

COCKTAILS

- COCKTAILS ON TAP -

OAT FASHIONED – 16

Koval Oat Whiskey, House Luxardo Cherry Liqueur, Bitter Truth Orange Bitters, Frangelico, House Maple Whiskey, Muddled Orange and House Brandied Cherry, Soda Water. Bacon and Luxardo Cherry

COFFEE MARTINI – 15

Tito's Vodka, Torke "Pork Grind" Cold Brew Coffee, Heady Bella Coffee Whiskey, Blue Ice Double Espresso. 3 Coffee Beans. Served Up – Nitrogenized.

LIFE'S A CABERET, OLD CHUM – 14

Hendrick's Grand Cabaret Gin, Luxardo Aperitivo, Lillet Blanc, La Fuerza Dry Vermouth. Dehydrated Lemon.

- HOUSE COCKTAILS –

BLOOD ORANGE COSMO – 14

Rehorst Citrus and Honey Vodka, Solerno Blood Orange Liqueur, Fresh Lime Juice, Cranberry Juice. Served Up – Dehydrated Lime

HELLO, AGAIN – 13

Misguided Bathhouse John's Well-Dressed Gin, House Raspberry Jam, Fresh Lemon Juice, Organic Simple Syrup. Teaspoon Raspberry Jam.

HIBISCUS HOG – 11

Tito's Vodka, Fruit Lab Hibiscus Liqueur, Fresh Lime Juice, Top Note Ginger Beer. Lime.

JALAPEÑO BUSINESS – 16

Insólito Blanco Tequila, Mandarine Napoleon Cognac, House 5 Pepper Shrub, Fresh Lime Juice, Organic Simple Syrup. Served Up – Dehydrated Lime

JOYRIDE – 15

J. Henry Small Batch Bourbon, House Mixed Berry Shrub, Mandarine Napoleon Cognac, Fresh Lemon Juice, Organic Simple Syrup, Club Soda. Dehydrated Lemon

KEEP CALM & CARROT ON – 13

Wheatley Vodka, Carrot Ginger Shrub, Fresh Lime Juice, Heirloom Pineapple Amaro, Organic Simple Syrup, House Rosemary Bitters. Large Cube. Dehydrate Lime and Tajin Rim.

MADMAN'S EYES – 16

Clarified Mezcal Margarita
Illegal Mezcal, Mandarine Napoleon Cognac, Fresh Lime Juice, Organic Simple Syrup. Preserved Meyer Lemon Rim and Dehydrated Lime.

OPEN SESAME – 18

Clarified Whiskey Sour
Black Sesame Infused Whiskey, Mandarine Napoleon Cognac, Fresh Lemon Juice, Organic Simple Syrup, Sesame Oil, House Rosemary Bitters. Dehydrated Orange.

SURF'S UP SHEBOYGAN – 16

Tiki Lover's Over Proofed Dark Rum, Plantation Double Aged Rum, Giffard Orgeat, Luxardo Aperitivo, Kübler Suisses Absinthe, Pineapple Juice, Fresh Lime Juice, Organic Simple Syrup. Lime, Orange, Umbrella.

WHERE DEM PEACHES AT? – 15

Grilled Peach Infused Whistle Pig 6yr Rye, Kübler Suisse Absinthe, Bitter Truth Lemon Bitters, Organic Simple Syrup. Lemon Peel.

BEER

Autumnal, Porter Stout

3 Sheeps The Wolf \$12
Double Barrel-Aged Imperial Stout - Sheboygan, WI
Rich Bourbon, Sweet Caramel, Chocolate.
13.5%abv

Fair State Brewing Favor of the Foxes \$7
Dark Lager - Minneapolis, MN
Chocolate, Coffee, Vanilla. 6.5%abv

Saugatuck Neapolitan \$8
Nitro Milk Stout - Douglas, MI
Rich Chocolate, Vanilla, Strawberry. 6.5%abv

Cider

Downeast Aloha Friday \$7
Unfiltered Apple Cider - Boston, MA
Tart Pineapple, Tropical Juiciness.
Certified Gluten-Free. 5.2%abv

Sour

3 Sheeps Strawberry Guava Sowre \$8
Fruited Beer - Sheboygan, WI
Tart Strawberry, Juicy Guava, Clean Finish. 8%abv

Hoppy-ish, Bitter, Dank

Central Waters Cosmic Caverns \$9
Triple New England IPA
Amherst/Milwaukee, WI
Smooth Passionfruit, Candied Tangerine,
Dank Citrus. 9.5%abv

Fairstate Brewing Legalize Big Doinks \$8
Extra Dank West Coast IPA
Pineapple Express Terpenes.
Citrus Rind, Berries, Pinecones. 6.5%abv

Lighter, Pale-er, Hoppy-less

Pilsner / Light Beer \$5
"Got Anything Light?" AKA Dad Beer or
Lawn Mower Beer. Light, Crisp, No Hops.
Probably 4.2%abv

New Glarus Spotted Cow

\$7
Farmhouse Ale – New Glarus, WI
Unfiltered Farmhouse Ale. 4.8%abv

Whiskey Features

Subject to Availability – 2oz Pours

| | |
|--|-------------|
| Basil Hayden – Subtle Smoke | \$12 |
| 40%abv – Mellow Smoke, Butterscotch, Maple, Toasted Hickory. Beam Distilling | |
| Maker's Mark Founder's Edition | \$25 |
| 45%abv – The Evangelist, Bill Samuels Jr.'s Edition. Fresh Cut Fruit, Spiced Honey and Citrus Peel. Maker's Mark Distillery | |
| Maker's Mark 101 | \$25 |
| 50.5%abv – Traveler's Exclusive Apple, Vanilla, Burnt Caramel, Butterscotch. Maker's Mark Distillery | |
| Orphan Barrel – Indigo's Hour | \$70 |
| 45%abv – 18yr Aged Statement. Creamy Vanilla, Baking Spices, Honey, Velvet Oak Finish. Orphan Barrel Whiskey Distilling Co. | |
| Penelope – Rosé Cask Finish | \$18 |
| 46%abv – Candied Fruit, Vanilla, Strawberry. Grenache Rosé from Southern Rhône. MGP | |
| Pinhook 8yr Rye | \$19 |
| 50%abv – Select Blend of Barrels Raging from 4 to 8years. Orange Zest, Green Apple, Caramel, Burnt Sugar, Licorice and Cedar. Castle & Key Distillery | |
| Traveller Whiskey | \$10 |
| 45%abv – In Collaboration with Chris Stapleton. Aged Fruit, Buttery Shortbread. Buffalo Trace Distillery | |

Wine Features

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| Luc Belaire Rare Sparkling Rose | \$35 |
| 375ml – Strawberry, Black Currant | |

Upcoming Events

Island Vibes Dinner

Thursday May 30th
Black Pig Mezzanine | 6pm-8pm

Caribbean Island Inspired Dinner
with Cocktail Pairings

Spirits

Amaro / Brandy / Cordials

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|---------------------------|------|
| Amaro Nonino (2oz) | \$10 |
| Averna | \$7 |
| Bailey's | \$6 |
| Branca Menta | \$5 |
| Brovo no10 | \$8 |
| Cynar | \$7 |
| Disaronno | \$7 |
| Fernet Branca | \$5 |
| Heirloom Pineapple Amaro | \$8 |
| Luxardo Aperitivo | \$6 |
| Mandarine Napoleon Cognac | \$7 |
| Montenegro | \$7 |

Gin

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|--------------------------------|------|
| Koval Barrel-Aged | \$10 |
| Koval Cranberry | \$7 |
| Hendricks | \$7 |
| Hendricks Grand Cabaret | \$10 |
| Misguided Bathhouse John's Gin | \$7 |

Rum

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| Don Pancho 18yr (2oz) | \$18 |
| Plantation Dark Rum | \$8 |
| Tiki Lover's Rum | \$8 |

Tequila

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|---------------------------|------|
| Casamigo Blanco | \$10 |
| Clase Azul Reposado (2oz) | \$28 |
| Clase Azul Anejo (2oz) | \$62 |
| Corralejo Anejo | \$15 |
| G4 Blanco | \$9 |
| Illegal Mezcal | \$9 |
| Insolitò Blanco | \$9 |
| InsolitòAnejo | \$12 |

Vodka

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|-----------------|-----|
| Ketel 1 | \$7 |
| Ketel 1 Citroen | \$7 |
| Grey Goose | \$9 |
| Titos's | \$7 |
| Wheatley | \$7 |

**Standard 1.5oz Pour Unless Noted

Alcohol Alternatives

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| N/A Negroni | \$9 |
| Great Lakes Distillery Junipre, Lyre Aperitivo, Amaro Lucano N/A. Orange Wedge on Rocks. | |

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| Berry Scent-Sational | \$7 |
| House Blueberry, Raspberry, Mint and Turkish Lavender Shrub, Fresh Lime Juice, Organic Simple Syrup, Ginger Ale. Lime | |

*Shrub – non-alcoholic syrup combining, sugar, aromatics and vinegar.

N/A Beer

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|-------------------------|------------|
| Athletic Brewing | \$5 |
| All Out Stout | |
| Best Day Brewing | \$5 |
| East Coast Hazy IPA | |
| Kölsch | |
| West Coast IPA | |