BITES

PIEROGI
Duck Leg / Taleggio  9

CURRY TOTS (V)
Cauliflower / Raita Sauce  5

DEVILED EGGS
Smoked Salmon / Osetra Caviar  6

PEI MUSSELS
Ginger / Garlic / Chili  13

IHH POUTINE
Short Rib / Curds / Mushroom Jus  13

MEATBALLS
Romesco Sauce / Big Ed’s Gouda  9

CHILI
House-Smoked Brisket / Kidney Beans  6

SHAREABLE

HOUSE- CURED CHICKEN WINGS
Buffalo Sauce / Bleu Cheese Dressing  10

“CLOCK SHADOW CREAMERY” CHEESE CURDS
Tempura-Fried / Chipotle Aioli / House Ranch  12

“MILLER BAKERY” WARM PRETZELS
Guinness Mustard Cheddar Brick Spread  10

CHEESE BOARD
Selection of Wisconsin Cheeses & Accompaniments  15

CHARCUTERIE BOARD
Selection of Cured Meats & House Made Charcuterie  15

PROSCUITTO FLATBREAD
Charred Mushroom, Creme Fraiche  13

CLASSIC FLATBREAD
House- made Italian Sausage, Pepperoni  13

FEATURES

COBB (GF)
Traditional Accompaniments / House Ranch  13

FALL HARVEST (GF/V)
Manchego / Seasonal Vegetables / Maple Vinaigrette  10

HOUSE SMOOKED TURKEY REUBEN
House-made Pancetta / Sauerkraut / Russian Dressing / Sourdough  13

CRAB RISOTTO
Orzo / Saffron / SarVecchio  15

CASSOULET
Confit of Duck Leg / White Beans / Smoked Polish Sausage  15

PAPPARDELLE
Braised Beef / Charred Mushrooms / Pearl Onion  15

FALAFEL (V)
Garbanzo Bean Fritter / Pickled Turnip / House-made Pita  12

FLORIDA STREET TACOS
Bluegill / Cabbage / Avocado  11

BRANDED BURGER*
Bison & Bacon Patty / Hook’s Havarti / Avocado / Arugula / Red Onion / Ciabatta  15

BIKER’S SANDWICH
Prime Rib / Onion / Pepper / Guinness Mustard-Cheddar Brick Spread / Pretzel  13

SHEPARD’S PIE
Smashed Root Vegetable  15

PORK BELLY SANDWICH
Beef Pate, Pickled Slaw, Miche  13

*The consumption of raw or undercooked eggs, meats and seafood greatly increases the risk of food-borne illness. gf=gluten-free, v=vegetarian
*20% Gratuity added to parties of 6 or more

MONDAY-FRIDAY  4-7PM

FRIDAY FISH FRY

$13 Riverwest Stein battered Pacific cod, hand-cut fries, homemade tartar sauce
FINCH NECTAR
Hendricks Gin, Lime Juice, Cucumber Syrup, Rose, Bubbles
10

LA PALOMA
El Jimador Reposado Tequila, Grapefruit, Lime, Bubbles
10

THE 8TH DAY
Old Forester Bourbon, Strawberry-Rhubard Elixir, Lemon Juice, Mint
10

CURE FOR WHAT AILS YOU
Reyka Vodka and House Made Tonic with Chrysanthemum, Calamansi, Fennel, and Rhubarb
10

FASHION & CLASH
A Tapped Old Fashioned with Korbel Brandy, Cherry, Orange, Cinnamon, Bitters
10

THE POLYNITE
Twisted Path White Rum, Roaring Dan’s Rum, Pineapple, Tart Cherry, Vanilla, Bitters
9

WHITE PEACH SANGRIA
A Meld of Vouvray, Rum, Peach, White Cranberry and Light Summer Spices. Herbacious and Floral.
11
Wine

SPARKLING

Adami Prosecco
Veneto, Italy/ NV
notes of fresh pear, ripe fruit, and melon, crisp and refreshing

Gloria Ferrer Brut
Sonoma, California/ NV
pinot noir and chardonnay, lively acid, delicate bubbles, smooth toasty finish

ROSE

Blackbird Arriviste Rosé
Napa, California/ 2015
light and fresh, aromas of stonefruit and berries, tart cherry, rich juicy finish

Vino Rosé
Columbia Valley, Washington/ 2015
dry, crisp, bright acidity, notes of orange rind, ripe melon and citrus

RED

Dr. L Riesling
Mosel, Germany/ 2014
german style, semi sweet, stone fruit, fine mineral edge

Tommasi “Le Rosse” Pinot Grigio
Dole, Veneto, Italy/ 2014
bright, rich warm fruit, clean crisp finish

Charles Gonnec Chignin
Savoy, France/ 2014
nests of limestone, wildflower, melon rind, dry finish

Roth Sauvignon Blanc
Alexander Valley, California/ 2012
medium-bodied, ripe apple, vanilla, silky finish

La Cañita Albarino
Rias Baixas, Spain/ 2014
slightly acidic, light salinity, aromas of white peach, lingering minerality

Mulongboche Chenin Blanc
Western Cape, South Africa/ 2014
mineral aromas, mango, honeysuckle, subtle hints of oak and spice

Macon-Charnay “Francleu” Burgundy
France/ 2014
chardonnay, aromas of peach/apricot, white pepper, firm rounded finish

Sonoma Cutrer Chardonnay
Carneros, California/ 2014
medium-bodied, ripe apple, vanilla, silky finish

Beer

DOMESTIC

Ale Asylum Unshadowed Hefeweisen
Medford, WI

Anderson Valley Blood Orange Gose
Booneville, CA

Brenner Brewery City Fox Pale Ale
Milwaukee, WI

Bell’s Two Hearted Ale
Kalamazoo, MI

Bell’s Smitten Golden Yale
Kalamazoo, MI

Coors Light
Golden, CO

Lakefront White
Milwaukee, WI

Lakefront New Grist
Milwaukee, WI

Lakefront Riverwest Stein
Milwaukee, WI

Miller Lite
Milwaukee, WI

Miller High Life
Milwaukee, WI

MKE Brewing Co Hop Happy IPA
Milwaukee, WI

MKE Brewing Co Booyah Farmhouse Ale
Milwaukee, WI

New Glarus Moon Man
New Glarus, WI

North Coast Old Rasputin Imperial Stout
Fort Bragg, CA

Seattle Cider Semi-Sweet
Seattle, WA

Seattle Cider Basil Mint
Seattle, WA

PBR (cans)
Milwaukee, WI

Schlitz (cans)
Milwaukee, WI

IMPORTED

Pacifico
Mexico

Guinness
Ireland

Leffe Blonde
Belgium

Stella Artois
Belgium

Saison Dupont
Belgium

Clausthaler N/A
Germany

DRAUGHT

Our draughts are ever changing.
Please ask your server for today’s selection.

SEASONAL

We always have several seasonal bottles available.
Please ask your server for today’s selection