

wine bar menu

american artisan cheese plate	12
a selection of cheeses from small producers, accompanied by seasonal jam, local honey and toasted nuts	
mixed greens salad	7
with crunchy sprouts, carrots, fennel, radish, herbs and green goddess dressing	
warm leek, bacon and goat cheese dip	9
with olive oil and herb grilled flatbread	
duck leg confit salad	14
with baby spinach and frisee, pears, toasted hazelnuts, local goat cheese and aged sherry vinaigrette	
brick oven mussels	12
bells seasonal beer, shallots, thyme garlic and toasted raisin fennel bread	
half pound grilled wisconsin cheddar cheeseburger	10
on a challah bun served with beer battered onion rings or hand-cut fries	
“waldorf” chicken salad	11
apple, celery and toasted hazelnuts on raisin brioche served with a mixed greens salad	
wild mushroom flatbread	11
with leeks, auribell fontina cheese and thyme	
flatbread of the day	11
sopresetta flatbread	11
with charred peppers, tomato sauce, marjoram and ricotta cheese	
wild mushroom panini	9
with rosemary roasted onions, local goat cheese and arugula on homemade focaccia bread with sweet potato chips	
chicken cobb salad	14
avocado, tomato, bacon, blue cheese and buttermilk dressing	
pressed cuban sandwich	13
roasted pork belly, ham, pickles, swiss cheese and yellow mustard on a baguette served with sweet potato fries	
pulled pork sandwich	12
house smoked pork, creamy cole slaw and hand-cut fries	

available everyday from 3pm-11pm

miniature mixtures \$4 each or flight of 3 for \$10

puny pineapple

pineapple infused 10 cane rum and absolut vanil blended with acai white tea served on the rocks with a splash of white cranberry juice and garnished with a pineapple chip

minute maker's

maker's mark bourbon mixed with a teaspoon of chestnut honey, topped off with amarreto di'sorrano and a dash of orange bitters, rimmed with salted almond butter

wee rosé

sparkling rosé wine, fresh squeezed ruby red grapefruit juice, key lime infused belvedere vodka, garnished with pomegranate seeds

tiny tequila

potpourri infused ketel one vodka (cinnamon, star anise, clove, nutmeg and allspice), hand squeezed blood orange juice, partida tequila, rimmed with sicilian blood orange salt

li'l limoncello

tanqueray 10 gin muddled with fresh meyer lemons and seedless english cucumbers, topped off with limoncello and a splash of cointreau

wallet friendly wines 18

redwood creek cabernet or chardonnay

local wines, new year 20.10

illinois	lynfred chambourcin
missouri	stone hill meritage
ohio	ferrante cabernet franc
wisconsin	botham seyval blanc

classic americana

1976, a year in review

south water kitchen, an american restaurant, wants to take you back to 1976 in food and drink. starting with the judgement in paris where a handful of american cabernets and chardonnays shocked the world by beating france in a blind taste-test. Here are two of the wineries that produced winners

hawk crest cabernet by stag's leap 11

chalone chardonnay 8

this retro beer was one the most popular amongst beer lovers in america and have recently re-released their original recipe, so we cheers it by offering drafts in the classic pilsner glass straight out of '76.

schlitz 4

remember the top cocktails of '76? we sure do, especially the emergence of the long island iced tea, so we are bringing these classics back with a slightly modern twist

swk long island iced tea 10

plymouth gin, partida tequila, flor de cana 7 year rum, russian standard vodka all mixed together with fresh lemon, lime and orange juices and topped off with a splash of blood orange infused woodford reserve bourbon

harvey wallbanger 7

skyy vodka blended with orange marmalade, galliano and fresh squeezed orange juice

singapore sling 7

plymouth gin and presidente brandy mixed with sour cherry puree, fresh squeezed lemon and lime juice with a splash of club soda garnished with a cherry

what was your favorite food from back then? ours was spaghetti-o's, try chef chris lateano's gourmet rendition of the classic

"spaghetti-o's" 12

orecchiette pasta and mini lamb meatballs in a rich tomato sauce with marjoram and wisconsin parmesan

beer selection

macro

budweiser	4
bud light	4
blue moon	5
miller lite	4
michelob ultra	5
sam adams	5
sam light	5
mgd	4

micro

anchor steam	5
dogfishhead 60 minute ipa	6
goose island 312 wheat	5
berghoff lager	4
rogue dead guy ale	6
abita turbodog brown ale	5
new holland oatmeal stout	6
goose island honkers ale	5

on tap – american craft brews

rogue shakespeare stout – oregon	6
point amber – wisconsin	6
goose island ipa – illinois	6
bells seasonal – michigan	6
blast from the past – see server for selection	4

daily wine bar specials

sunday	get schlitzed, \$3 schlitz drafts \$10 chandon mimosas 20% off all dinner menu items in the bar
monday	½ off bottles of wine \$4 shakespeare stout drafts buy one flatbread get one free
tuesday	drink local, all goose island beers \$3 ½ off all wine bar food items from 4-6pm \$5 glasses of redwood creek cab or chard
wednesday	½ off bottles of wine \$4 bell's seasonal drafts \$5 mussels
thursday	pint night, all drafts \$3 ½ off all wine bar food items from 4-6pm \$5 burgers
friday	classic cocktails: skyy vodka martinis and maker's manhattans \$6 \$5 glasses of kenwood sparkling wine buy one flatbread get one free
saturday	flight night, pick any 3 wines for \$9 \$4 point amber drafts \$7 cheese plates