

BUTTERNUT SQUASH CURRY **VG GS** 16
Forbidden Rice/ Coconut Milk/ Cashews/ Cilantro/ Fresno Chilis
*Add Grilled Chicken, Crispy Chicken Cutlet,
or Lightly Fried Tofu +4 / Add Salmon Filet* +8*

BAJA FISH TACOS **GS** 18
Chickpea-Battered Cod/ Corn Tortillas/ Cabbage
Avocado Jalapeño Salsa/ Baja Sauce/ Fresh Lime
Pineapple Pico de Gallo

BUCATINI POMODORO **VG GS** 22
Charred Cherry Tomato/ Stracciatella
Parmigiano-Reggiano Butter/ House Pesto
Add Grilled Chicken or Crispy Chicken Cutlet +4

DINNER

*Our fryers are dedicated gluten-free.
Please notify your server of any allergies or dietary restrictions.*

V: Item is, or with modifications, can be prepared vegetarian.

VG: Item is, or with modifications, can be prepared vegan.

GS: Item is, or with modifications, can be prepared without gluten.

**Consuming undercooked eggs and meats increases the risk
of food-borne illness and will be served only upon customer request.*

20% gratuity will be added to parties of 6 or more.



SIGNATURE COCKTAILS

- BUBBLES & STUFF** 12.5
Tito's Vodka/ Strawberry
Lemon/ MintProsecco/ Up
- MEZCAL MULE** 12.5
Nosotros Mezcal/ Ginger Beer/ Cucumber
Lime/ Passionfruit/ Tajín Rim/ Copper Mug
- HALEY’S COMET** 12
State Line Gin/ Fig/ Lemon/ Rosemary/ Rocks

CALL HER DADDY 12.5
Tito's Vodka/ Elderflower/ Lemon/ Grapefruit
Prosecco/ Grapefruit Sugar Rim/ Up

HONEYCOMB HIDEOUT 12
St. George Green Chile Vodka/ Citrus Shrub
Honey/ Lime/ Rocks

MIDDAY MANHATTAN 13.5
Four Roses Bourbon/ Maraschino Liqueur
Strawberry-Balsamic Syrup
Vanilla Cherry Bark Bitters/ Ice Ball

HOLA FROM THE OTHER SIDE 12.5
Milagro Silver Tequila/ Blood Orange
Hibiscus/ Agave/ Lime/ Rocks

PINK PONY CLUB 13.5
El Dorado Rum/ Raspberry
Lime/ Mint/ Soda/ Collins

GENEROUS POUR
Each month we feature a special house
cocktail and donate to a local cause
or charity that's near and dear to our staff.
Ask your server for details.

HAPPY HOUR

Offered Monday - Friday // 3 - 6 PM
[holidays and special events excluded]

- \$4 SELECT BEER
- \$6 SPRITZES
- \$10 SHAREABLE APPS

SPRITZES

- APEROL SPRITZ** 12
Aperol/ Prosecco/ Soda
- STRAWBERRY SPRITZ** 12
Strawberry/ Lillet Blanc/ Prosecco/ Soda
- LIMONCELLO SPRITZ** 11.5
Limoncello/ Prosecco/ Soda
- ELDERFLOWER SPRITZ** 12
Elderflower/ Cucumber/ Lime/ Prosecco/ Soda
- ZERO SPRITZ TO GIVE (N/A)** 11
Grapefruit/ Orange/ Balaton Cherry
Codorníu Zero Brut Cava

N/A COCKTAILS

- HOLA FROM THE N/A SIDE** 12.5
Lyre's NA Tequila/ Orange
Hibiscus/ Agave/ Lime
- THYME & TONIC** 9
Blackberry Shrub/ Thyme/ Lemon/ Tonic
- FRENCH 86** 11
Fluère Raspberry Blend
Codorníu Zero Brut Cava/ Lemon
- MAI NO TAI** 9
Pineapple/ Orgeat/ Falernum/ Lime
- BRAD BEHAVIOR** 9
Strawberry/ Elderflower/ Lemon/ Cran/ Soda

BEER + CIDER

- Montucky Cold Snacks **AMERICAN LAGER** *abv 4.1%* 12 oz can *Bozeman, MT* 6.5
- New Glarus Brewing Company **SPOTTED COW FARMHOUSE ALE** *abv 5.1%* 12 oz can *New Glarus, WI* 6.5
- Delta Beer Lab **AMBER ALE** *abv 5.6%* 16 oz can *Madison, WI* 10
- Door County Brewing Co. **LITTLE SISTER BELGIAN WITBIER** *abv 5.4%* 12 oz can *Door County, WI* 7
- Toppling Goliath Brewing Co. **PSEUDO SUE AMERICAN PALE ALE** *abv 5.8%* 12 oz can *Decorah, IA* 8.5
- 3 Sheeps Brewing **FRESH COAST PALE ALE** *abv 4.8%* 12 oz can *Sheboygan, WI* 6.5
- Hillsboro Brewing Company **SNAPPY IPA** *abv 7.0%* 12 oz can *Hillsboro, WI* 6.5
- St. Bernardus **ABT 12 ABBEY ALE** *abv 10.0%* 11.2 oz bottle *Watou, Belgium* 12
- Hillsboro Brewing Company **BADGER SWEAT VANILLA BEAN MILK STOUT** *abv 5.7%* 12 oz can *Hillsboro, WI* 7.5
- Odell Brewing Co. **SIPPIN' PRETTY FRUITED SOUR** *abv 4.5%* 12 oz can *Fort Collins, CO* 6.5
- Young Blood Beer Company **ROTATING SOUR** 16 oz can *Madison, WI* 9.5
- McKenzie's **BLACK CHERRY HARD CIDER** *abv 5.0%* 12 oz can *Utica, NY* 6.5
- Cider Farms **BELGIAN SAISON** *abv 6.2%* 5 oz glass *Mineral Point, WI* 9
- Lakefront Brewery **NEW GRIST GLUTEN FREE IPA** *abv 5.7%* 12 oz can *Milwaukee, WI* 7
- Athletic Brewing Co. **UPSIDE-DAWN NON-ALCOHOLIC** *abv <.5%* 12 oz can *Stratford, CT* 6.5

WINE

SPARKLING + ROSÉ

- Rack & Riddle 'Brut' **SPARKLING WINE** NV *North Coast, CA* 13.5 / 54
- Rubus 'Brut Rosé' **SPARKLING WINE** NV *France* 12 / 48
- Codorníu Zero 'Brut Cava' **DEALCOHOLIZED SPARKLING WINE** NV *Spain* 8 / 32
- Wagner **CABERNET FRANC ROSÉ** 2022 *Lodi, NY* 10 / 40

WHITE

- Husch **SAUVIGNON BLANC** 2023 *Mendocino, CA* 13.5 / 54
- Ovum 'Big Salt [Organic, Vegan]' **RIESLING + GEWÜRZTRAMINER + MUSCAT** 2024 *Oregon* 13 / 52
- Iris Vineyards **PINOT GRIS** 2023 *Willamette Valley, OR* 10 / 40
- Montinore '[Organic]' **CHARDONNAY** 2023 *Oregon* 14 / 56

RED

- Iris Vineyards **PINOT NOIR** 2022 *Willamette Valley, OR* 13 / 52
- Tinto Rey **TEMPRANILLO** 2022 *Dunnigan Hills, CA* 11 / 44
- Ovum 'EZY TGR [Organic]' **CABERNET SAUVIGNON + FIELD BLEND** 2021 *Columbia Gorge, OR* 13 / 52
- Cline Family Cellars 'Eight Spur' **ZINFANDEL** 2022 *Sonoma, CA* 14 / 56
- First Sight '[Organic]' **CABERNET SAUVIGNON** 2022 *Paso Robles, CA* 13 / 52