

BREAKFAST

*BRISKET HASH

Slow roasted beef brisket, hash browns, green peppers, onions, and cheddar jack, served with two eggs, toast, and jam. - 9.99

ISLAND OMELET

Apple wood smoked bacon, green peppers, portabellas, and cheddar jack, served with hash browns, toast, and jam. - 8.99

BRISKET EGG BURRITO

Slow roasted beef brisket, hash browns, peppers, onions, scrambled eggs, cheddar jack cheese, black beans and jalapeños in a flour tortilla, served with house made salsa, and green chili crema. - 8.99

HOMEMADE BAKED OATMEAL

Oatmeal baked with Door County cherries, apples, toasted walnuts, pecans, cinnamon, and brown sugar. - 7.99

HOMEMADE BUTTERMILK PANCAKES

Three pancakes, served with apple wood smoked bacon or sausage links. - 7.99
Add cherries and pecans for - 2.50

BREAKFAST SIDES

HASH BROWNS - 3.00

Add peppers, onions, cheese to hash browns - 2.00

SAUSAGE OR APPLE WOOD SMOKED BACON - 3.00

TOAST Whole wheatberry, sourdough, or marble rye, served with Door County cherry jam. - 2.00

FRESH FRUIT Half - 3.00 | Full - 5.00

DOOR COUNTY MAPLE SYRUP - 1.00



Grasses Signature Favorite



Vegetarian Option

KIDS BREAKFAST

Includes small milk or apple juice (10 and under please)

KIDS CAKES

1 pancake served with fresh strawberries, whipped cream, and 2 sausage links. - 5.75

KIDS EGGS

2 scrambled eggs served with 2 sausage links, wheat toast, and jam. - 5.75

HIPPIE BREAKFAST TACOS

Three flour tortillas filled with sweet potato hash browns, black beans, green peppers, pico de gallo, spinach, and cheddar jack. Topped with scrambled eggs and drizzled with sriracha and green chili crema. Served with fresh fruit. - 8.99

CHAI SPICED GRANOLA CAKES

3 Chai spiced granola pancakes topped with toasted pecans and served with housemade honey butter, and a side of fresh fruit. - 8.99

FRENCH TOAST SPECIAL

Ask your server what today's specialty is, served with apple wood smoked bacon or sausage links. - 8.99

APPLE ORCHARD SANDWICH

Grilled whole wheatberry bread, apples, spinach, toasted walnuts, cinnamon, and Renards cherry white cheddar, served with fruit. - 8.99

Add bacon to sandwich - 1.00

*DOOR COUNTY BREAKFAST

Two eggs, hash browns, apple wood smoked bacon or sausage links, toast and jam. - 8.50

*1 EGG served with toast and jam. - 3.50

*2 EGGS served with toast and jam. - 4.50

BEVERAGES

CHERRY MIMOSA

Door County sparkling cherry wine and fresh cherry juices. - 6.50

JUICE

Apple or fresh orange juice - 2.00/3.00

Door County tart cherry or apple cherry - 2.50/3.50

MILK - 2.00/2.50

COFFEE - 2.00

HOT TEA - 2.25



REAL FOOD ROOTED IN FOUR GENERATIONS OF FAMILY

The story begins with the Grasse family planting their Door County roots over a hundred years ago. Continuing the family practices of thoughtful food preparation, community-mindedness, and love for Door County are Chef Jimmy Grasse, his wife Jessica, and their dedicated staff. Grasse's focus is on the best quality, freshest ingredients with an emphasis on Door County and Wisconsin products and traditional comfort foods with a modern twist. Housed in the building that was the Kramer-Grasse Dairy in the 1930s, the staff of Grasse's Grill invites you to share in their homemade Door County traditions.

APPETIZERS

NORTH BLUFF NACHOS

Fresh corn tortilla chips, cheddar jack and Mexican melting cheese, pico de gallo, black beans, jalapeños, house made salsa, and green chili crema. - 8.99
Add Sriracha chicken or BBQ beef brisket. - 2.00

HAYSTACK ONIONS

Crispy seasoned onions served with house made Southwestern ranch. - 5.99

EAGLE TRAIL TRIO

Tuscan mashed chickpea hummus, whipped feta, and three olive tapenade, served with grilled whole wheat pita and fresh veggies. - 8.99

CHEESE HEAD CHEESE CURDS

Lightly breaded Door County Renards cheese curds served with our house made ranch. - 6.99

APPLEPORT ARTICHOKE & PESTO SPINACH DIP

Baby spinach and artichoke hearts folded with fresh herbs, basil pesto, and cheese, served warm with garden veggies and grilled whole wheat pita. - 8.50

CHIPS AND SALSA BASKET

Fresh tricolored corn tortilla chips with our house made salsa. - 3.99

HOUSE MADE SOUP

Created in house daily | cup - 3.50 • bowl - 4.50

BIG SISTER SALADS

House made dressing choices:

Balsamic Vinaigrette, Bleu Cheese, Ranch, Yogurt Ranch, Door County Cherry Vinaigrette or Southwestern Ranch.

🍴 SOUTH BY SOUTHWEST

Mixed greens, tomato, avocado, pico de gallo, cheddar jack, tortilla chips, black beans, and house made salsa. - 8.99
Add chicken or beef brisket - 2.00
Suggested dressing is Southwestern ranch.

🍴 HARVEST

Fresh Door County cherries, strawberries, apples, toasted pecans, bleu cheese, red onion, carrots, mixed greens, and croutons. - 8.99
Suggested dressing is Door County cherry vinaigrette.

CAROLYN'S CHERRY CHICKEN

Our house made Door County cherry chicken salad over fresh baby spinach, cucumbers, carrots, toasted walnuts, and grilled whole wheat pita. - 8.99
Suggested dressing is Door County cherry vinaigrette.

🍴 CANA ISLAND CHICKEN

Hand breaded strips of chicken top fresh mixed greens, apple wood smoked bacon, tomato, cucumbers, cheddar jack, scallions, and croutons. Served with choice of dressing. - 9.50

🍴 GRASSE'S GARDEN SALAD

Fresh veggies, mixed greens, and croutons. - 3.99

SOUP AND SALAD

Pair a cup of house made soup with a fresh garden salad. - 7.49



Grasses Signature Favorite



Vegetarian Option

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



DOOR DELI SANDWICHES

Deli sandwiches are served with choice of kettle chips or fresh veggies and yogurt ranch. Substitute Sweet Potato Fries with curry yogurt for - 1.75

BLT

Toasted whole wheatberry bread, mayo, apple wood smoked bacon, lettuce, and tomato. - 7.50

TURKEY AND PROVOLONE

On whole wheatberry with lettuce, tomato, and mayo. - 7.50

HAM AND CHEDDAR

On marble rye with lettuce, tomato, and mayo. - 7.50

CHERRY CHICKEN SALAD AND SWISS

On whole wheatberry with lettuce and tomato. - 7.99

1/2 DOOR DELI WITH CUP OF SOUP

Pair any of the above 4 Door Deli sandwiches with a cup of house made soup. - 7.50

BURGERS & MORE...

The following Midwestern Black Angus burgers can be substituted to a **Natural Chicken Breast** or a house made **Veggie Black Bean Burger** at no charge. Can also substitute an **organic grass fed Waseda Burger** for - 3.00. Burgers are served with choice of fries, kettle chips, or fresh veggies and yogurt ranch. Substitute Sweet Potato Fries with curry yogurt for - 1.75

*HARVEY'S BURGER

Served with lettuce and tomato. - 7.99
Add Cheddar, Swiss, Pepper Jack or Provolone for - .50

*FRESCO

Artichoke hearts, baby spinach, roasted red peppers, lettuce, tomato, provolone, and fresh herbed aioli. - 8.99

*PATTY AND SELMA MELT

One slice sour dough and one slice of marble rye with caramelized onions, melted cheddar, and provolone. - 8.50

*FIESTA

Haystack onions, pico de gallo, avocado, lettuce, tomato, pepper jack, and house made salsa. - 8.99

*BLEU

Crumbled bleu cheese, roasted garlic, caramelized onions, bleu cheese dressing, lettuce, and tomato. - 8.99

*BBQ BACON

Cheddar, apple wood smoked bacon, BBQ sauce, lettuce, and tomato. - 8.99

*DEATH'S DOOR

Jalapeños, Sriracha, green chili crema, pepper jack, lettuce, and tomato. - 8.50

SISTER BAY SANDWICHES

Served with choice of fries, kettle chips, or fresh veggies and yogurt ranch unless otherwise noted.
Substitute Sweet Potato Fries with curry yogurt for - 1.75

DOOR COUNTY CHERRY CHICKEN WRAP

House made cherry chicken salad, whole wheat tortilla, baby spinach, carrots, and toasted walnuts. - 8.50

BAY SHORE BRISKET MELT

Beef brisket slow roasted in house, sautéed sweet peppers and onions, cheddar, and provolone on grilled marble rye with Southwestern ranch. - 8.99

WHITEFISH REUBEN

Door County Whitefish topped with slaw, Swiss, and house made tartar on grilled marble rye. - 9.50

BLACK BEAN QUESADILLA

Grilled tortilla, pico de gallo, cheddar jack, jalapeños, black beans, and sweet peppers, served with tortilla chips and house made salsa. - 8.50 Add chicken or beef brisket - 2.00.

FARM FRESH VEGGIE WRAP

Whole wheat tortilla with Tuscan mashed chickpea hummus, whipped feta, three olive tapenade, baby spinach, artichoke hearts, sweet peppers, tomatoes, carrots, and cucumbers. - 8.99

FISH TACOS

3 flour tortillas, grilled cod, lettuce, avocado, pico de gallo, and cheddar jack. Drizzled with green chili crema and served with tortilla chips and house made salsa. - 8.99

BRISKET TACOS

3 flour tortillas, beef brisket, lettuce, avocado, pico de gallo, and cheddar jack. Drizzled with green chili crema and served with tortilla chips and house made salsa. - 8.99

IVA'S MEATLOAF SANDWICH

Slices of our house made meatloaf, caramelized onions, and smashed red potatoes piled on grilled sour dough with beef gravy for dippin'. - 8.50

THE BIG CHEESE

Grilled sour dough brushed with herbed parmesan butter, with pepper jack, cheddar, provolone, and tomato. - 6.99
Add bacon or avocado - 1.00

APPLE ORCHARD

Grilled whole wheatberry bread, apples, baby spinach, toasted walnuts, cinnamon, and Door County Renards cherry white cheddar. - 8.99



Grasses Signature Favorite



Vegetarian Option

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



GLUTEN-FRIENDLY

These are items from our regular menu that do not have gluten in them. Please look at the regular menu as well to review all ingredients in the selections. We understand sensitivities can vary, and normal kitchen operations involve shared cooking and preparation areas. **Note:** tortilla chips are gluten free, but share cooking equipment with foods containing gluten.

APPETIZERS

NORTH BLUFF NACHOS

EAGLE TRAIL TRIO

(sub tortilla chips for pita)

APPLEPORT ARTICHOKE & PESTO SPINACH DIP

(sub tortilla chips for pita)

CHIPS AND SALSA BASKET

SALADS

SOUTH BY SOUTHWEST

HARVEST

(omit croutons)

CARDOLYN'S CHERRY CHICKEN SALAD

(omit pita)

CANA ISLAND CHICKEN SALAD

(sub grilled chicken, omit croutons)

Gluten Friendly Dressings:

Ranch, Door County Cherry Vinaigrette, Southwestern Ranch, Balsamic Vinaigrette

SANDWICHES & BURGERS

All burgers and sandwiches (except for the meatloaf and veggie burgers) can be made with an Udi's gluten free bun or bread for \$2.00 extra. Also omit onion strings on the fiesta burger. Tacos can be made gluten-friendly with corn tortillas.

BREAKFAST

These items can be made gluten-friendly by substituting Udi's gluten free bread for \$2.00 extra.

BRISKET HASH

ISLAND OMELET

DOOR COUNTY BREAKFAST

STUFFED FRENCH TOAST

FRESH FRUIT

DINNER

(omit bread and croutons)

ROCK ISLAND RIBS

BEACH ROAD BRISKET

WILDWOOD WHITEFISH

(omit seasoning)

CHAMBERS ISLAND GRILLED CHICKEN

WILD TURKEY BOURBON SHRIMP

BBQ SAUCE AND SRIRACHA
ARE GLUTEN FREE

DESSERT

ICE CREAM

Zanzibar, Pecan Praline, Old Fashioned Vanilla, Blue Moon, Raspberry-Lemon Sorbet, and Door County Cherry

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REAL FOOD ROOTED IN FOUR GENERATIONS OF FAMILY

The story begins with the Grasse family planting their Door County roots over a hundred years ago. Continuing the family practices of thoughtful food preparation, community-mindedness, and love for Door County are Chef Jimmy Grasse, his wife Jessica, and their dedicated staff. Grasse's focus is on the best quality, freshest ingredients with an emphasis on Door County and Wisconsin products and traditional comfort foods with a modern twist. Housed in the building that was the Kramer-Grasse Dairy in the 1930s, the staff of Grasse's Grill invites you to share in their homemade Door County traditions.

APPETIZERS

NORTH BLUFF NACHOS

Fresh corn tortilla chips, cheddar jack and Mexican melting cheese, pico de gallo, black beans, jalapeños, house made salsa, and green chili crema. - 8.99
Add Sriracha chicken or BBQ beef brisket. - 2.00

HAYSTACK ONIONS

Crispy seasoned onions served with house made Southwestern ranch. - 5.99

EAGLE TRAIL TRIO

Tuscan mashed chickpea hummus, whipped feta, and three olive tapenade, served with grilled whole wheat pita and fresh veggies. - 8.99

CHEESE HEAD CHEESE CURDS

Lightly breaded Door County Renards cheese curds served with our house made ranch. - 6.99

APPLEPORT ARTICHOKE & PESTO SPINACH DIP

Baby spinach and artichoke hearts folded with fresh herbs, basil pesto, and cheese, served warm with garden veggies and grilled whole wheat pita. - 8.50

CHIPS AND SALSA BASKET

Fresh corn tortilla chips with our house made salsa. - 3.99

DINNER WITH THE GRASSES

All dinners are served with a garden salad or cup of house made soup.

IVA'S MEATLOAF

Thick slices of our house made meatloaf with beef gravy, haystack onions, smashed red potatoes, and sautéed vegetables. - 12.99

FISH CREEK N' CHIPS

Hand beer battered cod with fries, house made coleslaw, and tartar. - 12.99

WILDWOOD WHITEFISH

Lightly seasoned fresh Door County Whitefish, sautéed and finished with a roasted herbed butter. Served with wild rice quinoa pilaf and sautéed vegetables. - 16.99

BEACH ROAD BRISKET

Beef brisket slow roasted in house accompanied by beef gravy, smashed red potatoes, and sautéed vegetables. - 12.99

ROCK ISLAND RIBS

BBQ baby back ribs slow roasted in house served with fries and sautéed vegetables. Full - 18.99 | Half - 13.99

PESTO VEGGIE LASAGNA

Fresh basil pesto sauce, ricotta, provolone, parmesan, oven-roasted veggies, and fresh herbs fill layers of pasta. - 12.99

NANA'S MAC N' CHEESE Cavatappi pasta blended with a combination of five cheeses and fresh cream. - 10.99

PILOT ISLAND PASTA Sautéed chicken breast, portabellas, artichokes, scallions, tomatoes, cavatappi pasta, and toasted pine nuts folded in a light roasted garlic cream. - 13.99

MOONLIGHT BAY MUSHROOMS Grilled portabella mushrooms stuffed with wild rice, quinoa, Door County cherries, toasted pecans and baby spinach served with an aged balsamic cherry glaze and sautéed vegetables. - 11.99

CHAMBERS ISLAND HONEY CHICKEN Lightly hand breaded natural chicken breasts finished with house made honey butter, smashed red potatoes, and sautéed vegetables. - 13.99

LOADED MAC N' CHEESE Nana's Mac n' Cheese folded with apple wood bacon, tomatoes, and scallions. - 12.99

SISTER ISLAND COMBO 1/2 rack of Ribs and a Chambers Island chicken breast, served with smashed red potatoes and sautéed vegetables. - 16.99

WILD TURKEY BOURBON SHRIMP Apple wood bacon wrapped shrimp glazed with house made Wild Turkey Bourbon sauce, served with wild rice quinoa pilaf, and sautéed vegetables. - 16.99



Grasses Signature Favorite



Vegetarian Option

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

HOUSE MADE SOUP

Created in house daily | cup - 3.50 • bowl - 4.50

BIG SISTER SALADS

🌱 SOUTH BY SOUTHWEST

Mixed greens, tomato, avocado, pico de gallo, cheddar jack, tortilla chips, black beans, jalapeños, and house made salsa. - 8.99 Add chicken or beef brisket - 2.00
Suggested dressing is Southwestern ranch.

🌱 HARVEST

Fresh Door County cherries, strawberries, apples, toasted pecans, bleu cheese, red onion, carrots, mixed greens, and croutons. - 8.99 Suggested dressing is Door County cherry vinaigrette.

CAROLYN'S CHERRY CHICKEN

Our house made Door County cherry chicken salad over fresh baby spinach, cucumbers, carrots, toasted walnuts, and grilled whole wheat pita. - 8.99
Suggested dressing is Door County cherry vinaigrette.

CANA ISLAND CHICKEN

Hand breaded strips of chicken top fresh mixed greens, apple wood smoked bacon, tomato, cucumbers, cheddar jack, scallions, and croutons. Served with choice of dressing. - 9.50

🌱 GRASSE'S GARDEN SALAD

Fresh veggies, mixed greens, and croutons. - 3.99

SOUP AND SALAD

Pair a cup of house made soup with a fresh Garden Salad. - 7.49

House made dressing choices: Balsamic Vinaigrette, Bleu Cheese, Ranch, Yogurt, Door County Cherry Vinaigrette or Southwestern Ranch.



BURGERS & MORE...

The following **Midwestern Black Angus** burgers can be substituted to a **Natural Chicken Breast** or a house made

🌱 **Veggie Black Bean Burger** at no charge. Can also substitute an **organic grass fed Waseda Burger** for - 3.00. Burgers are served with choice of fries, kettle chips, or fresh veggies and yogurt ranch. Substitute Sweet Potato Fries with curry yogurt for - 1.75

*HARVEY'S BURGER

Served with lettuce and tomato. - 7.99
Add Cheddar, Swiss, Pepper Jack or Provolone for - .50

*FRESCO

Artichoke hearts, baby spinach, roasted red peppers, lettuce, tomato, provolone, and fresh herbed aioli. - 8.99

*PATTY AND SELMA MELT

One slice sour dough and one slice of marble rye with caramelized onions, melted cheddar, and provolone. - 8.50

*FIESTA

Haystack onions, pico de gallo, avocado, lettuce, tomato, pepper jack, and house made salsa. - 8.99

*BLEU

Crumbled bleu cheese, roasted garlic, caramelized onions, bleu cheese dressing, lettuce, and tomato. - 8.99

*BBQ BACON

Cheddar, apple wood smoked bacon, BBQ sauce, lettuce, and tomato. - 8.99

*DEATH'S DOOR

Jalapeños, sriracha, green chili crema, pepper jack, lettuce, and tomato. - 8.50

SISTER BAY SANDWICHES

Served with choice of fries, kettle chips, or fresh veggies and yogurt or ranch unless otherwise noted.
Substitute Sweet Potato Fries with curry yogurt for - 1.75

DOOR COUNTY CHERRY CHICKEN WRAP

House made cherry chicken salad, whole wheat tortilla, baby spinach, carrots, and toasted walnuts. - 8.50

BAY SHORE BRISKET MELT

Beef brisket slow roasted in house, sautéed sweet peppers and onions, cheddar, and provolone, on grilled marble rye with Southwestern ranch. - 8.99

🌱 WHITEFISH REUBEN

Door County Whitefish topped with slaw, Swiss, and house made tartar on grilled marble rye. - 9.50

🌱 BLACK BEAN QUESADILLA

Grilled tortilla, pico de gallo, cheddar jack, jalapeños, black beans, and sweet peppers, served with tortilla chips and house made salsa. - 8.50 Add chicken or beef brisket - 2.00

FISH TACOS

3 flour tortillas, grilled cod, lettuce, avocado, pico de gallo and cheddar jack. Drizzled with green chili crema and served with tortilla chips and house made salsa. - 8.99

BRISKET TACOS

3 flour tortillas, beef brisket, lettuce, avocado, pico de gallo and cheddar jack. Drizzled with green chili crema and served with tortilla chips and house made salsa. - 8.99

IVA'S MEATLOAF SANDWICH

Slices of our house made meatloaf, caramelized onions, and smashed red potatoes piled on grilled sour dough with beef gravy for dipping. - 8.50

🌱 APPLE ORCHARD

Grilled whole wheatberry bread, apples, baby spinach, toasted walnuts, cinnamon, and Door County Renards cherry white cheddar. - 8.99



Grasses Signature Favorite

🌱 Vegetarian Option

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

• DESSERT •

DOOR COUNTY CHERRY PIE

House made Door County cherry pie - 5.00

***Served with all natural Chocolate Shoppe
vanilla ice cream - 6.00***

CRÈME BRAULÉE BROWNIE

House made chocolate brownie layered with
vanilla bean crème, caramelized sugar

***Served with all natural Chocolate Shoppe
Vanilla ice cream - 6.00***

SUGARBUSH SUNDAE

Wisconsin made vanilla ice cream drizzled with Door County
maple syrup and topped with pecans - 6.00

SEASONAL DESSERT

Ask your server what our pastry chef has
prepared today

HOUSE MADE FRUIT COBBLER

Ask your server what fruit our pastry chef has
featured in today's cobbler. - 5.00

***Served with all natural Chocolate Shoppe
Vanilla ice cream - 6.00***

ROOT BEER FLOAT - 4.00

BAUMEISTER CHERRY SODA FLOAT

made with Door County cherry ice cream - 5.00

CHOCOLATE SHOPPE

ICE CREAM FLAVORS

DOOR COUNTY CHERRY

ZANZIBAR CHOCOLATE

OLD FASHIONED VANILLA

RASPBERRY LEMON ITALIAN ICE

PRALINE PECAN

KID'S CHOICE SEASONAL

SALTED CARAMEL

with fudge and cashews

SEASONAL

Chocolate Shoppe is a family-owned, Madison, WI company that makes super-premium, award-winning ice cream using an all-natural ice cream mix. Go Badgers!



WHITE WINES

GUENOC CHARDONNAY, CALIFORNIA

CALIFORNIA STYLE WITH A TOUCH OF OAK TO THE FRUIT FORWARD FLAVORS: APRICOT, PEACH, PEAR AND JUICY FRUIT AROMAS ABOUND. GUENOC CHARDONNAY Pairs BEAUTIFULLY WITH SEAFOOD, CHICKEN, AND A VARIETY OF APPETIZERS. 6.50

OVERSTONE SAUVIGNON BLANC, NEW ZEALAND

VIBRANT GOOSEBERRY, GRAPEFRUIT RIND, AND PRAIRIE GRASS AROMAS. A CRISP, LIVELY ENTRY LEADS TO A DRY, TART, LIGHT-TO-MEDIUM BODY OF LEMON RIND, GREEN MELON, AND MINERAL FLAVORS. FINISHES WITH A TANGY, CITRUS PEEL FADE. 6.50

ASTORIA PINOT GRIGIO, ITALY

BOASTS BRIGHT AROMAS OF MELON AND HINTS OF HONEY WITH FRESH FRUIT FLAVORS WHICH FINISHES VELVETY AND REFINED. Pairs WELL WITH SALADS, FISH, VEGETABLES, OR CHICKEN. 6.50

FIRESTONE RIESLING, CALIFORNIA

THE WINE EXUDES NECTARINE, MANDARINS, JASMINE, LEMON AND LIME ZEST, AND HONEY. THE FINISH IS CRISP DETAILED AND FULL. THE EXUBERANT FRUIT FLAVORS AND SMART BALANCE OF THIS WINE MAKE IT THE IDEAL APERITIF OR ACCOMPANIMENT TO SPICY FOODS OR CREAMY CHEESES. 6.50

CANTI MOSCATO, ITALY

INTENSE NOTES OF APRICOT AND WHITE PEACH. SOFT FRIZZANTE BUBBLES WITH TANTALIZING SWEETNESS AND NICE ACIDITY. 6.50

BLUSH WINES

ORCHARD COUNTRY DOOR COUNTY SPARKLE

SPARKLE, DOOR COUNTY-SWEET AND BUBBLY, THIS COMBINATION OF MONTMORENCY CHERRIES AND WHITE GRAPES IS PERFECT FOR A CELEBRATION. 6.50

RED WINES

MARK WEST PINOT NOIR, CALIFORNIA

CALIFORNIA AROMAS OF DARK BERRIES INCLUDING BOYSENBERRIES AND RASPBERRIES. THE CORE OF THE WINE TASTES OF FLESHY PLUMS WITH A SPICY NOTE OF CARDAMOM FROM OAK AGING. THIS MEDIUM WEIGHT WINE IS SILKY SMOOTH BUT WITH A SOLID FRUIT CENTER. Pairs WELL WITH BEEF AND SEAFOOD. 7.50

VELVET DEVIL MERLOT, WASHINGTON STATE

BALANCED, RICH AND EXPLOSIVE. RED PLUMS AND BITTERSWEET COCOA WITH HINTS OF SMOKE AND CEDAR. SO SMOOTH, SO NAUGHTY, AND SO VERY, VERY NICE. 7.50

DELOACH CABERNET SAUVIGNON, CALIFORNIA

AROMAS OF BLACK CURRENT INTERMINGLE WITH FRESH HERBS DE PROVENCE ON THE PALATE. LUSH, MOUTH-WATERING SANTA ROSA PLUMS MIX WITH SPICY BLACK PEPPER AS THE TASTE OF RICH CARAMEL FILLS YOUR PALATE. THIS WELL-BALANCED CABERNET FIRMS UP FOR A LONG, LASTING FINISH. 7.50

PIEDRA NEGRA MALBEC, MENDOZA

RED SUMMER FRUITS WITH LIGHT HINTS OF BLACK PEPPER. TANNINS ARE SOFT AND SMOOTH. 7.50

SPECIALTY DRINKS

ISLAND ORCHARD HARD CIDER

THIS HANDCRAFTED NORMANDY STYLE CIDER IS DRY, CRISP AND REFRESHING. Pairs EASILY WITH BOTH SWEET AND SAVORY DISHES. FLAVOR VARIES BY SEASON. ASK YOUR SERVER FOR TODAY'S SELECTION. 7

GRASSE'S DOOR COUNTY CHERRY MIMOSA

DOOR COUNTY-BUBBLY DOOR COUNTY SPARKLE WITH LOCAL TART AND SWEET CHERRY JUICES. 6.50

BEER ON TAP

ASK YOUR SERVER WHAT WISCONSIN MICROBREWS WE HAVE ON TAP TODAY!

BOTTLES

NEW GLARUS MOONMAN (NO COAST PALE ALE) // 4.00

TITLETOWN GREEN 19 IPA // 5.00

BELL'S TWO HEARTED IPA // 5.00

GOOSE ISLAND 312 URBAN PALE ALE // 4.00

DOGFISH HEAD 61 IPA // 5.00

ALE ASYLUM MADTOWN NUT BROWN // 4.00

BADGER STATE BREWING BUNYAN BADGER BROWN ALE // 5.00

LAKEFRONT FIXED GEAR RED ALE // 4.00

STILLMANK'S BEE'S KNEES (HONEY RYE) // 5.00

HINTERLAND DOOR COUNTY CHERRY WHEAT // 5.00

DOGFISH HEAD NAMASTE (WIT) // 5.00

ALE ASYLUM UNSHADOWED (HEFEWEISEN) // 4.00

DOOR COUNTY BREWING POLKA KING PORTER // 5.00

STELLA ARTOIS (PILSNER) // 5.00

NEW GLARUS SEASONAL // 4.00
(ASK YOUR SERVER WHAT TODAY'S SELECTION IS)

ANGRY ORCHARD VARIETY // 4.00

MILLER LITE // 3.50

BUD LIGHT // 3.50

O'DOUL'S // 3.50