

## FIRST THINGS

### **BLISTERED SHISHITO PEPPERS** VG GS 10

Sumac/ Lemon Aioli

### **BURRATA** VGS 14

Cherry Tomatoes/ Herb 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 Shoots

### **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 + BOWLS

### **DAILY SOUP** cup 7

Please ask your server

### **CAESAR** GS 15

Romaine Hearts/ Shaved American Grana Parm  
Fresh Dill/ Creamy Garlic Parmesan Dressing  
Buttered Challah Crisps [Add Grilled Chicken,  
Crispy Chicken Cutlet, or Lightly Fried Tofu +4  
Add Salmon Filet\* +8]

### **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 Upon Request]

### **EVERLY CHOP SALAD** GS 18

Iceberg/ Radicchio/ Roasted Turkey/ Soppressata  
Salami/ Cherry Tomatoes/ Chickpeas/ Pepperoncini  
Aged Provolone/ Lemon Herb Vinaigrette

### **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]

## FRIDAY NIGHT FISH FRY

### **FRIED COD** GS 19

Gluten-Free Beer Batter/ Fries  
"Malt" Vinegar Salt/ Root Veg Slaw

## HANDHELDS

*Sandwiches and burgers served with choice  
of fries or kale salad. Sub cup of soup +3.*

### **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** GS 18

Pastrami/ White Cheddar/ House-Made Kale Kraut  
Russian Dressing/ Marbled Rye

### **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  
Shaved Green Cabbage/ Avocado Jalapeño Salsa  
Pickled Red Cabbage Slaw/ Baja Sauce  
Fresh Lime/ Pineapple Pico de Gallo

## MAINS

### **ROMESCO SALMON\*** GS 26

Tri-Colored Carrots/ Potatoes/ Broccolini  
Romescosauce [contains nuts]

### **STEAK FRITES\*** GS 38

12 oz. NY Strip/ Herb Butter/ Fries/ Argentine  
Chimichurri/ Mixed Greens

### **BUTTERNUT SQUASH**

#### **+ FORBIDDEN RICE CURRY** VG GS 16

Coconut Milk/ Cashews/ Cilantro/ Fresno Chilis  
[Add Grilled Chicken or Lightly Fried Tofu +4  
Add Salmon Filet\* +8]

### **CALABRIAN SHRIMP FETTUCCINE** GS 22

Sun-Dried Tomatoes/ Grape Tomatoes  
Onion/ Broccolini/ Calabrian Chilis

### **THAI-STYLE CRISPY CHICKEN** GS 22

Botan Rice/ Sweet Chili Sauce/ Garlic Arugula

### **PASTA BOLOGNESE** GS 24

Meat Sauce/ Parmesan/ Ricotta/ Breadcrumbs

## À LA CARTE SIDES

### **KALE SALAD** VG GS 4

Sherry Vinaigrette/ Apples  
Breadcrumbs/ Parmesan

### **FRIES** VG GS 5

### **EVERLY MAC + CHEESE** VGS 9

House-Made Beer Cheese/ Breadcrumbs/ Cavatappi

# DINNER

*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.*

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

## 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