



## STRANGE TOWN

house pickled vegetables 6 GF, SF, NF

hummus / roasted crisp mushrooms / house pickled veggies / attari pita or buckwheat socca 14 GF option, SF, NF

sea vegetable salad / ocean ribbons + kelp noodles / spirulina ginger crema / herbs + cress / house sea palm furikake 14 raw, GF, SF

roasted sunchoke caesar salad / romaine / sunchoke / pepperoncini / cashew caper dressing 12 GF, SF

kimchi noodles / buckwheat soba noodles / house kimchi / sesame 15 NF

bombay potatoes / yukon gold / tomato chutney / cilantro 12 GF, SF, NF, spicy

jollof rice / black garlic / coconut greens 14 GF, SF, NF, spicy

*Find Yourself in a Strange Town.*



## COCKTAILS

Grey Gardens  
seasonal gin, and tonic 12

A Fistfull of Dollars  
vikre cedar gin, campari, vermouth 12

Broken Embraces  
chile ancho liquer,  
green bar tequila, lime, agave 12

The Best Years of Our Lives  
cardamaro, 2bar bourbon,  
orange, bitters, amarena cherries 12

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## APERITIVI + AMARI

aperitivi aperol, campari, meletti 1870 bitter,  
st raphaël rouge + dore,  
cocchi americano, bonal, caperitif,  
suze, byrrh, ramazzotti rosato, salers

amaro caffe amaro, nonino, cynar, averna,  
braulio, rucolino, nina, sfumato rabarbaro,  
zucca rabarbaro, atxa sierra de orduna, grand poppy,  
cardamaro

liqueur genepy, mistra, pierre ferrand dry curacao,  
tattersall fernet

interesting amari + spirits added to collection often!

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## COLD DRINKS

house kombucha 6

san pellegrino seltzer, lacroix, boylan tonic 2

seasonal house italian soda 5

herbal iced tea 3

fresh juiced health shot 4  
(turmeric+ginger)

pour over coffee 4



## ON TAP

fruh kolsch .2L 3.50 / .4L 7 (germany)

lakefront rotating tap 6 (mke)

city lights rotating tap 6 (mke)

fair state rotating tap 6 (mpls)

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## BOTTLES + CANS

moody tongue sliced nectarine ipa (chicago, 5.9%) 5

deschutes tangelo cardamom sour (oregon, 4.3%) 5

deschutes obsidian stout (oregon, 6.4%) 5

une annee framboise tallboy (chicago, 6.5%) 10

new glarus belgian red (wisconsin, 4%, fruit) 7

montucky cold snacks (wisconsin, 4%, lager) 3.5

deschutes black mirror 22oz 23  
(oregon, 13%, barleywine)

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## ESPRESSO BAR

made with oatly oat milk + pilcrow coffee  
all available iced

double espresso 3

americano 3

macchiato 3

oat milk latte 4

cappuccino 4

cortado 4

chaga chai 5

matcha latte 5

maca mocha 5

specialty latte 6  
(chaga mushroom, lavender, golden milk)



## WHITE

☾ domaine geschickt riesling (france) 13/52  
alsatian riesling! petrol nose, zippy lime and salt.  
hand harvested, no added SO2.  
a great starter glass

✦✦ a coroa 200 cestos godello 2015 (spain) 14/56  
a busty, lees aged wine with big texture,  
cut midway with a lemony burst.  
extra long finish!

♀⚡ unico zelo jade & jasper (australia) 14/56  
100% fiano. refreshing aromas belie a rich, smooth,  
juicy palate with a clean and green finish.  
we donate \$1 per glass or \$5 per bottle sold to  
their local wildlife fund!

♀✦✦ margins clarksburg chenin blanc 2018  
(california) 15/60  
glasses up for our girl megan bell!  
this wine is what happens in a meadow at dusk  
fresh stone fruit, clover, whimsical and dynamic

jakobi sauvignon blanc (austria) 16/65  
hyper mineral wet slate. vineyards on the slovenian  
border, sustainably farmed with care.  
white flowers, citrus, a star among sauv blancs

## ROSE

✦✦ dibon cava rose (spain) 8/32  
bubbles on a budget, high acid and dry - pair with an  
aperitivo or amaro as a spritz!

✦✦ bichi rosa 2018 (mexico) 65 btl  
taste the pacific in this rose made from a mystery grape!  
family farmed in baja. unfiltered + unfiltered,  
minimal added SO2. glou glou, fresh and fruit forward

☾ domaine geschickt phenix 2018 (france) 65 btl  
deep hued alsatian rose made from pinot gris  
hand-harvested, no added SO2  
wild and funky with pretty, expressive fruit

### WINE LIST KEY

organic = ✦✦

biodynamic = ☾

woman-made = ♀

certified sustainable = ⚡



## ORANGE/SKIN CONTACT WHITE

✦✦ l'acino giramondo 2016 (italy) 13/52  
100% malvasia grown in volcanic Calabrian soil  
honeyed nose, meyer lemon with a round texture  
unfiltered, 24 hours skin contact

♀⚡ unico zelo esoterico (australia) 14/56  
blend of zibbibo, fiano and moscato giallo! neroli, citrus pith,  
melon, ground cherries, whimsical & aromatic.  
we donate \$1 per glass or \$5 per bottle sold to  
their local wildlife fund!

✦✦ forlorn hope dragone ramato (california) 16/65  
friulian-style skin contact pinot grigio  
blood and orange blossom. smoky,  
dry, cider-like. a slam dunk

## VERMOUTH

dolin vermouth blanc (france) 6  
fresh and clear with a balanced sweetness. traditionally  
served with sliced strawberry, a splash of seltzer and a twist!

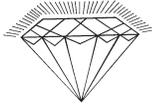
vermut lustau rojo (spain) 7  
based on the popular spanish sherry wines amontillado and  
pedro ximenez - velvety sweet with citrus and delicate bitter  
herb notes. served on the rocks with a twist of orange

cocchi vermouth di torino (italy) 7  
the toast of Piedmont! notes of chocolate, rhubarb and  
"constant comment" tea. drink vermuttino style  
over ice with seltzer and a lemon twist

silvio carta di sardegna (sardinia) 10  
herbaceous with a peachy center and a mineral finish.  
served chilled and neat

partner cherry vermouth (napa valley) 10  
merlot and petit syrah, infused with tartarian cherries,  
smoked black cardamom, wormwood and indian  
coriander. enjoy neat or spritzed with pelli over ice!

⚡ channing daughters vervino 6.2 (ny) 10  
petit verdot base, infused with local aromatic botanicals!  
apples, asian pears, pumpkin, melon, eucalyptus,  
borage, calendula, rooibos.  
drink neat, or with seltzer and gin



## RED

♀ american wine project switch theory (wi) 12/48  
100% wisconsin grown marquette.  
off dry and silky  
pomegranate, ripe red fruit, palo santo

♀⚡ unico zero cherry fields (australia) 14/56  
100% dolcetto! dried red currants, dark overripe cherries & molasses  
with a deep center and an easy finish.  
we donate \$1 per glass or \$5 per bottle sold to  
their local wildlife fund!

♀☾♣ mas de libian khayyam (france) 15/60  
peppery rhone blend named after  
Persian poet Omar Khayyam.  
sit back and let the delicate waves of spice and fruit  
wash over you!

♣♣ halagasha pinotage 2019 (south africa) 15/60  
fresh red from natural winemaker Jurgen Gouws  
juicy and fruit forward with big tannins  
dry farmed, minimal SO2

♀☾♣ weingut schmitt spatburgunder (germany) 16/65  
lilac and old books, savory, light bodied,  
fruity and dry. a must-drink!!  
native yeast fermented, no added SO2

## DESSERT WINE

⚡ channing daughters muscat de boom (ny) 10  
3oz pour of vin doux naturel. baked apples,  
dried pineapple, nutty sweet nectar!

## SHERRY

cesar florido cruz del mar oloroso 8  
aged 12 years in solera.  
brown sugar, hazelnut, peanut brittle.

la guita manzanilla 8  
crisp apple and chamomile, toasted almonds.  
enjoy with olives and nuts

♣♣ palido sierra morena en rama 10  
fresh and salty with a long finish.  
delicate and refreshing! pair with the hummus plate



## BUBBLES

marcel cabelier cremant du jura brut  
(france) 13/52

yeast, cream, airy pastry, lemon, pistachio  
will move with you through your whole meal!  
hand harvested & sorted chard, pinot noir & pousard

♀ nyetimber classic cuvee 375ml (england) 50  
rich apple, fresh pastry and toasty almond.  
the perfect demi bottle to toast a special occasion!

**\*\*ask about our weekly pet nat special!\*\***

## CIDER + SAKE

♣♣ arratzain basque cider (spain) 9/36  
funky and bright, contains over 20 different varieties  
of heirloom apples. aged in foudre

joto junmai nigori sake (japan) 15/60  
unfiltered cloudy beauty, dry and mellow.  
perfect choice with spicy dishes or on its own!

yuri masamune "beautiful lily" sake (japan) 8  
a little glass-bottled 1 cup honjozo.  
mildly sweet, rustic, smooth

## PORT

niepoort dry white 6  
long skin maceration. golden brown, nutty  
aroma and bracing finish.  
drink chilled or over ice with tonic and a cherry

niepoort tawny 6  
brick red color, soft sweet tannins, youthful fruitiness.  
drink chilled as an aperitif or with a chocolate dessert

♀⚡ quinta de la rosa lbv 2014 10  
rich, dry and spicy with notes of hazelnuts and prune.  
enjoy chilled with berry or dark chocolate