

PICK ONE OF EACH	<i>Globally inspired</i>	\$80 PER PERSON
<i>1st Course</i>	CHICKEN LIVER TOAST GREEN TOMATO, RED ONION, EVERYTHING BAGEL GRILLED HAMACHI GREEN GARLIC, SALSA MATCHA, NUT GRANOLA STEAK TARTARE LAAB, HERBS, LETTUCE CARROT DASHI, KIMCHI, DILL	
<i>Enhancement No. 1</i> CAVIAR TATER TOT OSSETRA, DILL, CRÈME FRAÎCHE \$22		
<i>2nd Course</i>	MATZO BREI EGG, ONION, SCHMALTZ CAPPELLETTI PEA, RICOTTA, WHEY SORPRESINE MORELS, RAMPS, APPLE	

ENTIRE TABLE PARTICIPATION REQUIRED FOR ENHANCEMENTS

PICK ONE OF EACH	<i>Changes with the seasons</i>	
<i>3rd Course</i>	CLAMS XO, KOMBU, SOURDOUGH SUNCHOKES DOLMAS COLLARDS, SOUBISE, TARRAGON, YEAST BAVETTE TOMATO, POTATO, MUSTARDS HALIBUT WHITE ASPARAGUS, ALMOND, MEYER LEMON	
<i>Enhancement No. 2</i> CHEESE BANDAGED AGED CHEDDAR, GROUND CHERRIES, BLACK WALNUTS \$13		
<i>4th Course</i>	CHOCOLATE OLIVE OIL, COCOA NIBS, KALAMATA SUNCHOKES DULCEY, CITRUS STRAWBERRY SPRUCE, CORIANDER	



Cocktails

- \$13 BIRD OF PARADISE**
APPLETON RARE, CAMPARI, GIFFARD PINEAPPLE,
COCCHI TORINO, NUX APLINA
- \$13 AROUND THE WORLD IN EIGHTY DAYS**
VIDA MEZCAL, COCCHI AMERICANO BIANCO, SINGANI,
SUZE, LIME, GRAPEFRUIT, SALTED EGG WHITE FOAM
- \$13 DRUNKEN MONKEY**
OLD FORESTER BOURBON, LUSTAU BRANDY,
LUSTAU AMANTILLADO, GIFFARD APRICOT, COCONUT,
LIME, PINEAPPLE, CHINESE 5 SPICE
- \$13 BALAM**
ANODYNE COLD BREW, XTABENTUN, CARDAMOM CREAM
- \$13 LUCKY #13**
HENDRICKS GIN, GENEPEY, PAMPLEMOUSSE, LEMON,
GRAPEFRUIT, CUCUMBER



Reds *by the glass*

- \$14 PALA CENTOSERE**
CANNONAU – CANNONAU DI SARDEGNA, ITALY
- \$12 PRATELLO TORRAZZO**
PERRICONE – TERRE SICILIANE, ITALY 2017



Whites & Rosé *by the glass*

- \$15 DR. HEYDEN OPPENHEIMER SACKTRAGER RIESLING SPATLESE**
RIESLING – RHEINHESSEN, GERMANY 2018
- \$16 CHATEAU RIVES – BLANQUES**
CHENIN BLANC – LIMOUX, FRANCE 2021
- \$9 CHATEAU DE MILLET**
GROS MANSANG – COTES DE GASCOGNE, FRANCE
- \$13 LIONEL OSMIN & CIE UN JARDIN EXTRAORDINAIRE ROUGE D'ET**
ROSE BLEND – COMTE TOLOSAN, FRANCE 2021
- \$20 MOSSE CHENIN**
CHENIN BLANC – VIN DE FRANCE, FRANCE 2020
- \$14 FRANCOIS CAZIN – LE PETIT CHAMBORD COUR CHEVERNY**
ROMORANTIN – CHEVERNY, FRANCE 2019
- \$13 WEINGUT HESS GRUNER VELTINER**
GRUNER VELTLINER – WEINVIERTEL, AUSTRIA 2022
- \$19 KURT DARTING SAUVIGNON BLANC TROCKEN**
SAUVIGNON BLANC – PFALZ, GERMANY 2018
- \$26 DOMAINE BELLE CROZES – HERMITAGE “LES TERRES BLANCHES”**
WHITE BLEND – CROZES-HERMITAGE, FRANCE 2021



Whites, Rosé & Bubbles *by the bottle*

- \$68 BLACKBIRD VINEYARDS ARRIVISTE**
ROSE BLEND – NAPA VALLEY, CA 2022
- \$78 AMERICAN WINE PROJECT “RIVALS”**
LACROSSE – MINERAL POINT, WI 2019
- \$90 SANS LIEGE COTES – DU – COAST**
WHITE BLEND – PASO ROBLES, CA 2022
- \$90 DELEA CHARME SPUMANTE BRUT**
SPARKLING WHITE BLEND – TICINO, SWITZERLAND N/V
- \$118 DOMAINE BELLE CROZES – HERMITAGE**
WHITE BLEND – CROZES – HERMITAGE, FRANCE 2021



Reds *by the bottle*

- \$80 ANCIEN LE PETIT ELEVAGE**
PINOT NOIR – RUSSIAN RIVER VALLEY, CA 2021
- \$80 ROLET VIEILLES VIGNES ARBOIS**
POULSARD – ARBOIS, FRANCE 2018
- \$100 BOUZA PARCELA UNICA TANNAT**
TANNAT – CANELONES, URUGUAY 2017
- \$100 SANS LIEGE “THE OFFERING”**
GSM BLEND – PASO ROBLES, CA 2020
- \$165 SANS LIEGE “THE PICKPOCKET”**
GRENACHE – PASO ROBLES, CA 2020



Bottles ^{AND} Cans

- \$4 MILLER HIGHLIFE**
AMERICAN STYLE LAGER – MILWAUKEE, WI 4.6%
- \$6 LAKEFRONT “RIVERWEST STEIN”**
AMBER ALE – MILWAUKEE, WI 5.8%
- \$7 LAKEFRONT “HAZY RABBIT”**
HAZY IPA – MILWAUKEE, WI 6.6%
- \$6 NEW GLARUS “SPOTTED COW”**
CREAM ALE – NEW GLARUS, WI 4.8%
- \$9 GOOSE ISLAND “SOFIE”**
BELGIAN STYLE FARMHOUSE ALE – CHICAGO, IL 6.5%
- \$6 LAGUNITAS “HOPPY REFRESHER” (NA)**
HOPPED SELTZER – CHICAGO, IL 0.0%



Bar Menu

\$10

CHICKEN LIVER TOAST

GREEN TOMATO, RED ONION, EVERYTHING BAGEL

\$16

STEAK TARTARE*

LAAB, HERBS, LETTUCE

\$16

CAPPELLETTI

PEA, RICOTTA, WHEY

\$16

SORPRESINE

MORELS, RAMPS, APPLE

\$22

BAVETTE*

TOMATO, POTATO, MUSTARDS

\$17

CLAMS

XO, KOMBU, SOURDOUGH

\$12

CHOCOLATE

OLIVE OIL, COCOA NIBS, KALAMATA

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



After Dinner Wine



\$16

ROYAL TOKAJI LATE HARVEST

WHITE BLEND – TOKAJ, HUNGARY 2018

\$13

QUINTA DO INFANTADO VINTAGE WHITE PORT

FORTIFIED WHITE BLEND – PORTO, PORTUGAL N/V

\$28

DUMANGIN J. FILS DELICATESSE RATAFIA CHAMPENOIS

FORTIFIED WHITE BLEND – CHAMPAGNE, FRANCE N/V

\$11

WARRE'S OTIMA 10 YEAR OLD TAWNY PORT

FORTIFIED RED BLEND – PORTO, PORTUGAL 2021

\$16

GRAPPA NONINO IL MOSCATO DI NONINO GRAPPA MONOVITIGNO

MOSCATO – FRIULI-VENEZIA GIULIA, ITALY N/V

\$14

KURT DARTING HUXELREBE TROCKENBEERENAUSLESE

HUXELREBE – PFLAZ, GERMANY 2015

\$18

OWEN ROE THE PARTING GLASS CORDON CUT VIOGNIER

VIOGNIER – YAKIMA VALLEY, WA 2016

\$37

ROLET VIN DE PAILLE ARBOIS

WHITE BLEND – ARBOIS, FRANCE 2015

\$10

CHAMBERS ROSEWOOD VINEYARDS MUSCAT

MUSCATEL – RUTHERGLEN, AUSTRALIA

\$16

CHATEAU LARIBOTTE SAUTERNES

WHITE BLEND – SAUTERNES, FRANCE

\$20

LIONEL OSMIN & CIE ESTELA VINTAGE

FORTIFIED RED BLEND – VIN DE FRANCE, FRANCE

\$12

JOHAN VINEYARDS NOBLE

CHARDONNAY – WILLAMETTE VALLEY, OR

\$27

CHATEAU DE BEAULON PINEAU DES CHARENTES 5

FORTIFIED SAUVIGNON BLANC – PINEAU DESCHARENTES, FRANCE N/V



Apéritifs & Digestifs

\$7

PASUBIO VINO AMARO

ITALY

\$8

AMARO MONTENEGRO

ITALY

\$9

PILLA SELECT

ITALY

\$10

**CAPPELLETTI VINO APERITIVO
AMERICANO ROSSO**

ITALY

\$20

PISONI LIMONCELLO

ITALY

\$8

EL MASAYA ARAK

LEBANON

\$10

AVERNA AMARO SICILIANO

SICILY

\$10

GRAND MARNIER

FRANCE

\$11

FERNET – DOGMA

USA

\$4

ANODYNE POUR OVER COFFEE