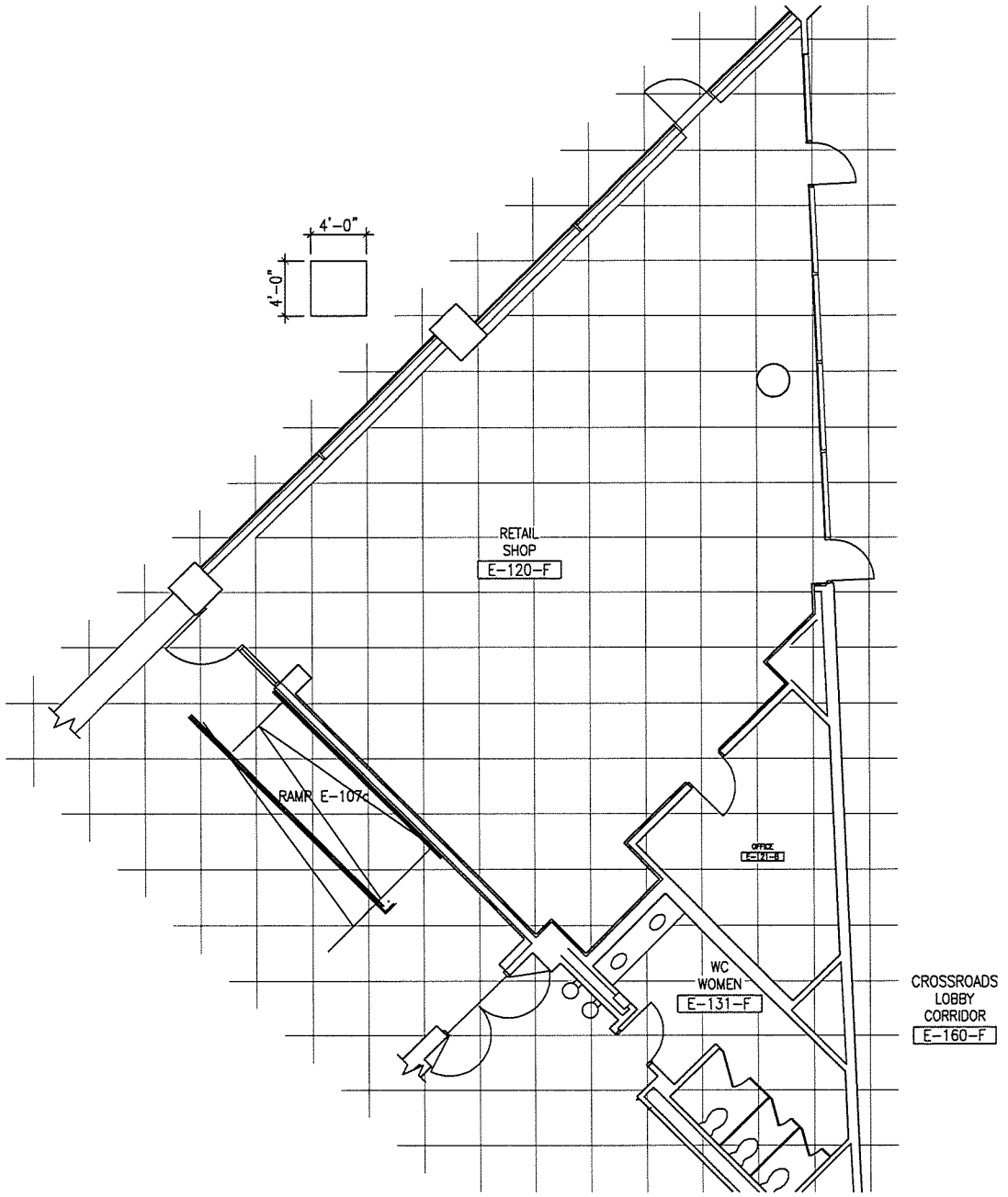
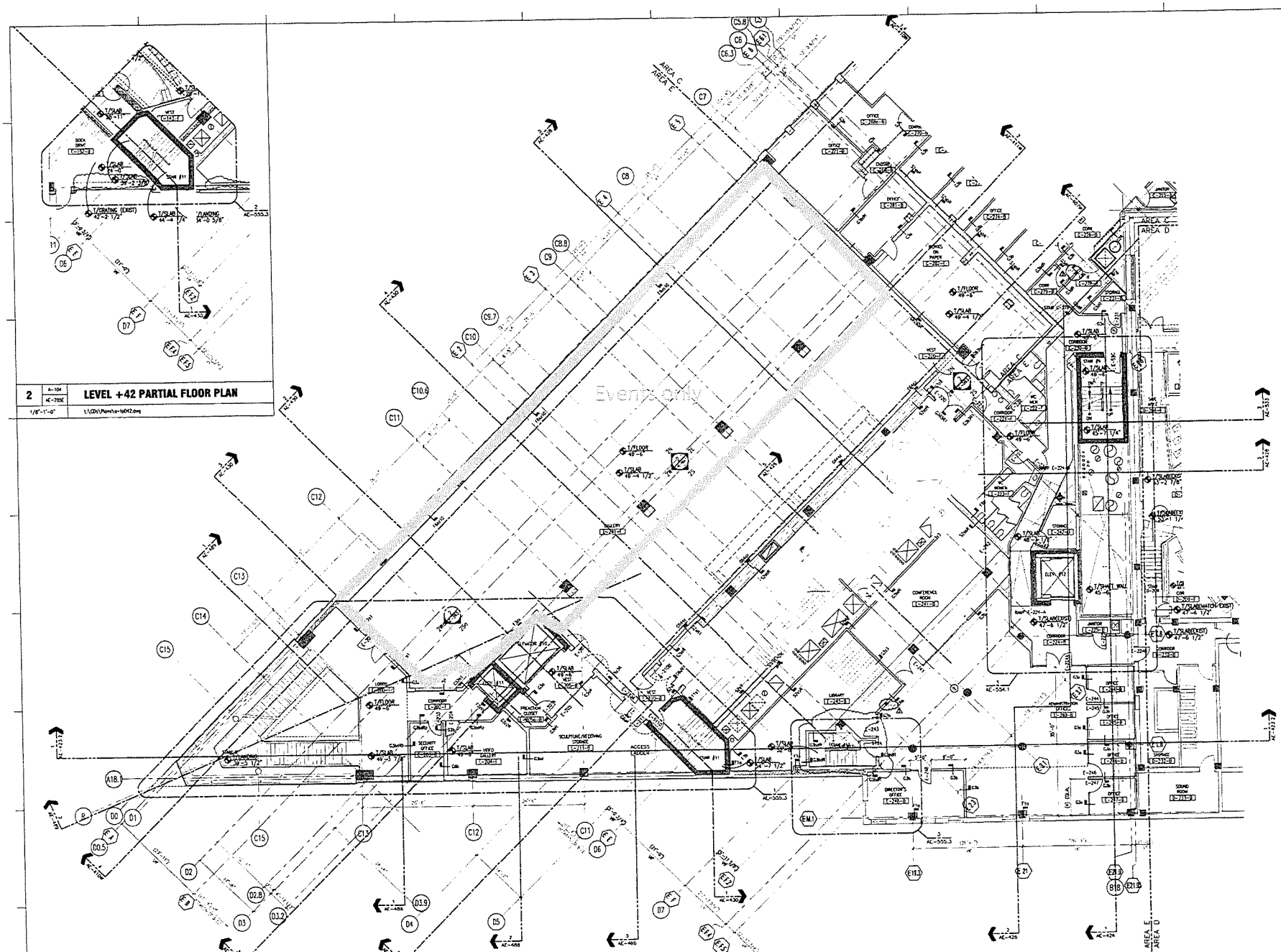

4'-0"
4'-0"
RETAIL
SHOP
E-120-F
RAMP E-107
OFFICE
E-121-F
WC
WOMEN
E-131-F
CROSSROADS
LOBBY
CORRIDOR
E-160-F



2	A-104 / AE-205E	LEVEL +42 PARTIAL FLOOR PLAN
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1	A-105 / AE-205E	LEVEL +52 FLOOR PLAN
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OVERTURE CENTER FOR THE ARTS

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New Haven, Connecticut 06510

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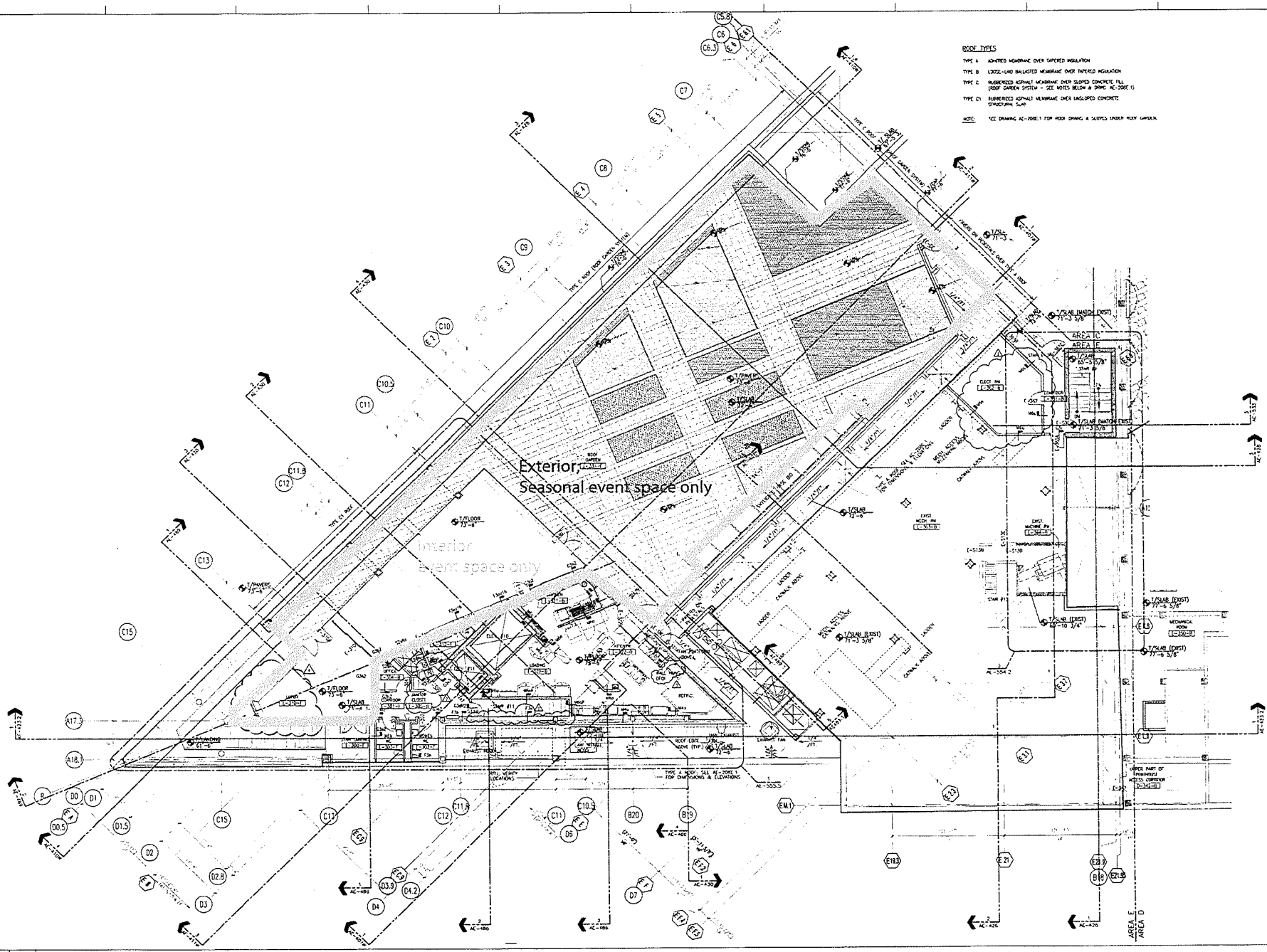
Rev	Date	Description of Issue
3	04-Aug-05	CB 2002
2	29-April-05	CB 2004
1	10-Sept-04	Addendum 29-4
0	16-July-04	3rd Package 29
0	7-May-04	Phase 2 CD's

Key Plan

Date: July 16, 2004
Drawn By: PLF
Project Number: 98083.00 / 98424-04 / 09
Checked By: -

Sheet Title
LEVEL +52 / +42 FLOOR PLANS

Sheet Number: AE-205E
Rev. No.: 3



OVERTURE CENTER FOR THE ARTS

Madison, Wisconsin

4	29-Feb-08	CB 2121
3	04-Aug-05	CB 2082
2	26-April-05	CB 2068
1	06-April-05	CB 2040
0	16-July-04	Bid Package 2B
0	7-May-04	Phase 2 CD's
Rev	Date	Description of Issue

Key Plan

Date: July 16, 2004 | Drawn By: PLF

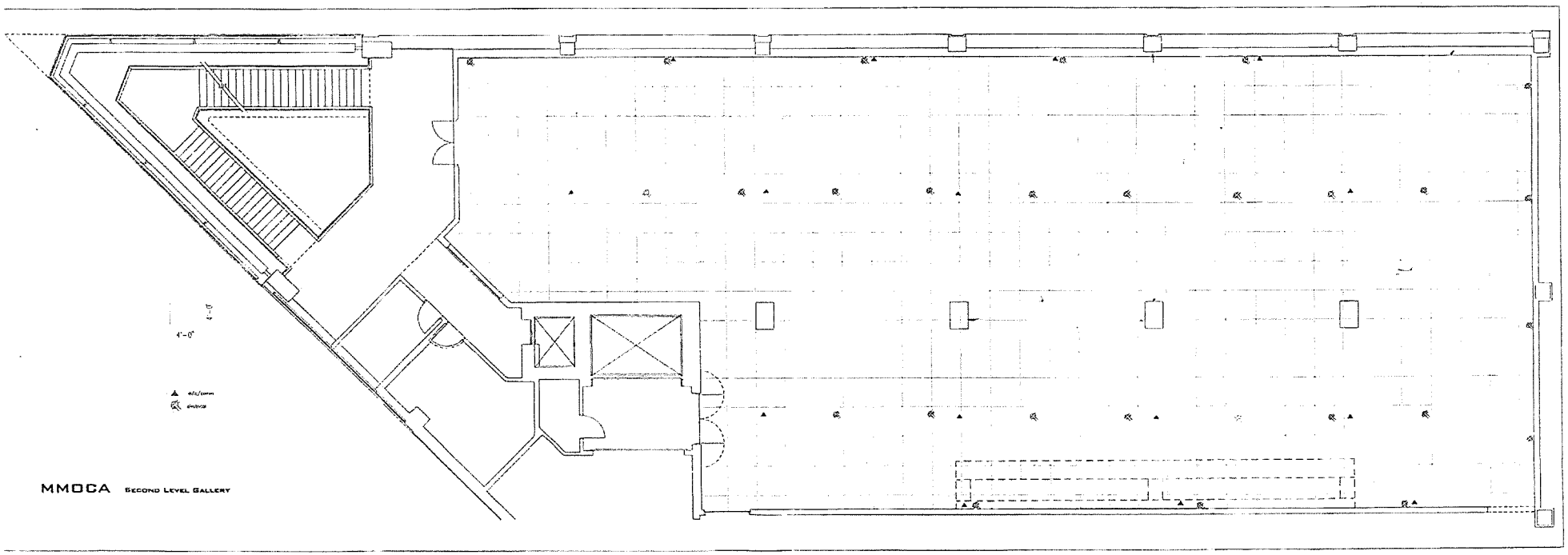
Project Numbers: 98083.00 / 98424-04 / 09 | Checked By: -

Sheet Title: **LEVEL 77 FLOOR PLAN**

Sheet Number: **AE-208E** | Rev. No. **4**

1 | A-105 / AE-208E — **LEVEL +77 FLOOR PLAN & ROOF GARDEN**

1/8"-1'-0" | L:\CDs\Plans\ae-lp077.dwg



MMOCA Second Level Gallery

Wisconsin Craft Cocktail & Beverage Menu

Signature Cocktails

Crafted with Wisconsin-made spirits and wild-foraged or native ingredients.

Northwoods Old Fashioned – $13

J. Henry & Sons Wisconsin Bourbon, house-made maple syrup, orange bitters, and a dash of spruce tincture. Garnished with brandied Door County cherry and a spruce tip.

Sumac Sour – $12

State Line Distillery Vodka, tart sumac syrup, lemon juice, egg white, and a touch of bitters.

Campfire Manhattan – $14

Yahara Bay Smoked Corn Whiskey, sweet vermouth, birch bark syrup, and black walnut bitters.

Cranberry Tamarack Spritz – $12

Great Lakes Distillery Rehorst Gin, cranberry shrub, dry sparkling wine, and tamarack needle cordial.

The Driftless Daisy – $11

Driftless Glen Vodka, muddled basil, wildflower honey, lime, and a splash of sparkling mineral water.

Maple Milk Punch – $11

Death's Door White Whiskey, cold brew, maple syrup, oat milk, and vanilla.

Local Beer & Wine Selection

Wisconsin Craft Beers

(Rotating tap or bottle – $7 each)

- New Glarus Spotted Cow – Cream ale; iconic, smooth, and slightly fruity
- Lakefront Brewery Riverwest Stein – Amber lager with toasted malt backbone
- 3 Sheeps Chaos Pattern – Hazy IPA from Sheboygan with tropical hops
- Ale Asylum Unshadowed – German-style hefeweizen with banana-clove finish
- Hinterland Packerland Pilsner – Crisp, clean pilsner from Green Bay
- MobCraft Sour Series – Rotating fruit-forward wild ale from Milwaukee
- Central Waters Mudpuppy Porter – Rich and roasty with chocolate notes

- Door County Brewing Polka King Porter – Malty with a hint of coffee
- Karben4 Fantasy Factory – Juicy, aromatic IPA with a cult following
- One Barrel Brewing Penguin Pale Ale – Madison favorite; hoppy and balanced

Organic & Natural Wines

(By the glass – $9 | By the bottle – $32)

- Wollersheim Prairie Fumé – Semi-dry white with citrus and tropical notes
- Parallel 44 La Crescent – Crisp, floral white from Door County grapes
- AEppelTreow Barn Swallow Cider – Naturally fermented, orchard-based cider
- Driftless Glen House Red Blend – Medium-bodied red, aged in bourbon barrels

Food Menu

A small-plate experience rooted in the foodways of Indigenous peoples from the Great Lakes region, featuring local ingredients and seasonal preparation.

Small Plates

Smoked Whitefish Dip – $10

House-smoked Lake Superior whitefish, whipped with labneh and herbs. Served with wild rice crackers.

Three Sisters Hash – $9

A warm mix of roasted squash, corn, and beans with sumac oil and toasted pepitas.

Cedar-Steamed Wild Rice – $11

Hand-harvested wild rice steamed in cedar, with cranberries and mushrooms.

Wood-Fired Corn Cakes – $8

Griddled corn cakes with maple butter and a wild berry compote.

Bison & Berry Meatballs – $12

Grass-fed bison meatballs with a chokecherry glaze, served over sunchoke mash.

Lake Trout & Hominy – $13

Poached trout with creamy white hominy, lemon balm, and smoked paprika.

Chilled Blue Corn Salad – $8

Blue corn, fresh greens, squash ribbons, sunflower seeds, and maple vinaigrette.

Maple Glazed Root Veg – $9

Beets, parsnips, and carrots glazed with maple and a touch of apple cider vinegar.

Wisconsin Artisan Cheese Plate – $14

A rotating selection of local cheeses from Driftless and Door County creameries, served with sumac jam, smoked nuts, and native grain crisps.

Native Teas & Infusions (cold or hot)

Labrador Tea – $4

Traditional evergreen herbal infusion. Earthy and grounding.

Wild Bergamot & Mint – $4

Floral and fresh, served hot or iced.

Cedar & Juniper – $4

A woodsy aromatic blend with a hint of citrus.

Maple Chaga Cold Brew – $5

Antioxidant-rich chaga mushroom steeped in cold water and lightly sweetened with maple.