

Story Hill
**BOTTLE
 KITCHEN
 COCKTAIL**
BRUNCH SPECIALS

The Fat Elvis Crêpe

Peanut Butter, Banana, Bacon Jam,
 Mixed Berry Coulis, Two Baked Eggs,
 Spiced Nuts
 14

Crispy Walleye Benny

Panko Crusted Fried Walleye,
 Hot Sauce Tomato, Spinach, Cheddar Biscuit,
 Lemon Dill Hollandaise, Two Poached Eggs,
 Baby Kale Salad, Roasted Marble Potatoes
 16

Beef Sausage Sammy

6oz Panko Crusted Garlic Paprika Sausage Patty,
 BSB Pretzel Bun, Tomato, Onion, Arugula,
 Hot & Smoky Aioli, Baked Egg,
 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
 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

**Cookie Butter Stuffed
 Snickerdoodle**

3.50

**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
Cannonball Eleven- 2017
Sonoma, 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}
bottle {40} PILSNER URQUELL, CZH
Pilsner, 4.4%

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

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

Cuppa Espresso
glass {9.50}
bottle {38} WHOLE HOG BREWING, WI
Espresso Stout, 6.5%

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

Oberon
glass {7.5}
bottle {30} BELLS BREWING CO., MI
American Wheat Ale, 5.8%

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

Oktoberfest
LAKEFRONT BREWERY, WI.
Marezenbier, 6.0%

Fear Movie Lions
10oz Tulip {8}
STONES BREWING, CA
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

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

PICNIC IN THE PARK {9}
Pint {6} Watermelon Infused Wheatley Vodka, Basil Syrup, Lime
Growler {12} Juice

THE BUSINESS {9}
Pint {6} Prairie Gin, Limoncello, Agave Nectar, Lime
Growler {12} JALAPEÑO PALOMA {9}
Jalapeño-Infused Exotico Tequila,
Grapefruit, Orange, Rosemary

Tulip {6} THE OLDEST FASHIONED {9}
Growler {14} Ezra brooks Bourbon, Cherry, Orange, Sugar,
Bitters, House Made Cherry Syrup

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

Pint {6} B.K.C. {12}
Growler {13} Old Overholdt Rye Whiskey, VSOP Cognac,
Sweet Vermouth, Bitters, Jasmine, Chamomile

Tulip {8} TIKI SIDECAR {10}
Growler {22} El Dorado 5Yr Aged Rum, Citrus Juice,
Triple Sec, Spiced Dram

COCKTAIL FLIGHT {16}
Pick Three of Our Tap Cocktails

Pint {6} COFFEE & TEA
Growler {13} Valentine Coffee, Espresso {3}

Latte/Cappuccino {4.5}

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

Growler {23} 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!