STARTERS

Deviled Eggs 7 GF
Choice of: Classic or Lox

Dip Duo 9
Pimento Cheese and Smoked Whitefish, House Chips

Tuna Poke Tacos* 15
Sushi Grade Tuna, Chili Aïoli, Sesame, Taro

Caramelized Brussels 9
Candied Bacon, Garlic Remoulade

Steamed Mussels 14
Longanisa Sausage, Kate's Lager, Fresno Chilis, Confit Garlic, Grilled Bread

Feta & Artichoke Dip 13 VG
Garlic Toast

Crispy Chicken Wings 12 GF
Choice of: Chili Ginger or White BBQ

Sweet Corn Falafel 12 VG
Yogurt Sauce

SOUPS & SALADS

Creamy Artichoke Soup 4 / 6

Soup of the Day 4 / 6
The Soup that Changes Daily

Caesar 11
Romaine, Romano, Anchovy, Caesar Dressing, Garlic Crouton

Caprese Salad 13 VG
Heirloom Tomato, Burrata, Basil

Lemon-Garlic Kale Salad 11 VG, GF
Kale, Toasted Almond, Pecorino, Meyer Lemon Vinaigrette

Roasted Chicken Cobb 15 GF
Avocado, Tomato, Blue Cheese, Bacon, Egg, Red Wine Vinaigrette

Flaked Salmon Salad 17
Greens, Onion, Pickled Blueberry, Brioche Crumb, Toasted Almond, Champagne Vinaigrette

SANDWICHES

Classic Big Boy Burger 15
Iceberg Lettuce, Big Boy Sauce, American Cheese, French Fries

Reuben 13
Sal's Corned Beef, House Kraut, Creamy Russian Dressing, Smoked Swiss, Griddled Rye, French Fries

Turkey BLT 13
Bacon, Avocado, Gouda, Heirloom Tomato, Duke's Mayo, Sourdough, House Chips

Mini Lobster BLTs 15
Grilled Split Bun, House Chips

Croque Madame* 14
Brioche, Ham, Gruyere, Fried Egg, Béchamel

Chicken Apple Salad Croissant 13
Roasted Chicken, Apple-Celery Slaw, Dried Cherry, Toasted Almond, Tarragon Mayo, House Chips

MAINS

Steak and Fries* 31
Angus Hanger Steak, Chimichurri, Garlic Fries

Buttermilk Fried Chicken 24
Potato & Leek Mash, Sweet Corn Succotash, Gravy

Baked Shells 19 VG
Cauliflower, Pecorino, Pine Nuts

Pan Seared Salmon* 26 GF
Pistachio-Avocado Caponata, Sweet Potato, Kale

ARTISAN PARTNERS

Simply prepared with the finest ingredients from our maker partners...

Breadsmith, Milwaukee, WI

Phil's Fresh Eggs, Forreston, IL

Kallas Farms, Milwaukee, WI

Widmer Cheese, Theresa, WI

Usinger's, Milwaukee, WI

Uplands Cheese, Dodgeville, WI

Purple Door Ice Cream, Milwaukee, WI

Nueske's Smoked Meats, Wittenberg, WI

Miller Amish Poultry, Orlan, IN

ARIA
LUNCH

VG Vegetarian | **GF** Gluten-free | *Consuming raw or undercooked meats, poultry and seafood may increase your risk of foodborne illness.

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

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

Wölffer 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

SPARKLING

Faire la Fête 8 / 30
Brut, Limoux, France

Veuve Clicquot 20 / 95
Brut, Reims, France

Veuve Clicquot Rosé 23 / 110
Rosé, Reims, France

Candoni Brut 8 / 30
Prosecco, Veneto, Italy

Ask about The Bubbles List from Giggly

BY THE GLASS

Sea Sun 8 / 28
Chardonnay
Santa Barbara, California

Ærena 11 / 40
Chardonnay
Sonoma County, California

Santa Cristina 7 / 27
Pinot Grigio
Tuscany, Italy

Villa Russiz 13 / 48
Pinot Grigio
Friuli-Venezia Giulia, Italy

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

Ærena 8 / 30
Rosé
San Francisco Bay, California

Imagery 8 / 30
Sauvignon Blanc
Glen Ellen, California

BY THE BOTTLE

Round Pond Estate 72
Sauvignon Blanc
Napa Valley, California

Bouchard Bourgogne Blanc 37
Chardonnay
Burgundy, France

Crème Sel 42
Chardonnay
Limoux, France

Rex Hill 60
Chardonnay
Willamette Valley, Oregon

Pazo das Bruxas 39
Albarino
Rias Baixas, Spain

Chateau Gassier 39
Esprit Gassier Rosé
Cotes de Provence, France

Fernando Pighin & Figli 35
Pinot Grigo
Friuli-Venezia, Italy

Justin 30
Sauvignon Blanc
Paso Robles, California

RED WINE

BY THE GLASS

Borne of Fire 11 / 40
Cabernet Sauvignon
Columbia Valley, Washington

Ærena 10 / 41
Cabernet Sauvignon
Lake County, California

If You See Kay 12 / 45
Red Blend
Napa Valley, California

Shatter 13 / 50
Grenache
Maury, France

Seven Hills 10 / 37
Merlot
Walla Walla, Washington

Firesteed 10 / 37
Pinot Noir
Willamette Valley, Oregon

Boen 11 / 39
Pinot Noir
Russian River Valley, California

DAOU "The Pessimist" 12 / 44
Red Blend
Paso Robles, California

The Biker 11 / 43
Zinfandel
Paso Robles, California

BY THE BOTTLE

Beaulieu Vineyard 63
Cabernet Sauvignon
Rutherford, California

Matanzas Creek 45
Merlot
Sonoma, California

Muriel Gran Reserva 56
Tempranillo
Rioja, Spain

Domaine Drouhin 95
Pinot Noir
Dundee Hill, Oregon

Wind Racer 48
Pinot Noir
Russian River Valley, California

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

HG III 80
Red Blend
Napa Valley, California

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

Ask about our Reserve Wine List

BREAKFAST LUNCH DINNER

AT SAINT KATE