



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

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

BBQ Shiitake Wrap

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

Buffalo Cauliflower Sandwich

Fried Buffalo Cauliflower,
Vegan Blue Cheese Dressing, House
Hot Buffalo Sauce, Lettuce,
Tomato, Onion, Hoagie Roll,
One Side
12

DAILY SPECIALS

Collard Green & Bacon Sandwich

Braised Collard Greens, Cherrywood Smoked Bacon,
Toasted White or Wheat, House Made Saxon American Cheese,
Choice of Side
13

Greek Yogurt Panna Cotta

Fresh Berries, Banana,
Local Honey, Spiced Roasted Nuts,
Dark Chocolate
12

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

Smoked Trout Salad

Cured & Smoked Steelhead Trout,
Maple Glazed Pecans, Radish,
Roasted Fennel, Baby Kale,
Dill Vinaigrette, Crispy Carrots
14

Chicken Jalapeño Soup

Bell & Evans Chicken,
Masa Dumplings, Baby Kale, Avocado
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 - 2017 bottle {36}
Indian Wells Vineyard, Columbia Valley, WA

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

PINOT NOIR glass {9.5}
Ken Wright Cellars - 2018 bottle {38}
Willamette Valley, OR

MERLOT glass {8}
Seven Falls - 2016 bottle {32}
Wahluke Slope, WA

MALBEC glass {8}
Lunta - 2017 bottle {32}
Mendoza, Argentina

CABERNET BLEND glass {10}
Chappellet, Mt. Cuvee - 2018 bottle {40}
Napa County, 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

PINOT GRIGIO glass {8}
Bottega Vinaia - 2018 bottle {32}
Trentino, Italy

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

BEER ON TAP

Czech Pils Mug {7}
PILSNER URQUELL, CZH Growler {16}
Pilsner, 4.4%

Spotted Cow Pint {6}
NEW GLARUS BREWING CO., WI. Growler {12}
Cream Ale, 5.1%

Riverwest Stein Pint {6}
LAKEFRONT BREWERY, WI Growler {12}
American Amber-Lager, 5.7%

Happy Place Pint {6}
THIRD SPACE BREWING, WI Growler {12}
Midwest Pale Ale, 5.3%

Chocolate Churro Porter Tulip {8}
MOODY TONGUE BREWRY, IL Growler {19}
Baltic Porter, 7.0%

Bright White Pint {6}
BELL'S BREWERY, MI Growler {12}
Belgian Style Wheat Ale, 5.0%

Pendulum Tulip {6}
3 SHEEPS BREWING, WI Growler {15}
American IPA, 6.5%

Dedication 10oz Tulip {7}
VINTAGE BREWING, WI Growler {17}
Abbey 'Extra Dubbel', 9.2%

Bourbon Barrel Stout 10oz Tulip {8}
Bourbon Barrel Cherry Stout
Bourbon Barrel Vanilla Bean Stout
CENTRAL WATER BREWING, WI Growler {19}
Stout aged in Bourbon Barrels, 10.5% - 11%

Super Terrific 10oz Tulip {7}
THIRD SPACE BREWING WI Growler {17}
Fruited Double IPA, 8.0%

Basil Mint Tulip {6}
SEATTLE CIDER CO., WA. Growler {15}
Fresh Apple Cider w/ Basil & Mint, 6.9%

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}

Pear-fect Bellini {9}
Pear Puree, Canton Ginger Liqueur, Cava

COCKTAILS ON TAP

RED SANGRIA {7.5}
Red Wine, White Rum, Orange, Lemon

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

THE BUSINESS {9}
Prairie Gin, Limoncello, Agave Nectar, Lime

JALAPEÑO PALOMA {9}
Jalapeño-Infused Exotico Tequila,
Grapefruit, Orange, Rosemary

THE OLDEST FASHIONED {9}
Ezra brooks Bourbon, Cherry, Orange, Sugar,
Bitters, House Made Cherry Syrup

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

B.K.C. {13}
Old Overholdt Rye Whiskey, Cognac, Sweet Vermouth,
Bitters, Jasmine, Chamomile

COCKTAIL FLIGHT - Pick 3 {16}
Pick Three of Our Tap Cocktails

COFFEE & TEA

Valentine Fresh Brewed Coffee {3}

Latte/Cappuccino {4.5}

Peppermint Bark Latte {6}
Valentine Espresso, House-Made White Chocolate
Sauce, Peppermint Syrup, Steamed Milk, Topped
with Whipped Cream and Crushed Candy Canes

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}