

Wine

Reds

	glass/bottle
Joel Gott Cabernet Sauvignon - California	10.5/32
Les Voisins Pinot Noir - France	10/30
Domaine Chamfort Cotes-Du-Rhône - France	9.5/29
Scotto Old Vine Zinfandel - California	8/24
Chateau Laroche Bordeaux - France	7.5/23
Doña Paula Malbec - Argentina	7.5/23
Silver Creek Merlot - California	7/22
14 Hands Cabernet Sauvignon - Oregon	6.75/21

Whites

	glass/bottle
Raymond Reserve Chardonnay - California	10.5/32
Delaunay Sauvignon Blanc - France	9/27
Alexandria Nicole Late Harvest Riesling - Washington	8/24
Anterra del Veneto Pinot Grigio - Italy	7/22
La Fiera Moscato - Italy	7/22
Round Hill Unoaked Chardonnay - California	6.75/21

Rosé

Glenbrook Zinfandel Rosé - California	7/22
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Sparkling

Maschio Prosecco - Italy	6.75
J. Roget Spumante - California	5.5/17

Reserve Wine

2011 Domaine Alain Graillot Crozés-Hermitage Rhone, France	46
2011 Gamba Old Vine Zinfandel Lodi, California	62
2011 Château Le Nerthe Rhone Red Blend Châteauneuf-du-Pape, France	72
2012 Château Mongravey Bordeaux Margaux, France	54
2012 Domaine Roger-Joseph Belland Beauregard Santenay Premier Cru Burgundy, France	56
2013 Numanthia Termes Tempranillo Toro, Spain	40
2014 Duboeuf Beaujolais Moulin-a-Vent Beaujolais, France	35
2014 Siduri Pinot Noir Santa Lucia Highlands, Oregon	60
2012 Cave de Lugny Les Charmes Chardonnay Burgundy, France	39
2012 Conundrum White Blend Rutherford, California	39
2014 Duboeuf Pouilly-Fuissé Beaujolais, France	48
Moët & Chandon Impérial Brut Champagne, France	65

Life is too short to drink bad wine.

(La vie est trop courte pour boire du mauvais vin.)

Specialty Cocktails

Victor Hugo 5.5
Brandy, ginger beer,
fresh-squeezed lime.

Voltaire 5
Vodka, grapefruit,
housemade ginger syrup.

Simone de Beauvoir 8.75
Grey Goose vodka,
Chambord raspberry
liqueur, pineapple juice.

Arthur Rimbaud 6.5
Tequila, pomegranate liqueur,
fresh lime juice, agave.

Jules Verne 7
Bulleit rye whiskey, cranberry
puree, bitters, orange.

Joan of Arc 6
Vodka, St. Germain liqueur,
housemade lemonade, seltzer.

Molière 7
Our specialty sangria;
ask your server about
our featured selection.

Marquis de Sade 8.75
Chocolate and cinnamon
liqueurs, espresso vodka,
cinnamon, cayenne.

Coco Chanel 6.75
Gin, Earl Grey tea, honey,
lemon and lavender.

Scotch

Blends

Johnnie Walker Red
Johnnie Walker Black
Dewar's White Label
Ballantine's

Single Malt

Laphroaig - 10 yr
Glenfiddich - 12 yr
Glenlivet - 12 yr
Balvenie - 12 yr

Espresso

Espresso Single	3.25
Espresso Double	4
Café Au Lait (latte)	4.75
Cappuccino	4.75
Café Mocha	4.75
Iced Mocha Espresso	5.75

Avec de L'alcool

Espresso & Grand Marnier	6.75
Chambord Café Mocha	7.25

Eat well, laugh
often, love
abundantly.

(Mangez bien, riez souvent,
aimez beaucoup.)

Beer

Stout

Hinterland Luna Coffee 5
Hinterland Brewing Co.
Green Bay, WI

Guinness 5
St. James Gate Brewery
Dublin, Ireland

Belgian Tripel

Tripel Karmeliet 7.75
Bosteels Brewery
Buggenhout, Belgium

Amber Ale

Fat Tire 4
New Belgian Brewing Co.
Fort Collins, CO

Farmhouse Ale

Spotted Cow 4.5
New Glarus Brewing Company
New Glarus, WI

Booyah 4.5
MKE Brewing Co
Milwaukee, WI

Wheat Ale

Blue Moon 4.5
Blue Moon Brewing Co.
Golden, CO

Kronenbourg Blanc 4
Brasseries Kronenbourg
Strasbourg, France

India Pale Ale

Bedlam 4.75
Ale Asylum Brewing Co.
Madison, WI

Really Cool Waterslides 4.5
3 Sheeps Brewing Co.
Sheboygan, WI

Lagunitas 4.5
Lagunitas Brewing Co.
Petaluma, CA

Hard Cider

Magners Pear 5
Magners Cidery
Tipperary, Ireland

Angry Orchard 4.5
Boston Beer Co.
Cincinnati, OH

Non-Alcoholic

St. Pauli Girl 4
Becks Brewing Co.
Bremen, Germany

O'Douls 4
Anheuser-Busch
St. Louis, MO





Taverne Menu

\$5 Small Plates

Served Sun - Thurs during Happy Hour

3:30 - 6 pm, Bar & Patio only

All Sandwiches Served with French Fries

ROASTED VEGETABLE JARDINIÈRE

Roasted brussels sprouts, rutabaga, celery root, onions and carrots, seasoned with herbs olive oil.



POUTINE

Hand-cut French fries topped with bacon, Swiss, cheddar, and Parmesan cheeses, blanketed in an herbed velouté sauce and garnished with scallions.

1/2 PIERRE PIPER

Genoa salami, capicola, bresaola, banana peppers, pickled green beans, arugula, tomato jam and cheddar served on a freshly toasted baguette.



1/2 CHORIZO ESPANGNOLE PANINI

Sliced Spanish chorizo, avocado, roasted red pepper, tomatoes, and pickled red onion, served with garlic aioli and pressed into a fresh brioche panini.

1/2 CROQUE MONSIEUR

A classic French version of a hot ham and cheese sandwich; ham, Swiss cheese and traditional béchamel sauce layered on white bread and baked to perfection.

1/2 LE PEPE WRAP

Fried chicken, greens, avocado, tomato, bacon, onion, bleu cheese and pickled banana peppers tossed with a zesty lemon vinaigrette and rolled in a spinach wrap.

1/2 BONAPARTE WRAP

Sliced turkey, cranberry jam and charred kale, accented with a jalapeño bacon cream cheese and rolled in a spinach wrap.

1/2 AMOUR FOU PANINI

Sliced turkey and Brie on a whole wheat pressed panini. Accented with spinach, bacon and apple balsamic jelly.

Please inform your server if you have a diet restriction



Gluten-Free /option



Vegetarian /option



Dairy-Free /option



Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness.