pier five hundred

Sparkling & Rosé

ZONIN PROSECCO italy ..... *9 split*
JOSH PROSECCO italy ..... *13 / 48*
THE PALE ROSÉ cotes de provence, france ..... *10 / 38*
LE CONTESSE PINOT ROSÉ veneto, italy ..... *13 / 48*

White Wine

STEMMARI PINOT GRIGIO sicily, Italy ..... *9 / 34*
SEVEN DAUGHTERS MOSCATO veneto, italy ..... *9 / 34*
STONE CAP CHARDONNAY columbia valley, washington *9*
BREAD AND BUTTER CHARDONNAY napa valley, california ..... *11 / 40*
CHATEAU STE. MICHELLE HARVEST SELECT RIESLING columbia valley, washington ..... *9 / 34*
GIESEN SAUVIGNON BLANC marlborough, new zealand ..... *10 / 38*
NED SAUVIGNON BLANC marlborough, new zealand ..... *12 / 45*
GIGI'S GARDEN PINOT GRIS/SAUVIGNON BLANC columbia valley, washington ..... *13 / 48*

Red Wine

ANGELS INK PINOT NOIR central coast, california ..... *10 / 38*
BAILEYANA PINOT NOIR edna valley, california ..... *13 / 48*
SIDURI PINOT NOIR willamette valley, oregon ..... *18 / 62*
SPYLAND RED BLEND'21 portugal ..... *9 / 34*
UNSHACKLED RED BLEND BY PRISONER california ..... *12 / 45*
CLOS DE MENDOZA mendoza, argentina ..... *9 / 34*
CASA NATAL GRAN RESERVA MALBEC california ..... *13 / 48*
TRAPICHE CABERNET SAUVIGNON mendoza, argentina *9*
JOSH CABERNET SAUVIGNON alexander valley, california ..... *11 / 40*
OUTERBOUND CABERNET SAUVIGNON alexander valley, california ..... *18 / 62*
DRUMHELLER MERLOT columbia valley, washington ..... *9 / 34*

By the Bottle

MARTINI + ROSSI ASTI italy *35*
MOET + CHANDON france *75*
VEUVE CLICQUOT france *90*
TERRAZAS DE LOS ANDES RESERVA MALBEC mendoza, argentina *60*
FRANCISCAN CABERNET SAUVIGNON monterey, california *64*
JORDAN CABERNET alexander valley, california *125*
CAYMUS CABERNET SAUVIGNON napa valley, california *140*

if you have any food allergies or special dietary restrictions, please notify your server & we will do our best to accommodate your dietary needs
we respectfully request you limit your dining experience to two hours or less
gratuity of 20% may be added to parties of 8 or more

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Crafty Martinis + Cocktails

FIRESIDE BLOOD ORANGE MARGARITA los sunday's jalapeño tequila, triple sec, blood orange juice, lime juice, simple syrup **14**
ESPRESSO 43 MARTINI van gogh double espresso vodka, licor 43 + coffee **14**
MATCHA MARTINI yoshi matcha liqueur, vanilla vodka, licor 43 ..... **14**
APEROL SPRITZ aperol, josh prosecco, club soda **14**
TOFFEE COFFEE frangelico, baileys irish cream, butterscotch liqueur + coffee **13**
HONEY APPLE MULE rush creek vanilla vodka, honey simple syrup, ginger beer, apple juice, lime juice **13**
COCONUT SNOWBALL MARTINI bacardi coconut, tito's vodka, coco lopez, blue curacao, whipped cream **14**
BLACKBERRY BASIL LEMON DROP tito's vodka, blackberry purée, lemon juice + basil **14**
WINTER CRANBERRY SANGRIA josh prosecco, amaretto liqueur, cranberry juice, club soda **13**

Just call me Old Fashioned

CHERRY PIE OLD FASHIONED high west bourbon, goodland cherry liqueur, black walnut bitters + maple syrup **14**
"SCONNIE" STYLE OLD FASHIONED korbel brandy, angostura bitters, sugar cube, club soda, orange + cherry **14**
OLD FASHIONED 43 green river bourbon, licor 43, simple syrup, bitters, bruleed orange **14**
MILK CANDY OLD FASHIONED yutumomo milk candy whiskey, angostura bitters, club soda, orange slice + cherry **14**

Mocktails + Spirit Free

LAVENDER LEMONADE lavender simple syrup, lemon juice + lavender sugar **7**
BLACKBERRY REFRESHER blackberry purée, lime juice, ginger ale + mint **7**
APPLE GINGER REFRESHER apple cider, orange juice, ginger ale **7**
HOUSE WHITE HOT CHOCOLATE house-made white chocolate cocoa mix, steamed milk + whipped cream **8**
also try adding baileys, kahlua, rumchata, peppermint liqueur or vanilla vodka 4
APERTIVA SPRITZ (21+) mionetto prosecco free, mionetto aperitivo free **13**
ALMAVE BLOOD ORANGE MARGARITA (21+) almave blanco tequila free, blood orange purée, simple syrup, lime juice **13**
MIONETTO SPARKLING WINE (21+) alcohol removed **12**

Tap Beer

"SCONNIE" BREWERY INDICATOR
{and wisconsin knows beer!}

NEW GLARUS SPOTTED COW cream ale 5.1% ABV
ANGRY MINNOW HAZY IPA 6.1% ABV
BELLS TWO HEARTED ALE indian pale ale 7% ABV
LEFT HAND MILK STOUT milk stout 6.0% ABV
RUSH RIVER UNFORGIVEN amber ale 5.5% ABV
GUINNESS 4.2% ABV
MICHELOB GOLDEN LIGHT light lager 4.1% ABV
YUENGLING traditional amber lager 4.5% ABV
NEW GLARUS SEASONAL ask your server
LIFT BRIDGE FIRESIDE FLANNEL brown ale 4.7% ABV
DOWNEAST CIDER SEASONAL ask your server
3 SHEEPS PIER PILS pilsner 5.2% ABV

Bottled Beer

CORONA
MICHELOB ULTRA
CARBLISS
BLACK RASPBERRY
COORS LIGHT
MILLER LITE
MODELO ESPECIAL
STELLA ARTOIS
ATHLETIC (N/A)
UPSIDE DAWN
CORONA (N/A)
HEINEKEN 0.0 (N/A)

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