

Story Hill
**BOTTLE
 KITCHEN
 COCKTAIL**
BRUNCH SPECIALS

- Mapo Tofu Crepe**
 Oyster & Shiitake Mushrooms, Napa Cabbage,
 Rice, Black Garlic Soy Glazed Tofu Scramble,
 Szechuan Peppercorns, Scallion, Cilantro
 15
- Italian Ham & Cheese Benny**
 Uphoff Ham, Zesty Pork Spread,
 Sartori Mozzarella, Giardiniera, Garlic Toast,
 Two Poached Eggs, Italian Herb Hollandaise,
 Baby Kale Salad, Roasted Marble Potatoes
 15
- Lamb Liver Rosti**
 Pinn-Oak Ridge Farms Lamb Liver,
 Oversized Hashbrown, Caramelized Onions,
 Red Wine Demi, Two Baked Eggs,
 Rustic Toast, Baby Kale Salad
 16

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
 14

- Broccoli Cheddar Egg Bake**
 Egg Custard Soaked Bread,
 Fresh Broccolini, Cherrywood
 Bacon, Cheddar Cheese,
 Poached Eggs, Hollandaise,
 Baby Kale Salad, Roasted Marble
 Potatoes
 15

- Brunch Burger**
 8 oz Niman Ranch Burger Patty,
 BSB Seeded Bun, Egg,
 Jalapeño Mayo, One Year Cheddar,
 Tomato, Onion, Lettuce,
 Roasted Marble Potatoes
 15 (Add Bacon 3)



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
 13

PASTRIES

- Sausage Roll**
 Zesty Sausage Link,
 Grain Mustard, Puff Pastry
 4

- Brandy Chocolate
 Chip Cookie**
 3.5

- Muenchie Cookie**
 3.5

- House-Made
 Cinnamon Roll**
 4.5

- Bourbon Peach
 Coffee Cake**
 3.5

TOASTS

- Quark and Bread**
 Rustic Toast,
 Clock Shadow Quark,
 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** 5
- Fresh Fruit and Berries** 6
- Rustic Toast (Two Slices)** 3
- Two Local Eggs** 4
- Roasted Marble Potatoes** 4

RED

CABERNET SAUVIGNON

Justin - 2016
Paso Robles, CA

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 - 2020
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

Czech Pils

glass {10} PILSNER URQUELL, CZH
bottle {40} Pilsner, 4.4%

Spotted Cow

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

Happy Place

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

Cuppa Espresso

glass {9} WHOLE HOG BREWING, WI
bottle {36} Espresso Stout, 6.5%

Riverwest Stein

glass {8.50} LAKEFRONT BREWERY, WI
bottle {34} American Amber Lager, 5.7%

Mexican Lager

glass {7.5} GREAT LAKES BREWING CO., OH
bottle {30} Mexican Style Lager with Lime, 5.4%

Citra on the Dock of the Bay

glass {8.5} EAGLE PARK BREWING CO, WI.
bottle {34} New England IPA w Citra Hops, 8.0%

Octoberfest

glass {10} 3 SHEEPS BREWING, WI.
bottle {40} Marezenbier, 5.5%

Fear Movie Lions

glass {9.50} STONES BREWING, CA
bottle {38} Double IPA, 8.5%

FEATURED BEVERAGES

Story Hill Bloody Mary

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

Mango Bellini

{9} Mango Puree, Fords Dry Gin, Cava

Aperol Spritz

{9} Cava, Aperol, Club Soda, Orange

COCKTAILS ON TAP

SUNSHINE SANGRIA

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

PICNIC IN THE PARK

Pint {6} Watermelon Infused Wheatley Vodka, Basil Syrup, Lime
Growler {12} Juice

THE BUSINESS

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

JALAPEÑO PALOMA

Jalapeño-Infused Exotico Tequila,
Grapefruit, Orange, Rosemary

THE OLDEST FASHIONED

Tulip {6} Ezra brooks Bourbon, Cherry, Orange, Sugar,
Growler {14} Bitters, House Made Cherry Syrup

LI'L BRAZILIAN

Pint {6} Cachaça, Gentian Lime Tonic, House-made Celery
Growler {12} Simple Syrup, Lime, Jamaican Bitters

B.K.C.

Pint {6} Old Overholdt Rye Whiskey, VSOP Cognac,
Growler {13} Sweet Vermouth, Bitters, Jasmine, Chamomile

TIKI SIDECAR

Tulip {8} El Dorado 5Yr Aged Rum, Citrus Juice,
Growler {14} Triple Sec, Spiced Dram

COCKTAIL FLIGHT

Pick Three of Our Tap Cocktails {16}

COFFEE & TEA

Valentine Coffee, Espresso

Growler {13} Latte/Cappuccino {4.5}

Latte/Cappuccino

10oz Tulip {8} Rishi Chai Latte {5}

Rishi Chai Latte

Growler {23} Mexican Mocha {5}

Mexican Mocha

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!