

# FORK & KNIFE

**DINNER FEATURE** | New & creative entrée served up every week! Ask your server for details.

**THAI FRIED NOODLES** | Thai rice noodles sautéed in a sweet peanut sauce, edamame, broccoli, carrots, egg topped with cilantro, scallions, roasted peanuts, wonton strips **17.5**

**SUMMERTIME LINGUINE** | Sautéed zucchini, crookneck squash, red onion, roasted tomatoes & wild mushroom blend, linguine, light butter wine sauce **20**

**WAGYU BALL TIP DINNER\*** | 6 oz seared wagyu ball tip\* prepared medium rare, grilled onion, roasted wild mushroom blend, grilled asparagus, potato medley **32**

**CARIBBEAN SHRIMP STIR-FRY\*** | Shrimp\*, green peppers, red onion, sweet potato, pineapple, jasmine rice, savory caribbean sauce **21**

**SMOKEY LOADED HASH** | Choice of Peruvian-style smoked chicken or hardwood smoked pork, russet potato, sweet potato, red onion, green pepper & Aji Amarillo sauce **17**

**MAC & CHEESE** Cheddar & Monterey Jack Blend, Parmesan **15.5**

**Like it Smoked?** | Add house-smoked pulled pork, Ellsworth cheese curds & BBQ drizzle **5**

**Like it Hot?** Add sriracha & jalapeño **1** Gluten Friendly Noodles **4**

**ADD-ONS** | Chicken\* **5** Shrimp\* **8** Burger Patty\* **6** Fried Egg\* **1.75** Smoked Pulled Pork **5** Housemade Vegan Patty **6**

## HANDHELDS

All panini on pressed ciabatta bread with choice of seasoned kettle chips or sliced apples

**MOZZARELLA CAPRESE PANINI** | Fresh mozzarella, spinach, slow-roasted tomato, fresh basil **13.5** Add chicken\* **5**

**CLUB PANINI** | Turkey, ham, bacon, cheddar, spinach, tomato, pesto aioli **16**

**FLORENTINE PANINI** | Garlic herb chicken, spinach, provolone, roasted red pepper, spinach artichoke spread **14.5**

**CUBAN PANINI** | Ham, house-smoked pulled pork, pickles, Swiss, roasted jalapeño mustard **14.5**

**CURRIED CHICKEN SALAD SANDWICH** | Housemade curried chicken salad, peanuts & spring mix on wheatberry bread **13.5**

## BURGERS

6 oz. fresh ground beef patty from Bubba's Meats on a toasted brioche bun

**BURGER FEATURE** | New & creative burger combinations served up every week! Ask your server for details.

**BUCKO BURGER\*** | Bacon, cheddar, grilled red onion, lettuce, BBQ aioli **17.75**

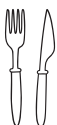
**CALIFORNIA BURGER\*** | Lettuce, tomato, red onion **15.75**

**BUFFALO GAL BURGER\*** | Bison patty\* from Buffalo Gal Ranch with RothKase Muenster, lettuce, tomato, red onion, chipotle mayo **20.5**

**Add-ons** | Cheese **1** Bacon **2** Avocado **2** | **Make it Veggie! (V)** Housemade Vegan Patty

Sub cup of soup **3.75** | House salad **4.25** | Sub bowl of soup **5.75** | Sub side of mac & cheese **6** | Sub gluten-friendly bread **3**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



# STARTERS

**HUMMUS BOARD** | Roasted garlic hummus, pepperoncini, roasted red pepper, red onion, tomato, scallions, cucumber, feta, greek olives, stuffed grape leaves, olive oil & toasted pita **18**

**WISCONSIN CHEESE & CHARCUTERIE** | Small plate of local cheeses, salami, fresh fruit, nuts, crackers, & local honey from C&C Family Apiary **13**

**BREAD & DIPPING OIL** | French bread, seasoned balsamic, olive oil, with parmesan and a side of greek olives & feta **13**

**BAKED SPINACH ARTICHOKE DIP** with toasted pita **15**

**TOMATO BASIL BRUSCHETTA** | Tomato, garlic, basil, olive oil, parmesan, balsamic glaze, baked crostini **14.5**

**SAUTÉED BRUSSEL SPROUTS** | Brussel sprout halves sautéed crispy, feta, sunflower kernels, drizzled with local honey from C&C Family Apiary **14**

**GLUTEN-FRIENDLY** | Crackers **2**

# SALADS + BOWLS

**BERRY SALAD** | Spring mix, blueberries, strawberries, candied almonds, feta, cucumber, blood orange shallot vinaigrette "Hold the feta" makes this vegan! **16.25**

**MEDITERRANEAN AVOCADO SALAD** | Spring mix, avocado, greek olives, cherry tomato, sumac roasted chickpeas, feta cheese, cucumber, house vinaigrette, lemon wedge **16.5**

**HOUSE SALAD** | Spring mix, cherry tomato, red onion, cucumber, feta, house vinaigrette **9**

**ALOHA POKE BOWL** | Ahi tuna\* in sesame vinaigrette, quinoa, pickled red onion, sliced avocado, shredded carrot, black & white sesame seeds, wasabi roasted edamame, green onion **18.75**

**ANCIENT BUDDHA BOWL** | Choice of quinoa or farro topped with beets, turmeric roasted cauliflower, roasted sweet potato, crisped kale + brussel sprout blend, sumac roasted chickpeas, housemade lemon tahini dressing | served cold (V) **18.75**

**ADDITIONAL DRESSING:** Ranch, Parmesan Peppercorn, French

**ADD-ONS** | Chicken\* **5** Shrimp\* **8** Burger Patty\* **6** Fried Egg\* **1.75** Smoked Pulled Pork **5** Housemade Vegan Patty **6**

**SOUP** | Two daily homemade soups served with french bread **CUP 6.25 • BOWL 8.75**

## LIGHTER FARE

### GRILLED CHEESE

on sourdough with choice of chips or apples **7.5** | Add ham **2**

### HOMEMADE MAC & CHEESE

Cheddar & Monterey Jack Blend, Parmesan **9**

## DESSERT

**Gluten-Friendly Chocolate Indulgence Cake** **11**

**Original Cheesecake with Fresh Berries** **9**

**Tiramisu** **10**

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# FEATURED COCKTAILS

- Java Old Fashioned** | Heady Bella Coffee Whiskey, Maple Syrup, Orange, Chocolate Bitters **9.5**
- Matcha Rose Buzz** | Bailey's Irish Cream, Matcha Green Tea, Rose Syrup, Oat Milk, Rose Petals **9** | *Dairy Free!* Sub Bailey's Almande **10**
- Lavender Skies Margarita** | Blanco Tequila, Orange Liqueur, Lime, Lavender Syrup, Cream of Coconut, Housemade Ube Syrup\* **11**
- Queen Bee's Wildflower** | Empress 1908 Indigo Gin, C&C Family Apiary's Raw Honey, Elderflower Liqueur, Lemon **10**
- Spring in Manhattan** | Downtown Toodleloo Rock & Rye, Chambéryzette Strawberry Aperitif, Lavender Grapefruit Bitters **10.5**
- Citrus Berry Blast** | *Spirit Free!* Orange Juice, Lemon, Housemade Berry Preserves **6** | Spike with Fieldnotes Vodka **9**
- Strawberries & Cream Fizz** | *Spirit Free!* Strawberry Puree, Cream of Coconut, Lemon-Lime Soda, Ginger Beer **7**  
Spike with White Rum & Amaretto **9**
- Sageberry** | *Spirit Free!* Blackberry Syrup, Sage, C&C Family Apiary's Raw Honey, Soda Water **6** | Spike with Citadelle Gin **9**

Try substituting your spike with a THC Spirit instead! 5 or 10mg available. Upcharge may apply.

\*Contains Dairy

## THC COCKTAILS - Crafted with Lodo Unflavored Cannabis Spirit

**LoDo Short Mixer (5mg)** **5** | **LoDo Tall Mixer (10mg)** **8** | Choice of Soda, Lemonade, or Iced Tea

Add a Flavor! Strawberry, Blackberry, Raspberry, Lavender, Rose, Vanilla **.50**

**Wake-N-Bake** | LoDo THC Spirit + JavaVino House Nitro topped with a Cinnamon Honey Oat Milk Foam **7 (5mg) · 10 (10mg)**

## GLASS POURS

3oz | 6oz | Bottle

### RED

- Boneshaker** | Zinfandel (California)..... 7 | 12 | 40
- Banshee** | Pinot Noir (California)..... 6.5 | 12 | 44
- Galactica** | Cabernet Sauvignon (Chile)..... 6 | 10 | 34
- Stonecap** | Cabernet Sauvignon (Washington).....4 | 7 | 24
- Punto Final** | Malbec (Argentina)..... 6.5 | 12 | 46
- Cline Farmhouse** | Red Blend (California)..... 4 | 7 | 26

### WHITE + ROSÉ

- Stonecap** | Chardonnay (Washington).....4 | 7 | 24
- Stonecap** | Riesling (Washington).....4 | 7 | 24
- Nivole D'asti** | Moscato (Italy)..... 6.5 | 12 | 46
- Echo Bay** | Sauvignon Blanc (New Zealand)..... 5 | 9 | 32
- Villa Wolf** | Rosé (Germany)..... 4.5 | 8 | 32
- Eos** | Pinot Grigio (California)..... 4 | 7 | 24

## BOTTLES + CANS

### BEER

- Stella Artois** **5**
- New Glarus Spotted Cow** **5**
- Toppling Goliath Pseudo Sue** **7**
- Voodoo Ranger Juicy Haze IPA** **6**
- Blue Moon** **5**
- Miller High Life Shorty** **3**
- Bud Light** **4**
- Coors Light** **4**
- Heineken 0.0 N/A** **4**
- Athletic Upside Dawn Golden N/A** **6**

### CIDER & SELTZER

- Downeast Cider Original Blend | Seasonal Flavor** **6**
- Carbliss Seasonal Flavor** **6**

## ON TAP

- Le Contesse Prosecco (3oz)** **4** (6oz) **7**
- Pine Ridge Chenin Blanc Viognier (3oz)** **4** (6oz) **7**
- Odyssea Seasonal Sangria (5oz)** **8**

ASK ABOUT OUR ROTATING BEER ON TAP!

