



Drinks

Signature KETEL One Espresso Martini

KETEL One Vodka, Nomad Cold Brew, Mr Black Coffee liqueur and simple syrup

\$14

Hibiscus Grapefruit Margarita

21 Seeds Hibiscus Grapefruit Tequila, agave syrup, lime, club soda and topped with orange bitters

\$16

WISCO Old Fashioned

Drink Wisconsinly Brandy, muddled cherry & orange, GOODLAND Orange liqueur and topped with sweet or sour soda

\$12

Pirates Berry Punch

Captain Morgan, black cherry syrup and lime

\$14

Smokin' Cucumber Inferno

Mezcal, agave syrup, lime, habanero hot sauce

\$16

Berry Mint Lift Hemptail

non-alcoholic

Nowadays THC, strawberry syrup, fresh mint leaves and topped with lemonade

\$15

Key Lime Colada Mocktail

non-alcoholic

Orzata syrup, coconut cream, lime and pineapple juice

\$9

Appetizers

Crispy Artichoke Hearts with Lemon Aioli

vegan

Lightly breaded & fried artichoke hearts, served with a tangy lemon aioli for dipping

\$11

Buffalo Chicken Egg Rolls

Grilled chicken tossed in Buffalo sauce with cheese and house made blue cheese dressing, rolled into a crispy egg roll & served with extra Buffalo sauce & blue cheese dressing on the side

\$13

Ménage A Trois

vegetarian

Olive tapenade, tomato bruschetta and garlic herb cheese

\$15

Charcuterie Board (half board)

variety of specialty meats, cheeses and assorted fruits

\$15

BBQ Jackfruit Bao Buns

vegan

Steamed bao buns filled with smoky BBQ jackfruit, pickled red onion, and crispy slaw topped with our house made spicy sambal aioli

3 for \$16

Tabletop S'mores or Dessert Sampler

Roast your own marshmallows with our infamous s'more caddy and tabletop fire experience! Or, enjoy a perfectly balanced dessert sampler featuring a mixed berry tartlet, lava cake sprinkled with powdered sugar and churros served with a warm chocolate sauce

\$14



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