

Small Plates

Charcuterie Board

Prosciutto, capicola, salami and mortadella served with stone ground mustard, gherkin pickles, crostini and pickled cucumbers 8

+Beringer Cabernet Sauvignon

+Bad Weather Windvane Red Ale

Blue Cheese Sliders

Grass fed ground beef on pretzel buns both from Milwaukee WI, topped with gorgonzola cheese, red wine onions, sriracha mayo and hydroponic bibb lettuce 8

+Penfolds Shiraz

+Bent Paddle Black Ale

Sicilian Flat Bread

Thin crust flatbread, pepperoni, prosciutto, bacon, smoked mozzarella cheese from Burnett Dairy in Grantsburg, WI and topped with arugula and Ames Farm Honey from Watertown MN 12

+14 Hands Hot to Trot

+Summit EPA

Truffled Pommes Frites

Golden brown French fries scented with white truffle oil and parsley, served with garlic aioli 6

+Saint M Riesling

+Loon Juice

Hummus

Classic made hummus garnished with extra virgin olive oil and garbanzo beans served with grilled pita bread, carrots, celery and heirloom cherry tomatoes 5

+Kim Crawford Pinot Noir

+Fulton Lonely Blonde

Cheese Tray

Made with blue cheese, goat cheese and chipotle gouda all from MN and WI sharp cheddar. Garnished with dried apricots, berries and MN made honey 9

+Franciscan Estate Meritage

+Fulton Sweet Child of Vine

Goat Cheese Crostini

Grilled crostini smeared with goat cheese from Stickney Hills in Kimball, MN and topped with broccoli, kale, onions, walnuts and drizzled with honey from Ames Farms, MN 8

+Chateau Ste. Michelle & Dr. Loosen Riesling Eroica

+Bent Paddle Pilsener

Pretzel Bites

Mini baked pretzel bites from Miller Baking in Milwaukee WI, tossed with kosher salt served with dijon mustard and cheddar cheese sauce 5

+Landmark Overlook Chardonnay

+Surly Furious