



BOTTLE KITCHEN COCKTAIL

CRÊPES*

Crêpe and Syrup

Wisconsin Maple Syrup,
Powdered Sugar
7 (Add Meat 3)

Crêpe Monsieur

Hickory Smoked Ham,
Saxony Alpine Cheese,
House-Made Pickles, Dijonnaise,
Poached Eggs, Chives
14

House Special Crêpe

Smoked Berkshire Loin Bacon,
Clock Shadow Quark, Baby Kale,
Onion Marmalade, Baked Eggs,
Chili Maple Syrup
14

Berries, Bananas, and Cream Crêpe

Fresh Berries, Bananas,
Vanilla Egg Cream,
Spiced Nut Granola Streusel
13

Crêp-urrito

Two Local Scrambled Eggs,
Saxony Alpine Cheese, Jalapeño Mayo,
Cumin-Spiced Tomato Sauce,
Roasted Marble Potatoes
14

(Add: Meat 3)

ILLUMINATED SPECIALTIES

Avocado Toast

Rustic Toast,
Smoked Lentil Puree,
Sliced Avocado, Cucumber, Radish,
Olive Oil, Coarse Sea Salt
13

Sirloin Steak Sandwich*

Carved Medium-Rare Angus Beef,
Shallot Butter, Arugula,
Truffle Peppercorn Mayonnaise,
Seeded Roll, One Side
15

Burger on the Hill*

Half-Pound Niman Ranch Burger,
Carr Valley One Year Cheddar,
Jalapeño Mayo, Lettuce,
Tomato, Red Onion, Pickle,
Our Seeded Bun, One Side
13

(Add: Fried Egg 1 : Bacon 3)

Shakshouka*

Two Local Eggs Baked in
Cumin-Spiced Tomato Sauce,
Smoked Lentils, Cilantro,
Goat Cheese, Sumac Mayonnaise,
Flatbread
12

Pretzel Ham & Cheese

Uphoff Farms Sliced Ham,
House Made Beer American Cheese,
Black Garlic Honey Mustard,
Lettuce, Tomato, BSB Pretzel Roll,
One Side
13

VP&J

Roasted Vegetable Pate,
Port Wine Jelly, Fennel Slaw,
Soy Pickled Mushrooms,
Thick Cut White or Wheat,
One Side
10

The Emmel Grover

Curry Roasted Chicken Salad,
Dried Tart Cherries, Almonds,
Iceberg Lettuce, Tomato,
Thick Cut White or Wheat,
One Side
11

Cauliflower Bahn Mi

Chili Roasted Cauliflower,
Chickpea Pate, Cucumber,
Cilantro, Fresh Sliced Jalapeño,
Pickled Carrots, Radish,
Chili Vinegar, Hoagie Roll,
One Side
12

BBQ Shiitake Wrap

Soy BBQ Roasted Shiitake Mushrooms,
Miso Mayo, Black Garlic Mustard,
Radish & Cabbage Slaw, Naan Bread,
One Side
13

STORIED

SALADS & SOUPS

Bacon, Apple & Wild Rice

Honey Crisp Apples, Roasted Grapes,
Cherrywood Smoked Bacon,
Hook's Colby Cheese,
Arugula, Red Onion,
Apple Cider Vinaigrette
14

Fresh Berry Salad

Strawberries, Blackberries,
Blueberries, Frosted Almonds,
Goat Cheese, Arugula, Baby Kale,
Red Wine Poppy Seed Vinaigrette
13

Chicken Jalapeño Soup

Bell & Evans Chicken,
Masa Dumplings, Baby Kale,
Avocado
5

Butternut Squash Soup

Sriracha Roasted Chickpeas
5

SIDES

Roasted Cauliflower Salad

Dried Tomatoes, Arugula,
Pesto, Almonds, Chile Flakes,
Montamore, Citrus Vinaigrette
5

Sautéed Mixed Grains

Oat Groats, Sorghum, Wild Rice,
Spinach, Almonds,
Dried Cranberries
5

Sesame Cucumber Salad

Diced Cucumber, Sesame Seeds,
Pickled Carrots, Cilantro,
Ginger Miso Vinaigrette
4

Fresh Fruit

Banana, Strawberry, Blackberry,
Blueberry
6

Roasted Marble Potatoes

Shallot Butter, Coffee Seasoning
4

PASTRY

Brandy Chocolate Chip Cookie

3

House-Made Cinnamon Roll

4

Crème Brûlée

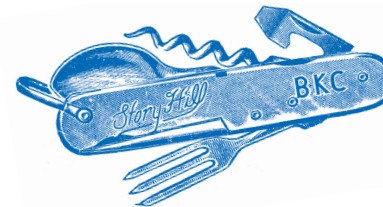
7

Dark Chocolate Chiffon Pie

8

Upside Down Cherry Cake

9



CHEF/OWNER JOE MUENCH • GENERAL MANAGER JAMIE LAUGHRAN

EXECUTIVE CHEF ERIK MALMSTADT • SOUS CHEF ERIC HOLCOMB • SOUS CHEF JAMES SANDERS • EXECUTIVE PASTRY CHEF SARAH D'AMATO

* ENJOYING RAW OR UNDERCOOKED MEAT, SEAFOOD, OR EGGS MAY AFFECT YOUR HEALTH.

RED

CABERNET SAUVIGNON glass {9}
Chateau Ste. Michelle - 2016 bottle {36}
Indian Wells Vineyard, Columbia Valley, WA

ZINFANDEL glass {9}
Balletto - 2016 bottle {36}
Russian River Valley, CA

PINOT NOIR glass {9}
J. Vineyards - 2017 bottle {36}
Monterey/Santa Barbera/Sonoma, CA

WHITE

CHARDONNAY glass {8}
Cambria - 2017 bottle {32}
Katherine's Vineyard, Santa Maria Valley, CA

SAUVIGNON BLANC glass {8}
Huntaway - 2018 bottle {32}
Marlborough, New Zealand

RIESLING glass {7.5}
Nik Weis, St. Urbans-Hof - 2018 bottle {30}
Mosel, Germany

SPARKLING & ROSÉ

SPARKLING glass {10}
Scharffenberger Brut Rosé - N/V bottle {40}
Mendocino County, CA

SPARKLING glass {9}
Argyle Vintage Brut - 2015 bottle {36}
Willamette Valley, OR

ROSÉ OF PINOT NOIR glass {8}
Whoa Nelly - 2019 bottle {32}
Willamette Valley, OR

Angelique Sparkling glass {8.5}
Italian-inspired Almond Sparkling, CA bottle {34}

Visit our Bottle Shop

The Shop is full of a great selection of beer, wine, and spirits! Please visit before, during, or after your dining experience.

BEER ON TAP

Czech Pils
PILSNER URQUELL, CZH
The Original Pilsner, 4.4%

Spotted Cow
NEW GLARUS BREWING CO., WI
Cream Ale, 5.1%

Happy Place
THIRD SPACE BREWING, WI
Midwest Pale Ale, 5.3%

Larry's Latest Juicy IPA
BELL'S BREWERY, MI
Juicy India Pale Ale, 6.0%

Riverwest Stein
LAKEFRONT BREWERY, WI
American Amber Lager, 5.7%

Pumpkin Imperial Ale - 2019 10oz Tulip {7}
LAKEFRONT BREWERY, WI Growler {17}
BBA Ale w/ Pumpkin, Spices & Vanilla, 13.4%

Scotch Ale Tulip {7}
BLACK HUSKY BREWING, WI Growler {17}
Scotch Ale, 7.1%

Coconut Porter Tulip {6}
CITY LIGHTS BREWING CO., WI Growler {15}
Porter w/ Coconut, 5.3%

King Sue 10oz Tulip {8}
TOPPLING GOLIATH BREWING, IA Growler {18}
Double IPA, 7.8%

Washington Heirloom - 2016 Tulip {8}
SEATTLE CIDER CO. WA. Growler {15}
Fresh Apple Cider w/ Heirloom Apples, 6.5%

FEATURED BEVERAGES

Story Hill Bloody Mary {9}
Wheatly Vodka, House-made Bloody Mix, Cheese, Sausage, Pickle, Miller Lite Shorty
Upgrade your Bloody:
Veggie Infused Vodka {+.50}
Bacon Infused Vodka {+1.00}

Caramel Apple Bellini {9}
Caramel Syrup, Apple Cider, Triple Sec, Cava

COCKTAILS ON TAP

Mug {7} **RED SANGRIA** {7.5}
Growler {16} Red Wine, White Rum, Orange, Lemon

Pint {6} **APPLE SPICE SOUR** {9}
Growler {12} Korbel Brandy, Apple Cider, Simple Syrup, Lemon. Try it Mulled for \$1 more!

Pint {6} **THE BUSINESS** {9}
Growler {12} Prairie Gin, Limoncello, Agave Nectar, Lime

Pint {6} **JALAPEÑO PALOMA** {9}
Growler {12} Jalapeño-Infused Exotico Tequila, Grapefruit, Orange, Rosemary

Pint {5} **THE OLDEST FASHIONED** {9}
Growler {11} Ezra brooks Bourbon, Cherry, Orange, Sugar, Bitters, House Made Cherry Syrup

Pint {5} **LI'L BRAZILIAN** {10}
Growler {11} Cachaça, Gentian Lime Tonic, House-made Celery Simple Syrup, Lime, Jamaican Bitters

Tulip {7} **B.K.C.** {13}
Growler {17} Old Overholdt Rye Whiskey, Cognac, Sweet Vermouth, Bitters, Jasmine, Chamomile

Tulip {6} **COCKTAIL FLIGHT - Pick 3** {16}
Growler {15} Pick Three of Our Tap Cocktails

COFFEE & TEA

Valentine Fresh Brewed Coffee {3}

Latte/Cappuccino {4.5}

Pumpkin Spice Latte {5.5}
Valentine Espresso, Steamed Milk, House-Made Pumpkin Spice Syrup

Mexican Mocha {5}
Valentine Espresso, Chocolate Syrup, Steamed Milk, House-Blended Spices

Story Hill Cocoa Toddy {5}
Valentine Cold Brewed Coffee, Chocolate Syrup, Half and Half

Iced Vanilla Creme {5}
Espresso, House-Made Vanilla Egg Cream*, Milk, Whipped Cream

Iced Tea, Lemonade, Arnold Palmer {3}
Lavender Iced Tea (75¢ refills) or SPORTEA {3.5}