

SAINT KATE

THE ARTS HOTEL

APPETIZERS

Roasted Brussels Sprouts*

Parmesan pine nut gremolata, balsamic

— \$7 —

Rosemary Hummus*

cranberry bean, roasted garlic, chili oil, flatbread

— \$7 —

Willow Creek Berkshire Meatballs

San Marzano marinara, ricotta salata

— \$7 —

*menu includes a vegetarian option

COCKTAILS

Kate's Lager

lager, Lakefront Brewing, Milwaukee,
WI 12 oz, 5.2% ABV

— \$4 —

Millions Of Peaches

Stoli vodka, lemon, champagne honey,
Mathilde Peche liqueur, Giffard orgeat, mint,
Bittercube Blackstrap bitters

— \$9 —

Wisconsin Old Fashioned

served sweet, sour or press
Central Standard North 40 brandy, muscovado,
tart Montmorency cherry, orange, Angostura
bitters

— \$9 —

NON-ALCOHOLIC

The Hibby

cucumber water, hibiscus, lemon,
rose essence, mint, CO2

— \$7 —

