

FIRST THINGS

BLISTERED SHISHITO PEPPERS VG GS 10
Sumac/ Lemon Aioli

BURRATA VGS 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

WHITEFISH TOAST GS 14
Whitefish Spread/ Toasted Sourdough
Cornichons/ Capers/ Fresh Dill/ Pea Tendrils

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

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

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 GS 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/ Pea Tendrils/ 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]

EVERLY CHOP SALAD GS 18
Iceberg/ Radicchio/ Roasted Turkey/ Soppressata
Salami/ Cherry Tomatoes/ Chickpeas/ Pepperoncini
Aged Provolone/ Lemon Herb Vinaigrette

BOWLS

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

**BUTTERNUT SQUASH + FORBIDDEN RICE
CURRY BOWL VG GS** 16
Coconut Milk/ Cashews/ Cilantro/ Fresno Chilis

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*

MISO SALMON BOWL GS 19
Miso-Glazed Grilled Salmon/ Sushi Rice
Cucumber/ Avocado/ Radish/ Pickled Ginger
Sesame Seeds/ Pea Shoots/ Spicy Aioli

HANDHELDS

*Sandwiches and burgers 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]

HOT CHICKEN SANDWICH GS 17
Buttermilk Fried Chicken/ Savoy Cabbage Slaw
Pickles/ Spicy Chipotle Sauce
[Add Bacon +3.5]

EVERLY REUBEN VG GS 18
Pastrami/ White Cheddar/ House-Made Kale Kraut
Russian Dressing/ Marbled Rye
[Vegan Reuben Available]

EVERLY VEGAN REUBEN VG 18
House-Made Seitan Pastrami/ Chao Cheese
House-Made Kale Kraut/ Russian Dressing
Marbled Rye

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

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

BRUNCH

**AVOCADO AND CURED SALMON TOAST* VG
GS** 16
Crushed Avocado/ Cured Salmon*
Fresno Chilis/ Red Onions
Herb-Smashed Fingerlings or Kale Salad

AÇAÍ BOWL VG GS 15
Bananas/ Strawberries/ Blueberries
Blackberries/ Granola/ Açai/ Coconut
[Add Honey +1]

VEGGIE SCRAMBLE VG GS 14
Seasonal Vegetables/ Cheese/ Wheat Toast
Herb-Smashed Fingerlings or Kale Salad
[Add Bacon +3.5 / Add Ham +2.5
Vegan Prep With Tofu Eggs +1]

TUSCAN BREAKFAST SANDWICH VG GS 16
Sausage Patty/ Scrambled Egg/ Mozzarella/ Tomato
Pesto/ Parmesan/ Lemon Aioli/ Multigrain Bread
Herb-Smashed Fingerlings or Kale Salad

EVERLY

[20% gratuity may be added to parties of 6 or more.]

Our fryers are dedicated to gluten-free products. Please notify us of any allergies.

V: Menu item is, or with modifications, can be prepared vegetarian. Ask your server.

VG: Menu item is, or with modifications, can be prepared vegan. Ask your server.

GS: Menu item is, or with modifications, can be prepared without gluten. Ask your server.

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

SIGNATURE COCKTAILS

BUBBLES & STUFF 12.5

Tito's Vodka/ Strawberry
Lemon/ Mint/ Prosecco/ Up

MEZCAL MULE 12.5

Nosotros Mezcal/ Cucumber/ Lime
Passionfruit/ Ginger Beer/ Tajín Rim/ Copper Mug

HALEY'S COMET 12

State Line Gin/ Fig/ Lemon/ Rosemary/ Rocks

CALL HER DADDY 12.5

Vodka/ Elderflower/ Lemon/ Grapefruit
Prosecco/ Up/ Grapefruit Sugar Rim

HONEYCOMB HIDEOUT 12

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

MIDDAY MANHATTAN 13.5

Four Roses Bourbon/ Strawberry-Balsamic
Syrup/ Maraschino Liqueur
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 12

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 13

Aperol/ Prosecco/ Soda/ Orange

STRAWBERRY SPRITZ 13

Strawberry/ Lillet Blanc/ Prosecco/ Soda

LIMONCELLO SPRITZ 12.5

Limoncello/ Prosecco/ Soda

ELDERFLOWER SPRITZ 13

Elderflower/ Cucumber/ Lime/ Prosecco/ Soda

ZERO SPRITZ TO GIVE (N/A) 12.5

Grapefruit/ Orange
Balaton Cherry/ Codorníu Zero

NA COCKTAILS

HOLA FROM THE N/A SIDE 12.5

Lyre's NA Tequila/ Orange
Hibiscus/ Agave/ Lime

THYME & TONIC 12

Blackberry Shrub/ Thyme/ Lemon/ Tonic

FRENCH 86 11

Fluère Raspberry Blend/ Codorníu Zero Brut
Cava/ Lemon

MAI NO TAI 12

Pineapple/ Orgeat/ Falernum/ Lime

BRAD BEHAVIOR 11

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%* 9oz 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