

RICHARD GALLING 15-001

COCKTAILS

MB (McCaw + Budsberg) 16

Ketel One Vodka + Elderflower + Fig +
Honey + Lemon + Prosecco

{Balanced + Inviting + Approachable with Contrasting Depth}

Held 16

St. George Botanivore Gin + Pear + Lavender + Lime + Blueberry {Flavor + Color + Texture = A Bold Detonation}

Wells 17

Plantation OFTD Rum + Macadamia Nut + Allspice Dram +
Coffee + Whipped Cream + Cinnamon
{Deep + Warming}

Gibson 17

Cincoro Reposado Tequila + Apricot + Hot Honey + Lemon + Orange Bitters {Bold + Traditional + Invigorating}

Lipman 17

Del Maguey Vida Mezcal + Ancho Reyes Rojo + Chocolate + Campari + Orange Bitters + Sea Salt {Clean + Elegant with Hidden Messaging}

Lathan-Steifel 16

High West Bourbon + Nonino Amaro +
Aperol + Grilled Peach + Lemon + Maple
{Tailored + Bold}

Buie 17

Laird's Apple Brandy + Braulio Amaro + Allspice Dram + Ginger + Bitters + Lime {Warming + Monumental}

MOCKTAILS

Anwar 10

Lyre's Aperitif Rosso + Lemon + Grilled Peach + Maple {Intensity of Hue + Hands on Engagement to Elicit Positive Emotions}

Mullins 10

Seedlip - Garden 108 - Non-Alcoholic Distilled Spirit + Lime + Blueberry Lavender Tea + Tonic {Contemporary + Nostalgic, A Twist on a Classic}



DRAFT

Lakefront Seasonal 7

Lakefront Brewery Milwaukee, WI — 16oz

Bubble Stash 7

American IPA, Hop Valley Brewers Eugene, OR — 16oz, 6.2% ABV

Hazy IPA 7

India Pale Ale, City Lights Brewing Milwaukee, WI — 16oz, 7% ABV

Morning Haze 7

Imperial IPA, Terrapin Beer Co. Athens, GA — 16oz, 8.8% ABV

High Life 6

Lager, Miller Brewing Co Milwaukee, WI — 16oz, 4.6% ABV

Dirty Blonde 7

Wheat Ale, Atwater Brewery Grand Rapids, MI — 16oz, 4.5% ABV

Spotted Cow 7

Farmhouse Ale, New Glarus New Glarus, WI — 16oz, 4.8% ABV

Mudpuppy Porter 7

Porter, Central Waters Brewing Co Amherst, WI — 16oz, 5.6% ABV

BOTTLES & CANS

Eastside Dark 7

Munich Dunkel Lager, Lakefront Brewery Milwaukee, WI — 12oz, 5.5% ABV

Fair State Seasonal

Fair State Brewing Cooperative Minneapolis, MN — 16oz

Press 6

Hard Seltzer, Press Premium Alcohol Seltzer Milwaukee, WI — 12oz, 4% ABV

Odd Side Ales Seasonal 7

Odd Side Ales Grand Haven, MI — 12oz

Guinness 7

Draught Stout
Dublin, Ireland — 14.9oz, 4.2% ABV

Riverwest Stein

Amber, Lakefront Brewery Milwaukee, WI — 12oz, 5.6% ABV

Stella Artois 7

Pilsner, Brouwerij Artois Leuven, Belgium — 12oz, 5.0% ABV

Hazy Rabbit -

Hazy IPA, Lakefront Brewing Milwaukee, WI — 12oz, 6.8% ABV

Honeycrisp 7

Hard Cider, Loon Juice Spring Valley, MN – 12oz, 6% ABV

Eagle Park Seasonal

Eagle Park Brewing Company Muskego, WI — 12oz

Miller Lite 7

Pilsner, Miller Brewing Company Milwaukee, WI — 12oz, 4.2% ABV

SPARKLING WINE BY THE GLASS

Faire la Fête Brut Rosé 13/50 Limoux, France

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La Marca Prosecco D.O.C. 10/40 Veneto, Italy

Chandon Blanc de Noir 17/68 Yountville, California

Veuve Clicquot Yellow Label 25/120 Champagne, France

WHITE WINE BY THE GLASS

Maison Louis Jadot 11/20/44 Chardonnay, Mâcon-Villages, France

FEL 22/42/86

Chardonnay, Anderson Valley, California

Whispering Angel 13/24/50 Rosé, Côtes de Provence, France

Cannonball 11/20/44

Sauvignon Blanc, Sonoma, California
Whitchaven 15/28/58

Sauvignon Blanc, Marlborough, New Zealand

Santa Cristina 10/18/38 Pinot Grigio, Delle Venezie, Italy

Banfi "La Pettegola" 15/28/58 Vermentino, Tuscany, Italy

Biagio Moscato d'Asti 12/22/55 Moscato, Piedmonte, Italy



RED WINE BY THE GLASS

Firesteed 12/22/46
Pinot Noir, Willamette Valley, Oregon

Belle Glos "Balade" 18/34/70
Pinot Noir, Russian River Valley, California

Tripiche Broquel 12/22/46 Malbec, Mendoza, Argentina

Peppoli 20/38/78 Chianti Classico, Tuscany, Italy

DAOU "Pessimist" 12/22/46 Red Blend, Paso Robles, California

Blackbird "Arise" 22/42/86 Red Blend, Napa Valley, California

Borne of Fire 12/22/46
Cabernet Sauvignon, Columbia Valley, Washington

Mount Veeder 25/48/99 Cabernet Sauvignon, Napa Valley, California



BREAKFAST

SERVED 7AM - 11AM

BITES

Prosciutto Egg Bite 13 Prosciutto Cup, Romano, Spinach & Artichoke, Soft Egg

Fruit Cup 7
Assortment of Fresh Berries

Greek Yogurt Bowl 9

Granola, Fresh Fruit, Dates, Chia Seeds, Almonds, Kallas Honev

Avocado Toast* 12

Fried Three Brothers Farm Egg, Avocado, Everything Spice, Chili Oil, Red Onion, Arugula ADD NOVA LOX +5

Proof Shakshuka* 14

Three Brothers Farm Eggs, Tomato, Garbanzo, Roasted Peppers, Fresh Mozzarella, Pita

Pearl Sugar Belgian Waffles 13 Lemon Ricotta, Strawberries, Pistachio

HEARTH BAKED FRITTATA SANDWICHES

Arugula & Mozzarella 13 va Grande Fior di Late, Tomato Jam, Oregano, Balsamic, Roasted Tomato, Arugula, Panuozzo Bread

Roasted Porchetta 13

Fennel Rubbed Pork, Giardiniera, Honey, Lemon Ricotta, Red Onion, Arugula, Panuozzo Bread

Bacon & Cheddar 13

Applewood Smoked Bacon, Arugula, Wisconsin Cheddar, Panuozzo Bread

VG Vegetarian | V Vegan | GF Gluten-free

* Consuming raw or undercooked meats, poultry and seafood may increase your risk of foodborne illness



BREAKFAST

SERVED 7AM - 11AM

BAGELS

Wood Oven Bagels 5
Sesame, Everything, Plain
Served with Whipped Cream Cheese

Bagel & Lox 13

Bagel Choice, Cream Cheese, Onion, Tomato,
Cream Cheese, Capers, Herb, Nova Lox Salmon

Ham, Cheddar & Apple Bagel Sandwich 13 House Smoked Ham, Cheddar, Apple, Arugula, Three Brothers Farm Frittata

Red Rock Chicken Bagel Sandwich 13 Red Rock Chicken, Giardiniera Aioli, Tomato, Red Onion, Smoked Provolone, Arugula, Three Brothers Farm Frittata

Lox & Egg Bagel Sandwich 13 Nova Lox, Onion, Cream Cheese, Capers, Tomato, Arugula, Three Brothers Farm Frittata

SIDES

Applewood Smoked Bacon 5 Brick Oven Rosti Hash Brown Bites 5 Three Brothers Farm Egg* 3/Egg

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BREAKFAST

SERVED 7AM - 11AM

VALENTINE COFFEE MENU

Drip Coffee

Freshly brewed regular and decaffeinated coffee

Cold Brew

Slow steeped for 18 hours

Americano

Hot water topped with espresso

Café au Lait

Drip coffee topped with steamed milk of your choice

Macchiato

Espresso topped with one ounce of milk foam

Cortado

Espresso shots topped with 2oz. steamed milk

Latte

Espresso shots topped with steamed milk (Iced or Hot)

Mocha

Espresso topped with milk and chocolate syrup

Cappuccino

Espresso shots topped with extra milk foam

Hot Chocolate

Steamed milk with chocolate syrup

SYRUP FLAVORS

Vanilla, Hazelnut, Caramel, Mocha, Honey, SF Vanilla

MILK CHOICES

Whole, 2%, Skim, Breve, Oat, Almond

RISHI TEA

Black Tea

Earl Grey or English Breakfast

Green Tea

Jade Cloud or Jasmine

Herbal Tea

Blueberry Hibiscus, Chamomile Medley, Peppermint, or Seasonal Selection

MIMOSAS

Faire la Fête Brut

topped with the Flavor of your Choice:

Orange,

Grapefruit,

Cranberry,
Pomegranate,
or Elderflower



SERVED 11AM - 5PM

STARTERS

Wisconsin Burrata 10 vo Tomato Jam, Ciabatta, Extra Virgin Olive Oil

Catelina's Oven Roasted Meatballs
Marinara Sauce, Smoked Provolone, Olive Oil
Honey-Giardiniera Chicken Wings 15

SALADS

Chopped Chicken 15
Spinach, Romaine, Red Rock Chicken, Chickpeas, Red Onion, Dates, Peppadew Peppers, Almonds

Cacsar 12
Romaine, Parmesan, Garlic Ciabatta,
Classic Caesar Dressing

Antipasto Salad 15 Genoa, Soppressata, Olives, Provolone, Peppadew, Artichoke, Garbanzo, Tomato, Basil, Balsamic

CHOICE OF DRESSING ON THE SIDE: Balsamic Vinaigrette, Caesar, Ranch, Lemon Vinaigrette

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† Contains trace amounts of shellfish



SERVED 11AM - 4PM

SANDWICHES

Roasted Porchetta 13
Fennel Rubbed Pork, Giardiniera Honey,
Lemon Ricotta, Red Onion,
Arugula, Panuozzo Bread

Arugula & Mozzarella 12 va Grande Fior di Late, Tomato Jam, Oregano, Balsamic, Roasted Tomato, Arugula, Panuozzo Bread

Red Rock Chicken BLT 12

Red Rock Chicken, Crisp Romaine, Giardiniera Aioli, Bacon, Roasted Tomato, Red Onion, Panuozzo Bread

Meatball Hero 12

House Rolled Meatballs, Marinara, Smoked Provolone, Oregano, Sciortino's Sesame Roll

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SERVED 11AM - 5PM

HANDMADE 10" PIZZAS

Margherita 16 vg

Fresh Mozzarella, Cherry Tomatoes, Parmesan, Basil, Extra Virgin Olive Oil

Four Cheese 16 vg
Mozzarella, Smoked Provolone, Parmesan, Romano

Pepperoni 16
Mozzarella, Pepperoni, Romano

Sausage 16
Mozzarella, Sausage, Parmesan

HANDMADE BIANCA PIZZAS

Artichoke & Chicken 16

White Sauce, Mozzarella, Artichoke, Red Rock Chicken, Chili Oil

Prosciutto & Mozzarella 16

White Sauce, Arugula, Prosciutto, Fresh Mozzarella, Parmesan, Garlic Oil, Balsamic Glaze

Italian Scallion 16 vg

MScallions, Roasted Garlic, Fresh Mozzarella, Lemon Ricotta, Broccolini ADD PORCHETTA +2

PIZZA OF THE MONTH

SCAN OR ASK SERVER FOR DETAILS



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SERVED 11AM - 5PAM

SIGNATURE PIZZAS

Proof Special 17

Marinara, Mozzarella, Peppadew, Sausage, Giardiniera, Roasted Garlic

CSMO 17

Marinara, Mozzarella, Sausage, Mushroom, Onion, Parmesan

Genoa 17

Basil Pesto, Burrata Cheese, Cherry Tomatoes, Prosciutto, Parmesan

Carnivore 17

Marinara, Mozzarella, Sausage, Pepperoni, Porchetta, Bacon, Parmesan

CREATE YOUR OWN 10" PIZZAS

17 EACH

Select a sauce, a cheese, and up to 4 toppings Additional toppings 1.25 EACH

Sauces

San Marzano Marinara, Pesto, White Sauce

Cheeses

Mozzarella, Fresh Mozzarella, Smoked Provolone, Ricotta

Meats

Applewood Smoked Bacon, Porchetta, Sausage, Pepperoni, Prosciutto, Red Rock Chicken

Veggies

Arugula, Red Peppers, Tomatoes, Artichokes, Giardiniera, Jalapeños, Olives, Mushrooms, Red Onions, Peppadew, Roasted Garlic, Broccolini, Spinach, Basil

Finishing Touches

Chili Oil, Balsamic Glaze, Garlic Oil, Parmesan, Romano, Oregano Truffle Honey +2

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SERVED 11AM - 5PAM

DESSERTS

Olive Oil Cake 9 *vo/oF*Cornmeal, Orange, Yogurt Whipped Cream

Lemon & Pistachio Cannoli 9 va

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HAPPY HOUR

SERVED MONDAY - THURSDAY, 3PM - 5PM

Tap Beer $_3$ $_{1/2}^{1}$ off Wine by the Glass

APPETIZERS

Red Rock Chicken Wings 7.50

Buttermilk Bleu Cheese Dressing or Charred Scallion
BBQ, Crushed Marcona Almonds

Cheese + Charcuterie 9.50
Pickles, Preserves, Grilled Bread

Poutine 8
Pastrami Gravy, Cheese Curds, Crispy Potatoes

Hummus + Smoked Baba Ghanoush 7

Smoky Spiced Mixed Nuts 4

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SERVED 5PM - CLOSE

STARTERS

Wisconsin Burrata 10 VG Tomato Jam, Ciabatta, Extra Virgin Olive Oil

Catelina's Oven Roasted Meatballs
Marinara Sauce, Smoked Provolone, Olive Oil

Honey-Giardiniera Chicken Wings 15

Patatas Bravas 12 VG / GF Crispy Potatoes, Spicy Aioli, Scallion

Cheese & Charcuterie 19
Artisanal Cheeses, Cured & Smoked Meats,
Seasonal Pickles & Jam

Mussels Giardiniera* 18
Blue Bay Mussels, Sauvignon Blanc-Tomato Broth,
Fennel, Grilled Bread, Giardiniera Aioli

Roasted Bone Marrow 15 CF Parsley and Radish Salad, Mustard Seed, Ciabatta

House-Smoked Salmon Rillette 11 Melba Rye, Pickled Fennel, Cornichon

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SERVED 5PM - CLOSE

SALADS

Chopped Chicken 15

Spinach, Romaine, Red Rock Chicken, Chickpeas, Red Onion, Dates, Peppadew Peppers, Almonds

Caesar 12

Romaine, Parmesan, Garlic Ciabatta, Classic Caesar Dressing

Antipasto Salad 15

Genoa, Soppressata, Olives, Provolone, Peppadew, Artichoke, Garbanzo, Tomato, Basil, Balsamic

CHOICE OF DRESSING ON THE SIDE: Balsamic Vinaigrette, Caesar, Ranch, Lemon Vinaigrette

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SERVED 5PM - CLOSE

MAINS

Classic Big Boy Burger* 18
Iceberg Lettuce, Big Boy Sauce, American Cheese,
French Fries

Calabrian Hot Chicken Sandwich 14 Smoked Provolone, Watercress, Pickled Fennel, Calabrian Pepper Paste

Pan Roasted North Road Salmon*† 37 *GF* Kohlrabi & Gruyere Au Gratin, Grilled Broccolini, Tarragon Dijon

ARIA Trademark Chicken 28
Potato Wedges, Blistered Green Beans, Honey Butter

Sweet Potato Pierogi 28 *va*Maitake Mushrooms, Sage Brown Butter, Walnuts

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