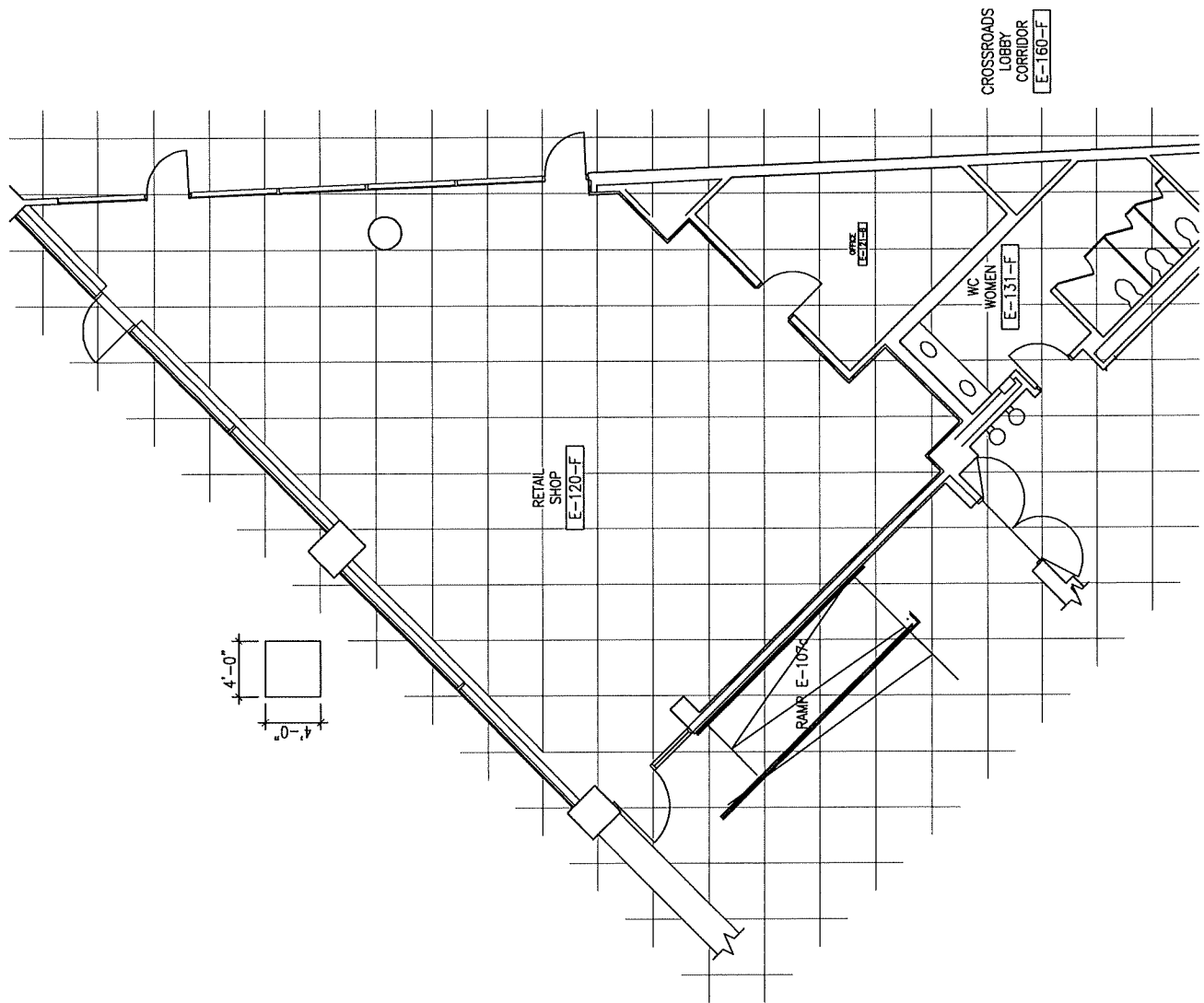




OVERTURE CENTER FOR THE ARTS

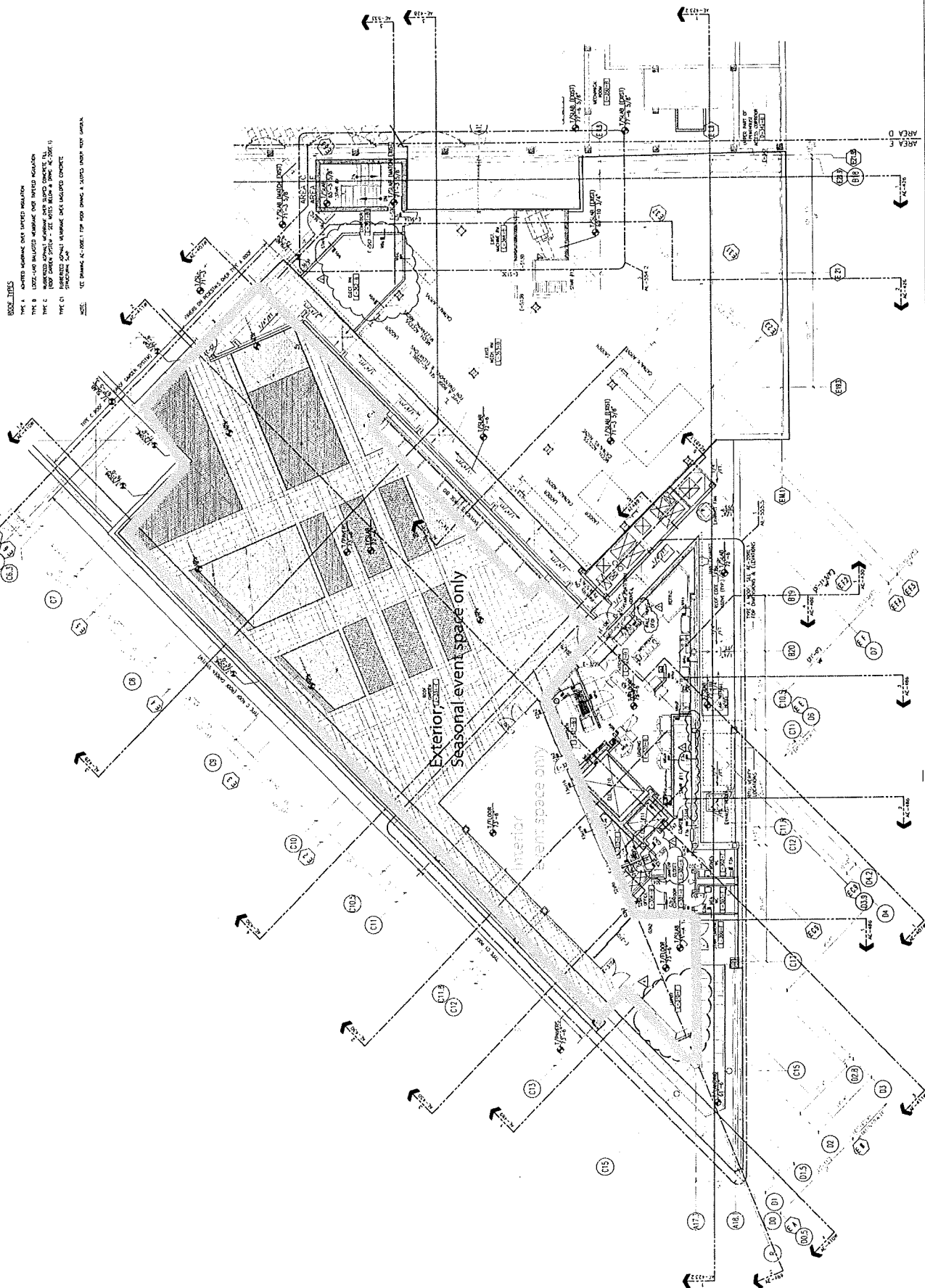
Madison, Wisconsin

Owner: Overture Center for the Arts
 Architect: HKS
 Engineer: HKS
 Interior Designer: HKS
 Landscape Architect: HKS
 Mechanical Engineer: HKS
 Electrical Engineer: HKS
 Plumbing Engineer: HKS
 Fire Protection Engineer: HKS
 Structural Engineer: HKS
 Civil Engineer: HKS
 Transportation Engineer: HKS
 Environmental Engineer: HKS
 Historic Preservation: HKS
 Construction Management: HKS
 Construction Administration: HKS
 Construction Safety: HKS
 Construction Quality: HKS
 Construction Cost: HKS
 Construction Scheduling: HKS
 Construction Risk: HKS
 Construction Insurance: HKS
 Construction Legal: HKS
 Construction Finance: HKS
 Construction Marketing: HKS
 Construction Public Relations: HKS
 Construction Community Outreach: HKS
 Construction Environmental Stewardship: HKS

Project Name: Overture Center for the Arts
 Project Number: 00000000
 Project Location: Madison, Wisconsin
 Project Status: Design
 Project Date: 06/15/2004
 Project Drawn By: [Name]
 Project Checked By: [Name]
 Project Approved By: [Name]

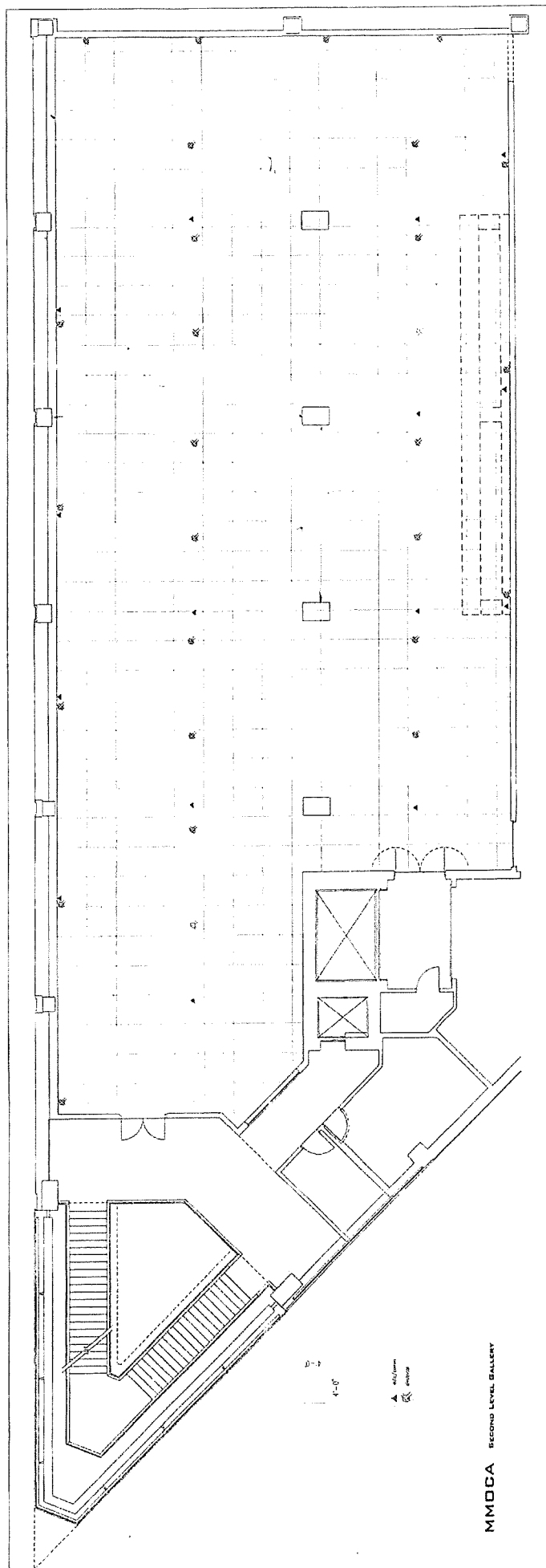
Level 77
 Floor Plan

Sheet Number: AE-208E
 Sheet Date: 06/15/2004



LEVEL 77 FLOOR PLAN & ROOF GARDEN

1



MMQCA 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 woody 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.