



BOTTLE KITCHEN COCKTAIL

CRÊPES*

Crêpe and Syrup

Wisconsin Maple Syrup,
Powdered Sugar
7 (Add Meat 3)

Crêpe Monsieur

Hickory Smoked Ham,
Saxony Alpine Cheese,
House-Made Pickles, Dijonnaise,
Poached Eggs, Chives
14

House Special Crêpe

Smoked Berkshire Loin Bacon,
Clock Shadow Quark, Baby Kale,
Onion Marmalade, Baked Eggs,
Chili Maple Syrup
14

Berries, Bananas, and Cream Crêpe

Fresh Berries, Bananas,
Vanilla Egg Cream,
Spiced Nut Granola Streusel
13

Crêp-urrrito

Two Local Scrambled Eggs,
Saxony Alpine Cheese, Jalapeño Mayo,
Cumin-Spiced Tomato Sauce,
Roasted Marble Potatoes
14

(Add: Meat 3)

ILLUMINATED SPECIALTIES

Avocado Toast

Rustic Toast,
Smoked Lentil Puree,
Sliced Avocado, Cucumber, Radish,
Olive Oil, Coarse Sea Salt
13

Sirloin Steak Sandwich*

Carved Medium-Rare Angus Beef,
Shallot Butter, Arugula,
Truffle Peppercorn Mayonnaise,
Seeded Roll, One Side
15

Burger on the Hill*

Half-Pound Niman Ranch Burger,
Carr Valley One Year Cheddar,
Jalapeño Mayo, Lettuce,
Tomato, Red Onion, Pickle,
Our Seeded Bun, One Side
13

(Add: Fried Egg 1 : Bacon 3)

Shakshouka*

Two Local Eggs Baked in
Cumin-Spiced Tomato Sauce,
Smoked Lentils, Cilantro,
Goat Cheese, Sumac Mayonnaise,
Flatbread
12

Pretzel Ham & Cheese

Uphoff Farms Sliced Ham,
House Made Beer American Cheese,
Black Garlic Honey Mustard, Let-
tuce, Tomato, BSB Pretzel Roll,
One Side
13

VP&J

Roasted Vegetable Pate,
Port Wine Jelly, Fennel Slaw,
Soy Pickled Mushrooms,
Thick Cut White or Wheat,
One Side
10

The Emmel Grover

Curry Roasted Chicken Salad,
Dried Tart Cherries, Almonds,
Iceberg Lettuce, Tomato,
Thick Cut White or Wheat,
One Side
11

Cauliflower Bahn Mi

Chili Roasted Cauliflower,
Chickpea Pate, Cucumber,
Cilantro, Fresh Sliced Jalapeño,
Pickled Carrots, Radish,
Chili Vinegar, Hoagie Roll,
One Side
12

BBQ Shiitake Wrap

Soy BBQ Roasted Shiitake Mushrooms,
Miso Mayo, Black Garlic Mustard,
Radish & Cabbage Slaw, Naan Bread,
One Side
13



STORIED

SALADS & SOUPS

Bacon, Apple & Wild Rice

Honey Crisp Apples, Roasted Grapes,
Cherrywood Smoked Bacon,
Hook's Colby Cheese,
Arugula, Red Onion,
Apple Cider Vinaigrette
14

Fresh Berry Salad

Strawberries, Blackberries,
Blueberries, Frosted Almonds,
Goat Cheese, Arugula, Baby Kale,
Red Wine Poppy Seed Vinaigrette
13

Chicken Jalapeño Soup

Bell & Evans Chicken,
Masa Dumplings, Baby Kale,
Avocado
5

SIDES

Roasted Cauliflower Salad

Dried Tomatoes, Arugula,
Pesto, Almonds, Chile Flakes,
Montamore, Citrus Vinaigrette
5

Garbonzo Bean Salad

Roasted Zucchini,
Pickled Red Onion,
Watercress, Arugula,
Crispy Chickpeas
4

Sesame Cucumber Salad

Shredded Cucumber, Sesame Seeds,
Pickled Carrots, Cilantro,
Ginger Miso Vinaigrette
4

Fresh Fruit

Banana, Strawberry, Blackberry,
Blueberry
6

Roasted Marble Potatoes

Shallot Butter, Coffee Seasoning
4

PASTRY

Brandy Chocolate Chip Cookie

3

House-Made Cinnamon Roll

4

Crème Brûlée

7

Dark Chocolate Chiffon Pie

8

Upside Down Cherry Cake

9

CHEF/OWNER JOE MUENCH • GENERAL MANAGER JAMIE LAUGHRAN

EXECUTIVE CHEF ERIK MALMSTADT • SOUS CHEF ERIC HOLCOMB • SOUS CHEF JAMES SANDERS • EXECUTIVE PASTRY CHEF SARAH D'AMATO

* ENJOYING RAW OR UNDERCOOKED MEAT, SEAFOOD, OR EGGS MAY AFFECT YOUR HEALTH.

RED

CABERNET SAUVIGNON glass {9}
Chateau St. Michelle -2016 bottle {36}
Indian Wells Vineyard, Columbia Valley, WA

ZINFANDEL glass {9}
Balletto - 2016 bottle {36}
Russian River Valley, CA.

PINOT NOIR glass {9}
J. Vineyard - 2017 bottle {36}
Monterey, Santa Barbera, Sonoma, CA

WHITE

CHARDONNAY glass {9}
Chalk Hill - 2018 bottle {36}
Russian River Valley, CA

SAUVIGNON BLANC glass {8}
Saint Clair Estate- 2017 bottle {32}
Marlborough, New Zealand

RIESLING glass {7.5}
Dr. Hermann H - 2018 bottle {30}
Mosel, Germany

SPARKLING & ROSÉ

SPARKLING glass {9}
Scharffenberger Brut - N/V bottle {36}
Mendocino County, CA

SPARKLING ROSÉ glass {9}
Lucien Albrecht, Brut Rose bottle {36}
Alsace, France

ROSÉ glass {9}
Argyle - 2019 bottle {36}
Russian River Valley, CA

Angelique Sparkling glass {8.5}
Almond Flavored Sweet Sparkling bottle {34}

Visit our Bottle Shop

Please visit before, during, or after your dining experience. The Shop is full of a great selection of beer, wine, and spirits!

BEER ON TAP

Czech Pils
PILSNER URQUELL, CZH
Pilsner, 4.4%

Spotted Cow
NEW GLARUS BREWING CO., WI
Cream Ale, 5.1%

Happy Place
THIRD SPACE BREWING, WI
Midwest Pale Ale, 5.3%

Two Hearted Ale
BELL'S BREWERY, MI
American IPA, 6.5%

Riverwest Stein
LAKEFRONT BREWERY, WI
American Amber Lager, 5.7%

Oktoberfest
TYRANENA, WI
Marzen Lager, 5.5%

Salted Maple Stout 10oz Tulip {7}
CENTRAL WATERS BREWING, WI Growler {17}
Stout w/ Maple Syrup & Salt, 10.8%

Special Double Cream Stout Tulip {6}
BELL'S BREWERY, MI Growler {15}
Sweet Stout, 6.1%

Oktoberfest Pint {6}
GREAT LAKES BREWING CO., OH Growler {12}
Marzen Lager, 6.5%

Off-Dry Cider Tulip {7}
STEM CIDERY, CO. Growler {15}

FEATURED BEVERAGES

Story Hill Bloody Mary {9}
Vodka, House-made Bloody Mix, Cheese, Sausage, Pickle, Miller Lite Shorty
Upgrade your Bloody:
Veggie Infused Vodka {+.50}
Bacon Infused Vodka {+1.00}

Caramel Apple Bellini {9}
Caramel Syrup, Apple Cider, Triple Sec, Cava

COCKTAILS ON TAP

Mug {7} **SUNSHINE SANGRIA** {7.5}
Growler {16} White Wine, Light Rum, Triple Sec, Orange, Lemon

THE BUSINESS {9}
Pint {6} Prairie Gin, Limoncello, Agave Nectar, Lime
Growler {12}

SUPPER CLUB SOUR {9}
Pint {6} Korbel Brandy, Lemon Juice, Bitters, Black Berry
Growler {12} Syrup Triple Sec

JALAPEÑO PALOMA {9}
Pint {6} Jalapeño-Infused Exotico Tequila,
Growler {12} Grapefruit, Orange, Rosemary

THE OLDEST FASHIONED {9}
Pint {6} Ezra brooks Bourbon, Cherry, Orange, Sugar,
Growler {11} Bitters, House Made Cherry Syrup

LI'L BRAZILIAN {10}
Pint {5} Cachaça, Gentian Lime Tonic, House-made Celery
Growler {11} Simple Syrup, Lime, Jamaican Bitters

B.K.C. {12}
Pint {6} C.C. Rye Whiskey, Cognac, Sweet Vermouth,
Growler {12} Bitters, Jasmine, Chamomile

COCKTAIL FLIGHT - Pick 3 {16}

COFFEE & TEA

Valentine Coffee, Espresso {3}

Latte/Cappuccino {4.5}

PSL {5.5}

Valentine Espresso, House-Made Pumpkin Spice Syrup, Steamed Milk

Mexican Mocha {5}

Valentine Espresso, Chocolate Syrup, Steamed Milk, House-Blended Spices

Story Hill Cocoa Toddy {5}

Valentine Cold Brewed Coffee, Chocolate Syrup, Half and Half

Iced Vanilla Creme {5}

Espresso, House-Made Vanilla Egg Cream*, Milk, Whipped Cream

Iced Tea, Lemonade, Arnold Palmer {3}

Lavender Iced Tea (75¢ refills) or SPORTea {3.5}