

## Specials

### Pumpkin Agnolotti

House Made Pasta, Clock Shadow Quark,  
Roasted Gwenyn Hill Musque Pumpkin,  
Sweet Potato & Pumpkin Puree, Maple Brown Butter,  
Roasted Peanuts, Shaved Apple & Arugula  
26

### Roasted Delicata Squash

Gwenyn Hill Delicata Squash,  
Baby Kale, Toasted Pepitas, Roasted Grapes,  
Apple Cider Gastrique, Gorgonzola, Crispy Sage  
14

# Story Hill

## Wine Features

### Ridge Valley Grenache Blanc

Paso Robles, CA. 2020  
12

### Sidebar Red Field Blend

Russian River Valley, CA 2015  
10

## Taste

### Fresh Baked Butter Flake Rolls

Salted Butter  
Three Rolls 7  
Additional Rolls 2.5

### Chicken Meatball

Truffle Honey,  
Green Peppercorn Sauce  
5

### Crayfish Rangoons

Domestic Crayfish & Cream Cheese,  
Scallions, Fried Stuffed Wontons,  
Pepper Jam Gastrique  
12

### Escargot

Spotted Cow Pan Sauce,  
Fresh Baked Pretzel, Saxony Cheese  
13

### Twin Mushroom Hand Pies

Local Mushroom Duxelles,  
Shredded Saxony and Montamoré,  
Sherry Syrup, Thyme Almond Gremolata  
15

### Garlic Toast & Zucchini

Confit Garlic and Tomato,  
Seared Zucchini, Rustic Toast,  
Fresh Basil, Maldon Sea Salt  
12

## Share

### Herbed Bread & Burrata

BelGioioso Burrata,  
Herbed BSB Olive Oil French Loaf,  
Zesty Pork Sausage Spread, Giardiniera,  
Fresh Basil & Oregano  
18

### Wisconsin Cheese Plate

Roth Kase Moody Blue,  
LaClare Chandoka,  
Hooks Grand Champion Colby,  
Mushroom Conserve, Maple Pepper Jam,  
Sliced Uphoff Ham,  
Honey Crisp Apple, Crostini  
16

### Mushroom Raclette Burger

Half Pound Niman Ranch Beef Patty,  
Steak Sauce Mushrooms, Saxony,  
Truffle Mayo, BSB Seeded Bun  
17

### Alpine Salad

House Smoked Ham, Arugula,  
Green Olives, Capers, Gherkins,  
Grape Tomato, Truffle Oil, Lemon  
13

### My Big Fat Greek Wedge Salad

Red Leaf Lettuce,  
Grape Tomato, Cucumber, Red Onion,  
Tzatziki Dressing, Feta,  
Kalamata Olives, Cherrywood Bacon,  
Butterflake Croutons  
15

### Mushroom Lasagna

Mushroom Ragu, Béchamel,  
Sautéed Shiitake Mushrooms & Spinach,  
Mozzarella & Monamare Cheese,  
House Made Pasta  
20

## Bindings

### Elote

Fire Roasted Sweet Corn,  
Cherrywood Smoked Bacon,  
Cotija Cheese, Jalapeno Mayo,  
Lime Juice, Chili Powder  
13

### Roast Cauliflower Salad

Pesto, Dried Tomato,  
Montamoré, Toasted Almond, Chili  
Flakes  
9

## Pass

### Cedar Plank Steelhead Trout

Smoked Maple Mustard Glaze,  
Everything Potato Waffle,  
Dill Creme Fraiche, Trout Roe  
29

### Panko Fried Striped Bass

Great Lakes Striped Bass,  
Broccolini Gomaee, Fried Shiitakes,  
Ginger Lime Mayonnaise, Radish  
30

### Crispy Cast Iron Chicken

4 Bell & Evans Chicken Thighs,  
Giblet Sausage Country Gravy  
23

### Pork Chop Schnitzel

Bone In & Panko Crusted Pork Chop,  
Bacon Roasted German Potato Salad  
27  
add an Egg 1

### Beef Short Rib Gnocchi

Tomato Braised Beef Short Rib,  
House Made Potato Gnocchi,  
Balsamic Braised Red Cabbage,  
Spinach, Mustard, Braising Reduction  
32

### Milwaukee Carve

12oz Certified Angus Beef Sirloin,  
Red Wine Demi, Chopped Gherkins,  
Wisconsin Cheese Curds,  
Crispy Fried Shallots  
32

### Smoked Yukon Au Gratin

Smoked Yukon Potatoes,  
House Ham, Dill Cream,  
Carr Valley One Year Cheddar, Corn Flake Crust  
14

DINNER IS SERVED WEDNESDAY-SATURDAY AT 5 P.M.

EXECUTIVE CHEF ERIC HOLCOMB • SOUS CHEF JAMES SANDERS • EXECUTIVE PASTRY CHEF SARAH D'AMATO

GENERAL MANAGER JASON KUBIAK • CHEF/OWNER JOE MUENCH

\*ENJOYING RAW OR UNDERCOOKED MEAT, SEAFOOD, OR EGGS MAY AFFECT YOUR HEALTH\*

# LIBATIONS

## WHITE

CHARDONNAY Cambria - 2017 Katherine's Vineyard, Santa Maria Valley, CA	glass {8} bottle {32}
SAUVIGNON BLANC Huntaway - 2018 Marlborough, New Zealand	glass {8} bottle {32}
RIESLING Nik Weis, St. Urbans-Hof - 2018 Mosel, Germany	glass {7.5} bottle {30}
PINOT GRIGIO Bottega Vinaia - 2018 Trentino, Italy	glass {8} bottle {32}
ROSÉ OF PINOT NOIR Whoa Nelly - 2019 Willamette Valley, OR	glass {8} bottle {32}

## ON TAP

Czech Pils PILSNER URQUELL, CZH Pilsner, 4.4%	Mug {7} Growler {16}
Spotted Cow NEW GLARUS BREWING CO., WI. Cream Ale, 5.1%	Pint {6} Growler {12}
Riverwest Stein LAKEFRONT BREWERY, WI American Amber-Lager, 5.7%	Pint {6} Growler {12}
Happy Place THIRD SPACE BREWING, WI Midwest Pale Ale, 5.3%	Pint {6} Growler {12}
The Devil Made Me Do It TYRANENA BREWING, WI Oatmeal Coffee Porter, 7.5%	Tulip {8} Growler {19}
Christmas Ale BELL'S BREWERY, MI Scotch Ale, 7.5%	Tulip {6} Growler {15}
Lampshade Party Ale BELL'S BREWERY, MI Double IPA, 9%	Tulip {8} Growler {19}
Dedication VINTAGE BREWING, WI Abbey 'Extra Dubbel', 9.2%	10oz Tulip {7} Growler {17}
Vanilla Cherry Dogpatch ALMANAC BEER CO., CA Sour Red Ale, aged in red wine barrels w/ cherries and vanilla 6.8%	10oz Tulip {8} Growler {19}
Christmas Ale GREAT LAKES BREWING CO., OH Ale w/ Holiday Spices and Sweet Honey, 7.5%	Tulip {6} Growler {15}
Basil Mint SEATTLE CIDER CO., WA. Fresh Apple Cider w/ Basil & Mint, 6.9%	Tulip {6} Growler {15}

Bourbon Barrel Stout 10.5%  
Bourbon Barrel Cherry Stout 11%  
Bourbon Barrel Vanilla Stout 10%

5oz Tulip {4}                      Flight of all 3 {12}  
10oz Tulip {8}                     32oz Growlers {15}

## COFFEE, N/A, SEASONAL DRINKS, ETC.

Valentine Coffee, Espresso	{3}
Latte/Cappuccino	{4.5}
Iced Chai Frothed Mocha Valentine Espresso, Chocolate Syrup, Frothed Chai, Cinnamon	{5}
Mexican Mocha Valentine Espresso, Chocolate Syrup, Steamed Milk, House-Blended Spices	{5}
Story Hill Cocoa Toddy Valentine Cold Brewed Coffee, Chocolate Syrup, Half and Hal	{5}

## RED

CABERNET SAUVIGNON Chateau St. Michelle - 2016 Indian Wells Vineyard, Columbia Valley, WA	glass {9} bottle {36}
MALBEC Lunta - 2017 Mendoza, Argentina	glass {8} bottle {32}
PINOT NOIR Ken Wright Cellars - 2018 Willamette Valley, OR	glass {9.5} bottle {38}
MERLOT Seven Falls - 2016 Wahluke Slope, WA	glass {8} bottle {32}
ZINFANDEL - 2016 Russian River Valley, CA	glass {9} Balletto bottle {36}

CABERNET, MERLOT, MALBEC BLEND Chappellet MT. Cuvee - 2018 Napa County, CA	glass {10} bottle {40}
--	---------------------------

## SPARKLING

SPARKLING Argyle Vintage Brut - 2015 Willamette Valley, OR	glass {9} bottle {36}
SPARKLING ROSÉ Scharffenberger Brut Rosé - N/V Mendocino County, CA	glass {10} bottle {40}

## COCKTAILS ON TAP

RED SANGRIA Red Wine, White Rum, Orange, Lemon	{7.5}
APPLE SPICE SOUR Korbel Brandy, Apple Cider, Simple Syrup, Lemon <i>Try it Mulled for \$1 more!</i>	{9}
THE BUSINESS Prairie Gin, Limoncello, Agave Nectar, Lime	{9}
WINTER IS HERE White Rum, All Spice Dram, Orange Bitters, Canton Ginger Liqueur, Cold Brew Ice Cubes	{10}
JALAPEÑO PALOMA Jalapeño-Infused Exotico Tequila, Grapefruit, Orange, Rosemary	{9}
THE OLDEST FASHIONED Ezra Brooks Bourbon, Cherry, Orange, Sugar, Bitters, House Made Cherry Syrup	{9}
LI'L BRAZILIAN Cachaça, Gentian Lime Tonic, House-made Celery Simple Syrup, Lime, Jamaican Bitters	{10}

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

COCKTAIL FLIGHT <i>Pick Three of Our Tap Cocktails</i>	{16}
---	------

\*Consuming raw eggs may increase your risk of food-borne illness\*