

Local

We're honored to support local purveyors by featuring beer/spirit selections crafted in our beloved city and region.

beer

- Lakefront IPA (Milwaukee, WI)
- Lakefront Fixed Gear Red Ale (Milwaukee, WI)
- Lakefront Seasonal (Milwaukee, WI)
- New Glarus Spotted Cow (New Glarus, WI)
- New Glarus Seasonal (New Glarus, WI)
- New Glarus Raspberry Tart (New Glarus, WI)
- MKE Brewing Co Louie's Demise (Milwaukee, WI)
- Ale Asylum Bedlam! IPA (Madison, WI)
- Goose Island Matilda (Chicago, IL)

spirits

- Death's Door Vodka (Middleton, WI)
- Death's Door Gin (Middleton, WI)
- Death's Door White Whiskey (Middleton, WI)
- Koval Four Grain Whiskey (Chicago, IL)
- Koval Gin (Chicago, IL)
- Koval Vodka (Chicago, IL)

BAR + PATIO SPECIALS

Monday - Saturday | 4 – 7PM
Sunday | 2 – 9PM
Monday - Saturday | 9PM – Close



\$1 ONE BUCK SHUCK

Our Chef's daily selection of oysters on the half shell \$1 each.

7.00 appetizers

- Smoked Salmon Flatbread
- Small Tempura Shrimp Sushi Roll
- Small Spicy Tuna Sushi Roll*
- Bruschetta
- Calamari
- Lobster Tamale
- Small Maine Mussels
- Tuna Tartare*
- Grilled Chipotle Shrimp
- Vietnamese Crab Spring Rolls
- New England Lobster Roll
- Shrimp Scampi
- Creekstone Farms Sliders

3.50 lobster claws

special drink features

- \$1 off Beer
- \$5 House Wine
- \$6 Handcrafted Cocktails & Martinis
- \$7 Handcrafted Heavy Pours

wednesday only

1lb. Lobster at Cost (subject to availability)

sunday only

- 1/2 off bottles of wine up to \$100
- 25% off bottles of wine \$100 and over

single malt scotch

- ***BALVENIE DOUBLE WOOD** 12 yr. (Scotland) 12.5
- ***GLENFIDDICH** 12 yr. (Speyside) 12
- ***GLENLIVET** 12 yr. (Speyside) 12.5
- GLENLIVET** 18 yr. (Speyside) 17
- MACALLAN** 15 yr. (Speyside) 17
- ***OBAN** 14 yr. (Highlands) 14
- ***TALISKER** 18 yr. (Isle of Skye) 11

scotch flights \$15

Choose any 3 scotches noted with (*).
1 oz. pours served with your preference of ice or water.

cappuccino & coffee

All coffee drinks are made with La Colombe Torrefaction Coffee.

IRISH COFFEE (Jameson or Bushmills) 9

BUTTERNUT
(Frangelico, Butterscotch & Brandy) 9

ORANGE GLAZE (Kahlua & Grand Marnier) 9

SWEET TOOTH (Amaretto & Raspberry) 9

TWIST (Tuaca & Dark Creme de Cacao) 9

port

COCKBURN'S 10 yr. Tawny Port 13.5

FONSECA 10 yr. Tawny Porto 7.5

RAMOS PINTO Ruby Port 8

RAMOS PINTO 10 yr. Tawny Port 9

TAYLOR FLADGATE 10 yr. Tawny Port 9

blends

CHIVAS REGAL 12

DEWARS 10

JOHNNIE WALKER BLACK 12

JOHNNIE WALKER BLUE 39

JOHNNIE WALKER RED 11

bourbons, whiskey & rye

1792 RIDGEMONT RESERVE 11

ANGELS ENVY 13

BOOKER'S 13

DEATH'S DOOR WHITE WHISKEY 12.5

KINNICKINNIC WHISKEY 10.5

KNOB CREEK 12

KOVAL FOUR GRAIN WHISKEY 13

TEMPLETON RYE WHISKEY 10

WOODFORD RESERVE 12

cognac

COURVOISIER VS 11

COURVOISIER VSOP 12

COURVOISIER NAPOLEAN 13

COURVOISIER XO 18

HENNESSY VS 11

HENNESSY VSOP 12

HENNESSY XO 25

KELT VSOP 12

appetizers

TEMPURA SHRIMP SUSHI ROLL

Avocado, carrot, sesame, scallion
Small 8 | Large 12

SPICY TUNA SUSHI ROLL*

Cucumber, yuzu mayo, Sriracha
Small 8.5 | Large 12.5

SMOKED SALMON FLATBREAD

White sauce, onion, caper, watercress 10.5

PROSCIUTTO & GORGONZOLA FLATBREAD

Italian cheeses, bbq sauce, onion, apple 11

MINI NEW ENGLAND LOBSTER ROLLS

Sweet bun, lobster salad, watercress 11

LOBSTER TAMALE

Corn, poblano pepper, avocado crema 11

GOAT CHEESE BRUSCHETTA

Tomato basil cruda, focaccia crisps 10.5

CHIPOTLE GRILLED SHRIMP

Corn & black bean relish, lime sour cream 12

SAUTÉED SHRIMP SCAMPI

With garlic butter 11

CALAMARI

Crisp fried with jalapeños and carrots 12

AHI TUNA TARTARE*

Avocado, mango, pineapple stack, cilantro oil,
crisp corn tortilla 13

JUMBO LUMP CRAB CAKES

Creole remoulade and mango tartar 17

STEAMED MAINE MUSSELS

White wine and garlic Small 9 | Large 14

VIETNAMESE CRAB SPRING ROLLS

Daikon, avocado, mint, basil, shiro miso. 12.5

SHRIMP COCKTAIL

Served with cocktail & remoulade sauces 16

CHILLED SHELLFISH PLATTER

Oysters, shrimp, lobster claws, King Crab legs,
cocktail sauce, creole remoulade, fresh minced
horseradish 59 (serves 2-3) 98 (serves 3-5)

FRESH SHUCKED OYSTERS*

Please ask your server for a variety of our
fresh oysters.

† We use nuts and nut based oils in these menu items. If you are allergic to nuts or any other foods, please let us know.

* Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



Devon's featured bubbly cocktail – 12

ON YOUR MARC mini La Marca Prosecco popped tableside and served with St. Germain Elderflower Liqueur, bowl of cherries

handcrafted classic martinis & cocktails – 10

EASTSIDER

Muddled cucumber with Hendrick's Gin, fresh-squeezed lime juice, fresh mint

STRAWBERRY BASIL MOJITO

Mt. Gay Eclipse Rum, muddled strawberries and sweet basil, fresh-squeezed lime juice served over crushed ice

PACIFIC PUNCH

Cruzan Guava & Mango Rums, Malibu Rum, pineapple, fresh-squeezed lemonade, Firefly Sweet Tea Vodka float

MOSCOW MULE

Tito's Handmade Vodka, Fever-Tree premium ginger beer, fresh-squeezed lime juice served over crushed ice

BOURBON BASIL SMASH

Maker's Mark Bourbon, fresh-squeezed lemon, basil, lemon zest served over crushed ice

X-RATED MARTINI

Sky Vodka, X-Rated Fusion Liqueur (premium French Vodka, rich blood oranges & Brazilian passion fruit), grapefruit juice, cranberry juice

SPARKLING BLACKBERRY MARTINI

Stoli Vodka, Chambord, fresh-squeezed lemon juice, Prosecco float

handcrafted heavy pours

SAZERAC

Knob Creek Rye, Peychaud's Bitters, Regan Orange Bitters, Lucid Absinthe rinse, muddled sugar cube 11

CORPSE REVIVER #2

Boodles Gin, Lillet Blanc, Cointreau, Lucid Absinthe rinse, fresh lemon juice 11

DOWNTOWN DANE

1792 Small Batch Bourbon, Cherry Heering liqueur, Peychaud's Bitters, Regan Orange Bitters, fresh lemon juice, muddled sugar cube, with Amarena cherries over crushed ice 12

bottled beer

NATIONAL 4

Bud Light
Miller Lite
Coors Light
Genuine Miller

CRAFTS, IMPORTS & MICRO 6

Amstel Light
Angry Orchard Crisp Apple Hard Cider (GF)
Beck's
Beck's NA
Corona
Heineken
Lake Front Brewery Fixed Gear Red Ale
Lake Front Brewery Seasonal
Samuel Adams
New Glarus Seasonal

LARGE FORMAT ARTISAN BEERS(750 ML. BOTTLE)

New Glarus Raspberry Tart 16
Goose Island Matilda 18
Goose Island Pere Jacques 18

draft beer

NATIONAL 4

Bud Light

CRAFT, IMPORTS & MICRO 6

Guinness
Lake Front IPA
New Glarus Spotted Cow
Samuel Adams Seasonal
Stella Artois
Bass Ale
Ale Asylum Bedlam IPA
MKE Louie's Demise

beer flights \$8

Choose any four beers offered on draft.

Ask our staff about our local & seasonal selections!

