

PICK ONE  
OF EACH

*Globally inspired*

\$80 PER  
GUEST

*Enhancement No. 1* **CAVIAR TATER TOT**  
KALUGA CAVIAR, DILL, CRÈME FRAÎCHE \$22 PER PERSON

*1st Course*

**TOMATO**  
PLUM, SUNFLOWER, KOMBU

**HAMACHI**  
CUCUMBER, LABNEH, PUMPERNICKEL

**HEN OF THE WOODS**  
SMOKED CHERRIES, HOLY BASIL

**ZUCCHINI**  
CHANTERELLE, CHARTREUSE, DILL, PISTACHIO

*2nd Course*

**TAGLIOLINI\***  
DAIKON, RADISH TOP PESTO, CURED EGG YOLK

**CARAMELLE**  
WHITE FISH BRANDADE,  
RED PEPPER COULIS, PARSLEY

**TAMALE**  
CORN, BLACK LIME, CHILE, GOAT CHEESE

PICK ONE  
OF EACH

*Changes with the seasons*

COURSED  
BEVERAGE  
PAIRINGS  
\$55 PER GUEST

*3rd Course*

**CAULIFLOWER**  
BABA GANOUSH, PRESERVED LEMON, LENTILS

**COULOTTE\***  
BLUEBERRY TARE, POTATO, KOHLRABI

**DUCK\***  
GRAPES, DUCK CONFIT, BUCKWHEAT, DUCK LIVER

**SCALLOP**  
MUSSELS, CLAMS, PATTY PAN, VIN JUANE

*Enhancement No. 2* **LINDELIN**  
SUGAR CUBE MELON, LADY EDISON HAM  
\$13 PER PERSON

*4th Course*

**CHOCOLATE**  
CARAIBE, MALTED MILK

**BLUEBERRY**  
CORNBREAD, CALAMANSI

**NECTARINE**  
SOUR CREAM, MASSALIS



# Whites, Rosé & Bubbles



\$54	<b>WEINGUT SCHAFFER BLANC DE NOIR DRY</b> 100% PINOT NOIR - RHEINHESSEN, GERMANY	\$12
\$58	<b>LIONEL OSMIN &amp; CIE UN JARDIN EXTRAORDINAIRE ROUGE D'ET</b> CABERNET FRANC, MERLOT, TANNAT, NEGRETTE BLEND - COMTE TOLOSAN, FRANCE 2021	\$13
\$63	<b>HEBENSTREIT RIED HAIDSATZ GRUNER VELTLINER</b> 100% GRUNER VELTLINER - NIEDEROSTERREICH, AUSTRIA	\$14
\$63	<b>QUERENA CAVA BRUT</b> CHARDONNAY & MACABEO BLEND - UTIEL-REQUENA, SPAIN	\$14
\$63	<b>HEBENSTREIT RIED HERBERGE RIESLING</b> 100% RIESLING - NIEDEROSTERREICH, AUSTRIA	\$14
\$63	<b>ADAMI BOSCO DI GICA VALDOBBIADENE PROSECCO</b> 100% GLERA, CONEGLIAN - VALDOBBIADENE PROSECCO SUPERIORE, ITALY	\$14
\$63	<b>BOUNDARY BREAKS NO. 356 BUBBLY DRY</b> RIESLING - FINGER LAKES, NEW YORK 2019	\$14
\$63	<b>MESA GIUNCO</b> 100% VERMENTINO - VERMENTINO DI SARDEGNA, ITALY	\$14
\$68	<b>GIACOSA FRATELLI ROERO ARNEIS</b> 100% ARNEIS - ROERO, ITALY	\$15
\$68	<b>TESSARI ARCERUS GARGANEGA EXTRA BRUT</b> 100% PINOT NOIR - RHEINHESSEN, GERMANY	\$15
\$72	<b>PATRICE COLIN PERLES GRISES SPARKLING ROSÉ</b> PINEAU D'AUNIS - LOIRE VALLEY, FRANCE N/V	\$16
\$74	<b>ROLET L'ETOILE CHARDONNAY</b> 100% CHARDONNAY - L'ETOILE, FRANCE	\$16

*Bottle Only*

\$55	<b>LUZON COLECCION ROSADO</b> 100% MONASTRELL FROM - JUMILLA, SPAIN
\$90	<b>SANS LIEGE COTES - DU - COAST</b> WHITE BLEND - PASO ROBLES, CA 2022
\$90	<b>DELEA CHARME SPUMANTE BRUT</b> SPARKLING WHITE BLEND - TICINO, SWITZERLAND N/V
\$118	<b>DOMAINE BELLE CROZES - HERMITAGE</b> WHITE BLEND - CROZES - HERMITAGE, FRANCE 2021
\$152	<b>LANSON PERE &amp; FILS BRUT</b> CHARDONNAY, PINOT NOIR & PINOT MEUNIER - CHAMPAGNE, FRANCE N/V



# Cocktails

\$14	<b>CO-PILOT</b> DOWNTOWN TOODELDOO RYE, CHINOLA PASSIONFRUIT LIQUEUR, LEMON, LIME, DILL SIMPLE, APEROL, AMARO NONINO GRAPPA
\$14	<b>IT'S NOT FROZEN</b> DENIZEN MERCHANT RUM, COCONUT WATER, LIME, SIMPLE SYRUP AND VELVET FALERNUM
\$14	<b>NY-WI</b> KORBEL, FOUR ROSES BOURBON, LEMON JUICE, SIMPLE, LUC CHILLY CABERNET FLOAT
\$14	<b>LUCKY #13</b> HENDRICKS GIN, GENEPY, GIFFARD PAMPLEMOUSSE, LEMON, GRAPEFRUIT, CUCUMBER
\$16	<b>WEAPON X</b> BOZAL MEZCAL, COCCHI AMERICANO, SUZE, FLOC DE GASCOGNE

# Employee Cocktail OF THE Month

\$15	<b>DAN AND THE JOINERS</b> DIPLOMATICO RESERVA, LIME, GRAPEFRUIT, BROVO AMERICAN FOREST, CHINOLA PASSIONFRUIT
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# Reds



\$65	<b>CAPO ZAFFERANO PRIMITIVO DI MANDURIA</b> 100% PRIMITIVO - PRIMITIVIO DI MANDURIA, ITALY	\$14
\$65	<b>TELIANI VINEYARD SAPERAVI</b> 100% SAPERAVI - KAKHETI, GEORGIA	\$14
\$67	<b>SANS LIEGE WINES "GROUNDWORKS"</b> COUNOISE - PASO ROBLES, CALIFORNIA 2022	\$15
\$68	<b>PLANET OREGON PINOT NOIR</b> 100% PINOT NOIR - WILLAMETTE VALLEY, OREGON	\$15
\$68	<b>DOMAINE DE LA VERDE PRELVDE VACQUEYRAS</b> SYRAH, GRENACHE, MOURVEDRE BLEND - VACQUEYRAS, FRANCE	\$15
\$72	<b>LES LUNES WINE CABERNET SAUVIGNON</b> 100% CABERNET SAUVIGNON - SONOMA COUNTY, CALIFORNIA	\$16
\$80	<b>KARL HAIDLE LEMBERGER</b> 100% LEMBERGER - WURTTEMBER, GERMANY	\$18
\$100	<b>SANS LIEGE WINES "THE OFFERING"</b> GRENACHE, SYRAH, MOURVEDRE BLEND - PASO ROBLES, CALIFORNIA	\$20

*Bottle Only*

\$100	<b>ANCIEN LE PETIT ELEVAGE PINOT NOIR</b> 100% PINOT NOIR - NAPA VALLEY, CALIFORNIA
\$100	<b>FEUDI DI SAN GREGORIO TAURASI</b> 100% AGLIANICO - TAURASI, ITALY
\$160	<b>VINAS DEL CENIT TRADICION</b> 100% TEMPRANILLO - TIERRA DEL VINO DE ZAMORA, SPAIN
\$165	<b>SANS LIEGE WINES "THE PICKPOCKET"</b> GRENACHE - PASO ROBLES, CA 2020



# Bottles <sup>A</sup><sub>N</sub>D Cans

\$4	<b>MILLER HIGHLIFE</b> AMERICAN STYLE LAGER - MILWAUKEE, WI 4.6%
\$6	<b>NEW GLARUS "SPOTTED COW"</b> CREAM ALE - NEW GLARUS, WI 4.8%
\$6	<b>GOOSE ISLAND "312"</b> WHEAT ALE- CHICAGO, IL 4.2%
\$6	<b>EAGLE PARK "EKTO KOOLER"</b> MALT BEVERAGE - MILWAUKEE, WI 5.0%
\$6	<b>COMPANY BREWING "ALPHABETICAL ORDER"</b> PINK GUAVA GOSE - MILWAUKEE, WI 5.3%
\$6	<b>LAGUNITAS "HOPPY REFRESHER"</b> SPARKLING HOP WATER (NA) HOPPED SELTZER - PETALUMA, CA 0.0%
\$7	<b>EAGLE PARK "SET LIST"</b> HAZY IPA - MILWAUKEE, WI 6.5%



# Non-Alcoholic

*Cocktails*

\$8	<b>HAPPY TO SEE ME?</b> MUDDLED CUCUMBER, LIME, CHERRY SYRUP, SIMPLE SYRUP, GRAPEFRUIT JUICE & LAGUNITAS "HOPPY REFRESHER"
\$8	<b>NO-PALOMA</b> SALT, GRAPEFRUIT JUICE, LIME AND CLUB SODA
\$8	<b>TO BE NAMED LATER</b> ORANGE JUICE, LIME, SIMPLE SYRUP, GIFFARD GINGER & CLUB SODA

*Coffee, Teas & Water*

\$6	<b>ANODYNE POUR OVER COFFEE</b>
\$5	<b>RISHI TEA</b> TROPICAL COCONUT, JASMINE GREEN, BLUEBERRY ROOIBOS, GOLDEN YUNNAN & HIBISCUS BERRY
\$11	<b>SARATOGA STILL &amp; SPARKLING WATER</b> 28OZ BOTTLE



# *After Dinner Wine*



**\$14**

**KURT DARTING HUXELREBE  
TROCKENBEERENAUSLESE**

HUXELREBE – PFLAZ, GERMANY 2015

**\$16**

**GRAPPA NONINO IL MOSCATO  
DI NONINO GRAPPA MONOVITIGNO**

MOSCATO – FRIULI-VENEZIA GIULIA, ITALY N/V

**\$16**

**CHATEAU LARIBOTTE SAUTERNES**

WHITE BLEND – SAUTERNES, FRANCE

**\$20**

**LIONEL OSMIN & CIE ESTELA VINTAGE**

FORTIFIED RED BLEND – VIN DE FRANCE, FRANCE

**\$23**

**PIERRE AMADIEU MUSCAT DE BEAUMES  
DE VENISE TERROIR**

MUSCAT OF ALEXANDRIA, MUSCAT DE BEAUMES DE VENISE, FRANCE 2019

**\$28**

**DUMANGIN J. FILS DELICATESSE  
RATAFIA CHAMPENOIS**

FORTIFIED WHITE BLEND – CHAMPAGNE, FRANCE N/V

**\$37**

**ROLET VIN DE PAILLE ARBOIS**

WHITE BLEND – ARBOIS, FRANCE 2015



# *Apéritifs & Digestifs*

- \$4**      **ANODYNE POUR OVER COFFEE**  
UNITED STATES
- \$7**      **PASUBIO VINO AMARO**  
ITALY
- \$8**      **FENETTI FERNET DUBAR**  
BRAZIL
- \$9**      **FERNET-BRANCA**  
ITALY
- \$10**     **AMARO SFUMATO RABARBARO**  
ITALY
- \$10**     **CAPPELLETTI VINO APERITIVO**  
**AMERICANO ROSSO**  
ITALY
- \$10**     **AVERNA AMARO SICILIANO**  
SICILY
- \$10**     **GRAND MARNIER**  
FRANCE
- \$10**     **BOTANIKA ANGELICA AMARO**  
POLAND
- \$10**     **BROVO AMARO #4**  
UNITED STATES
- \$20**     **PISONI LIMONCELLO**  
ITALY