

Cocktails – *alc*



Specials and Classics

The Willy

Lemon Juice, Cucumber
Water, Mint, Gin, Elder-
flower Liqueur, Club Soda

B.B Clarke Fizz

Lemon Juice, Pear Gin,
Vanilla Simple Syrup,
Orange Bitters, Prosecco

La Fete

Fresh Orange Juice, Orange
Blossom Water, Orange
Bitters, Gin, Saint Germain,
Simple Syrup

100 Mile Bike Ride

Cherry Cola, Bourbon,
Orange Bitters, Lemon,
Simple Syrup (frozen)

The Flat Tire

Pineapple Juice, Lime Juice,
Blackberries, Angostr
Bitters, Rum

Cheese Head Dirty

Martini

Gin, Vermouth, Olive Brine,
Blue Cheese Stuffed Olives

Rusty's Salted Vanilla

Espresso Martini

Rusty Dog ViceGrip
Espresso, Vanilla Extract,
Sea Salt

The Mepike Marg

Tequila (reposado), Lime
Juice, Cointreau, Agave
Nectar, Orange Bitters,
Mezcal, Salt Rim

Aperol Spritz

Aperol, Prosecco, Soda
Water

Wisconsin Old Fashion

Brandy, Angostura Bitters,
Orange, Maraschino
Cherries, Lemon-Lime Soda

Classic Mule

Vodka, Ginger Beer, Lime

Coconut Lychee Marg

Tequila (reposado),
Coconut Cream, Lychee
Syrup, Lime Juice, Triple
Sec

Cans

— **HighNoons**

Prairie Pink Wollersheim Wine

Suggestions:

Taps

Wine

Spotted Cow
Farmhouse Ale
New Glarus Brewing Company

Miller Lite
Lauger-American
Miller Brewing Company

Moon Man
Pale Ale-American
New Glarus Brewing Company

Summer Shandy
Shandy/Radler
Jacob Leinenkugel Brewing Co.

High Life
Lauger-American
Miller Brewing Company

Hazy Rabbit
IPA-NewEngland/Hazy
Lakefront Brewery

RiverWest Stein
Lauger-American Amber/red
Lakefront Brewery

Pabst Blue Ribbon
Lauger-American
Pabst Brewing Company

Busch Light
Lauger-American Light
Anheuser-Busch

Lo.Cal Sparkling
Floral, Citrus 9%Al/V
Wollersheim Winery

White Reisling
Semi-Sweet, Jasmine, Wild Honey
Suckle, Apricots 10.5% Al/V
Wollersheim Winery

Pinot Noir
Smooth, Earthy Red, Plum Notes
13.8% Al/V
Wollersheim Winery

Strawberry Blush
Semi-Sweet, Fresh and Fruity,
Strawberry 10% Al/V
Wollersheim Winery

Prairie Sunburst
Soft, Gentle, Fruity, Red
Rasberries 12% Al/V
Wollersheim Winery

Prairie Blush
Bright, Semi-dry, Grapefruit, Tart
Cherry 10% Al/V
Wollersheim Winery

White Port
Sweet, Brandy 20% Al.V
Wollersheim Winery

Suggestions:

Suggestions:

Mocktails – *non-alc*



Nojito

Mint, Lime Juice, Simple Syrup, Sparkling Water

Lemon Cottontail

Lemon Juice, Simple Syrup, Sparkling Water, Coconut Milk

The Classic Shirley

Temple

Ginger Ale, Grenadine, Maraschino Cherries

The Monona Bay

Pineapple Juice, Coconut Water, Mint

The Redbreast Robin

Cranberry Juice, Raspberry Syrup, Sparkling Water, Thyme

Pedal Power

Grapefruit Juice, Lime Juice, Ginger Beer

The Mendota Mist

Cucumber, Mint, Lime Juice, Simple Syrup, Elderflower, Sparkling Water

Gorgia's Lavendar Spritz

Lavender, Lemon Juice, Rosemary, Sparkling Water

Italian Sodas

Flavors:

Orange, Raspberry, Apple, Pineapple, Lime, Lemon, Grapefruit, Strawberry, Coconut, Grape, Blueberry, Cherry, Vanilla, Chocolate, Mint, Peach, Mango

Cans & Bottles –

Coke

Diet Coke

Sprite

Sprechers Root Beer

Suggestions:

Espresso & Tea



Americano	London Fog
Latte	Matcha Latte
Cappuccino	Chai Latte
Hot Coffee	Strawberry Matcha
Mocha	Latte
Steamer	Hot Chocolate
Miel	Hot Tea
Cortado	Moroccan Mint, Ginger Lemon, Earl Grey, Hibiscus Citrus, Classic Green, Kava
Espresso	

<i>Milks</i>	—	Whole	Almond
		Skim	Coconut
		Oat	

<i>Flavors</i>	—	Vanilla	Honey
		Caramel	Cinnamon
		Salted Caramel	Hazelnut
		Simple Syrup	Lavender
		Pumpkin Spice	Ginger
		Toasted Marshmallow	Peppermint

Suggestions:

Eats



Boards

The Wisco Board

Cherkins Pickles, Dusseldorf Mustard, Wisconsin Venison Sticks, Beef Sticks, Pretzels, Caraway-Kraut, Potters Crackers, 5 year Hooks Sharp Cheddar

Burrata Board

Burrata, Peaches, Heirloom Tomatoes, Black Cherries, Prosciutto, Miniature Sourdough Toast

Medditarian Board

Taragon-Orange marinated Olives, Whipped Feta, Roasted Garlic Hummus, Delallo Fig Spread, Sea Salted Tomato, Basil Leaves, Potters Crostini, Pita Bread, Sliced Cucumber, Brushetta

Treats and Sweets Board

Chocolate Covered Strawberries, Chocolate Covered Pretzels, Vanilla Creme Tarts, Raspberries, Grapes, Salted Caramel Spread, Candied Pecans, Dried Mangos, Chocolate Ganache, Creme Puffs

Snackies

Wisco Cheese Curds

Marinated Olives

Hot Chili Roasted Peanuts with Dried Cherries

Candied Pecans

Specialty Popcorn

Jalapeno Popper Wontons

Fried Ravioli with Marinara

Seasonal Fruit Platter



Suggestions:

Plates and Pies



Plates

Spicy Chicken Sliders

(2) Crispy Spicy Buttermilk Marinated Chicken on house-made Japanese Milk Buns with Honey-Chipotle Aioli and slices of Pickle.

Smash Burger Sliders

(2) Smashburger Patties on Brioche Buns with lettuce, tomato, red onion, pickle and American Cheese. Choice of cheese curds or steak fries.

Whipped Pesto Ricotta Ravioli

Ricotta cheese, grated Parmesan cheese, chopped fresh herbs (such as basil, parsley, or chives), lemon zest, and a pinch of salt and pepper. Pesto sauce, made with basil, pine nuts, and Parmesan cheese.

Caprese Power Salad

Grape tomatoes, fresh mozzarella pearls, thinly sliced red onion, fresh basil, balsamic glaze, olive oil.

Pies

The Classic Marg Pie

Our classic pizza with fresh mozzarella, ripe tomatoes, and fragrant basil, drizzled with olive oil. A timeless Italian favorite. (ask about our vegan option!)

The Meaty Marg Pie

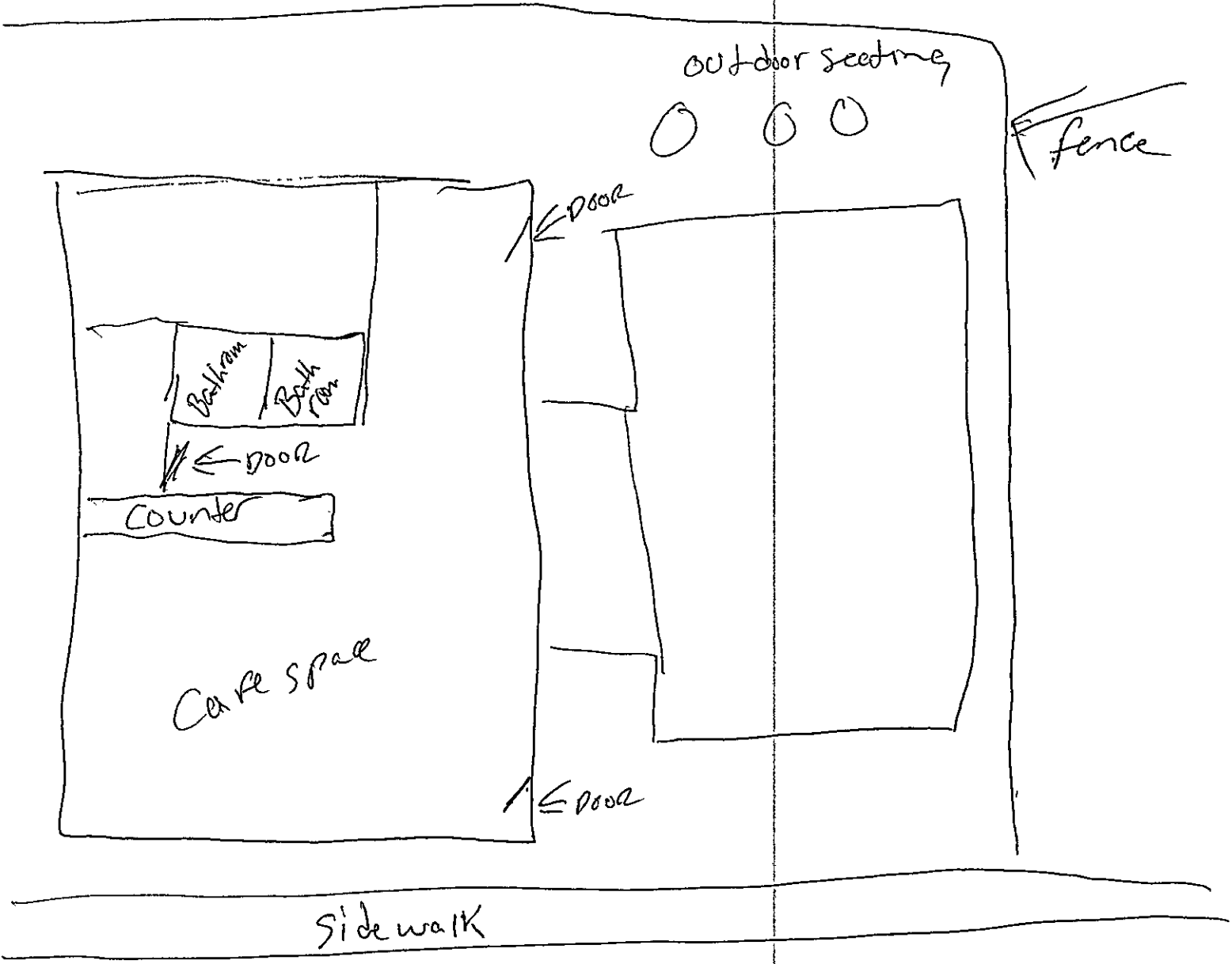
Our Margherita pizza topped with savory Italian sausage, crispy prosciutto, and spicy pepperoni.

BBQ Chick'n Pie

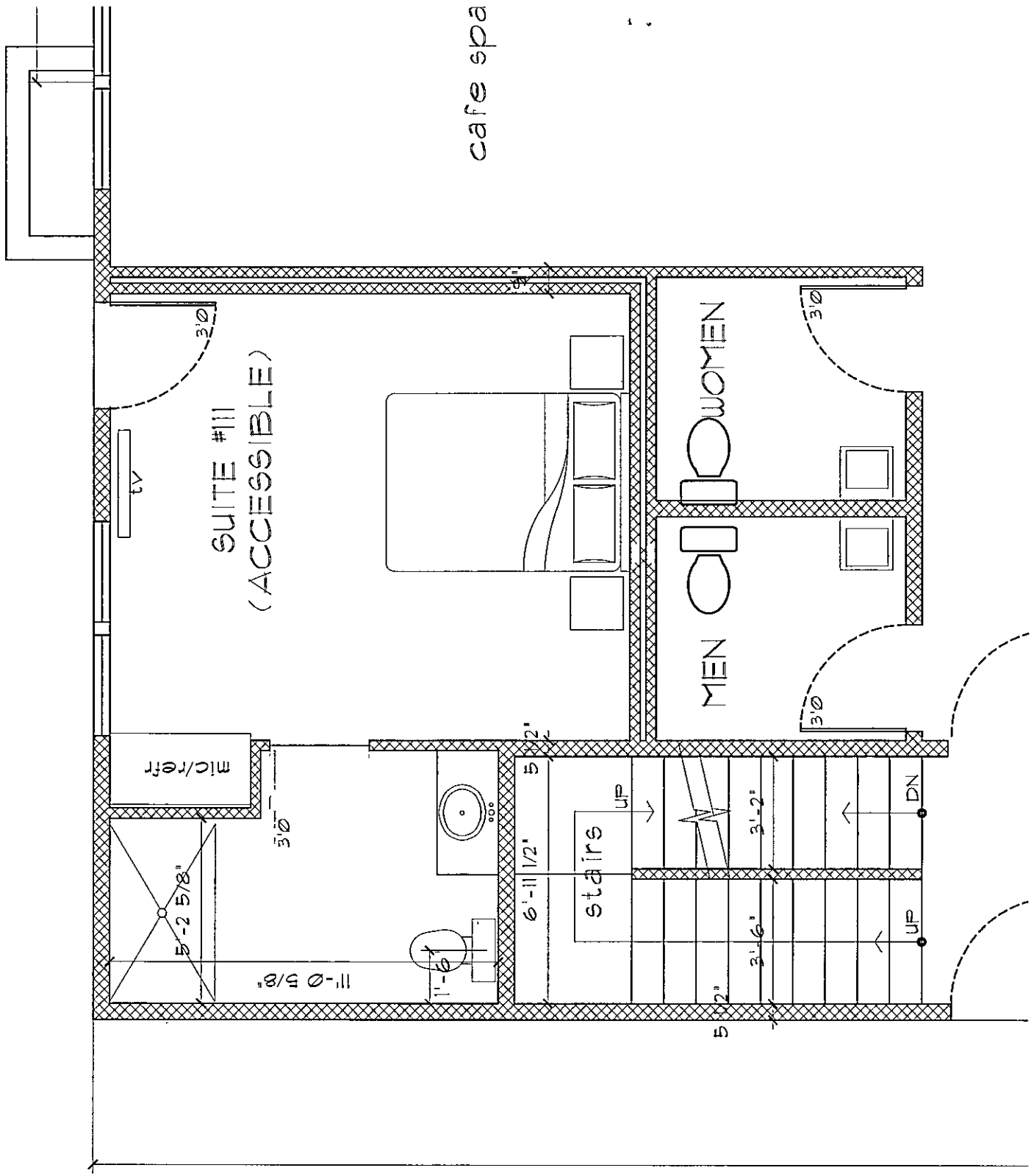
plant-based barbecue "chicken", vegan cheese (chao), red onion, and a drizzle of barbecue sauce.

Suggestions:

W ^{6 foot} fence ^W parking W



sidewalk



cafe spa

SUITE #111
(ACCESSIBLE)

MEN WOMEN

stairs
UP
DN

mic/refr

TV

TOILET
SINK

5'-2 5/8"

11'-0 5/8"

5'-0"

5'-2"

6'-11 1/2"

5'-2"

3'-2"

3'-6"

3'-0"

3'-0"

3'-0"

51'-0"