



February 23 – 27, 2026

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

Downtown Milwaukee's invitation to sip and sample is back!
Feed your craving for variety by enjoying specially priced apps, mixers,
brews, wines, and spirit-free drinks from over 30 participating locations.

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



TasteToastMKE.com

414-220-4700 ♦    ♦ #tastetoastmke

WIN \$200 IN GIFT CARDS!

Complete a Taste & Toast survey following your experience and be entered to win \$200 in downtown dining gift cards.

Four winners will be drawn. Just visit www.TasteToastMKE.com and complete the survey by Wednesday, March 4, 2026.

avli

INSPIRED GREEK

Drinks

A-Gouri

vodka, cucumber, simple syrup, lime

\$7

Honey, I'm Lit

blanco tequila, lime, honey, Fever Tree yuzu soda

\$8

Right Place, Wrong Time

bourbon, apple, baking spice, lime, ginger beer

\$8

Giannis Palmer

Non-alcoholic

Greek mountain tea, lemon, honey

\$8

Summer In The Winter

Non-alcoholic

blackberry, sumac, cinnamon, lemon,
Fever Tree ginger ale

\$6

Appetizers

Spread Trio

hummus, tzatziki, tirokafteri, served
with pita bread

\$7

(can be made GF with GF pita +\$2)

Graviera Fries

vegetarian, gluten-free

shoestring fries, graviera, spicy thyme mayo,
Greek oregano, sea salt

\$5

Spanakopita

vegetarian

spinach, feta, filo, dill yogurt

\$3/each

Mini Souvlaki

gluten-free

chicken or shrimp skewer, ladolemono

\$8

Zucchini Chips

vegan, gluten-free, dairy-free

garlic dip

\$4



presented by Milwaukee Downtown

SAINT

THE
ARTS
HOTEL

KATE

Drinks

Spare Pear

Absolut Pear Vodka, St-Germain Elderflower,
Cinnamon, Honey, Lemon, Orange Bitters

\$15

Lavish Twist

Lavender Infused Skyy Vodka, Lillet Blanc,
Lemon, Honey, Orange Bitters

\$14

FauxLoma

Non-Alcoholic

Seedlip, Giffard's NA Pomplemousse,
Lime, Grapefruit

\$12

Appetizers

Catelina's Oven Roasted Meatballs

Marinara Sauce, Smoked Provolone, Olive Oil

\$9

Wisconsin Burrata

vegetarian

Tomato Jam, Ciabatta, Extra Virgin Olive Oil

\$8

California Roll

Crab Salad, Cucumber, Avocado,
Toasted Sesame Seed

\$14



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BLUE KITCHEN & TEQUILARIA BAT

Drinks

Blue Bat Margarita

Nosotros blanco, Flor de Azar orange,
fresh lime juice, salt, syrup

\$8

Pretty Perfect Paloma

Tequila, lime, salt, sugar, Jarrito's grapefruit soda

\$7

Rosemary-Hibiscus Fizz

Non-alcoholic

Rosemary & hibiscus syrup, lemon, ginger beer

\$5

Appetizers

Street Corn

vegetarian without bacon

Corn on the cob, beer aioli, cotija cheese,
bat dust (house spice blend), bacon

\$5

Brussels Sprouts

vegetarian, nut allergen

Fried brussels sprouts, lime juice, pecans,
dried mango, chipotle aioli

\$5

Calamari

Fried calamari, garlic aioli, cocktail sauce

\$10



presented by Milwaukee Downtown



Drinks

Wisconsin Old Fashioned

North Brandy, Orange Bitters, Simple Syrup,
Orange, Cherry (*Made Sweet or Sour*)

\$5

Basil Gimlet

Guided Trail Gin, Lime, Basil Simple Syrup

\$7

Patio Pounder

Red Cabin Bourbon, Lime, Sprite, Cranberry Juice

\$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, & Gochujang Marinated Yellowfin
Tuna, Mango, Cucumber, Scallion, & Sesame
Served with Crispy Wonton Chips

\$15

Fries & Aioli

vegetarian, gluten-free, vegan upon request

Housemade Garlic Aioli, Parmesan & Chive

\$8

Smoked Trout Spread

gluten-free upon request

Silver Moon Springs Smoked Trout,
Kewpie Mayo, Whole Grain Mustard, Citrus,
Chive & Pumpernickel Crostini

\$14



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Drinks

Mojito

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

\$6.50

Cubanitas Margarita

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

\$6

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
\$5.50

Bacardi Cuatro
\$5.75

Planter's Punch

Non-alcoholic

Pineapple juice, orange juice and grenadine.

\$5

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.

\$11.50

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

\$8



presented by Milwaukee Downtown

The Edison

KITCHEN &
COCKTAILS

Drinks

Edison Old Fashioned

Larceny Small Batch bourbon, Maker's Mark, burnt butterscotch demerara, Bittercube Trinity and Blackstrap Bitters, orange essence

\$9

Sangria

Cabernet Sauvignon, Merlot, cognac, triple sec, simple syrup, fresh orange, and lime juice

\$10

Blackberry Bramble

Gray Whale gin, blackberry puree, cinnamon syrup, lemon, fresh mint

\$10

NY Sour

Non-alcoholic

Spiritless Kentucky 74 bourbon, peppercorn sour, Leitz Eins Zwei Zero pinot noir float

\$8

Appetizers

Onion Rings

vegetarian

Beer battered, Calabrian chili aioli

\$5

Fingerling Potatoes

vegetarian

Fried onion & garlic, herbs, Manchego creme fraiche

\$10

Pigs in a Blanket

nut allergy

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

\$10



presented by Milwaukee Downtown



ELECTRIC LIME

Drinks

Margarita

joven tequila lime + agave

*like it spicy? we got you!

\$6

Paloma

joven tequila, lime grapefruit,
hibiscus salt + squirt

\$6

Verdita

joven tequila, orange liqueur mint, lime,
cilantro, jalapeño pineapple + agave

\$6

Virgin Rita

Non-alcoholic

orange juice, lime agave syrup + seltzer

\$6

Appetizers

Salsa Flight

verde, pina, aguacate*, arbol, escabeche

served with house made tortilla chips

*avocado

\$6

Guacamole

avocado, red onion, jalapeño,
tomato, salt, cilantro + fresh lime

served with house made tortilla chips

made fresh to order

\$6

Queso

queso cheese + jalapeño

served with house made tortilla chips

\$6

Street Corn

grilled, served on the cob with
mayo queso cotija*, lime + chili powder

*or cup with house made tortilla chips

\$6



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ELSA'S

ON THE PARK

Drinks

Lemon Drop Martini

Smirnoff citrus, Elsa's citrus sour, lemon twist, sugared rim

\$13

Cosmopolitan Martini

Smirnoff citrus, Cointreau, cranberry juice, Elsa's citrus sour

\$13

Espresso Martini

Smirnoff, Kahlua, Baileys Irish Cream, espresso

\$13

Sidecar Martini

Korbel, Cointreau, Elsa's citrus sour, sugared rim

\$13

Pear Elderflower Sparkler Mocktail

Non-alcoholic

pear and elderflower syrup, lemon juice, sparkling water

\$6

Appetizers

8" Pizza

Choose from our 8 options

\$6

Just Broccoli

Blanched, seasoned, oiled and heated; served with a tasty sauce on the side, a mini version

\$5

Water Chestnuts

Marinated and wrapped in thick Nueske's bacon, served on cucumber and radish slices with a side of honey

5 for \$6

Shrimp Cocktail

Chilled jumbo shrimp, peeled and de-veined, served with a tangy cocktail sauce and lemon

3 for \$10



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EST. *The* 2016
EXPLORIM
BREW PUB
MILWAUKEE, WI



Drinks

Barrel Aged Old Fashioned

Our house mix made with our special selection of bitters, barrel-aged to perfection. Served as a press over ice and garnished with an orange and cherry; or request neat over big cubes.

\$8

Mimosa Flight

A delicious sampler that includes Blackberry, Pineapple-Mango and Strawberry varieties.

\$8

The Llama Non-alcoholic

Like a Mule but cuter...Lime, club soda, ginger beer, and a lime.

\$5

Appetizers

Reuben Bombs

gluten-free

All of the ingredients of a classic Reuben sandwich, rolled into a ball, coated in panko and deep fried.

\$6

Traditional Wings

gluten-free

Half pound of jumbo wings, brined overnight, then fried crispy. Served naked or with your choice of 1 sauce.

\$6

Curry Fries

gluten-free, vegan without aioli

Thick cut fries tossed in our special curry spice blend and served with garlic aioli.

\$5



presented by Milwaukee Downtown

fourchild.™

Drinks

Slushee

cherry coke or paloma
\$7

Craft Draft Beer

choice of craft beer
\$5

Miller High Life

champagne of beers
\$2

Glass of Wine

house red, white or sparkling
\$7

Anejo Old- Fashioned

anejo tequila, cinnamon simple syrup,
orange bitters
\$9

N/A Aperol Spritz

Non-alcoholic

n/a aperol, simple syrup, orange, soda
\$7

N/A Mai Thai

Non-alcoholic

lime, orange, n/a orgeat, n/a bitters
\$7

Appetizers

Build Your Own Pizza

gluten-free available upon request *

cheese pizza
\$10

*\$14 gluten-free
additional toppings \$2 each

Traditional Wings

buffalo, bbq, thai-chili, garlic-parm,
honey sriracha or house dry rub
\$1 each

Spinach + Artichoke Dip

vegetarian, gluten-free
melty cheese curds, tortilla chips
\$11

Chopped Cheese Spring Rolls

beer-braised onions, grilled steak,
four cheese blend, giardiniera
\$6

Housemade Mac n' Cheese Bites

regular or jalapeño-bacon,
served with marinara
\$6



presented by Milwaukee Downtown



Drinks

OG Tub

Bombay Gin, elderflower liqueur, simple syrup, grapefruit bitters

\$10

Brown-Eyed Woman

Elijah Craig whiskey, cherry rose syrup, lemon juice, topped with prosecco

\$12

Clairita

Milagro tequila, orange curaçao, simple syrup, fresh lime juice

\$10

Pepperoncini Martini

Tito's vodka, dry vermouth, pepperoncini brine, cracked pepper and drop of olive oil

\$11

Foy's Gin and House Tonic

Nolet's Gin with house tonic (*tonic made with central American fever tree bark, lemongrass, lime, and simple syrup, seltzer*)

\$10

No-groni

Non-alcoholic

Lyre's dry spirit-free gin, Lyres orange curaçao, Pathfinder hemp and root

\$9

Spritz Tease

Non-alcoholic

Ritual gin alt, Mionetto "aperitivo", grapefruit juice, rhubarb bitters, seltzer

\$9

Appetizers

Snack Trio #1

cheddar cheese
pepperoncini
cajun trail mix

\$2

Snack Trio #2

gouda cheese
mixed nuts
cornichons

\$2

Snack Trio #3

pepper jack cheese
olive medley
kettle chips

\$2



presented by Milwaukee Downtown

established 1990

The **KNICK**

Drinks

Honey Bourbon Punch

Bourbon, Honey Simple Syrup, Triple Sec,
Lemon Juice & Orange Juice, Topped with Seltzer
and Served on the Rocks

\$5

Ginger Cosmo

Vodka, Triple Sec, Ginger Syrup, Cranberry Juice,
Fresh Lemon Served Up in a Chilled Martini Glass

\$5

Sparkling Pomegranate Collins

Non-alcoholic

Pomegranate Syrup, Fresh Lemon, Lemongrass
Simple Syrup, Seltzer Served in a Collins Glass

\$3

(Make it a cocktail and add vodka for \$2)

Appetizers

Sesame Hoisin Pork Sliders

Slow Roasted Pork Belly, Sesame-Hoisin Sauce,
Pickled Veggies, Slider Buns

\$6

Nashville Hot Wings

Hot Honey Glazed Wings, Pickled Red Onion,
Dill Pickle Ranch

\$6

Spicy Red Pepper Hummus

vegetarian

Roasted Red Pepper & Harissa Hummus,
Fried Chickpea, Pita, Carrot & Celery

\$6



presented by Milwaukee Downtown



Las Gardenias

Mexican Cuisine

Drinks

Smoky Paloma

Mezcal, grapefruit, lime

\$6

Spicy Tequila Sunrise

Tequila, orange juice, jalapeño, grenadine

\$6

La Rosa

Non-alcoholic

Sans Junipre gin, rose syrup, lime

\$6

Appetizers

Croquetas de Papa

vegetarian

Potato and cheese croquettes with chipotle mayo

\$6

Platanitos Fritos

vegetarian/vegan

Fried plantain with slaw

\$6

Pork Burrito

Slow-cooked pork in guajillo sauce with beans
and a side of green sauce

\$6



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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

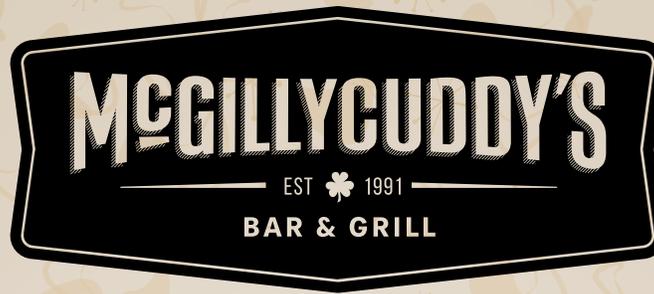
Spicy Tuna Poke

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

\$12



presented by Milwaukee Downtown



Drinks

Irish Lemonade

Jameson Whiskey, Bitters, Lemonade,
Ginger Beer, Fresh Mint.

\$5

Irish Mule

Jameson Whiskey, Ginger Beer, Fresh Lime.

\$5

Irish Old Fashioned

Jameson Whiskey, Orange Bitters, Sour or Sweet.

\$7

Irish Margarita

Jameson Whiskey, Cointreau,
Simple Syrup, Lime Juice.

\$7

Cranberry Ginger Fizz

Non-alcoholic

Ginger Beer, Cranberry Juice, Fresh Lime.

\$3

Appetizers

Reuben Rolls

Corned Beef, Sauerkraut,
Swiss Cheese in a Wonton, Fried.

\$7

Irish Tacos

Guinness-Braised Corned Beef, Caramelized
Onions, Swiss Cheese, Cabbage Mix on Soft Shells.

\$9

Reuben Sandwich Sliders

Guinness-Braised Corned Beef, Swiss Cheese,
Cabbage Mix, Thousand Island on Rye.

\$9

Irish Burger Sliders

Beef Patty topped with Braised Corned Beef,
Swiss Cheese, Cabbage Mix.

\$9

Small Caesar Salad

vegetarian

Romaine, Croutons, Parmesan Cheese,
Caesar Dressing.

\$5



presented by Milwaukee Downtown



Drinks

Merriment Manhattan

rye whiskey, carpano antica, amaro, angostura & orange bitters

\$7

Espresso Martini

chocolate & vanilla vodka, espresso liqueur, cold brew

\$7

Let's Get Ready to Bramble

fords gin, blackberry honey, creme de cassis

\$6

Passion Fruit Margarita Slushee

tequila, passion fruit purée, sour, lime

\$5

Tap Beer

14 beers to choose from!

\$5

Trudy's Amaretto Sour

Non-alcoholic

amaretti syrup, sour, cherry, orange juice

\$5

Blackberry Mule

Non-alcoholic

blackberry honey, lime, ginger beer

\$5

Appetizers

Naan-chos

garlic pita chips, cashews, chicken tiki marsala, cilantro yogurt, jalapeños, pickled vegetables

\$12

Merriment Burger

smash wagyu patty, american cheese, applewood bacon, house pickles, social sauce, homemade milk bun & fries

\$14

Fried Brussels Sprouts

*vegetarian,
can be made gluten sensitive upon request*

pie crust, pecans, wildflower honey, thyme-creme fraiche

\$8

Cast Iron Curds

vegetarian

chopped wisconsin cheese curds, fontina, herbed breadcrumbs, pickled peppers, sourdough toast

\$9

Traditional Wings

house made buffalo or bbq with ranch or blue cheese

\$1 each



presented by Milwaukee Downtown



mo's IRISH pub

Drinks

Marry Me Margarita

Strawberry Margarita garnished with a strawberry and a ring!

\$10

French Kiss

Champagne cocktail with gin, strawberry puree, lemon juice, and simple syrup.

\$10

Love Potion

Vanilla Vodka, Baileys Irish Cream, creme de cacao and raspberry.

\$10

Heart Breaker Mocktail

Non-alcoholic

Raspberry, strawberry, Sprite, soda, & mint!

\$6

Appetizers

Wisconsin Cheese Curds

vegetarian

Harp Beer Battered White Cheddar Cheese Curds served with Buttermilk Ranch Dressing.

\$7

Spinach Dip

vegetarian, gluten-free

A creamy mixture of spinach, artichoke, roasted garlic and parmesan cheese.

Topped with diced tomatoes and served with warm tortilla chips.

\$8

1/2 Mo's Reuben

Slow-cooked corned beef topped with sauerkraut, thousand island dressing and Swiss cheese on grilled marble rye. Served with French fries.

\$9

McDippin'

Two hand-pressed burger patties topped with American cheese on a toasted bun cut in four and served with Mo's 4-Cheese Dipping Sauce.

\$10



presented by Milwaukee Downtown

Mo's



A Place for Steaks

Drinks

Classic Old Fashioned

Maker's Mark 46 Cask Strength, Brown Sugar Simple Syrup, Orange bitters, Angostura bitters, Luxardo Cherries

\$16

Villa San Giovanni Pinot Grigio

\$7

Justin Cabernet

\$10

Dirty Martini

\$16

N/A Mule

Non-alcoholic

\$10

Appetizers

Bruschetta

gluten-free

Grape Tomato, Fresh Basil & Sliced Buffalo Mozzarella Topped with a Balsamic Glaze

\$12

Meatballs

\$15

Calamari & Rock Shrimp

Fried with Red Bell Peppers & Jalapeños, Topped with Scallions, Sweet & Sour Kung Pow Glaze & Spicy Citrus Sauce

\$16



presented by Milwaukee Downtown

MOTOR[®]

Drinks

Third Space Marquette Golden Ale

\$6

Third Space Happy Place Pale Ale

\$6

Tres Agaves Mezcal Margarita

Classic Margarita featuring 400 Conejos Mezcal

\$10

Brandy Old Fashioned

A Wisconsin Classic

\$6

Harley-Davidson Road King Pilsner

Non-alcoholic

Wisconsin Brewing Company's officially licensed Harley-Davidson Road King premium non-alcoholic (NA) beer

\$6

N/A Blackberry Bramble

Non-alcoholic

Club Soda, Lemonade and Blackberry Syrup

\$4

Appetizers

Korean BBQ Brisket Burnt Ends

Cubed smoked brisket coated in sweet Korean style BBQ sauce and smoked, served with Alabama white sauce for dipping

\$11

Smoked Salmon Dip & Chips

Chilled smoked salmon dip served with our house BBQ chips

\$9

Smokehouse Meatballs

2 House smoked beef & pork meatballs covered in BBQ sauce

\$7

Crawfish Cake with Remoulade

Seared crawfish cake served with spicy remoulade and pepper herb salad

\$7

Smoky Baba Ghanoush

vegetarian

Smoked eggplant & sesame dip served with grilled flatbread for dipping

\$6



presented by Milwaukee Downtown

Oggie's

KITCHEN
& BAR

Drinks

Blackberry Paloma

El Jimador Tequila, Blackberry Liqueur, Lime Juice, Grapefruit Juice

\$6

Pickle Me This

Ketel One Vodka, Olive Juice, Pickle Juice, Cocchi Americano

\$8

Cream City Gold

Drink Wisconsingly Brandy, Oak City Amaretto, Aquafaba, Blackstrap Bitters, Lemon Juice

\$9

Blueberry No-Jito

Non-alcoholic

Lyre's Non-Alcoholic White Rum, Fresh Mint, Lime Juice, Blueberry Puree

\$6

Appetizers

Wild Mushroom Crostini

vegetarian

Chef's selection of mushrooms with fontina cheese and Tuscan toast

\$9

Caramelized Brussels Sprouts

vegan, gluten-free

Lemon & fried garlic

\$9

Red Pepper Hummus

vegan

Crudites, grilled naan, EVOO

\$9

Thai Cauliflower Bites

vegetarian

Battered and tossed in garlic sweet chili sauce

\$9



presented by Milwaukee Downtown

OLD GERMAN
BEER HALL

MILWAUKEE, WISCONSIN



Drinks

Radler

0.5L HB Original Lager with lemon lime soda

\$7

Diesel

0.5L HB Original Lager with cola

\$7

Glühwein

6oz Warm spiced red wine

\$6

Apfelschorle

Non-alcoholic

Apple juice and sparkling water

\$6

NA Radler

Non-alcoholic

NA beer with lemon lime soda

\$8

Appetizers

Drunken Pretzel

Pretzel bites, fried cheese curds, and
Usinger smoked brat bites with beer cheese
and side of Sauerkraut

\$18

3 Brat Chili Plate

Our award-winning chili served with
Swiss cheese, side of Sauerkraut, and
potato pancake dippers

\$18

Schnitzel Special

Chicken or pork Schnitzel over Rotkraut
and Spätzle, with mushroom gravy

\$18



presented by Milwaukee Downtown

ONESTO

I T A L I A N

Drinks

Castellani, Pinot Grigio

Veneto Italy
\$9

Castello di Querceto, Chianti Classico

Tuscany
\$9

Pertinace, Nebbiolo DOC

Langhe
\$13

Ghia Berry Spritz

Ghia Apéritif, Lyre's Classico N/A
Sparkling, Soda Water
\$14

Appetizers

Burrata

vegan, gluten-free, vegetarian
Calabrian chili honey, fig mostarda,
Marcona almonds
\$11

Pork Belly

gluten-free
honey agrodolce
\$15

Bruschetta

vegetarian
heirloom tomatoes, whipped Italian cheese, basil
\$6



presented by Milwaukee Downtown



Drinks

Red Rock Espresso Martini

Vodka, Mr. Black coffee liqueur, cold brew, and simple syrup. Smooth, rich, and perfectly balanced.

\$7

Blackberry Mule

Vodka, ginger beer, blackberry syrup, and fresh lime. Bright, crisp, and lightly sweet.

\$7

Old Fashioned

Jack Daniel's, muddled orange and cherry, and bitters. Available sweet or sour.

\$7

Cranberry Ginger Fizz

Non-alcoholic

Ginger ale, cranberry juice, and fresh lime. Light, refreshing, and alcohol-free.

\$5

Appetizers

Sliders

Choice of pulled pork, brisket, or buffalo chicken on soft slider buns.

\$9

Cheeseburger Rolls

Egg-roll wrappers filled with seasoned ground beef, bacon, and American cheddar, with tomatoes, caramelized onions, pickles, and thousand island dressing.

\$7

Cauliflower Bites

vegetarian

Battered and deep-fried cauliflower tossed in your choice of sauce, served with ranch.

\$7

Loaded Mini Mac

Creamy garlic cheese sauce with mozzarella, cheddar, parmesan, and American cheese. Your choice of brisket, pulled pork, or chicken, topped with green onions.

\$9 *with protein*

\$5 *without protein*



presented by Milwaukee Downtown

SMOKE SHACK

Drinks

Maple Pecan Old Fashioned

\$10

Bourbon Cider Smash

\$10

Smoked Pineapple Margarita

\$8

The Paloma

\$8

Leap'N Lemonade

\$8

Dang Cherry Soda

Non-alcoholic

\$2

Shirley Temple (kiddy cocktail)

Non-alcoholic

\$3

Appetizers

Burnt Ends Cheese Dip

Burnt Ends Cheese Dip Spread
w/Crostini & Green Onion

\$8

Texas Pork Sliders

2 Texas Pork Sliders w/side of Coleslaw

\$8

Fried Green Tomatoes

vegetarian

3pc Fried Green Tomatoes

\$6



presented by Milwaukee Downtown



Drinks

WI Old Fashioned

Beren's Brandy, Angostura bitters, cherry, orange, sweet soda

\$8

Taste of Tonic

Las Californias Citrus Gin, Lillet Blanc, tonic

\$7

Toast to Vesper

Gin, Vodka, Lillet Blanc, St. Elder, Lemon

\$7

Bayview Breeze

Rum, guava, lime, mint, triple sec, soda

\$7

Badger Blossom

Non-alcoholic

Lavender simple syrup, lemonade, grenadine, soda, thyme

\$5

Appetizers

Hot Honey Chicken Sliders

Crispy fried chicken, sweet-spicy hot honey, crunchy slaw

\$8

Tuna Tartare

tuna, citrus soy dressing, sesame, herbs, and crispy crunch

\$8

Brussels Sprouts

vegan, vegetarian, gluten-free

Fried brussels, soy glaze

\$7

Bacon Bao Buns

Crispy bacon, fluffy bao buns, tangy slaw, sweet-savory sauce.

\$7



presented by Milwaukee Downtown



Drinks

ginger snap

basil hayden bourbon, allspice dram, ginger syrup,
Jamaican bitter blend, candied ginger

\$15

trix are for kids

Spicy

mezcal, mango habanero shrub, montenegro,
mango liqueur, AA roasted carrot juice,
mole bitters

\$14

dirty martini

vodka or gin

\$9

glass of wine

house red, white, sparkling or rosé

\$9

blue morpho

Non-alcoholic

butterfly pea flower tea, elderflower, honey, lemon

\$9

NA sparkling riesling

Non-alcoholic

\$9

Appetizers

oysters on the half shell

oysters with house mignonette

\$2 per oyster

tuna crispy rice

nori, cucumbers, yuzu kosho, chatchini

\$19

potholes

lobster, crab, garlic herb butter, sourdough

\$19

green goddess hummus*

*vegetarian, *gluten-free upon request*

tarragon goat cheese, pickled peppers + red onion,
hazelnut, saba, garlic herb naan

\$10

fish fry bites

parmesan tempura, tartar sauce, lemon

\$6



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TRE RIVALI

RESTAURANT BAR PROVISIONS

Drinks

Barreled & Berried

Traveler whiskey, Angostura bitters,
smoked cranberry cordial, atomized Laphroaig

\$12

Dancing Dahlia

Hendrick's gin, apricot liqueur, lemon juice,
mint cordial, pomegranate masala chai molasses,
Sauvignon Blanc, Cabernet Sauvignon

\$12

Intrepid Traveler

Non-alcoholic

Chai, coconut water, cranberry, grapefruit,
lemon, cinnamon cordial

\$10

Shareables

Hummus

olive tapenade, pita

\$10

Ajvar

Balkan roasted pepper & eggplant spread,
Aleppo, feta, pita

\$10

Whipped Feta

roasted grapes, za'atar oil, pistachio,
pomegranate, mint, pita

\$10

Baked Halloumi Cheese

honey, charred orange cheeks,
pickled apricot, pistachio, za'atar

\$14



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Drinks

The Mindful Martini

Gin, honey lemon sour, matcha
\$6.50

Blood Orange Margarita

Tequila, triple sec, blood orange puree, sour mix,
rosemary salt rim
\$6.50

Farm Fresh Matcha Lemonade

Non-alcoholic

Our house-made lemonade elevated with the
bright, fresh flavor of matcha.
\$3.50

Appetizers

Mini Classic Chicken & Waffle

Fluffy buttermilk waffle topped with crispy,
honey-dusted, fried chicken, powdered sugar,
whipped butter, & syrup.
\$5

Mini Sriracha Honey Chicken & Waffle

Fluffy buttermilk waffle topped with fried chicken
tossed in our sweet & spicy sriracha honey sauce.
Garnished with fresh cilantro.
\$6

Mini Life's a Peach Chicken & Waffle

Fluffy buttermilk waffle topped with crispy fried
chicken, warm peach compote, & spiced pecans.
Garnished with whipped cream.
\$6



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upper
bar

Drinks

Chocolate Covered Strawberries

Espolon Blanco, Baileys Chocolate, Simple Syrup,
Muddled Strawberries, Bitters, Prosecco

\$13

From Me To You

Skyy Citron, Lime Juice, Basil Mint Syrup,
Muddled Raspberries, Rose

\$13

No Reservation

Myers Rum, Aperol, Giffard Banane,
Chocolate Bitters

\$13

A Little Sour About It

Makers Mark, Lemon Juice, Simple Syrup, Merlot

\$13

Blackberry Basil Mule

Non-alcoholic

Blackberry, Basil, Mint, Lime, Ginger Beer

\$13

Appetizers

Cheese & Charcuterie

chef selection of three artisan cheeses and
two cured meats, house made jam,
pickled vegetable, mustard, crackers

\$16.5

Smoked Chicken Wings

Bourbon Glaze, Roasted Sesame Seeds

\$15

Margherita Flatbread

vegetarian

Tomato Sauce, Fresh Mozzarella, Cherry Tomato,
Parmesan, Fresh Basil, Olive Oil

\$14



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Drinks

Ward's Classic Old Fashioned

Ward's Barrel Aged Bourbon,
House Old Fashioned Mix

\$9

Buffalo Trace Old Fashioned

Buffalo Trace, House Old Fashioned Mix
Sweet | Sour | Press | Water

\$9

Espresso Martini

Ocean Organic Espresso Vodka,
White Chocolate Liqueur

\$8

BlackBerry Mule

BlackBerry Whiskey, Ginger Beer,
Splash of Lime Juice

\$9

House Wine

\$7

Seventeen Cosmo

Non-alcoholic

Seedlip Botanicals, Cranberry Juice,
Splash of Lime Juice, Sweet and Sour Mix

\$8

Appetizers

Bacon Wrapped Prime Rib Bites

\$9

Ahi Tuna Tartare

\$19

Calamari

\$15

Chicken Bites

Choice of BBQ, Buffalo, Garlic Parmesan or Plain.
Served with Ranch Dressing.

\$12



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Drinks

Espresso Martini

Tito's Vodka, Borghetti Espresso Liqueur,
Nitro Cold Brew Coffee, Simple Syrup

\$7

Winter in the Ward

Tanqueray Gin, Earl Grey Simple Syrup,
Lemon Juice, Agave,
Fee Foam (*Egg White Substitute*)

\$7

Wisco Old Fashioned

Four Roses Bourbon or Korbel Brandy,
Angostura Bitters, Muddled Orange &
Maraschino Cherry, Sugar

\$7

Any Draft Beer or Draft Cider

\$5

Pomegranate Hibiscus Paloma

Non-alcoholic

Lyre's Agave Blanco, Pomegranate Juice,
Hibiscus Simple Syrup, Lime Juice, Sour Soda

\$7

Pear-y Jane Mule

Non-alcoholic, available to adults 21+ only

Looner THC Mixer (10 MG), Pear Syrup,
Lime Juice, Ginger Beer

\$7

Appetizers

Wings

Grilled-Then-Deep Fried, Tossed In Choice Of
Sauce, Served With Ranch Dressing or
Bleu Cheese Dressing

\$7

Cheese Curds

vegetarian

Fried Up Squeaky Clean, Served With
Ranch Dressing & Marinara Sauce

\$7

Fried Pickle Spears

vegetarian

Served With Cajun Ranch Dressing &
Green Goddess Dressing

\$7

Roasted Beet & Goat Cheese Salad

vegetarian

Slow-Roasted Beets, Crumbled Goat Cheese,
Fresh Avocado, Spring Mix, & Toasted Walnuts.
Served with Balsamic Vinaigrette.

\$7



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Your Office

Drinks

Sconnie Old Fashioned

Berens Brandy, Angostura bitters, simple syrup, orange, and fancy cherries served sweet

\$6.50

Water Cooler

Rehorst, citrus honey vodka, fresh lemon, and a blast of Mountain Berry Powerade

\$6.50

Allagash White

Belgian-Style wheat beer on tap

\$5

The Intern

Non-alcoholic

Pineapple juice, honey, lemon juice, and club soda

\$7

Appetizers

Breakroom Brat Bites

2 Brats cut into shareable bites, served with boss sauce

\$10

The Steakholder Quesadilla

Beef ribeye, tomato, onion, and American cheese folded into a crispy tortilla and cut into 6 pieces

\$12

The Meatless Meeting

Black beans, lettuce, tomato, onion, and chipotle mayo folded into a crispy tortilla and cut into 6 pieces

\$7

Burger Merger

Beef, lettuce, tomato, pickles, American cheese, and house made boss sauce folded into a crispy tortilla and cut into 6 pieces

\$8

Bologna Bonus

5 thick cut fried bologna skewers, served with ketchup

\$10



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