

WINE

WHITE

VHINO VERDE	28
CLEAN SLATE RIESLING, GERMANY	8.5 32
HUBER SPARKLING ROSE, AUSTRIA	45
ESK VALLEY SAUVIGNON BLANC, NEW ZEALAND	8.5 32
SPY VALLEY SAUVIGNON BLANC, NEW ZEALAND	60
FRUITIERE CHARDONNAY, FRANCE	8 30
YALUMBA SERIES PINOT GRIGIO, AUSTRALIA	8.5 32

RED

ROOT ONE PINOT NOIR, CHILE	9 34
POINT NORTH PINOT NOIR, OREGON	50
TILIA MERLOT, ARGENTINA	9 32
WATERBROOK MERLOT, WASHINGTON	38
DOURO RED, PORTUGAL	39
CURATOR RED, SOUTH AFRICA	38
PUNTO FINAL MALBEC, ARGENTINA	9 32
NUGAN ESTATE CABERNET, AUSTRALIA	10 40
AUCTIONEER CABERNET, NAPA VALLEY	75

BEER

ROTATING DRAFT BEER

ROTATING CIDER

MILLER LITE	4
MATILDA Belgian-style ale, Goose Island, Chicago, IL	6
GREEN I9 IPA, Titletown Brewing, Green Bay, WI	5
SPOTTED COW farmhouse ale, New Glarus Brewing Co, New Glarus, WI	5
BLUE MOON wheat ale	5
LOUIE'S DEMISE amber ale, MKE Brewing Co, Milwaukee, WI	5
ROCKY'S REVENGE brown ale, Tyrannena, Lake Mills, WI	5
ESPRESSO STOUT stout, Whole Hog Brewery, Steven's Point, WI	5
PISTACHIO CREAM ALE cream ale, Indeed Brewing Co, Milwaukee, WI	6

KETO DRINKS

KETO HOT CHOCOLATE house made keto chocolate sauce, heavy cream, unsweetened whipped cream	7
KETO MOCHA epresso, heavy cream, house made keto chocolate sauce, whipped cream	8
KETO MARGARITA tequila, fresh lime juice, orange extract, stevia, seltzer, fresh lime, salt	9
KETO COCKTAIL blueberry vodka, fresh lemon juice, stevia, swerve, seltzer	10
KETO CUCUMBER LEMONADE fresh lemon juice, stevia, swerve, fresh mint, cucumber slices, seltzer	7
KETO CUCUMBER COOLER take the delicious ingredients in the cucumber lemonade, and add a shot of Effen cucumber vodka	10

SIGNATURE COCKTAILS

*available N/A with zero proof spirits

APPLE PIE COCKTAIL* Old Forester bourbon, brown sugar, apple butter, ginger beer	11
BLUEBERRY OLD FASHIONED* Bulleit bourbon, cherry bitters, sugar, mint, house made blueberry syrup, simple syrup	11
BROWN SUGAR & FIG BUBBLY Cava, fig, brown sugar, lemon	10
CHERRY VANILLA SOUR* Bulleit Bourbon, cherry syrup, cherry bitters, vanilla extract, simple syrup, lemon juice	11
PERSIMMON G&T* Rehorst Gin, persimmon, cinnamon, star anise, lemon, ginger, pomegranate, tonic	10
PRICKLY PEAR MARGARITA* white tequila, triple sec, lime, prickly pear syrup	9
POMEGRANATE MULE* Rehorst Vodka, ginger beer, pomegranate juice, simple syrup, fresh lime	10
TORCHED ROSEMARY NEGRONI Campari, Rehorst Gin, sweet vermouth, rosemary syrup, torched rosemary sprig	10

COFFEE AND TEA

CAN BE MADE HOT OR ICED
ALMOND MILK / OAT MILK I.S

ESPRESSO	3
LATTE / CAPPUCCINO	4
MOCHA espresso, steamed milk, Indulgence Chocolatiers cocoa, caramel, milk or dark chocolate sea salt	5
BLUE BEAR COFFEE espresso, steamed milk, house blueberry sauce, vanilla, whipped cream	6
CHAI LATTE Rishi Chai, milk	5
CARAMEL MACCHIATO espresso, vanilla syrup, steamed milk, caramel sauce, whipped cream	5
MEXICAN MOCHA Cocoa, Powdered Sugar, Cinnamon, Nutmeg, Pinch Cayenne Pepper, Coffee, Steamed Milk, Whipped Cream, Cinnamon Stick	6
PUMPKIN LATTE house made pumpkin syrup, espresso, milk, whipped cream	7
RISHI HOT TEA Jade Cloud, Earl Grey, Peppermint, Tangerine Ginger	4
BRIGHTONWOOD'S ORCHARD APPLE CIDER ASK YOUR SERVER FOR OUR SELECTION OF SPIKED COFFEES AND AFTER-DINNER DRINKS	

Our menu items are made from scratch using locally sourced /organic ingredients whenever possible. No additives or preservatives. We use whole meats and eggs from local farms with no hormones or antibiotics. Our whole meats are slow cooked in house not processed. When in season and available we use local organic and/or sustainably grown produce. We cook with 100% real clarified butter, olive oil & coconut oil. We make all of our breads/bakery/desserts from srcatch as well. We use plant based biodegradable and compostable to go containers & straws.