

Story Hill
**BOTTLE
 KITCHEN
 COCKTAIL**
BRUNCH SPECIALS

E.G.B.L.T

Egg, Guacamole, Bacon, Lettuce, Tomato,
 Toasted White or Wheat, Jalapeño Mayo,
 Roasted Marble Potatoes
 15

Steak & Eggs Benny

4oz Prime Certified Angus Beef Strip,
 Two Baked Eggs, Bearnaise, Red Wine Butter,
 Savory French Toast, Baby Kale Salad,
 Roasted Marble Potatoes
 18

Asparagus Bacon Egg Bake

Egg Custard Soaked Bread,
 Fresh Asparagus, Cherrywood
 Bacon, Montamore Cheese,
 Poached Eggs, Lemon Dill
 Hollandaise, Baby Kale Salad,
 Roasted Marble Potatoes
 15

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)

SHORT STORY

Eggs, Meat, and Toast

Two Local Eggs, Choice of Meat,
 Roasted Marble Potatoes,
 Rustic Toast
 12

Frittata

Local Eggs, Cherry Wood Bacon,
 House-Dried Tomatoes,
 Aged Carr Valley Cheddar,
 Shredded Potatoes,
 Baby Kale Salad
 13

Brunch Burger

8 oz Niman Ranch Burger Patty,
 BSB Seeded Bun, Bacon, Egg,
 Jalapeño Mayo, One Year Cheddar,
 Tomato, Onion, Lettuce,
 Roasted Marble Potatoes
 15

ILLUMINATED
 SPECIALTIES

Shakshouka

Two Local Eggs Baked in
 Cumin-Spiced Tomato Sauce,
 Smoked Lentils, Cilantro,
 Goat Cheese, Sumac Mayonnaise,
 Naan Bread
 13

Greek Yogurt Panna Cotta

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

PASTRIES

Sausage Roll

Zesty Sausage Link,
 Grain Mustard, Puff Pastry
 4

**Brandy Chocolate
 Chip Cookie**

3.5

Muenchie Cookie

3.5

**Blackberry
 Cookie Butter
 Coffee Cake**

3.5

**House-Made
 Cinnamon Roll**

4.5

TOASTS

Chevre and Bread

Rustic Toast,
 LeBelle Chevre Cheese,
 House-Made Berry Jam,
 Local Honey,
 Spice Roasted Nuts
 7

Avocado Toast

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

Baked Tomato Bread

Oven-Toasted Rustic Bread,
 Truffle Creme Fraiche,
 Fresh Sliced Tomato,
 Montamore Cheese,
 Fresh Basil
 9 (Add Meat 3)

SIDES

House Smoked Ham 4.5

House-Made Sausage Patty 4.5

Cherry Wood Bacon 4.5

Fresh Fruit and Berries 6

Rustic Toast (Two Slices) 3

Two Local Eggs 4

Roasted Marble Potatoes 4



RED

CABERNET SAUVIGNON
Chateau St. Michelle - 2016
Indian Wells, Columbia Valley, WA

ZINFANDEL
Seghesio, Angel's Table - 2018
Sonoma, CA

PINOT NOIR
Chamisal Vineyards - 2019
San Luis Obispo County, CA

WHITE

CHARDONNAY
Chateau Buena Vista - 2019
Carneros, CA

SAUVIGNON BLANC
Craggy Range- 2020
Martinborough, New Zealand

RIESLING
Nik Weis, St. Urbans-Hof - 2018
Mosel, Germany

ROSÉ of Pinot Noir
Argyle - 2020

SPARKLING & ROSÉ

SPARKLING ROSÉ
Scharffenberger Brut Rosé - N/V
Mendocino County, CA

SPARKLING
J. Cuvee - Brut
California

SPARKLING
Angelique by Stones Throw Cellars
Lodi, California

BEER ON TAP

glass {9}
bottle {36} Czech Pils
PILSNER URQUELL, CZH
Pilsner, 4.4%

glass {9}
bottle {36} Spotted Cow
NEW GLARUS BREWING CO., WI
Cream Ale, 5.1%

glass {9.5}
bottle {38} Riverwest Stein
LAKEFRONT BREWERY, WI
American Amber-Lager, 5.7%

glass {9.5}
bottle {38} Happy Place
THIRD SPACE BREWING, WI
Midwest Pale Ale, 5.3%

glass {9}
bottle {36} Oberon
BELL'S BREWING, MI
American Wheat Ale, 5.8%

glass {8.50}
bottle {34} Juicy Gossip
BELL'S BREWING, MI
Juicy Pale Ale, 4.7%

glass {7.5}
bottle {30} For Fruits Sake
HINTERLAND BREWING, WI.
Port Barrel Kettle Sour
Wheat Ale w/cherries, 6.1%

glass {8.5}
bottle {34} Raspberry Sorbet Double Radler
WHOLE HOG BREWING, WI
Radler w/ Double Raspberry, 5.5%

glass {8.5}
bottle {34} Rye Barrel Stout - 2018
CENTRAL WATERS, WI
Imperial Stout Aged in
Rye Whiskey Barrels, 11.9%

glass {9.50}
bottle {38} Unraveled
FOUNDERS BREWING CO., MI
American IPA, 6.6%

FEATURED BEVERAGES

Story Hill Bloody Mary {9.5}
Wheatley Vodka, House-made Bloody Mix, Cheese,
Sausage, Pickle, Miller Lite Shorty
Upgrade your Bloody:
Veggie Infused Vodka {+.50}
Bacon Infused Vodka {+1.00}

B.B.Bellini {9}
Blackberry, Basil, Prairie Gin, Lemon, Cava

Aperol Spritz {9}
Cava, Aperol, Club Soda, Orange

COCKTAILS ON TAP

Mug {7}
Growler {16} SUNSHINE SANGRIA {8}
White Wine, White Rum, Orange, Lemon

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

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

Pint {6}
Growler {12} THE OLDEST FASHIONED {9}
Ezra brooks Bourbon, Cherry, Orange, Sugar,
Bitters, House Made Cherry Syrup

Pint {6}
Growler {12} LI'L BRAZILIAN {10}
Cachaça, Gentian Lime Tonic, House-made Celery
Simple Syrup, Lime, Jamaican Bitters

Pint {6}
Growler {9} B.K.C. {13}
Old Overholdt Rye Whiskey, VSOP Cognac,
Sweet Vermouth, Bitters, Jasmine, Chamomile

10oz Tulip {7}
Growler {23} SPRING GIMLET {9}
Wheatley Vodka, Lime Juice, Cucumber Simple
Syrup, St. Elder Elderflower Liqueur

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

10oz Tulip {9}
32oz Growler {18} COFFEE & TEA
Valentine Coffee, Espresso {3}

Latte/Cappuccino {4.5}

Tulip {7}
Growler {18} Rishi Chai Latte {5}

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

Iced Frothed Mocha {5}
Valentine Espresso, Chocolate Syrup,
Hand-Frothed Milk

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}

Visit our Bottle Shop

Please visit before, during, or
after your dining experience.

The Shop is full of a great selection
of beer, wine, and spirits!