

Wines

MEAD

Hammer Smashed Cherry BOS Meadery, WI(500ml) 8gl/20

ROSE

Barbera '18 Piemonte Lavignone, Pico Marccario IT 9gl/36

Carignon/Syrah '18 Moulin de Gassac 'Guilhem' Rouge, FR 7/28

Pinot Noir '18 Underwood, Willamette Valley OR 32

RED

BIG TASTY Barbera d' Asti '16 Lavignone, Pico Maccario, IT 9gl/36

BIG JUICY Sangiovese, '16 Brusco, Tuscany IT [Certified Organic] 7⁵⁰gl/30

Cabernet Sauvignon '14 Decero, Agrelo, Argentina 9gl/36

Nebbiolo '16 G.D. Vajra Langhe DOC Rosso, IT 8gl/32

Pinot Noir '14 Gehricke, Sonoma, CA 9gl/36

Shiraz/Viognier '15 Terlato and D Chapoutier, Victoria, AU 36

Cab Sauv/Malbec/Petit Verdot/Tannat '15 The Owl and the Dust Devil, Finca Decero, Mendoza, AR 40

Cabernet Sauvignon '15 Del Rio, Rogue Valley OR 44

Merlot '12 Steele Stymie, Founder's Reserve, CA 55

Nero D'Avola - '13 Tenuta Rapitala, Sicily, IT 48

Pinot Noir '16 Farmland, Willamette, OR 44

WHITE

Big P's Select Gruner Veltliner '17 Berger, Austria 7gl/32

Big Tasty White Pinot Gris '14 Ross Andrews, WA 7gl/28

Chardonnay '16 Bernier, Loire, FR 7gl/28

Pinot Grigio '14 Torre di Luna, IT 7gl/28

Riesling '14 Dom. Gresser Kritt, Alsace, FR 7⁵⁰gl/30

Muller Thurgau '14 Simboli, Trentino, IT 6gl/24

Burgundy '15 Thevenet, Domaine du Roally, FR 55

Cotes du Rhone '13 Dom. de la Becassonne, FR 45

Godello '14 Louro do Bollo, Valdeorras, SP 32

Pinot Blanc - '15 Scherer, Alsace, FR 34

BUBBLY

Cava - N/V Brut Reserve, Dibon, SP 7gl/28

Moscato di Asti (semi)'13 BUG JUICE! Rinaldi, IT 8gl/32

NV Brut Laurent Perrier, Champagne, FR 70

DINNER MENU 5pm—1am

7 days a week

Snacks

 **gf Crispy Tortilla Chips** 

with guacamole and salsa Lorena 7

 **Grilled Flatbread Plate** 

charred eggplant yogurt purée, hummus, roasted carmen peppers, oil and pine nuts. 12

Dim Sum

share with friends: mix and match

 **Turnip cake, shiitake, oyster sauce** 6 

 **Shu Mai** 6 

Shrimp, Sausage & Water Chestnut Steamed Dumplings
(3 per order)

 **Spicy Cheese Wontons** (5 per order) 7 

 **Mussels in Chile Guajillo Cream** 

with Crostini 9^(1/2lb) 16^(1lb)

 **Shrimp Cakes** (2 per order) 8 

Ginger cilantro dressing

 **gf Pickled Vegetables Salad** 5 

 **Tomato Cucumber Salad** 5 

Wood-Fired Oven Pizzas

 **Greek Goddess Love Nest** 

red peppers, artichokes, olives and feta cheese. 15

Bacon And Spinach

with cherry tomatoes 15

 **Brie and Apple** 

with shallots and sage 16

Pepperoni and Fresh Mushroom

with fennel tomato sauce. 15

Nattspil Sausage

tomatoes, chevre, red onion, pepperocini 16

Suppers

Three Cup Chicken

 **Three Cup Tofu** 



sesame oil, soy sauce, and rice wine-glazed chicken or tofu with basil, garlic and ginger, rice and tomato cucumber salad. 15

 **Chinese BBQ Pork Soup** 

Cantonese noodles, sliced Char Siu Pork in ginger chile broth. 9

Brick-Smoked Pork Shoulder Sandwich

pickled carrots, jalapeño, black garlic aioli* on Stalzy's bun with petite salad 12

 - vegetarian menu item  - contains fish/seafood
gf - gluten free

**We accept cash or local checks only,
no credit cards
ATM machine is located near the back
of the restaurant by the DJ booth**

TAP BEER

We have a changing selection of tasty Micro Brews on tap
Check out our big blackboard up front near the door
for our current selections. Pitchers available.

BOTTLED BEER

Anderson Valley Blood Orange Sour 6	Monk's Café Red Ale 8
A. Asylum Madtown Nut Brown 5	New Glarus Spotted Cow 5
A. Asylum Unshadowed 5	Omission Lager 5 GLUTEN FREE
Ballast Point Grapefruit Sculpin IPA 7	One Barrel Commuter Kolsch 5
Bitburger Drive NA 5	Pabst in a Can 3
C. Waters M. Puppy Porter 5	Potosi Snake Hollow IPA 5
Founders Azacca IPA 6	Pacifico 3 ⁵⁰
Lagunitas Dogtown Pale Ale 5	Seattle Cider Semi-Sweet 6
Lake Louie Scotch Ale 5	Stella Artois 5
Lake Louie B. Green Toe IPA 5	Steigl Radler Grapefruit 6
Labatt Blue Light 4	Topp. Goliath Pseudo Sue IPA 6
Leffe, Belgium 5	

BOURBON, RYE & WHISKEY

Buffalo Trace 6
Bulliet/Bulliet Rye 7
Crown Royal 7
Few Rye 8
Four Roses Small Batch 7
High West 7
Jack Daniels 7
Jameson 6⁵⁰
J Henry 5yr Bourbon 13
Jim Beam/JB Rye 6
Koval Bourbon 9
Limousine Rye 12
Maker's Mark 8
Michter's Rye 9
New Richmond Rye 9
Rough Rider Bour 7⁵⁰
Rowan's Creek 8
Templeton Rye 9
Tullamore 6

BRANDY/COGNAC

Copper & Kings 9
Courvoisier VS 9
Korbel 5
Pierre Ferrand 10
Remy Martin VSOP 12

CORDIALS

Amaro d'Erbe "Nina" 8
Black Squirrel Amaro 9
Ancho Reyes 8
Campari 7
Green Chartreuse 9
Cointreau 7
Domel Meloz 9
Fernet Branca 6⁵⁰
Grand Marnier 10
Jagermeister 5⁵⁰
Kubler Absinthe 13
Luxardo Amaretto 6
Mathilda Framboise 6
Montenegro Amaro 7
Pastis Prado 6
Sambuca 6
Solerno 6⁵⁰
Tuaca 6
Wondermint 7

GIN

Bombay Sapphire 7
Death's Door 7⁵⁰
Edinburgh 7
Finn's 7
Hendrick's 9
St George Terrior 8
State Line Gin 8
Tanqueray 7

HOUSE-INFUSED VODKAS

Ginger/Lemongrass 6
Mand. Orange/Thai Chile 6
Coffee 6

RUM

Cane and Abe 7
El Dorado 8yr 7
Flor de Caña 7-year 6
Goslings 6
Plantation 6
Plantation OFTD 8
Sailor Jerry 6

TEQUILA/MEZCAL

Corralejo Reposado 8
Corralejo Anejo 12
El Buho Mezcal 8
El Tesoro Platinum 8
El Tesoro Reposado 8
Hornitos 6⁵⁰
Milagro Silver 6
Pasote Reposado 8
Pasote Anejo 9
San Matias Extra Anejo 14
Vago Elote Mezcal 13

SCOTCH

Balvenie 12yr 13
Balvenie 14yr Carib Cask 20
Bunnahabhain 12yr 13⁵⁰
Glenfiddich 14yr 18
Glenlivet 12 yr 11
Macallen 12 yr 12⁵⁰
Monkey Shoulder 9
Pignose 7
J.W. Red 7

SODAS & COFFEE

Barriques Coffees 4
Mr. Brown's Coffee 2
Sprecher Ginger Ale 4
Sprecher Root Beer 4
Ting 3

VODKA

44 North 6
Belvedere 9
Death's Door 7⁵⁰
Dripping Springs Orange 6
Effen Black Cherry 7
Grey Goose 9
Hangar 1 Lime 8
Ketel One/Ketel One Citron 8
Reyka 7
State Line Vodka 8
Stoli Raspberry 6
Svedka Vanilla 5
Tito's 5
Zygo 6

BRUNCH Sun 10-3pm



Small Plates

sczechwan pork dumplings 8
peanut, chili oil (5 per)

 turnip cake 6 

diakon, shiitake, oyster sauce, sunflower

bacon and egg fried rice 7
scallion and chili oil

 shumai dumplings 6 
shrimp, sausage, water chestnut
chili hoisin and fresh herbs (3 per)

 crispy lamb and herb wontons 8 
ginger cilantro dressing (5 per)

Large Plates

 ^{gf} miso noodle with egg* 13 ^{gf} 
tofu, rice vermicelli and market veggies



chicken and waffles 12

chili-buttermilk fried chicken, brown butter
waffle, ghost chili maple syrup and fresh herbs

 spinach florentine pizza 15 

roasted garlic, shallot, cherry tomato,
mozzarella, parmesan, spinach,
poached egg* and black pepper
pork and egg* sandwich 9

bean sprouts and black garlic mayonnaise*

 wisconsin whitefish bagel 11 
house-smoked whitefish cream cheese,
micro greens, preserved lemon vinaigrette,
capers, pickled onions on underground bagel

charred pork belly benedict 14
poached egg *, miso hollandaise*
on english muffin

biscuits and gravy 12

house biscuit, thai sausage,
poached eggs*, sriracha, fresh herbs

Sides



pork belly 5 lap cheong sausage 5

spam 5 poached egg* 2

 ^{gf} pickled vegetables 5  ^{gf}

 fermented vegetables 6 

 ^{gf} steamed rice 4  ^{gf}

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