white wine

SPARKLING

Faire la Fête *Rosé* Limoux, France 8 / 30
Veuve Clicquot *Brut* Reims, France 20 / 95
Caposaldo *Prosecco* Veneto, Italy 8 / 30
ASK ABOUT THE BUBBLES LIST *from* GIGGLY

BY THE GLASS

Sea Sun *Chardonnay* Santa Barbara, California 8 / 28
Ærena *Chardonnay* Sonoma County, California 11 / 40
Santa Cristina *Pinot Grigio* Tuscany, Italy 7 / 27
Villa Russiz *Pinot Grigio* Friuli-Venezia Giulia, Italy 13 / 48
Dr. Konstantin Frank *Semi-Dry Riesling* Finger Lakes, New York 9 / 34
Ærena *Rosé* San Francisco Bay, California 8 / 30
Imagery *Sauvignon Blanc* Glen Ellen, California 8 / 30

BY THE BOTTLE

Round Pond Estate *Sauvignon Blanc* Napa Valley, California 72
Bouchard Bourgogne Blanc *Chardonnay* Burgundy, France 37
Crème Sel *Chardonnay* Limoux, France 42
Rex Hill *Chardonnay* Willamette Valley, Oregon 60
Pazo das Bruxas *Albarino* Rias Baixas, Spain 39
Chateau Gassier *Esprit Gassier Rosé* Cotes de Provence, France 39
Fernando Pighin & Figli *Pinot Grigio* Friuli-Venezia, Italy 35
Justin *Sauvignon Blanc* Paso Robles, California 30

red wine

BY THE GLASS

Borne of Fire *Cabernet Sauvignon* Columbia Valley, Washington 11 / 40
Ærena *Cabernet Sauvignon* Lake County, California 10 / 41
If You See Kay *Red Blend* Napa Valley, California 12 / 45
Shatter *Grenache* Maury, France 13 / 50
Seven Hills *Merlot* Walla Walla, Washington 10 / 37
Firesteed *Pinot Noir* Willamette Valley, Oregon 10 / 37
Boen *Pinot Noir* Russian River Valley, California 11 / 39
DAOU "The Pessimist" *Red Blend* Paso Robles, California 12 / 44
The Biker *Zinfandel* Paso Robles, California 11 / 43

BY THE BOTTLE

Beaulieu Vineyard *Cabernet Sauvignon* Rutherford, California 63
Matanzas Creek *Merlot* Sonoma, California 45
Murial Gran Reserva *Tempranillo* Rioja, Spain 56
Domaine Drouhin *Pinot Noir* Dundee Hill, Oregon 95
Wind Racer *Pinot Noir* Russian River Valley, California 48
Tenet "The Pundit" *Syrah* Columbia Valley, Washington 48
HG III *Red Blend* Napa Valley, California 80
Dueling Pistols *Petit Sirah / Cabernet Sauvignon* Dry Creek Valley, California 100

cocktails

SPARKLING COSMO 12
sparkling wine, stolichnaya vodka, combier orange liqueur, cranberry, lime

#ImWithBarb 12
central standard north 40 brandy, lemon, rhubarb demerara, heirloom genepy, angostura bitters

SAZERAC 12
old overholt rye whiskey, amerique 1912 absinthe verte, peychaud's bitters, cedar smoked caramelized lemon oil

FRENCH 75 12
sparkling wine, bombay sapphire gin, lemon, bittercube bolivar bitters

0% cocktails

THE HIBBY 9
hibiscus syrup, lemon juice, cucumber water, rose essence and co2

SILK ROAD 9
rhubarb, sparkling grape juice, jasmine, chamomile, lemon oil

MI CASA SU CASA 9
pineapple, red chili pepper, lime, top note ginger beer, vanilla, mint

beer

HAPPY PLACE 5
midwest pale ale, 5.3% abv, third space, milwaukee, 12oz

LAKEFRONT LAGER 6
lager, 5.2% abv, lakefront brewery, milwaukee, 12oz

RIVERWEST STEIN 6
amber, 5.6% abv, lakefront brewery, milwaukee, 12oz

MILLER LITE 5
lager, 4.2% abv, miller brewing, milwaukee, 12oz

EASTSIDE DARK 8
munich dunkel lager, 5.5% abv, lakefront brewery, milwaukee, 12oz

SPOTTED COW 6
farmhouse ale, 4.8% abv, new glarus brewing, new glarus, wi, 12oz

WÖLFFER NO. 139 8
dry rosé cider, 6.9% abv, wölffer estate vineyard, sagaponack, ny, 12oz

HACKER-PSCHORR 8
hefe weisse, 5.5% abv, hacker-pschorr brewery, munich, gm, 12oz

STELLA ARTOIS 7
pilsner, 5.0% abv, brouwerij artois, leuven, be, 12oz

ARIA

DINNER AT SAINT KATE

starters

DEVILED EGGS 9 G
choose classic or lox

DIP DUO 9
pimento cheese and
smoked whitefish, house chips

TUNA POKE TACOS 15
sushi grade tuna,
chili aioli, sesame, taro

CARAMELIZED BRUSSELS 9 GF
candied bacon, garlic remoulade

STEAMED MUSSELS 14
longanisa, fresno chili, confit garlic,
kate's lager, grilled bread

FETA & ARTICHOKE DIP 13 V
garlic toast

CRISPY CHICKEN WINGS 12 GF
choice of chili ginger or white bbq

SWEET CORN FALAFEL 12 V
yogurt sauce

soups & salads

LEMON-GARLIC KALE SALAD 11 V
meyer lemon vinaigrette,
toasted almond, pecorino

CREAMY ARTICHOKE SOUP 4 / 6

SOUP OF THE DAY 4 / 6
the soup that changes daily

CAESAR 11 V
romaine, grilled bread, romano,
anchovy, caesar dressing

CAPRESE SALAD 13 V
heirloom tomato, burrata, basil

ROASTED CHICKEN COBB 15
avocado, tomato, blue cheese, bacon,
egg, red wine vinaigrette

FLAKED SALMON SALAD 17
greens, onion, pickled blueberry,
brioche crumb, toasted almond,
champagne vinaigrette

mains

BRAISED SHORT RIB 27
potato & leek mash,
bacon glazed haricots verts

NY STRIP STEAK 39 GF
blue cheese butter,
grilled asparagus

STEAK AND FRIES 31 GF
wagyu flat iron, chimichurri,
garlic fries

BUTTERMILK FRIED CHICKEN 24
potato & leek mash,
sweet corn succotash, gravy

PAN SEARED SALMON 26
pistachio - avodaco caponata,
sweet potato, kale

ASPARAGUS &
PEA RISOTTO 21 V
lemongrass broth

CLASSIC BIG BOY 15
iceberg lettuce, big boy sauce,
american cheese, french fries

BAKED SHELLS 19 V
cauliflower, pecorino,
pine nuts

MINI LOBSTER BLTS 15
grilled split bun,
house chips

FISH OF THE DAY MP
daily preparation

V vegetarian | GF gluten-free | consuming raw or undercooked meats, poultry and seafood may increase your risk of foodborne illness.

artisan partners

simply prepared
with the finest
ingredients from our
local maker partners...

BreadSmith, *Milwaukee*
Phil's Fresh Eggs, *Wisconsin*
Kallas Farms, *Milwaukee*
Widmer Cheese, *Wisconsin*
Nueske's Smoked Meats, *Wisconsin*
Usinger's, *Milwaukee*
Uplands Cheese, *Dodgeville, WI*
Pilcrow Coffee, *Milwaukee*
Purple Door Ice Cream, *Milwaukee*