



SAINT KATE

THE ARTS HOTEL

starters

DEILED EGGS 9 G
choose classic or lox

DIP DUO 9
pimento cheese and smoked
whitefish, house chips

TUNA POKE 15
sushi grade tuna, toasted
sesame, wonton

CARAMELIZED BRUSSELS 9 G
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 G
choice of chili ginger or white bbq

SWEET CORN FALAFEL 12 V
yogurt sauce

soups & salads

WATERMELON GAZPACHO 5 / 9

THE SOUP 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 oil

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

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

NY STRIP STEAK 45 blue cheese butter, grilled asparagus

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

SUGAR & SPICE CRISPY AMISH CHICKEN 24 vegetable slaw

PAN SEARED SALMON 26 G east side dark glaze, soba noodle salad

ASPARAGUS AND PEA RISOTTO 21 V lemongrass broth

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

FISH OF THE DAY MP daily preparation

SUMMER VEGETABLE ORECCHIETTE 19 summer squashes, wilted greens, smoked tomato

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

MINI LOBSTER BLTS 15 grilled split bun, house chips

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*

Usingers, *Milwaukee*
Uplands Cheese, *Wisconsin*
Pilcrow Coffee, *Milwaukee*
Company Brewing, *Milwaukee*
The Chocolate Shoppe, *Madison*

cocktails

KIR ROYALE 13

mathilde framboise, grapefruit oil, bittercube jamacian #2 bitters, sparkling, marigold

#IMWITHBARB 13

central standard north 40 brandy, lemon, rhubarb demerara, heirloom genepy, angosgura bitters

SAZERAC 13

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

CANNON TO THE LEFT 13

choice of roku japanese gin or bache gabrielsen american oak cognac, lemon, heirloom creme de flora, bittercube bolivar bitters, sparkling

mocktails

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

KATE'S 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, 16oz

SPOTTED COW 6

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

WOLFFER NO 139 8

dry rosé cider, 6.9% abv, wolffer estate vineyard, sagaponack, ny 12oz

HACKER-PSCHORR 8

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

STELLA ARTOIS 7

pilsner, 4.0% abv, brouwerij artois, leuven, be 12oz

white wine

ASK ABOUT THE BUBBLES LIST *from GIGGLY*

SPARKLING

Faire la Fête Brut Rosé, Limoux, France 8 / 30

Veuve Clicquot Brut, Reims, France 20 / 95

Caposaldo Prosecco, Veneto, Italy 8 / 30

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. Konstatin Frank Semi-Dry Riesling Finger Lakes, New York 9 / 34

Ærena Rosé San Fransico 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 Grigo 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

Muriel Gran Reserva Tempranillo Rioja, Spain 56

Domaine Drouhin Pinot Noir Dundee Hill, Oregon 95

Wind Racer Pinot Noir Russian River Valley, California 48

Tenet Le Fevant "The Pundit" Syrah Columbia Valley, Washington 48

HG III Red Blend Napa Valley, California 80

Dueling Pistol Petit Sirah / Cabernet Sauvignon Dry Creek Valley, California 100

DINNER AT SAINT KATE