

# COCKTAILS

## STRAIGHT EDGE FASHION

Straight edge bourbon, Tattersall orange crema, Fees Brothers cherry bitters, & sweet soda

9

## BLUEBERRY MANHATTAN

Bulleit bourbon, blueberry infused maple syrup & Fee Brothers whiskey barrel aged bitters

10

## SOUR CHERRY MULE

New Amsterdam vodka, Tattersall sour cherry & Cock N Bull ginger beer

8

## STRAWBERRY BASIL LEMONADE

House infused strawberry basil prairie vodka & lemonade

9

## PALOMA

Camerena Reposado tequila, Tattersall grapefruit crema, Tattersall orange crema, simple syrup & fresh lime juice

8

## ELDERFLOWER GIMLET

Prairie cucumber vodka, Elderflower syrup, simple syrup & fresh lime juice

9

## CUCUMBER FRESH

Prairie cucumber vodka, mint, lemonade & seltzer

8

## RASPBERRY CAIPIRINHA

Espirito cachaca, fresh muddled raspberries & fresh lime juice

8

## MOJITO

Rumhaven coconut water rum, fresh mint, sugar, soda & fresh lime juice

8

## RIVERS EDGE MARTINI

Belvedere up with bleu cheese stuffed olives

9

## CHOCOLATE MARTINI

Godiva liqueur, Skyy vanilla & Baileys with a chocolate drizzle

10

# — WHITE WINE —

## KENDALL-JACKSON CHARDONNAY

Honeycomb, peach, nectarine and candied pear flavors intermingle with aromas of cinnamon, fuji apple, kiwi and floral notes to create this lush and indulgent wine. **10/GLASS 40/BOTTLE**

## STARBOROUGH SAUVIGNON BLANC

Crisp and refreshing with layers of citrus and tropical fruit and hints of fresh green characters.

**8/GLASS 32/BOTTLE MARLBOROUGH NZ**

## MURPHY-GOODE FUMÉ BLANC

Bright citrus and lush tropical fruit aromas. Flavors of white peach and honeydew. **10/GLASS 40/BOTTLE**

## BENVOLIO PINOT GRIGIO

Benvolio shows delicate nuances of wild flowers, rosewater and lychee on the nose, with apple and pear flavors on the palate. **8/GLASS 32/BOTTLE**

## LAMARCA PROSECCO

Flavors of ripe citrus, lemon, green apple and touches of grapefruit, minerality and some toast. **9/GLASS ITALY**

## JJ MUELLER RIESLING

Flavors of crisp apple, lime and passion fruit. **7/GLASS 28/BOTTLE GERMANY**

## HOUSE WINE

White Zinfandel, Moscato, Pinot Grigio, Chardonnay, Sauvignon Blanc, Pinot Noir, Merlot, Cabernet

**6/GLASS 24/BOTTLE**

# — RED WINE —

## LA CREMA MONTEREY PINOT NOIR

On the palate, pomegranate and blackberry take center stage, highlighted by notes of anise and mocha. The well-integrated acidity and tannins create an elegantly structured wine. **12/GLASS 48/BOTTLE**

## MURPHY-GOODE RED BLEND

This is a wine that is food friendly and fruit forward. It's chock full of flavors of black cherry and raspberry, vanilla and toast, and has a nice long finish that invites another glass. **10/GLASS 40/BOTTLE**

## WILLIAM HILL MERLOT

Aromas of blackberry, cherry and oak set the stage for decadent black cherry, pepper and chocolate. **10/GLASS 40/BOTTLE CENTRAL COAST**

## ALAMOS MALBEC

Full and rich; flavors of cassis, black raspberry fruit, and touch of chocolate and sweet spice. **8/GLASS 32/BOTTLE MENDOZA**

## SILVER PALM CABERNET SAUVIGNON

Seductive scents of ripe blackberry, roasted coffee, dark chocolate and cinnamon. On the seamless, mouthfilling palate, the wine's lavish dark fruit flavors are enriched by savory coffee, chocolate and vanilla tones. **12/GLASS 48/BOTTLE**

## CRAFT BEER

Milwaukee is home to several of the world's best craft breweries.

We offer a great selection on draft. Ask your server for our current selections. **(5 Local rotating drafts)**

# BOTTLE BEER

## MILLER LITE

Milwaukee, WI \$4.50

## MGD

Milwaukee, WI \$4.50

## HIGH LIFE

Milwaukee, WI \$4.50

## HINTERLAND CHERRY WHEAT

Green Bay, WI \$5.50

## SPRECHER SPECIAL AMBER

Milwaukee, WI \$5.50

## SHARPS NA

Milwaukee, WI \$4.50

## LAKEFRONT RIVERWEST STEIN

Milwaukee, WI \$4.50

## BLUE MOON

Chicago, IL \$5.50

## BELL'S OBERON

Kalamazoo, MI \$5.50

## BELLS TWO HEARTED ALE

Kalamazoo, MI \$5.50

## BUDWEISER

St. Louis, MO \$4.50

## BUD LIGHT

St. Louis, MO \$4.50

## MICHELOB ULTRA

St. Louis, MO \$4.50

## SAM ADAMS

Boston, MA \$4.50

## FAT TIRE

Fort Collins, CO \$5.50

## CRISPIN

Cofax, CA \$5.50

## GUINNESS

Dublin, Ireland \$5.50

## STELLA ARTOIS

Leuven, Belgium \$5.50

## HACKER-PSCHORR

Munich, Germany \$5.50

## CORONA

Mexico \$5.50

## HEINEKEN

Netherlands \$5.50

## APPS

### CALAMARI

Flash fried squid, marinara, herb aioli

8

### MARINARA-RICOTTA DIP

House made marinara and lemon ricotta, roasted garlic bread

7

### QUEBEC POUTINE TOTS

Blackened tots, persillade, cheese curds, gravy

8

### PORK WINGS

Marinated pork wings, szechuan ginger

12

### BUFFALO CURDS

Local cheese curds, ranch seasoned, side of buffalo sauce

8

### BRAT & BEER QUESO

Miller Bakery Pretzella bites, house made beer cheese dip, bratwurst crumbles

10

### BAVARIAN PRETZEL

Sprecher Beer mustard and local cheese spread

8

### DRY RUBBED WINGS 1/2LB OR 1LB

Fried or grilled choice of sauce: buffalo, far east heat, bbq, lemon pepper

8/13

### SOUP OF THE DAY

Locally-sourced, chef's daily creation

5

### RED SNAPPER SOUP

An Anchorage tradition

7

## — MAINS —

### RIBEYE

13oz hand-cut, boursin duchess potatoes, seasonal vegetable

32

### CRISPY TROUT

Lake Superior trout, winter succotash, hominy, red onion, baby butterbeans, cranberries, folk herbs

19

### POTATO ENCRUSTED SALMON

Shoestring potatoes, Canadian salmon, persillade, seasonal vegetables

21

### PASTA AGLIO Y OLIO

Linguine, garlic, lemon, ratatouille vegetable *Add chicken +4 shrimp +5 salmon +6*

16

### FISH AND CHIPS

3 pieces of perch, french fries

16

### HERBED CHICKEN

Roasted chicken breasts, tarragon, bacon mushroom risotto, glazed pearl onions

18

## — GREENERATION —

### "BHG"

Spring green mix, wild rice, cranberries, mustard vinaigrette, pretzel fish

9

### ARUGULA

Arugula salad with lemon poppy dressing, red onion, queso fresco, roasted pear

9

### GREEK WEDGE

Tomatoes, cucumbers, kalamata olives, red beets, crumbled feta, banana peppers, balsamic Greek dressing

9

*Add chicken +4 shrimp +5 salmon +6*

## SAMMIES *Served with choice of fries, tots, mixed greens*

### BUTTER BURGER "WISCONSIN FAVORITE"

Cheddar, American, bleu, pepperjack +1, Mushrooms, charred onions, pickled jalapeños +1, Avocado, bacon, fried egg +2

10

### LAMB BURGER

6oz lamb patty, balsamic onions, mint pesto, feta goat cheese spread

14

### SOUTHERN CHICKEN

Fried spiced chicken breast, bread and butter pickles, pimento cheese, biscuit

12

### SALMON BLT

Grilled salmon, bacon, avocado, lettuce, tomato, chipotle aioli, on grilled tuscan bread

14

### TROUT CLUB

Lake trout, lettuce, bacon, tomato, herb aioli, smoked guoda, tuscan bread

12

### BRAISED SHORT RIB

6 hour braised short rib, boursin cheese, fried onions, kimmelwick bun

14

## DESSERTS

SEASONAL CHEESECAKE 7

BREAD PUDDING 7

CHOCOLATE CAKE 7