



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-urrrito

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
16

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

The Emmel Grover

Curry Roasted Chicken Salad,
Dried Tart Cherries, Almonds,
Iceberg Lettuce, Tomato,
Thick Cut White or Wheat,
One Side
12

BBQ Shiitake Wrap

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

Pretzel Ham & Cheese

Uphoff Ham, Beer Cheddar,
Black Garlic Honey Mustard,
Lettuce, Tomato, BSB Pretzel Roll,
One Side
13

Buffalo Cauliflower Wrap

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

STORIED SALADS & SOUPS

My Big Fat Greek Wedge Salad

Red Leaf Lettuce,
Cherrywood Smoked Bacon,
Tomatoes, Red Onion, Cucumber,
Tzatziki Dressing, Crumbled Feta,
Kalamata Olives, Butterflake Croutons
15

Smoked Trout Salad

Cured & Smoked Steelhead Trout,
Maple Glazed Pecans, Radish,
Roasted Fennel, Baby Kale,
Dill Vinaigrette, Crispy Carrots
16

Chicken Jalapeño Soup

Bell & Evans Chicken,
Masa Dumplings, Baby Kale, Avocado
6

Beef & Tomato Soup

Braised Sirloin, Macaroni,
Montamore Cheese
6

SIDES

Roasted Cauliflower Salad

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

The Brutus

Lacinato Kale, Broccolini, Montamore,
Lemon Tahini Dressing, Butterflake
Croutons, Everything Bagel Seasoning
6

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

3.50

Cookie Butter Stuffed Snickerdoodle

3.50

House-Made Cinnamon Roll

4.50

Dark Chocolate Chiffon Pie

8

Upside Down Cherry Cake

9

Blueberry Limoncello Coffee Cake

3.50

DAILY SPECIALS

Lamb Kofta Wrap

Pinn Oak Farms Lamb Kofta, Roasted Sweet Pepper Relish,
Sumac Mayo, Goat Cheese, Minty Herb Salad
Naan Bread, One Side
16

Roasted Beet Salad

Gwenyn Hill Roasted Beets, Mixed Grains
Orange Supremes, Sliced Apple, Mixed Greens,
Quark Cheese, Lemon Vinaigrette,
Toasted Pistachios
13

CHEF/OWNER JOE MUENCH • EXECUTIVE CHEF ERIC HOLCOMB • GENERAL MANAGER JASON KUBIAK • 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

Justin - 2018

Paso Robles, CA

ZINFANDEL

Seghesio, Angel's Table - 2018

Sonoma, CA

PINOT NOIR

Chamisal Vineyards - 2019

San Luis Obispo County, CA

MERLOT

Seven Falls Cellars - 2016

Wahluke Slope, WA.

MERLOT, CABERNET SAUVIGNON

Yantra - 2018

IGT Toscana, Italy

WHITE

CHARDONNAY

Cannonball Eleven - 2017

Sonoma Coast, CA

SAUVIGNON BLANC

Craggy Range - 2020

Martinborough, New Zealand

RIESLING

Nik Weis, St. Urbans-Hof - 2018

Mosel, Germany

PINOT GRIGIO

Bottega Vinaia - 2019

Trentino, Italy

GRÜNER VELTLINER

Birgit Eichinger - 2018

Kamptal, Austria

SPARKLING & ROSÉ

SPARKLING

Scharffenberger Brut Rosé

Mendocino County, CA

SPARKLING

J.Cuvee - NV

California

ROSÉ of Pinot Noir

Argyle - 2020

Willamette Valley, Oregon

BEER ON TAP

glass {10}

bottle {40}

glass {9}

bottle {36}

glass {9.5}

bottle {38}

glass {8}

bottle {32}

glass {9}

bottle {36}

glass {9.5}

bottle {38}

glass {8.50}

bottle {34}

glass {8}

bottle {32}

glass {8}

bottle {32}

glass {8}

bottle {32}

glass {10}

bottle {40}

glass {9.50}

bottle {38}

glass {9}

bottle {36}

Czech Pils

PILSNER URQUELL, CZH

Pilsner, 4.4%

Riverwest Stein

LAKEFRONT BREWERY, WI

American Amber-Lager, 5.7%

Happy Place

THIRD SPACE BREWING, WI

Midwest Pale Ale, 5.3%

Oberon

BELL'S BREWING, MI

American Wheat Ale, 5.8%

Cuppa Espresso

WHOLE HOG BREWING, WI

Espresso Stout, 6.5%

Oktoberfest

LAKEFRONT BREWERY, WI

Marzenbier Style, 6.0%

Oktoberfest

THIRD SPACE BREWING, WI

Marzen-Style Lager, 6%

Rooster Season

TYRANENA BREWING CO., WI

Imperial Saison Aged in a Red Wine Barrel, 8.5

Salty Dog

CENTRAL WATER BREWING CO., WI

Grapefruit Sour with Sea Salt, 6.0%

Blackberry Cider

DOWNEAST CIDER HOUSE, MA

Strawberry-Apple Hard Cider, 5.0%

FEATURED BEVERAGES

Story Hill Bloody Mary

{9.5}

Wheatly Vodka, House-made Bloody Mix, Cheese,

Sausage, Pickle

Upgrade your Bloody:

Veggie Infused Vodka {+.50}

Bacon Infused Vodka {+1.00}

Bourbon Blackberry Smash

{10}

Muddled Blackberries and Mint,

Four Roses Bourbon, Club Soda

Gin Tonica- Spanish Style

{9.50}

Fords Gin, Rosemary Sprig, Cucumber, Lime,

Pink Peppercorns, Top Note Tonic

Mug {7}

Growler {16}

Pint {6}

Growler {12}

Pint {6}

Growler {12}

Pint {6}

Growler {12}

10oz Tulip {6}

Growler {14}

Pint {6}

Growler {13}

Pint {6}

Growler {13}

10oz Tulip {8}

Growler {25}

Tulip {8}

Growler {22}

Tulip {7}

Growler {17}

COCKTAILS ON TAP

SUNSHINE SANGRIA

{8}

White Wine, Light Rum, Orange, Lemon

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

TIKI SIDECAR

{10}

El Dorado 5yr Aged Rum, Citrus Juice,

Cointreau, All-Spiced Dram

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 - N/A

Valentine Fresh Brewed Coffee

{3}

Latte/Cappuccino

{4.5}

Mexican Mocha

{5.5}

Valentine Espresso, Chocolate Syrup,

Steamed Milk, House-Blended Spices

Story Hill Cocoa Toddy

{5.5}

Valentine Cold Brewed Coffee,

Chocolate Syrup, Half and Half

Iced Vanilla Creme

{5.5}

Espresso, House-Made Vanilla Egg Cream*,

Milk, Whipped Cream

Iced Tea, Lemonade, Arnold Palmer

{3}

Lavender Iced Tea (75¢ refills) or SPORTea

{3.5}

Fresh Orange or Grapefruit Juice

{4}

Apple or Cranberry Juice

{3.5}