



FIVE NIGHTS OF BOTTLES AND BITES

AT YOUR FAVORITE DOWNTOWN MILWAUKEE BARS & RESTAURANTS

MARCH 2 – 6 | 4-7 PM

VISIT WWW.TASTETOASTMKE.COM FOR MORE INFORMATION.

WIN FOUR ROUNDTRIP TICKETS – OR – \$350 IN GIFT CARDS!

Complete a Taste & Toast survey following your experience and be entered to win our grand prize – four roundtrip tickets to any domestic or international Southwest Airlines destination. Tickets expire on Nov. 21, 2020. Two runners-up will also be drawn and awarded \$350 in downtown dining gift cards. Just visit www.TasteToastMKE.com by March 9, 2020 to be eligible.



Southwest 



APPETIZERS

Buffalo Chicken Eggrolls

chopped buffalo chicken and cheddar cheese
with ranch or bleu cheese

— \$5 —

#Bombsquad Nachos*

house-made chips, cheddar cheese sauce,
jalapeños, black beans, pickled onions

— \$6 —

AJ Bombers Sliders*

choice of Milwaukee, Medusa, AJ or
Black Bean style

— \$2 each —

Fresh Wisconsin Cheddar Cheese Curds*

fried, served with chipotle ranch

— \$4 —

*menu includes a vegetarian option

COCKTAILS

Mini Bloody Bomber

Bombers' Secret Bloody Mary recipe with
two cheese curds and bacon

— \$5 —

(add a Miller shorty — \$1)

Caramel White Russian

our house-made custard, vodka, Kahlua and
house-made salted caramel syrup

— \$6 —

Handsome Peach

Three Olives peach vodka, pineapple juice,
lime juice, sparkling wine

— \$5 —

NON-ALCOHOLIC

Lemon Thyme Soda

house-made lemon thyme syrup,
muddled lemon, press

— \$3 —

(add a shot of Elijah Craig bourbon — \$2)

Red Alert

Mountain Dew, grenadine

— \$2 —



APPETIZERS

Hummus Trio*

roasted beet, spicy carrot, everything bagel, pita, carrots

— \$5 —

Margarita Flatbread*

fresh mozzarella, pesto, tomato, balsamic reduction

— \$6 —

Milwaukee Pretzel Company Pretzel*

house-made beer cheese, whole grain honey mustard

— \$5 —

Honey Garlic Wings

bleu cheese, carrots, celery

— \$6 —

*menu includes a vegetarian option

COCKTAILS

Cherry Mimosa

house-made cherry liqueur, prosecco

— \$5 —

Apple Old Fashioned

apple-infused Four Roses bourbon, bitters, muddled fruit, press

— \$6 —

Cagliari

house-made pineapplecello, juice blend, tropical Red Bull

— \$6 —

Riverhouse Radler

Top Note grapefruit soda, Unshadowed Hefeweizen

— \$4 —

NON-ALCOHOLIC

Mint Limeade

fresh squeezed lime juice, mint simple syrup, soda, mint sprig

— \$3 —

Top Note Grapefruit

ginger beer

— \$2 —





APPETIZERS

Bag o' Chips*

mango and house salsa

— \$5 —

Tuna Poké Nachos

edamame, spicy aioli, wakame, radish, sesame, mango, red onion, cilantro, scallion, tortilla chips

— \$6 —

Fried Brussels Sprouts*

lime, cotija cheese, pecans, dried mango, chipotle aioli

— \$5 —

Milwaukee Street Corn

Pabst aioli, cotija cheese, bat dust, Nueske's bacon

— \$5 —

*menu includes a vegetarian option

COCKTAILS

House 'Rita

El Charro reposado, fresh lime juice, simple syrup

— \$4 —

Paloma

choice of Xicaru mezcal or Herradura silver tequila, fresh lime juice, fresh grapefruit juice, dash of salt, Jarritos grapefruit soda

— \$5 —

Mexican Beer

choice of Pacifico, Modelo, Victoria, or Estrella Jalisco

— \$2 —

Wine Pour

choice of Tembo pinot noir or Matthew Fritz chardonnay

— \$5 —

NON-ALCOHOLIC

House-made Strawberry Aqua Fresca

— \$2 —

Jarritos Grapefruit Soda

— \$2 —



EST 2017
CANTINA
MILWAUKEE
TEQUILA & TACO BAR

APPETIZERS

Chicken Wings

Small plate of shareable chicken wings with choice of Cajun lime dry rub, sweet chipotle sauce, coyote hot BBQ sauce, or buffalo sauce.

1 sauce per order

— \$5 —

Cantina Quesadilla*

Grilled quesadilla stuffed with our homemade queso sauce and Pico de Gallo.

— \$5 —

(add adobo marinated chicken — \$2)

Wisconsin Curds*

Wisconsin white cheddar cheese curds served with ranch.

— \$5 —

*menu includes a vegetarian option

COCKTAILS

Local Old Fashioned

Premium brandy, muddled cherry and orange, simple syrup, and Angostura bitters topped with press.

— \$6 —

Blue Pineapple Margarita

Premium tequila, blue curacao, and pineapple juice.

— \$6 —

Mojito

Premium rum with fresh mint and our house recipe mojito mix. Order the original, raspberry or pineapple.

— \$5 —

NON-ALCOHOLIC

Cantina Cocktail

A very refreshing 'mocktail' with fresh muddled berries, lemonade and club soda.

— \$3 —

(add raspberry vodka — \$3)





APPETIZERS

Cuban Guacamole & Plantain Chips*

our most famous appetizer!

— \$6 —

Coctel de Mariscos

chilled seafood cocktail: shrimp, scallops,
bell peppers, onion, cucumber, mango, cilantro,
olive oil, lime juice

— \$6 —

Wings

seasoned chicken wings and spicy dipping sauce

— \$5.50 —

*menu includes a vegetarian option

COCKTAILS

Mojito

our #1 selling drink! muddled mint, sugar,
fresh limes and Bacardi rum, topped off with
ice and soda

— \$4.50 —

Planters Punch

Bacardi Anejo Cuatro, Bacardi Limon,
pineapple, orange juice, grenadine

— \$4.50 —

Frozen Daiquiri (any flavor)

Bacardi rum, fruit purée

— \$5 —

NON-ALCOHOLIC

Virgin Piña Colada

coconut purée, pineapple juice, topped
with toasted coconut and cherry

— \$5 —





APPETIZERS

Chicken Legs*

two smoked chicken legs with honey butter

— \$3 —

Smoked Deviled Eggs*

smoked eggs with bacon and jalapeño filling

— \$4 —

Smoked Salmon Dip

smoked salmon, sour cream, chives, toast points

— \$5 —

*menu includes a gluten-free option

COCKTAILS

Chai Old Fashioned

Great Northern rye whiskey,
Twisted Path chai liqueur, bitters, orange

— \$6 —

Ancho Paloma

Morales 100% agave tequila, Ancho Reyes,
Top Note grapefruit soda, lime, simple syrup

— \$6 —

NON-ALCOHOLIC

Handmade Raspberry Lemonade

muddled raspberries, fresh lemon, simple syrup

— \$5 —



EAST KITCHEN & BAR TOWN

APPETIZERS

Mini Crab Hush Puppies

sweet corn, jalapeño, pepper jack, citrus aioli

— \$7 —

Shrimp & Grits

Taleggio grits, blackened shrimp, chorizo cream

— \$7 —

Wisconsin Cheese Curds*

chipotle ranch

— \$6 —

*menu includes a vegetarian option

COCKTAILS

Prickly Pear Margarita

Altos, organic agave, lime, prickly pear

— \$6 —

Bee Is For Blackberry

Aviation, thyme-honey, lemon,
blackberries, bubbles

— \$6 —

Peppered Paloma

Patron, citrus, agave, grapefruit, poblano

— \$6 —

WI Old Fashioned

North 40 brandy, simple syrup,
orange, cherry, bitters

— \$6 —

NON-ALCOHOLIC

Blackberry Thyme Lemonade

blackberry and thyme-infused lemonade

— \$4 —





APPETIZERS

Bacon Wrapped Cheese Curds

Six cheese curds prepared with Leinenkugel beer batter, wrapped in bacon, deep fried, side of homemade ranch dressing

— \$5.99 —

Blackened Shrimp Mango Street Tacos

Blackened shrimp, shredded cabbage, fresh cilantro on two mini flour tortillas, topped with mango salsa and fresh avocado

— \$6.99 —

Pot Roast Plate

Slow-roasted pot roast served on garlic mashed potatoes, topped with Murphy's stout onion gravy and sided with carrots

— \$7.50 —

Avocado Bruschetta Flatbread*

Grilled garlic butter flatbread sided with homemade avocado bruschetta

— \$6.99 —

*menu includes a vegetarian option

COCKTAILS

Flannery's Famous Purple

Three Olives orange vodka, lemonade, splash of grape soda, garnished with orange slice

— \$5.50 —

Forester Bourbon Old Fashioned

Old Forester bourbon, muddled orange, cherries, bitters, topped with sweet or sour soda, garnished with cherries and orange

— \$5.99 —

Pomegranate & Cranberry Margarita

Milagro silver tequila, pomegranate juice, cranberry juice, triple sec

— \$5.99 —

NON-ALCOHOLIC

Purple Without a Kick

Muddled orange, lemonade, splash of grape soda, garnished with orange slice

— \$2.99 —





APPETIZERS

Spicy Coconut Mussels

lemongrass, cilantro

— \$9 —

Artichoke Bruschetta*

vegetable sofrito, basil

— \$8 —

Shrimp Hushpuppies

spicy remoulade

— \$8 —

Fish Tacos

daily fresh catch, pineapple salsa, lime crema

— \$7 —

*menu includes a vegetarian option

COCKTAILS

Harbor Master

gin, Canton Ginger Liqueur, simple syrup, dash of bitters, topped with grapefruit juice

— \$5 —

Fontana Candida Frascati

white Italian blend, a light, fresh wine with a dry crisp finish

— \$4 —

Trivento Reserve Cabernet Malbec

red wine from Argentina, hints of plum and dark berries with notes of oak and chocolate

— \$4 —

NON-ALCOHOLIC

Deck Hand

lime- and mint-infused simple syrup, cranberry juice, pineapple juice, topped with soda and ginger beer

— \$5 —





APPETIZERS

Onion Ring Basket*

battered and fried with Sriracha ranch

— \$3 —

Reuben Rolls

corned beef, Swiss cheese, cream cheese, sauerkraut, wrapped in a wonton and fried golden brown with thousand island dressing

— \$5 —

Cheese Curds*

beer-battered with Sriracha ranch

— \$5 —

*menu includes a vegetarian option

COCKTAILS

Jameson Irish Mule

Jameson Irish Whiskey, ginger beer, mint and fresh limes over ice

— \$4 —

Draft Beer Pints

any draft beer on tap

— \$3 —

NON-ALCOHOLIC

Old Fashioned Mocktail

muddled orange, cherries, bitters and Sprite with classic Old Fashioned garnish

— \$4 —

Strawberry Lemonade Virgin Daiquiri

strawberry lemonade, fresh lime juice on the rocks

— \$2 —



established 1990

The **KNICK**

APPETIZERS

Edamame Hummus*

crudités, fried chickpeas, pita chips,
olive oil, cumin

— \$5 —

Vietnamese Style Wings

spicy Vietnamese glaze, cilantro, fried garlic,
sesame, pickled cucumber

— \$5 —

Loaded Chips

house-made chips, crispy pork belly,
Guinness-braised onions, tomatoes,
smoked cheddar bechamel, scallions

— \$5 —

*menu includes a vegetarian option

COCKTAILS

Rosé Sangria

rosé, brandy, raspberry liqueur, Aperitivo Rosato,
fresh lemon, fresh mint, white cranberry juice,
club soda

— \$5 —

Strawberry Gin & Tonic

gin, house-made strawberry gastrique, tonic

— \$4 —

Local Can/Bottle Beer

ask your server for today's selection!

— \$3 —

NON-ALCOHOLIC

Lemongrass Ricky

fresh lime juice, lemongrass simple syrup, seltzer

— \$2 —

(add vodka for \$2)



MCGILLYCUDDY'S

EST 1991

BAR & GRILL

APPETIZERS

Hummus Plate*

traditional and red pepper hummus, warm pita, fresh grape tomatoes, green onion, sliced cucumber

— \$4 —

Handmade Buffalo Chicken, Reuben or Italian Beef Rolls

chicken and buffalo cream cheese wrapped in a wonton
corned beef, kraut and Swiss cheese wrapped in a wonton
Italian beef, giardiniera, mozzarella cheese wrapped in a wonton

— \$5 —

Corned Beef Cheddar Poutine

corned beef, hand-battered cheese curds, and Guinness stout gravy on house-made fries

— \$5 —

Short Rib Melt Sliders

braised short rib, caramelized onions, cheddar cheese

— \$5 —

*menu includes a vegetarian option

COCKTAILS

Irish Mule

Tullamore DEW whiskey, fresh squeezed lime juice, topped with ginger beer

— \$5 —

House Old Fashioned

Jim Beam vanilla bourbon, muddled cherries, slice of orange, sugar, bitters

— \$5 —

John Daly

sweet tea, SKYY vodka, lemonade

— \$5 —

NON-ALCOHOLIC

Shirley Ginger

ginger beer, club soda, fresh lime juice, dash of cherry juice

— \$3 —





APPETIZERS

Crab Cake

lemon aioli, roasted red pepper-mango relish

— \$8 —

Short Rib & Fontina Potato Tots

burgundy-braised beef, fontina cheese Yukon potatoes, savory bread crust, mustard aioli

— \$10 —

Truffle Fries

Parmesan cheese, mustard aioli

— \$7 —

Pear Salad

Wagyu beef, merlot pear, cave-aged bleu, balsamic glaze

— \$9 —

COCKTAILS

Torched Pineapple Old Fashioned

Great Lakes Still & Oak,
Solerno blood orange liqueur

— \$10 —

For Your Health

Tito's handmade vodka, Giffard blackberry liqueur, KeVita ginger kombucha

— \$8 —

NON-ALCOHOLIC

Hibiscus Cooler

House-made hibiscus syrup, fresh lime juice,
Fever Tree tonic

— \$4 —



MOTOR[®]

APPETIZERS

Crispy Pickle Spears with House-Made Russian Dressing*

three breaded and fried pickle spears with sweet and zesty Russian dressing

— \$3.95 —

Bourbon BBQ Pork Belly Burnt Ends**

smoked and crispy pork belly tossed in house-made bourbon BBQ sauce

— \$6.95 —

Roasted Garlic Parmesan Dip and Chips* **

creamy roasted garlic Parmesan dip with house-fried chips

— \$3.95 —

Giant Pretzel and Spicy Beer Cheese*

salted soft baked pretzel and roasted jalapeño cheddar beer cheese dip

— \$6.95 —

*vegetarian option

**gluten-free option

COCKTAILS

Brandy Slush

a frozen mixture of brandy, orange juice, lemonade, iced tea, simple syrup, topped with Sprite to make a sweet, fizzy cocktail

— \$5 —

Blood Orange Paloma

José Cuervo Tradicional, lime juice, pinch of salt, topped with Blood Orange San Pellegrino

— \$7 —

Mystery Beer

a craft beer surprise in every bag

— \$4 —

NON-ALCOHOLIC

Blackberry Bramble

lemonade, blackberry Monin syrup, topped with soda

— \$3.50 —



CRAFT BEER & WHISKEY
EST. 2017
OAK BARREL
PUBLIC HOUSE

APPETIZERS

Pulled Bacon Taco

bourbon cider-braised pulled bacon taco tossed with Kentucky bourbon glaze, topped with jalapeño corn pico and pickled red onion on flour tortillas

— \$5 —

Bier Cheese Mac Cup with Thick Cut Bacon

triple cheddar Bier cheese tossed with asiago, cheddar, and garlic panko, cavatappi pasta, topped with bourbon cider thick cut bacon

— \$5 —

Kentucky Fried Bacon

bourbon cider-braised thick cut bacon, panko crusted and deep fried, Nashville Hot seasoning, chives, served with horseradish aioli

— \$5 —

COCKTAILS

Bulleit Bourbon Old Fashioned

Bulleit bourbon, muddled orange and dark cherries, orange bitters, served Wisconsin-style with a splash of Sprite

— \$5 —

Mezcal Mule

Sombra mezcal, muddled lime, ginger beer, served in a copper mug

— \$5 —

Temptation

Wheatley vodka, muddled lemon and strawberry

— \$5 —

NON-ALCOHOLIC

Mint Lemonade

hand-made from scratch with muddled fresh mint leaves and lemon

— \$4 —



ONESTO

I T A L I A N

APPETIZERS

Herbed Ricotta Tortelloni

duck confit, shiitake mushrooms, garlic, cranberry, orange

— \$8 —

Bolognese

house-made spaghetti, brisket

— \$8 —

Bruschetta Trio*

olive tapenade, herbed cream cheese; spiced mascarpone, cranberry preserve; fig, gorgonzola

— \$8 —

Italian Sandwich

mortadella, ham, salami, gouda, house-made giardiniera, cranberry mustard, focaccia

— \$8 —

*menu includes a vegetarian option

COCKTAILS

Melograno Mule

Ketel One vodka, PAMA liqueur, lime juice, honey, ginger beer

— \$5 —

Fragola

Ketel One Citroen, Aperol, strawberry balsamic shrub, lemon juice, seltzer

— \$5 —

Wine

selection of premium red and white pours

— \$5 —

Draft Beer

current selection of tap beers

— \$3 —

NON-ALCOHOLIC

NA Sangria

cranberry, orange, grape, lemon and lime juices, lemon, lime, orange, Sierra Mist

— \$2 —





APPETIZERS

Chicken and Biscuit Sliders

two hand-battered fried chicken sliders with a spicy maple syrup

— \$5 —

Nashville Hot Nachos

house-made queso over tortilla chips, topped with Nashville Hot chicken and pickle slaw

— \$5 —

Steak 'N XL Tots

our hand-made giant tater tots paired with marinated steak tips

— \$5 —

Funnel Cake Fries*

soothe your sweet tooth with this county fair favorite

— \$4 —

*menu includes a vegetarian option

COCKTAILS

Lynchburg Lemonade

Jack Daniels, triple sec, lemonade, the classic

— \$4 —

Loaded Capri Sun

the childhood favorite with an adult twist

— \$4 —

Copper & Kings Old Fashioned

house-made Old Fashioned mix with Copper & Kings brandy

— \$5 —

NON-ALCOHOLIC

Sweet Tea

made for sipping on a porch swing

— \$3 —





APPETIZERS

Crispy Tofu*

mushrooms, Thai chilies, Korean glaze, turmeric kewpie mayo, orange zest

— \$8.95 —

Scallops**

seared sea scallops (4), pan-roasted brussels sprouts, carrot and ginger purée, crispy bacon

— \$13.95 —

Lamb Skewers (2)**

marinated and grilled lamb, charred vegetables, saffron rice, garlic and lemon yogurt, mint

— \$10.95 —

* menu includes a vegan option

** menu includes a gluten-free option

COCKTAILS

Rosemary Sage Paloma

tequila, grapefruit and lime juice, rosemary sage syrup, seltzer top

— \$7 —

Rosé Sangria

rosé wine infused with fruit and citrus, fortified with triple sec

— \$7 —

Hibiscus Sparkler

hibiscus tea, white spirits, seasonal syrup, citrus, seltzer

— \$7 —

NON-ALCOHOLIC

Rosemary Sage Paloma

sans alcohol

— \$5 —

Hibiscus Sparkler

sans alcohol

— \$5 —





APPETIZERS

Nashville Hot Fried Chicken

spicy fried chicken thigh, white bread,
house-made pickles

— \$6 —

Bourbon BBQ Pork Sliders

tender pulled pork, dill pickle, seasoned fries

— \$6 —

Bacon-Corn Chowder

Nueske's bacon, red potato, chives, cream

— \$6 —

Steamed Vegetable Dumplings*

Napa cabbage, carrot, ginger, cilantro, hoisin

— \$6 —

*menu includes a vegetarian option

COCKTAILS

Blueberry Basil Caipirinha

Cachaça, blueberries, basil, sugar, lime

— \$7 —

Blood Orange Martini

house-infused blood orange vodka,
lime, simple syrup

— \$7 —

Passion Fruit Shandy

Hefeweizen, passion fruit purée, lemon

— \$6 —

NON-ALCOHOLIC

No-Jito

fresh mint, lime juice,
simple syrup, club soda

— \$4 —



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 —





APPETIZERS

Captain Keto's Bacon & Avo Salad*

chopped romaine, bacon, tomato, onion and avocado tossed in ranch. make vegetarian by omitting bacon.

— \$6 —

Mini Me Sliders**

our hand-pattied smashburger topped with spreadable brie and bacon jam. make gluten-free by omitting bread.

— \$6 —

Blowback BBQ Ribs**

our house-made, slow-cooked pork ribs topped with BBQ and served with a side of our top-secret coleslaw. this mission is gluten-free.

— \$7 —

Licensed to Kill Mac & Cheese*

creamy cheese sauce tossed in pasta with smoked chicken, peppered bacon, broccoli and chipotle peppers. code No Meat to make vegetarian.

— \$7 —

*menu includes a vegetarian option

**menu includes a gluten-free option

COCKTAILS

Jaws Demise

our take on a Long Island topped with blue curacao & tropical Red Bull for an extra bite.

— \$6 —

Grenade Launcher

an explosive combination of Captain Morgan Spiced Rum, Stoli Vanil vodka, orange, pineapple and grenadine.

— \$6 —

NON-ALCOHOLIC

Lavender Legend

a refreshing mission safe for all ages, this lavender lemonade can be made dangerous with Stoli Citros vodka for another \$3.

— \$3 —

Thyme Lemon Throwing

this cocktail-in-training is formulated with blueberry, almond syrup, lemon juice, basil, thyme and soda. Add Stoli for another \$3.

— \$3 —



SMOKE SHACK

APPETIZERS

Alabammy Wings

house-smoked, flash fried, tossed with Alabama White BBQ sauce

— \$5 —

BBQ Kettle Chips*

served with house-made bleu cheese dressing

— \$4 —

BBQ Slider

Texas-style smoked pork, house-made coleslaw

— \$4 —

Fried Pickles & Peppers*

our famous house-made pickles and jalapeños, breaded and flash fried

— \$4 —

*menu includes a vegetarian option

COCKTAILS

Southern Sangria

white wine blend infused with apples, cranberries, and rosemary

— \$5 —

Ice-Cold Brew

choice of Lakefront IPA, Milwaukee Brewing Golden Lager, or Shiner Bock

— \$3 —

Kentucky Cola

cinnamon & vanilla-infused bourbon, cola

— \$5 —

NON-ALCOHOLIC

Smoky Mr. Palmer

smoked simple syrup, iced tea, lemonade

— \$2 —

Sparkling Raspberry Lemonade

raspberry simple syrup, lemonade, seltzer

— \$2 —



Stella

VAN BUREN

APPETIZERS

Burrata Bruschetta*

toasted ciabatta, heirloom tomato, burrata

— \$5 —

Cozze Marinara

mussels, tomato, fennel, garlic toast

— \$5 —

Spicy Lamb Sausage Skewer

served with vodka marinara sauce

— \$6 —

*menu includes a vegetarian option

COCKTAILS

Cello-Mosa

house-made Citrucello, prosecco float,
garnished with grapefruit swath

— \$6 —

Strawberry Lime Rita

Hornitos Reposado tequila, fresh lime juice,
agave syrup, garnished with strawberry
and sugar rim

— \$6 —

NON-ALCOHOLIC

Down with GPP

ginger sunrise, fresh passion fruit juice,
fresh pineapple juice, topped with seltzer and
garnished with an orange swath

— \$4 —





APPETIZERS

Trinity Chips*

fresh cut potato chips topped with
sour cream chive sauce

— \$3 —

Reuben Rolls

corned beef, sauerkraut, Swiss, cream cheese
wrapped in wonton and fried golden brown

— \$4 —

Cheese Curds*

Guinness beer battered and served with
Sriracha ranch

— \$5 —

*menu includes a vegetarian option

COCKTAILS

Irish Mule

Jameson Irish Whiskey and ginger beer
served in copper mug

— \$5 —

Draft Beer Pints

any draft beer on tap

— \$3 —

NON-ALCOHOLIC

Old Fashioned Mocktail

muddled orange, cherries, bitters and Sprite with
classic Old-Fashioned garnish

— \$4 —

Strawberry Lemonade Virgin Daiquiri

strawberry lemonade and fresh lime juice
on the rocks

— \$2 —





APPETIZERS

Corn Esquite*

toasted corn, serrano and red peppers,
chipotle mayo, lime, queso fresco

— \$2 —

Queso Fundido*

Chihuahua cheese, pepper jack cheese,
sautéed peppers and onions

— \$4 —

Cheese Curds*

Dos Equis batter, Wisconsin cheddar cheese,
Sriracha ranch

— \$5 —

*menu includes a vegetarian option

COCKTAILS

Rudy's Classic Margarita (Frozen or Rocks)

Sauza Blue 100% Agave tequila

— \$4 —

The Standard

Espolon Blanco tequila, triple sec,
simple syrup and fresh lime juice

— \$5 —

NON-ALCOHOLIC

Blueberry Basil Non-Alcoholic Margarita

simple syrup, fresh muddled blueberries,
fresh basil, lime juice, seltzer, Sprite

— \$4 —

Strawberry Lemonade Virgin Daiquiri

strawberry lemonade, fresh lime juice
on the rocks

— \$2 —





APPETIZERS

Brewtons

chicken, scallion, jalapeño, red peppers, cream and Jack cheeses, roasted red pepper coulis

— \$3 —

Bavarian Pretzel Twists*

three warm Bavarian pretzel twists served with amber beer cheese

— \$4 —

Cheese Curds*

Honey Lager Light battered cheese curds served with chipotle ranch

— \$5 —

*menu includes a vegetarian option

**menu includes a gluten-free option

COCKTAILS

Water Street Brewery Draft Beer

any Water Street Brewery craft beer on tap

— \$3 —

Tito's Punch**

Tito's vodka, strawberry puree, lemonade, lemon wheel

— \$6 —

Root Beer Old Fashioned

Bulleit bourbon, bitters, orange, cherry, simple syrup, WSB root beer

— \$6 —

NON-ALCOHOLIC

Water Street Brewery Draft Style Root Beer

Milwaukee's favorite draft root beer

— \$2 —

Old Fashioned Mocktail

muddled orange, cherries, bitters and Sprite with classic Old Fashioned garnish

— \$4 —



Who's on Third

APPETIZERS

Loaded Nachos*

house-made tortilla chips smothered in our delicious cheese sauce, topped with Pico de Gallo and sour cream

— \$5 —

Boneless Chicken Wings

boneless wings served tossed in one of our signature sauces: scorpion whiskey, sweet habanero, classic hot, Sriracha ginger, honey bacon buffalo, Parmesan garlic, bourbon, BBQ, Gorman Thomas stormin' sauce

— \$5 —

Beer Battered Cheese Curds*

our curds are the best in town, come try for yourself! fresh white cheddar beer battered in Lakefront Riverwest Stein and fried to perfection

— \$5 —

Buffalo Chicken Dip

our take on a classic, served with house-made kettle chips

— \$5 —

*menu includes a vegetarian option

COCKTAILS

3rd St. Old Fashioned

our house old fashioned, made with muddled cherries and oranges, served sweet or sour

— \$5 —

Moscow Mule

vodka and ginger beer poured over freshly muddled limes, served in a copper mug

— \$5 —

Peanut Butter Cup

Guinness draft beer kicked up with a shot of Screwball peanut butter whiskey

— \$6 —

NON-ALCOHOLIC

Valentine's Coffee

Valentine's Bering Sea blend coffee served piping hot

— \$3 —

Hot Chocolate

delicious hot chocolate, nothing fancy, just hot and tasty

— \$3 —

