



DIRECTORY

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WHITES BY THE GLASS — 6

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LUNCH — 10

HAPPY HOUR — 15

DINNER — 16

RICHARD GALLING

15-001

COCKTAILS

By the Tail 16

Four Roses Bourbon, Allspice, Angostura Bitters,
Falernum, Simple Syrup, Lime
Clarified, Light Bodied, Baking Spices

Fortitude 15

Cacao Infused Campari, Cocchi Rosa, Orange Oil, Seltzer
Bittersweet, Berries, Cinnamon, Low Proof, Bubbly

Passage 15

Korbel Brandy, Frangelico, Allspice, Rhubarb, Aperitif Wine, Lemon
Nutty, Baking Spices, Light Citrus

Georgetown 17

Brown Butter Washed El Dorado 8yr Rum, Banana Liqueur,
Sweet Vermouth, Angostura Bitters
Savory, Comforting, Tropical, Spirit Forward

Autumn Rhythm 16

Skyy Citron Vodka, Plum, Sage, Cointreau, Lime, Root Beer Bitters
Tart & Refreshing

VieuxAskew 17

Rittenhouse Rye Whiskey, Korbel Brandy,
Honey, Walnut, Corn, Sweet Vermouth
Rich, Smooth, Spirit Forward

Through the Trees 17

Laird's Apple Brandy, Pear Liqueur, Walnut Liqueur,
Sweet Vermouth, Honey, Lemon
Fruity, Savory, Dry

Great Big Shining Star 17

Don Julio Blanco, Passionfruit, Crème de Cacao,
Pandan Leaf, Aquavit, Lemon, Prosecco
Crisp, Tart, Light, Bubbly



NON-ALCHOLIC COCKTAILS

Nizzoli 13

Seedlip Spice, Orange, Lemon, Lyre's N/A Prosecco
Savory, Tart, Bubbly

Tomasso 13

Lyre's Apertivo, Cacao, Sage, Lime, Soda
Floral, Bittersweet, Bubbly



DRAFT

Miller Lite 6

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

High Life 6

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

Peroni 7

Bohemian Pilsner, Peroni Brewery
Italy, 16oz, 5% ABV

Spotted Cow 7

Farmhouse Ale, New Glarus Brewing Co
New Glarus, WI, 16oz, 4.8% ABV

Lakefront Seasonal 7

Lakefront Brewery,
Milwaukee, WI, 16oz

Bubble Stash 7

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

Mudpuppy Porter 7

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

Set List 7

Hazy IPA, Eagle Park Brewing Company
Muskego, WI, 16oz, 6.5% ABV



BOTTLES & CANS

Eastside Dark 7

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

Fair State Seasonal 7

Fair State Brewing Cooperative
Minneapolis, MN — 16oz

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 7

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

Stella Artois 7

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

MKE IPA 7

American IPA, MKE Brewing Co
Milwaukee, WI — 12oz, 5.5% ABV

Honeycrisp 7

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

Free Wave NA 7

Hazy IPA, Athletic Brewing Co
Stratford, CT — 12oz

Topo Chico 7

Hard Seltzer, TC Hard Seltzer Company
Milwaukee, WI — 12oz, 4.7% ABV



SPARKLING WINE

Faire la Fete 13/52

Brut, Cremant de Limoux, France

Josh 12/48

Prosecco, Veneto, Italy

Veuve Clicqout "Yellow Label"

375ML SPLIT 74/BOTTLE 149

Brut, Reims, France

Faire la Fete 14/56

Rose, Cremant de Limoux, France

WHITE WINE

Whitehaven 14/28/56

Sauvignon Blanc, Marlborough, New Zealand

Cuvaison 16/32/64

Sauvignon Blanc, Los Carneros, CA

Black Stallion 15/32/60

Chardonnay, Napa Valley, CA

DAOU 14/28/56

Chardonnay, Paso Robles, CA

La Crema 14/28/56

Pinot Gris, Monterey, CA

Chateau St Michelle 13/26/52

Riesling, Yakima Valley, WA

Sofia 12/24/48

Rosé, Monterey, CA



RED WINE

J. Vineyard 13/26/52

Pinot Noir, Russian River Valley, CA

Belle Glos “Balade” 18/36/72

Pinot Noir, Russian River Valley, CA

Decoy 12/24/48

Zinfandel, Napa Valley, CA

DAOU “Pessimist” 13/26/52

Red Blend, Paso Robles, CA

Santa Julia “Reserva” 14/28/54

Malbec, Mendoza, Argentina

Rodney Strong 13/26/52

Cabernet Sauvignon, Sonoma County, CA

Banshee 15/30/60

Cabernet Sauvignon, Sonoma County, CA

Chateau Mont-Redon 13/26/52

Rhone Blend, Cotes du Rhone, France



VALENTINE COFFEE

Drip Coffee 3

Freshly Brewed Regular and Decaffeinated Coffee

Cold Brew 6

Slow Steeped for 18 Hours

Americano 6

Hot Water Topped with Espresso

Macchiato 6

Espresso Topped with 1oz of Milk Foam

Latte 6

Espresso Shots Topped with Steamed Milk

Served Iced or Hot

Mocha 6

Espresso Topped with Milk and Chocolate Syrup

Cappuccino 6

Espresso Shots Topped with Extra Milk Foam

Hot Chocolate 6

Steamed Milk with Chocolate Syrup

SYRUP FLAVORS

Vanilla, Hazelnut, Caramel, Mocha, Honey,
or Sugar-Free Vanilla

MILK CHOICES

Whole, 2%, Skim, Oat, or Almond



RISHI TEA

Black Tea 3

Earl Grey or English Breakfast

Green Tea 3

Jade Cloud or Jasmine

Herbal Tea 3

Blueberry Hibiscus, Chamomile Medley,
Peppermint, or Seasonal Selection

Bloody Mary 12

Vodka, Bloody Mix, Thoughtfully Garnished

Mimosa 12

Sparkling Wine, Orange Juice

Milk 5

Whole, 2%, or Skim

Juice 5

Orange, Apple, or Cranberry



LUNCH

SERVED 11AM - 4PM

STARTERS

Wisconsin Burrata 10 VG

Tomato Jam, Ciabatta, Extra Virgin Olive Oil

Catelina's Oven Roasted Meatballs 11

Marinara Sauce, Smoked Provolone, Olive Oil

Honey-Giardiniera Chicken Wings 15

SALADS

Chopped Chicken 15

Spinach, Romaine, Seasoned 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, or Lemon Vinaigrette

VG Vegetarian | V Vegan | GF Gluten-free

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



LUNCH

SERVED 11AM - 4PM

SANDWICHES

SERVED WITH YOUR CHOICE OF PESTO PASTA SALAD OR COLESLAW

Turkey Pesto 11

Smoked Turkey, Provolone, Peppadews, Heirloom Tomato, Arugula, Pesto Mayo, Sesame Hoagie Roll

Italian Hoagie 13

Calabrese, Soppressata, Capicollo, Provolone, Giardiniera, Hot Pepper Spread, Sesame Hoagie Roll

Meatball Hero 12

House Rolled Meatballs, Marinara, Provolone, Sesame Hoagie Roll

Caprese 10 VG

Ovoline Mozzarella, Tomato, Basil, Balsamic, EVOO, Pesto Mayo, Sesame Hoagie Roll

Porchetta Philly 13

Roasted Porchetta, Provolone, Sautéed Broccoli Rabe, Sesame Hoagie Roll

SIDES

Pesto Pasta Salad VG

Cavatappi, Pesto Mayo, Onion, Olive, Peppadews, Tomato, Parmesan

Coleslaw VG/GF

Cabbage, Carrot, Lemon Vinaigrette

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LUNCH

SERVED 11AM - 4PM

MARINARA 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

BIANCA PIZZAS

Artichoke & Chicken 16

White Sauce, Mozzarella, Artichoke, Seasoned Chicken, Spinach, Chili Oil

Prosciutto & Mozzarella 16

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

Italian Scallion 16 VG

Scallions, Roasted Garlic, Fresh Mozzarella, Ricotta, Broccolini

ADD PORCHETTA +2

PIZZA OF THE MONTH

[Click Here for Details](#)

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LUNCH

SERVED 11AM - 4PM

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 PIZZA

SELECT A SAUCE, A CHEESE, AND UP TO 4 TOPPINGS 17

ADDITIONAL TOPPINGS 1.25 EACH

SAUCES

San Marzano Marinara, Pesto, White Sauce

CHEESES

Mozzarella, Fresh Mozzarella, Smoked Provolone, Ricotta,
Parmesan

MEATS

Applewood Smoked Bacon, Porchetta, Sausage,
Pepperoni, Prosciutto

VEGGIES

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

FINISHING TOUCHES

Chili Oil, Balsamic Glaze, Garlic Oil, Oregano

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LUNCH

SERVED 11AM - 4PM

Olive Oil Cake 9 VG/GF

Cornmeal, Orange, Yogurt Whipped Cream

Lemon & Pistachio Cannoli 9 VG

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HAPPY HOUR

MONDAY-THURSDAY

BEVERAGES

SERVED, 3PM - 5PM

Tap Beer 3

Select Wines by the Bottle 1/2 OFF

Select Glasses of Wine 8

APPETIZERS

SERVED, 4PM - 5PM

Saint Kate Crispy Chicken Wings 8

Six Jumbo Wings, House Dry Rub, Blue Cheese Dressing

Cheese & Charcuterie 10

Pickles, Preserves, Grilled Bread

Spinach and Artichoke Dip 8 GF0

Sauteed Onions, Cream Cheese,
Gruyere and Parmesan Cheese, House Chips

Big Boy Burger 10

Twin Patties, Big Boy Sauce, Iceberg Lettuce, American Cheese

QUARTER-CUT FOR SHARING, SANDWICH ONLY

Baked Goat Cheese 8

Tomato Jam, Grilled Sourdough Bread

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DINNER

SERVED 5PM - CLOSE

STARTERS

Wisconsin Burrata 10

Tomato Jam, Ciabatta, Extra Virgin Olive Oil

Catelina's Oven Roasted Meatballs 11

Marinara Sauce, Smoked Provolone, Olive Oil

Cheese & Charcuterie 19

Pickles, Preserves, Grilled Bread

Baked Goat Cheese 14

Tomato Jam, Grilled Sourdough Bread

Saint Kate Crispy Chicken Wings 16

Six Jumbo Wings, House Dry Rub, Blue Cheese Dressing

Bread Basket and Butter 8

Classic Big Boy Burger 17

Twin Patties, Big Boy Sauce, Iceberg Lettuce, American Cheese

QUARTER-CUT FOR SHARING, SANDWICH ONLY

Spinach and Artichoke Dip 12 GF0

Sauteed Onions, Cream Cheese, Gruyere
and Parmesan Cheese, House Chips

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DINNER

SERVED 5PM - CLOSE

SALADS

ARIA House Salad 15 GF

Romaine, Iceberg, Red Cabbage, Blue Cheese, Onions,
Cucumber, Avocado, Bacon Vinaigrette

Classic Caesar Salad 13 GF0

Crisp Romaine Lettuce, House Caesar Dressing,
Garlic Croutons, Shaved Parmesan

Italian Chopped Salad 18 GF

Frisee, Salumi, Pepperoni, Fresh Mozzarella,
Provolone, Garbanzo Beans, Olives,
Marinated Vegetables, White Balsamic

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DINNER

SERVED 5PM - CLOSE

MAINS

Classic Big Boy Burger 18

Twin Patties, Big Boy Sauce, Iceberg Lettuce,
American Cheese, French Fries

Buttermilk Fried Chicken Sandwich 16

Crispy Chicken Breast, Calabrian Pepper,
Hot Honey, Pickles, Brioche Bun

Crispy Skin Salmon 30

Toasted Almonds, Potato and Celeriac Mash

ARIA Trademark Chicken 25

Fried, Charred Lemon, Pan Jus, Fries

Steak & Fries 30 GF0

Grilled Sirloin, Pepper Jam, Chimichurri

Warm Lobster Roll* 32

Drawn Butter, East Coast Roll, French Fries

Mushroom Rigatoni 28

Wild Mushrooms, Broccolini, Pine Nuts,
Tomato Confit, Sage, Sarvecchio Cheese

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* Contains trace amounts of shellfish



DINNER

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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

BIANCA PIZZAS

Artichoke & Chicken 16

White Sauce, Mozzarella, Artichoke, Seasoned Chicken, Spinach, Chili Oil

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

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Parmesan

MEATS

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FINISHING TOUCHES

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DINNER

SERVED 5PM - CLOSE

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Cornmeal, Orange, Yogurt Whipped Cream

Lemon & Pistachio Cannoli 9 VG

Marcus Loyalty Rewards

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