

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