

-wine bar menu

mixed greens salad 7

with crunchy sprouts, carrots, fennel, radish, herbs and green goddess dressing

caesar salad 7

hearts of romaine, garlic brioche croutons, shaved wisconsin parmesan, white anchovies and classic caesar dressing

duck leg confit 14

baby spinach and frisee, market peaches, toasted hazelnuts, local goat cheese and aged sherry vinaigrette

chicken cobb salad 14

avocado, tomato, bacon, egg, blue cheese and buttermilk dill dressing

pizza of the day 11

margarita 11

heirloom tomatoes, basil and fresh mozzarella

wild mushroom pizza 11

goat cheese cream, smoked bacon and pea tendrils

lamb meatball pizza 12

charred peppers, roasted tomato sauce, marjoram and aged sheeps milk cheese

crispy pork shoulder fritters 11

gribiche sauce, arugula, frisee and radish salad

mussels 12

roasted in wheat ale with coriander seed, orange, shallots, garlic, thyme and grilled raisin fennel bread

kobe sliders 12

house made ketchup, squash pickles on a pretzel bun with spicy potato chips

pressed cuban sandwich 13

roasted pork belly, ham, pickles, swiss cheese and yellow mustard on a baguette served with sweet potato chips

pulled pork sandwich 12

house smoked pork, creamy cole slaw and spicy potato chips

house made ricotta 9

with olive oil, herbs and grilled baguette

american artisan cheese plate 15

a selection of cheeses from small producers, accompanied by seasonal jam, local honey and toasted nuts

please advise your server of any food allergies prior to ordering

available everyday from 3pm-11pm

“hot” times summer in the city

with summer in full swing, south water kitchen has created a drink menu inspired by both the season as well as the midwest fruit used in each drink. enjoy and “cheers” to adding a little spice to your life!

moonshine melon 13

blend of maker’s mark and woodford reserve bourbon, fresh indiana watermelon puree, simple syrup, mint, poured tall in a pint glass and topped with spicy ginger beer

summer citrus boilermaker 9

bell’s oberon draught, served with a chilled shot of limoncello and garnished with a tobasco soaked orange slice

cherry jalapeno popper 11

partida tequila muddled with fresh michigan bing cherries, lillet blanc, topped with a california sparkling rouge, served up and rimmed with housemade jalapeno salt

black ‘n blue 10

10 cane rum, blackberry puree and st. germain muddled with fresh ohio blueberries, served up and garnished tableside with fresh cracked black pepper

fire water 11

ketel one vodka, absolut citron mixed with wisconsin raspberry preserves and a scandalous housemade cilantro-habanero sauce, blended with fresh squeezed limeade, served on the rocks in a pint glass

kimpton cocktails [all drinks 12](#)

peach julep smash

bulleit bourbon, white peach puree, lemon juice, simple syrup, garnished with fresh mint

nectar margarita

tradicional reposado tequila, blended with fresh agave and lime juice, shaken and served on the rocks

summer harvest

grey goose l’orange vodka, sauvignon blanc, st. germain and white peach puree

grapefruit spritz

grey goose l’orange vodka, campari, fresh squeezed grapefruit juice, simple syrup and club soda

classic americana

1959, a year in review

south water kitchen, an american restaurant, wants to take you back to 1959 in food and drink. let's go back 51 years when polynesian pop was also an eminent variety of americana. when nikita khrushchev and his wife visited san francisco in september 1959, madame khrushchev slipped away from her official minders and went off to experience america first-hand. she shopped at sears and lunched at trader vic's. so put on a hawaiian shirt, sit back and enjoy the modern take on our version of **tiki drinks**.

polynesian pitchers

grass hula skirt 21

plymouth gin, blue curacao. tanqueray 10, pog (passionfruit/orange/guava), fresh squeezed lime juice, topped with a pineapple ring and served with tiki glasses

gary's tahitian pareu 20

flora de cana rum, pineapple juice infused with blueberries, malibu rum, mango nectar, muddled with fresh banana, served with tiki glasses

bali hai-ball 22

belvedere vodka, bacardi light, banana/strawberry liqueur, pina colada mix, pineapple juice, topped with toasted coconut and served with tiki glasses

enjoy chef chris lateano's take on hawaiian bar fare

island sliders 13

pork sliders with spicy sriracha chili sauce, pineapple and napa cabbage slaw on toasted hawaiian bread served with sweet potato chips

beer selection

macro

budweiser	4
bud light	4
blue moon	5
miller lite	4
Michelob Ultra	5
sam adams	5
sam light	5
mgd	5
old style	4

micro

anchor steam	5
dogfishhead 60 minute ipa	6
goose island 312 wheat	5
berghoff lager	4
bell's two hearted ale	6
abita turbodog brown ale	5
rogue dead guy ale	6
goose island honkers ale	5

on tap – american craft brews

point, belgium white – wisconsin	6
bells, oberon – michigan	6
rogue, juniper pale ale - oregon	7
sprecher, special amber ale – wisconsin	6
blast from the past – see server for selection	4

daily wine bar specials

sunday	\$3 pbr draft \$6 spellbound riesling \$6 chef choice flatbreads
monday	½ off bottles of wine beer of yesteryear - \$2.75 cans of blatz and old milwaukee ½ off all wine bar food items from 9-11pm
tuesday	drink local, all goose island beers \$3 ½ off all wine bar food items from 4-6pm \$7 louis martini cabernet sauvignon
wednesday	summer brews - \$4 bell's oberon and point belgium white ale \$7 greystone chardonnay \$6 mussels
thursday	pint night, all drafts \$3 \$15 bottles of house selections of cabernet and chardonnay \$5 kobe burger sliders
friday	classic cocktails: skyy vodka martinis and maker's manhattans \$6 \$6 lost angel chardonnay \$6 pulled pork sandwiches
saturday	\$15 ½ bottles of fess parker viognier \$3 bottles of berghoff lager \$8 chicken salad