



February 24 – 28, 2025

Monday – Friday | 4pm to 7pm | Downtown Milwaukee

Lift your spirits during five exclusive nights of sampling and sipping. Satisfy your palate, and pocketbook, with specially priced apps, mixers, brews, wines and spirit-free drinks at over 20 downtown hot spots.

So, round up your friends and belly up to the bar.



TasteToastMKE.com

414-220-4700 ♦    ♦ #tastetoastmke

WIN \$300 IN GIFT CARDS!

Complete a Taste & Toast survey following your experience and be entered to win \$300 in downtown dining gift cards.

Two winners will be drawn. Just visit www.TasteToastMKE.com and complete the survey by March 3, 2025.



Drinks

Tamagotchi

Tequila, yuzu, watermelon liqueur, pineapple,
plus the toy

\$10

Pop Star Martini

Vodka, passion fruit, citrus cordial, plus a ring pop

\$8

Any Domestic Tap

\$3

Fish Bowl

\$16

Little Hug

non-alcoholic

Four flavors of pure nostalgia

\$2

Beer

non-alcoholic

\$4/can

Appetizers

Tyler Durden's Bagel Bites

\$6

Add pepperoni or sausage for \$2 each

Pinza Pizza

\$10

Spice Girl Buffalo Wrap

\$10

Fight Club

Double decker toasted club sandwich

\$9

House Salad

vegetarian

\$8



presented by Milwaukee Downtown



Drinks

Bloody Mary

Garnished with our signature burger strip, muenster cheese, bacon, olive, pickle, and a chaser

\$10

Bombers Beer

Pilsner

\$6

House Margarita

Tequila, triple sec, lime juice, sour

\$7

Strawberry Mule

non-alcoholic

Ginger beer, lime, strawberry

\$5

Appetizers

Fresh Wisconsin Cheddar Cheese Curds

vegetarian

Served with chipotle ranch

\$5

Buffalo Chicken Eggrolls

Chopped buffalo chicken and cheddar cheese with a side of ranch or bleu cheese

\$7

Frickles

vegetarian

Crispy fried dill pickles with ranch

\$7



presented by Milwaukee Downtown

BLUE KITCHEN & TEQUILARIA BAT

Drinks

Pretty Perfect Paloma

El Jimador Blanco, lime, salt, sugar,
Jarrito's grapefruit soda

\$8

Painkiller

Tiki Lover's Pineapple Rum, pineapple juice,
orange juice, coconut syrup

\$12

Guava Refresher

non-alcoholic

Guava, coconut, lime, press

\$6

Appetizers

Milwaukee Street Corn

gluten-free

Bacon, cotija cheese, bat dust, Pabst aioli

\$8

Brussels Sprouts

vegetarian, gluten-free

Dried mango, cotija cheese, pecans, chipotle aioli

\$8

Tempura Snap Peas

vegetarian

Harissa mayo

\$9



presented by Milwaukee Downtown



Drinks

WI Old Fashioned

— made sweet or sour —

North Brandy, Orange Bitters, Simple Syrup,
Orange, Cherry

\$7

Basil Gimlet

Guided Trail Gin, Lime, Basil Syrup

\$7

Patio Pounder

Red Cabin Bourbon, Lime, Cranberry, Sprite

\$7

Milwaukee Mule

Door County Cherry Vodka, Lime,
Top Note Ginger Beer

\$7

Matcha Tonic

non-alcoholic

Matcha, Basil, Simple Syrup, Water, Tonic

\$4

Appetizers

Cheese Curds

vegetarian, gluten-free

1/2 Pound of Hill Valley Dairy Curds,
Gluten-Free Dockside Bourbon
Batter, House Ranch

\$10

Tuna Poke

gluten-free upon request

Soy & Ginger Marinated Yellowfin Tuna,
Champagne Mango, Sesame Cucumber,
Scallions & Thai Chile with Crispy Wontons

\$15

Fries & Aioli

vegetarian, gluten-free, vegan upon request

Housemade Garlic Aioli, Parmesan & Chive

\$8

Datilles

— contains nuts —

Chorizo Stuffed Medjool Dates Wrapped in
Applewood Smoked Bacon & Romesco Sauce

\$11



presented by Milwaukee Downtown



Drinks

Mojito

Our #1 selling drink! Muddled mint and fresh limes, sugar and Bacardi Rum, topped off with ice and soda.

\$5.50

Cubanitas Margarita

Our lime margarita on the rocks with Cazadores Tequila, agave nectar and fresh lime.

\$5

Cuba Libre

Named after the liberation from Spain. Rum, Coke and limes, served in a tall glass. Choice of light or dark rum.

Bacardi Superior
\$4.50

Bacardi Cuatro
\$4.75

Planter's Punch

non-alcoholic

Pineapple juice, orange juice and grenadine.

\$4

Appetizers

Plantain Platter with Guacamole

vegan

Can't decide between our crunchy plantain chips, tasty tostones (slices of plantain, fried, flattened and fried again) or delicious, sweet plantains?

Enjoy all three with a side of mojo sauce and guacamole.

\$10

Mini Guava BBQ Pulled Pork Sandwiches

Pulled pork with our guava BBQ sauce for a tangy-sweet taste on our Cuban bread, sliced into three.

\$10

Empanada Meal with Rice and Beans

vegetarian upon request

One Cuban turnover with your choice of filling. Includes your choice of white rice or yellow rice, and black beans or red beans.

(choose one)

Picadillo con queso - ground beef and cheese

Espinaca con queso - spinach and cheese

Pollo - chicken with raisins and olives

Camarón con queso - shrimp
with cream cheese

Cuban sandwich - all the ingredients in our Cuban sandwich added to an empanada

\$7



presented by Milwaukee Downtown

The Edison

KITCHEN &
COCKTAILS

Drinks

Edison Old Fashioned

Larceny Small Batch Bourbon, Maker's Mark, Burnt Butterscotch Demerara, Bittercube Trinitiy and Blackstrap Bitters, orange essence

\$9

Spiced Pear Spritz

St. George Spiced Pear Liqueur, Aperol, prosecco float

\$7

Cat's Pajama's

non-alcoholic

Black peppercorn simple syrup, blackberry puree, fresh lemon juice

\$7

Appetizers

Baked French Onion Soup

vegetarian

Gruyere cheese, crostini

\$8

Truffle Cheese Spread

vegetarian

Toasted baguette

\$10

Pigs in a Blanket

Wagyu link, puff pastry, saffron hot honey, everything bagel spice

\$10



presented by Milwaukee Downtown



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



presented by Milwaukee Downtown

established 1990

The KNICK

Drinks

Honey Bourbon Punch

Bourbon, Triple Sec, Honey,
Lemon & Orange Juice, Club Soda

\$5

Ginger Cosmo

Vodka, Triple Sec, Cranberry Juice,
Ginger Syrup, Fresh Lime

\$5

Sparkling Rosemary Lemonade

non-alcoholic

Lemonade, Rosemary Syrup,
Fresh Lemon, Club Soda

\$3

Appetizers

Edamame Hummus

vegan

Carrot, Celery, Grape Tomato, Toasted Pita,
Olive Oil, Cumin

\$6

Sweet & Spicy Wings

Thai Sweet Chili-Sriracha Glaze, Sesame Seeds,
Scallions, Cilantro-Ranch Dipping Sauce

\$6

Vegetable Spring Rolls

vegan

Crispy Vegetable Spring Rolls,
Napa Cabbage Salad, Japanese Dressing

\$6



presented by Milwaukee Downtown

LOBBY LOUNGE

Drinks

Brown Sugar Old Fashioned

bourbon, Angostura bitters,
brown sugar syrup, press

\$12

Hibiscus Ranch Water

blanco tequila, hibiscus syrup,
lime juice, seltzer

\$10

Lavender Lemon Press

non-alcoholic

lavender syrup, fresh lemon,
lemon-lime soda, seltzer

\$8

Appetizers

House Made Italian Meatballs

marinara, grated parmesan,
crispy basil (2pc)

\$10

Beef Tenderloin Crostini

goat cheese and pesto,
balsamic gastrique (1pc)

\$14

Spicy Tuna Poke

sesame, soy, scallions,
wonton crisp (3oz)

\$12



presented by Milwaukee Downtown



Drinks

LP Espresso Martini

Vanilla vodka, hazelnut syrup, espresso, coffee liqueur

\$8

Red Sangria

Brandy base, red wine, fresh fruit, topped with soda

\$6

LP Seasonal Margarita

Casamigos, blood orange syrup, lime juice, triple sec, tajín rim, topped with squirt
available spicy or regular

\$7

Wisconsin Old Fashioned

Choice of Central Standard brandy or bourbon, simple syrup, aromatic bitters, muddled fruit

\$5

Mule

non-alcoholic

Syrup of choice (*choose one*):

- strawberry
- blueberry
- mango

lime juice, ginger beer

\$4

Appetizers

Vegetable Egg Roll

vegetarian

Cabbage, glass noodles, sweet chili

\$5

Popcorn Chicken

gluten-free

Choice of sauce on the side

\$10

Chicken Potstickers

Five pieces

\$5



presented by Milwaukee Downtown

MILWAUKEE, WISCONSIN

LUCKY CLOVER

IRISH PUB

Drinks

Classic Guinness Draft

\$5

Any Seltzer

\$6

Mimosa

\$6

Lucky Car Bomb

\$5

Domestic Pitcher of Beer

\$10

Soda or Juice

non-alcoholic

\$2

Athletic Beer

non-alcoholic

\$4

Appetizers

10-Inch Pizza

\$9

Wings

\$10

Boneless Wings

\$9

Jumbo Pretzel

vegetarian

\$15



presented by Milwaukee Downtown



Drinks

Irish Whiskey Ginger

Jameson, Ginger Ale, Fresh Lime

\$5

Irish Mule

Jameson, Ginger Beer, Fresh Lime

\$5

Irish Old Fashioned

Jameson, Orange Bitters, Sour or Sweet

\$7

Pot O' Gold

Jameson and Tropical Red Bull

\$8

Cranberry Ginger Fizz

non-alcoholic

Ginger Beer, Cranberry Juice, Fresh Lime

\$3

Appetizers

Corned Beef Tacos

Guinness-Braised Corned Beef, Creamy Cabbage Slaw Mix, Radishes, Fresh Lime served on Corn or Flour Tortillas

\$9

Reuben Rolls

Corned Beef, Sauerkraut and Swiss Cheese wrapped and fried in a Wonton. Served with Thousand Island Dressing

\$8

Wings

5 wings (*dry rub or your choice of sauce*)

\$5

Irish Cream Cheesecake

vegetarian

\$9



presented by Milwaukee Downtown

MOTOR[®]

Drinks

Torched Paloma

Milagro Blanco Tequila, Fresh Lime Juice, Hellfire Grapefruit, Agave Syrup, Sparkling Water garnished with torched grapefruit peel

\$8

Grilled Peach Whiskey Sour

American Metal Whiskey, Ginger Liqueur, Peach Syrup, Lemon Juice, Hickory Liquid Smoke

\$8

Guava Hurricane

Rum, Pineapple & Orange Juice, lime sour, guava puree, grenadine

\$10

Maple Cinnamon Old Fashioned

American Metal Whiskey, Maple Syrup, muddled cherries, sugar and orange bitters. Choice of sweet, sour, press or seltzer

\$8

Bulleit Bourbon Spritzer

A refreshing recipe of Bulleit Bourbon, blackberry lemonade & sprite

\$4

Blackberry Bramble

non-alcoholic

Club soda, lemonade & blackberry syrup

\$4

Country Road Lemonade

non-alcoholic

A blend of lemonade, cranberry juice and strawberry puree

\$4

Appetizers

Smoked Brisket & Aged Cheddar Arrabbiata Flatbread

14-hour slow smoked beef brisket, spicy tomato sauce, caramelized onion, aged cheddar cheese on a toasted flatbread

\$10

Smoked BBQ Shrimp

BBQ seasoned smoked shrimp with Carolina gold dipping sauce

\$10

Popcorn Alligator Fritters

Marinated alligator tail fritters, fried to a crisp. Topped with maque choux and served with spicy remoulade for dipping

\$10

Truffle Parmesan Brussels Sprouts

vegetarian

Sauteed brussels sprouts in parmesan cheese and truffle oil with crispy garlic and balsamic

\$8

Clock Shadow Cheese Curds

Local Clock Shadow Creamery cheddar cheese curds, hand-breaded & golden-fried served with buttermilk ranch

\$5



presented by Milwaukee Downtown

Oggie's

KITCHEN
& BAR

Drinks

Elderflower Paloma

Blanco Tequila, St Germain, Lime Juice,
Grapefruit Juice

\$6

Chicken & Waffle Old Fashioned

Four Roses Bourbon, Maple Syrup, Angostura
Bitters, Waffle Crisp & Dino Nugget Garnish

\$8

Captain Inferno

Captain Morgan White Rum, Campari, Luxardo
Maraschino Liqueur, Lime Juice, Disco Inferno
Liquid Heat Bitters

\$8

Hibiscus Fizz

non-alcoholic

Lyre's N/A Gin, Rishi Hibiscus Lime Tea
Concentrate, Lime Juice, Starry

\$6

Appetizers

Smoked Salmon Rillettes

with crostini & cornichons

\$8

Brussels Sprout Tempura

with guava sweet & sour

\$8

Moroccan Lamb Meatballs

with roasted chickpea salad

\$8

Oggie's Quesabirria

with pickled red onion and consommé

\$8



presented by Milwaukee Downtown

OLD GERMAN
BEER HALL

MILWAUKEE, WISCONSIN



Drinks

Beer Hall Flight

0.2L each of Hofbräu Original, Hefe Weizen, and Dunkel.

\$8

Beer Hall Old Fashioned

Made with Central Standard Up North Dedicator Brandy.

\$7

Bärenjäger Root Beer

0.5L of Point Root Beer with a shot of Bärenjäger Honey Liqueur.

\$8

Point Root Beer

non-alcoholic

0.5L - hand-crafted in small batches with the purest water, genuine Wisconsin honey and all-natural vanilla.

\$5

Appetizers

Königsberger Klopse

Meatballs served in a blonde caper gravy.

\$8

Brezeln Bread Pudding

vegetarian

German pretzel bread pudding, served with whipped cream, ice cream, and syrup.

\$8

Beer Cheese Soup

Made with Hofbräu Dunkel lager and garnished with a small pretzel.

\$6



presented by Milwaukee Downtown



Drinks

PBR 16 oz

Draft Pabst Blue Ribbon
\$3

Single Rail Mixers

Choose your own single rail cocktail
\$3

Tropical Rum Punch

Bacardi rum blend with strawberry,
pineapple and lime
\$6

Sprecher Soda

non-alcoholic

Root beer or Dr. Sprecher
\$3

Tropical Punch

non-alcoholic, gluten-free

Strawberry, pineapple and lime punch
\$5

Appetizers

Two-Topping Pizza

Build-your-own two-topping pizza, gluten-free
crust available upon request
\$9

Spinach & Artichoke Dip

vegetarian

Served with pita chips and veggies
\$9

Buffalo Chicken Eggrolls

Served with blue cheese dressing
\$9

PBR Cheese Curds

vegetarian

PBR battered and served with ranch
\$9



presented by Milwaukee Downtown

ONESTO

I T A L I A N

Drinks

Cranberry Aperol Spritz

aperol, cinzano prosecco, cranberry, rosemary, sparkling soda

\$11

Negroni

tanqueray gin, cocchi vermouth di torino, campari

\$10

Famiglia, Pinot Grigio

Castellani Sicily

\$9

Spiced Cola

non-alcoholic

spiritless 74 cinnamon whiskey, black cherry cola

\$9

Appetizers

Burrata

vegetarian, gluten-free

honeycrisp apple, hot honey, basil powder

\$11

Crab Cake

gluten-free

saffron aioli, fennel and honeycrisp salad, citrus vinaigrette, grilled lemon

\$16

Marinated Olives

vegetarian, gluten-free

orange, rosemary, juniper, garlic confit, goat cheese

\$11



presented by Milwaukee Downtown



Drinks

Winterberry Mule

Tito's Handmade Vodka shines in this crisp mule, with zesty lime, a splash of tart cranberry, and a refreshing, smooth finish.

\$9

Red Rock Espresso

A rich blend of Tito's Handmade Vodka, fresh espresso, and a touch of sweetness, our Espresso Martini is smooth, bold, and perfectly crafted to keep the night going strong.

\$10

Spiced Old Fashioned

Crafted with Traveler's Whiskey, this cocktail offers bold, rich flavor with a hint of orange zest, spice, and a smooth finish.

\$9

Cran-Ginger Fizz

non-alcoholic

Ginger beer, lime juice, and a splash of cranberry - bold, zesty, and refreshing.

\$5

Appetizers

Sliders

Two sliders, your choice of: brisket, pork, or buffalo chicken.

\$10

Mexican Cigars

vegetarian

Spring roll with cream cheese, cotija, jalapeno (4) served with cilantro dipping sauce.

\$7

Nachos

Tortilla chips (*in house*), jack and cheddar, queso, jalapeno, pico de gallo, and sour cream. Add brisket, pork, or chicken.

\$9

Cauliflower Bites

vegetarian

Battered and deep fried, tossed in your choice of sauce and served with ranch. Topped with green onion.

\$7



presented by Milwaukee Downtown

SMOKE SHACK

Drinks

Prohibition Sweet Tea

Brewed tea, lemonade, Tito's vodka, simple

\$9

Shack Sangria

Brandy, wine, apple, blackberry, citrus

\$7

Sparkling Raspberry Smash

non-alcoholic

Fresh mint, lemonade, seltzer, raspberry purée

\$6

Appetizers

Fried Green Tomatoes

vegetarian

Chipotle aioli, cilantro, lemon zest

\$8

Grit Fritters

Bacon, cheese, roasted red pepper jam

\$8

Chicken Wings

Dry rubbed, smoked and fried crispy, ranch

\$12



presented by Milwaukee Downtown



Drinks

Berens Old Fashioned

berens brandy | bitters | cherry | orange | soda
\$7.5

Beet Gin & Tonic

beet juice | las californas gin | tonic
\$8

Ginger Snap

vodka | intense ginger | molasses | ginger beer
\$7.5

Espresso Martini

vodka | espresso | kahlua
\$10

Aperol Spritz

non-alcoholic
aperol | pom | cranberry | rosemary | soda
\$7.5

Appetizers

Butter Burger Sliders

brioche bun | beef patty | dijon | mayo |
pickle | caramelized onions
\$8

Cheese Curd Trio

vegetarian
garlic breaded | dill pickled | jalapeno cheddar |
cajun ranch
\$8

Rosemary Pork Schnitzel Sliders

brioche bun | schnitzel | house made slaw
\$8

Social Wings

can be made gluten-free
5 wings | social signature buffalo honey mustard
sauce | celery | carrots | ranch
\$8



presented by Milwaukee Downtown



Drinks

Espresso Martini

Ketel One Vodka, Mr Black, Nomad Cold Brew

\$12

Peach Old Fashioned

Four Roses Bourbon, Peach Roses, Bitters,
Cherry, Orange, Soda

\$11

Pool Boy

Mijenta Blanco, Prosecco,
Fever Tree Grapefruit, Soda, Orange

\$11

Blood Orange Nada-rita

non-alcoholic

Blood Orange, Lime, Lemonade, Squirt

\$7

Appetizers

Cauli Bites

vegan

House-battered cauliflower, scallion,
Buffalo or Korean. Served with ranch

\$7

Pulled Pork Sliders

Seared pulled pork, coleslaw, fried onion strings,
BBQ sauce, mustard, pickles

\$12

Korean Popcorn Chicken

Tempura-battered chicken,
sweet n' spicy Korean sauce, scallion, sesame,
served on a bed of cilantro lime rice

\$9

Famous Wings

Six-piece baked, grilled or fried
with choice of sauce

\$8



presented by Milwaukee Downtown

Tropic

Drinks

Marley Margarita

Mango Margarita with an island twist of Tajín around rim of cup, can also be made virgin.

\$12

Rum Punch

Made fresh in house with flavors consisting of mango, pineapple, lime juice, and a couple secret Jamaican products that make it one-of-a-kind, can also come virgin.

\$13

Prickly Pear Paloma

Our signature Paloma, vibrant pink color and sweetness of Prickly Pear, topped off with a Jamaican sparkling grapefruit soda, can also be made virgin.

\$12

Litty Lemon Drop

Housemade lemonade, with Vodka, shaken and strained into a chilled martini glass with a yellow sugar rim, can also be made virgin.

\$14

Jamaican Old Fashioned, The E.P.

Muddled orange, cherry, and sugar cube and a special secret Jamaican ingredient, Jack Daniels, and topped with our famous Jamaican Ginger Beer.

\$12

Treasure Beach

non-alcoholic

Our most popular frozen drink. Mango-based drink with swirls of strawberry throughout and topped with two candy peach rings.

\$8

Rum Punch

non-alcoholic

Made fresh in house with flavors consisting of pineapple, mango, lime juice, and special Jamaican ingredients.

\$7

Appetizers

Spinach Dip

vegetarian

Creamy, cheesy and delicious, served with Jamaican coco bread.

\$11

Garlic Cheese Curds

Golden, bite-sized cheese curds garlic battered and fried to perfection. A must-try for cheese lovers!

\$7

Beef Patty or Curry Chicken Patty

Spicy minced beef or curry chicken filling wrapped in a flaky pastry and crispy baked. It's a classic Jamaican snack!

\$6

Crispy Vegan Dumplings

vegan

Carrot, cabbage, mushrooms fried crispy in vegetable oil and served with sweet chili dipping sauce.

\$11

Sausage & Pepperoni Pizza

Thin crust pizza with extra-large sausage, crispy pepperoni and our signature pizza seasoning.

\$13



presented by Milwaukee Downtown



Drinks

Wisco Old Fashioned

Christian Brothers Brandy, orange, maraschino cherry, sugar, Angostura bitters, soda.

\$5

Southern Hospitality Mimosa

Silvergate Blue Ridge Bubbly, peach, pineapple.

\$5

Tupelo Honey Margarita

Tupelo Honey liqueur, house made sour mix, Sauza Hacienda Silver tequila, chili salt rim.

\$5

Turmeric Ginger Tonic

non-alcoholic

Ginger, turmeric, honey, lime, black pepper, soda.

\$3

Appetizers

Mini Classic Chicken & Waffle

Boneless honey dusted fried chicken thigh, fluffy buttermilk waffle, powdered sugar, whipped butter.

\$5

Mini Sweet & Spicy Chicken & Waffle

Sriracha honey glazed boneless fried chicken thigh, fluffy buttermilk waffle, cilantro.

\$5

Mini Asheville Hot Mac-n-Cheese Waffle

Spicy dusted boneless fried chicken thigh, mac-n-cheese topped fluffy buttermilk waffle, buttermilk ranch, pickles, chives.

\$5

Famous Fried Green Tomatoes

vegetarian

Panko-crusted fried green tomatoes, stone-ground goat cheese grits, roasted red pepper coulis, basil.

\$5

Southern Fried Okra

vegetarian

Crispy, golden-brown okra served with spicy Bama firecracker sauce.

\$5



presented by Milwaukee Downtown



Drinks

Ward's Classic Old Fashioned

Ward's Barrel Aged Bourbon,
House Old Fashioned Mix

\$9

Maple Whiskey Sour

Ward's Barrel Pick, Sour Mix, Maple

\$9

A-Lina's LemonDrop

Vodka Martini Secret Recipe

\$8

Foxtown Beer

Foxtown Lager, Foxtown Amber

\$4

House Wine

Chardonnay, Pinot Grigio, Riesling,
Cabernet, Merlot

\$7

Cosmo

non-alcoholic

Seedlip Citrus, Cranberry, Lime Juice

\$8

Appetizers

Ward's House Made Chicken Bites

Choice of sauce: Buffalo, BBQ, Garlic Parm

\$12

Bacon Wrapped Prime Rib

gluten-free

Bacon Wrapped Prime Rib Bites

\$9

Ahi Tuna Tartare

Raw Ahi Tuna, Cucumber, Avocado, Soy Glaze

\$19

Truffle Fries

French Fries, Parmesan Cheese, Black Truffle Oil

\$10

Bruschetta

Tomatoes, Garlic, Balsamic, Buffalo Mozzarella

\$11



presented by Milwaukee Downtown