

WINES BY THE GLASS

BUBBLY: *sparkling wines with liveliness and exhilaration*

Adami "Garbel" <i>Brut Prosecco</i> ~ glera	NV	Vento, Italy	9
Cocchi ~ brachetto d'acqui	NV	Cocconato d'Asti, Italy	9
Gérard Bertrand <i>Cremant</i> ~ chardonnay, chenin blanc, muzac, pinot noir	2012	Languedoc, France	10
J. Lassalle <i>Premier Cru</i> ~ pinot noir, pinot munier, chardonnay	NV	Champagne, France	15
JP Chonet <i>Blanc de Blancs</i> ~ chardonnay	NV	Languedoc, France	7
Marchesi di Gresy "La Serra" ~ moscato	2013	D'Asti, Italy	13
Poema <i>Cava</i> ~ parellada, macabeo, xarello	NV	Penedes, Spain	8

FLIRTY: *light-bodied tantalizing whites*

Alois Lageder ~ pinot bianco	2013	Dolomite, Italy	9
Boundary Breaks "Ovid Line North" ~ riesling	2012	Finger Lakes, New York	10
Cantina Colli Euganei ~ pinot grigio	2014	Friuli, Italy	8
Farmers Jane "Field White" ~ grenache blanc, rousanne, marsanne	2012	Santa Barbara, California	11

FRISKY: *medium-bodied vivacious whites*

Affintás ~ furmint	2013	Tokaj, Hungary	9
Domaine Duffour ~ colombard, gros-manseng, ugni-blanc	2014	Côtes de Gascogne, France	8
Walnut Block "Collectables Edition" ~ sauvignon blanc	2014	Marlborough, New Zealand	10
Ibarretxe Zorriketa "Uriondo" ~ ondarrabi zuri, mune mahatsa	2014	Bizkaiko Taxakolina, Spain	9

SASSY: *playful medium-bodied aromatic whites*

Domaine Lafage "Novellum" ~ chardonnay	2014	Roussillon, France	8
Domaine Weinbach ~ sylvaner	2013	Alsace, France	11
Montinore "Borealis" ~ gewürztraminer, müller-thurgau, pinot gris, riesling	2014	Willamette Valley, Oregon	9
Palacido de Menade ~ verdejo	2013	Castilla y León, Rueda, Spain	7

LUSCIOUS: *full-bodied opulent or creamy whites*

Double T ~ chardonnay	2014	Napa Valley, California	12
Fess Parker ~ viognier	2012	Santa Barbara, California	11
Inama Vin Soave Classico ~ garganega	2013	Vento, Italy	9
Sineann ~ pinot gris	2014	Columbia Gorge, Oregon	10



WINES BY THE GLASS

ALLURING: *light-bodied enticing elegant reds*

Folk Machine ~ pinot noir	2013	Central Coast, California	10
Maryhill Rosé ~ sangiovese	2013	Columbia Valley, Washington	9
Muga Rosé ~ garnacha, viura, tempranillo	2014	Rioja, Spain	8
Pedroncelli Rosé ~ zinfandel	2014	Dry Creek, California	7
Roco ~ pinot noir	2012	Willamette, Oregon	14
Stolpman Vineyards ~ sangiovese	2014	Ballard Canyon, California	11

SENSUOUS: *balanced medium-bodied seductive reds*

Alberti "El Olvidado" Reserva ~ tempranillo	2012	Mendoza, Argentina	10
Chivias "Motyum" ~ nero d'avola	2011	Sicily, Italy	8
Marchetti "Uve di Montepulciano" ~ montepulciano, sangiovese	2013	Rosso Conero, Italy	7
Schild Estate ~ grenache, mourvèdre, shiraz	2012	Barossa Valley, Australia	9
Vietti "Perbacco" ~ nebbiolo	2012	Langhe, Italy	12

VOLUPTIOUS: *full-bodied sultry ample reds*

Barthez Bordeaux Rouge ~ merlot, cabernet sauvignon, cabernet franc	2012	Bordeaux, France	7
Cline "Ancient Vines" ~ mourvèdre	2013	Contra Costa County, California	9
La Font de L'Oliver Vieilles Vignes ~ carignan	2011	Languedoc, France	10
Turley ~ zinfandel	2013	Napa, California	12

FIERCE: *intensely full-bodied, passionate reds*

Bodega Calle "Dharma" Reserva ~ petite verdot, merlot	2013	Mendoza, Argentina	10
Bonny Doon "A Proper Claret" ~ cabernet, merlot, tannat, petite verdot	2013	California	11
Lagar de Benzia ~ cabernet sauvignon	2013	Alto Chachapoal, Chile	9
Rebel Coast "Reckless Love" ~ cabernet, syrah	2012	Sonoma County, California	12
Recuerdo ~ malbec	2012	Mendoza, Argentina	10
Trefethen "Dragon's Tooth" ~ malbec, petite verdot, cabernet	2012	Napa Valley, California	14

DECADANT: *luxuriously rich dessert wines*

A.A. Ferreira 10yr Tawny Port ~ porto blend	NV	Douro Valley, Portugal	8
Bogle Port ~ petite sirah	2010	Clarksburg, California	10
Broadbent 3yr Rich Sweet Madeira ~ tinta negra mole	NV	Madeira, Portugal	6
Chateau La Riviere ~ semillion, sauvignon blanc	2009	Sauternes, France	8
Dolce <i>by Far Niente</i> late harvest ~ semillion, sauvignon blanc	2001	Napa Valley, California	14
Lustau Oloroso "East India Sherry" ~ palomino, pedro ximénez	NV	Jerez, Spain	6
Wagner "Ice" ~ vidal	2012	Finger Lakes, New York	11
Warre's Ruby Port ~ porto blend	NV	Douro Valley, Portugal	7



FORMAGGIO AND CHARCUTERIE

CHEESE

Portioned by the ounce, comes with bread & crackers.

AOP **Petit Livarot** - France/Cow \$3
Carr Valley **Mobay** - WI/goat & sheep \$4
Chimay **Beer Cheese** - Belgium/cow \$5
Cypress Grove **"Humboldt Fog"** - CA/goat \$4
Don Juan **Manchego** - Spain/sheep \$3
DOP **Asiago Fresco** - Italy/Cow \$2
DOP **Taleggio** - Italy/cow \$5
Le Superbe **Gruyere** - Switz./cow \$3
Marieke **Foenegreek Gouda** - WI/cow \$4
Marin **Triple Crème Brie** - CA/cow \$4
Piave **Vecchio Parmesan** - Italy/cow \$3
Roth Kase **Danish Blue** - WI/cow \$4
Roth Kase **Smoked "Moody Blue"** - WI/cow \$4
Sartori **SarVecchio Parmesan** - WI/cow \$4
Uniekaas **5yr Gouda** - Holland/cow \$3
Uplands **"Pleasant Ridge Reserve"** - WI/cow \$6
Widmer's **10yr Cheddar** - WI/cow \$5
Widmer's **6yr Cheddar** - WI/cow \$4

MEAT

beef - Punta d'Anca **Dried Bresaola** - \$7
chicken - Three Pigs **Truffle Liver Mousse** - \$6
duck - Angels' **Duck Prosciutto** - \$5
duck - Nueske's **Smoked Duck Breast** - \$4
duck - Three Pigs **Duck Rilette** - \$5
duck - Three Pigs **Foie Gras Mousse** - \$4
pork - Creminelli **Sopressata Salami** - \$4
pork - Molinari **"Italian Dry" Salami** - \$4
pork - Molinari **Mild Coppa** - \$3
pork - Palacios **Spanish Chorizo** - \$3
pork - Recla **Speck** - \$4
pork - Redondo Iglesias **Serrano Ham** - \$5
pork - Silano **Prosciutto di Parma** - \$7
pork - Three Pigs **Country Patê** - \$4
salmon - **Smoked Lox** - \$4
vegetarian - **Artichoke/Mushroom "Patê"** - \$3
venison/pork - Angels' **Venison/Pork Salami** - \$4

CHEESE & MEAT ACCOMPANIMENTS - *select 3 for \$6*

\$1 - Mustard, Seasonal Preserves

\$2 - Balsamic Reduction, Capers, Pickled Vegetables

\$3 - Fruit *dried or fresh*, Marcona Almonds, Olive Medley, Tomato Jam, Wild Flower Honey

FOOD & PLATES

Popcorn - \$8

WHITE TRUFFLE or HONEY SIRACHA

Staff Cheese Picks - \$26

Marieke Foenegreek Gouda

Humboldt Fog Chevre

SarVecchio Parmesan

Uplands Pleasant Ridge Reserve

Decoy - \$28

Nueske's Smoked Duck

Duck Prosciutto

Widmer's 6yr Cheddar

Widmer's 10yr Cheddar

Olive Oil & Balsamic - \$8

Arbequina oil, balsamic, olives & baguette slices

Down on the Farm - \$29

Marin Triple Crème Brie

Don Juan Manchego

Carr Valley Mobay

Bresaola *beef*

When Pigs Fly - \$27

Recla Speck

Italian Prosciutto

Jamon Serrano

Uniekaas 5yr Gouda



WINE FLIGHTS

Champagnesque - \$24

Gérard Bertrand Cremant - France
Poema Brut Cava - Spain
Adami "Garbel" Prosecco Brut - Italy

Honeycrisp - \$28

Boundary Breaks Riesling - New York
Cocchi Brachetto - Italy
"La Serra" Moscato - Italy

Argentine Tango - \$21

Recuerdo Malbec - Val de Uco
El Olvidado Tempranillo *Reserva* - Mendoza
Dharma *Reserva* Petite Verdot Blend - Mendoza

Bold & Beautiful - \$24

Turley Zinfandel - Napa, CA
Cline Mourvèdre - Contra Costa, CA
Lagar de Benzia Cabernet - Chile

Port, man! Oh! - \$20

Warre's Heritage Ruby Port - Portugal
Lustau Oloroso Sherry - Spain
A.A. Ferreira 10yr Tawny Port - Portugal

Suave Blancs - \$23

Farmers Jane Blend - California
Inama Vin Soave - Italy
Sineann Pinot Gris - Washington

Wacky Whites - \$22

Alois Lageder Pinot Bianco - Italy
Affinitas Firment - Hungary
Domaine Weinbach Sylvaner - France

A'Meritage, f***k yeah! - \$26

Rebel Coast *Reckless Love* - CA
Bonny Doon Vineyards *A Proper Claret* - CA
Trefethen Family *Dragon's Tooth* - Napa, CA

EuroTrip - \$23

Vietti Nebbolio - Italy
Nero d'Avola - Sicily
Vieilles Vignes Carignan - France

The Sweetest Things - \$23

Le Rivierie Sauternes - France
Chambers Muscat - Australia
Wagner *Ice Vidal* - New York

OTHER LIBATIONS

BEER

Chimay White *Cinq Cents* Tripel - \$7
Crispin *Brut* Cider - \$6
Deschutes *Black Butte* Porter - \$6
Great Lakes *Edmond Fitzgerald* Porter - \$6
Hacker Pschorr Weiss - \$7
Lake Louie Milk Stout - \$4.5
Lakefront Fuel Café - \$6
Lakefront IPA - \$6
Miller High Life - \$4.50
Miller Light - \$4.50
Pilsner Urquell Lager - \$6
Sierra Nevada *Nooner* Pilsner - \$4.5
Tyrahea IPA *Bitter Woman* - \$6
Wisconsin Brewing *Golden Amber* Lager - \$4.50

SPIRITS

Bourbon - **Woodford Reserve** - \$9/\$11
Irish Whiskey - **Tullamore Dew** - \$7/\$9
Scotch - **Balvenie 12yr Speyside** - \$14
Scotch - **Balvenie 17yr Speyside** - \$18/\$27
Scotch - **Cutty Shark Lowlands** - \$8
Scotch - **Glenfiddich 12yr Speyside** - \$10
Scotch - **Macallan 10yr Speyside** - \$9
Scotch - **Macallan 12yr Speyside** - \$13
Brandy - **Schloss** (Germany) - \$5
Cognac - **Hennessy VSOP** - \$8
Vodka - **Kettle One** - \$8
Vodka - **Titos** - \$9
Gin - **Hendrick's** - \$8
Gin - **Death's Door** - \$8
Cordial - **Bailey's Irish Cream** - \$7



SWEETS

CHOCOLATES

**Flavors can be limited and subject to availability*

Almond - ST
Amaretto - ST
Basil - ST
Bittersweet Orange - RE
Blueberry - GA
Caramelized Banana - RE
Cardamom Cayenne - ST
Chocolate Covered Brownie - ST
Coconut Habanero - ST
Crème Brulee - RE
Dark Chocolate - ST
Dark Chocolate Mint - RE
Decadent Cocoa - RE
Earl Grey - GA
Espresso - GA
Exotic Spice - RE
Kahlúa - ST
Lavender - ST
Lucille's Vanilla - GA
Machu Picchu - GA
Maple Bacon Dark Chocolate Bark - ST
Masala Chai - ST
Peanut Butter - ST
Raspberry - GA
Sea Salt Caramel Dark Chocolate - ST
Sea Salt Caramel Milk Chocolate - ST
Strawberry - ST
Sweet Curry Saffron - GA
Thai Peanut Butter - ST
Tiramisu - RE

CHOCOLATE & WINE PAIRINGS

Chocolate flights paired to specific wine flights.

The Sweetest Things - \$9

Crème Brulee, Sweet Curry Saffron, Salted Caramel

Port, Man! Oh! - \$9

Blueberry, Almond, Caramelized Banana

Bold & Beautiful - \$9

Machu Picchu, Lucille's Vanilla, Dark Chocolate

INDULGENT DESSERTS

Cupcake Trio - \$6

Single Cupcakes - \$2.50

French Macaroons - \$12

Assortment of six jam-filled almond meringue cookies.

Opera Cake - \$7

Layered coffee-soaked almond cake, coffee buttercream

White Chocolate Raspberry Cake - \$8

Chocolate Fondue - \$18

Served with dynamic dippers.

Turtles - \$3

Milk Chocolate Amaretto Pecans - \$6 (2oz)

Red Velvet Chocolate Cherries - \$5 (2oz)

Our Chocolate Partners

GA = Gail Ambrosius Chocolatier - Madison, WI - \$2.75

RE = Red Elephant Chocolates - Milwaukee, WI - \$2.50 - \$3.00

ST = SweetTrio Chocolate, etc. - Grafton, WI - \$2.50

