

PALETTE

BAR & GRILL

DINNER
served 4:00-9:00pm
(10:00pm fri & sat)

Early Works

HAND-BREADED CHEESE CURDS 15
lightly battered w/ white cheddar curds
served with ranch and tiger sauce

LOADED STEAKHOUSE FRIES 15
crispy potato wedges, Nueske's bacon,
1yr aged w/ cheddar, chives,
garlic butter, sour cream

RIBEYE CHICHARRONES 22
crispy beef, guacamole, escabeche,
fresh azul tortillas

BÁNH MÌ SHRIMP TACOS 20
sweet & spicy thai red curry shrimp,
cucumber, carrots, jalapeño, cilantro,
spicy mayo, warm flour tortillas

BBQ PORK BELLY SLIDERS 18
charred pork belly, sweet bbq,
horseradish slaw, dill pickles,
mini w/ pretzel buns

MUSHROOM FLATBREAD 18
smoked shiitake, koji cream, mozzarella,
micro-radish, red pepper coulis

Composed Greens

BOSTON WEDGE 13
Nueske's bacon, boston lettuce,
tomatoes, gorgonzola,
house blue cheese & french dressing

KALE CAESAR 12
tuscan kale, radicchio, buttered croutons,
romano, house anchovy caesar dressing

HOUSE SALAD 10
mixed greens, tomatoes, cucumber,
crispy garbanzo, boiled egg,
parmesan, dijon garlic vinaigrette

ADD A PROTEIN
grilled or blackened
chicken breast 10
salmon* 14
hanger steak* 18
2 shrimp skewers 15

Handpainted

WISCO BURGER* 16
1/4lb midwest beef, 1yr aged w/ cheddar,
Nueske's bacon and onion jam, frisee,
fresh w/ brioche bun
vegetarian impossible burger available \$3.50

GRILLED SALMON SANDWICH* 18
atlantic salmon, remoulade, lettuce,
boiled egg, crispy salmon skin,
fresh w/ brioche bun

CHILE RELLENO MELT 11
roasted poblanos, oaxaca cheese,
salsa roja, fresh w/ sourdough

KOREAN FRIED CHICKEN SANDWICH 15
crispy & spicy fried chicken thigh,
kimchi slaw, spicy mayo, avocado,
fresh w/ brioche bun

XXL BRATWURST 11
1/2lb house-made pork bratwurst,
whole grain mustard, sauerkraut,
fresh w/ pretzel bun

Masterpieces

BEER BATTERED WALLEYE 24
fried great lakes walleye served with
homemade tartar sauce

GARLIC KNOT CHICKEN 16
seared chicken breast smothered in
buttery garlic sauce,
topped with parmesan and parsley

GRILLED SALMON* 24
fresh atlantic salmon,
roasted garlic peppercorn lemon butter

PORK BELLY CHAR SIU 23
two skewers of chinese bbq pork belly,
pineapples and peppers, served with
sweet ginger scallion dipping sauce

CARBONARA* 26
pork guanciale, romano,
creamy egg emulsion, bucatini pasta

BUTTERNUT CACIO E PEPE 22
creamy pepper roasted butternut squash,
romano, bucatini pasta

Soups

ALE CHEDDAR BISQUE
1yr aged w/ cheddar,
new glarus moon man ale,
house croutons

CHEF'S SEASONAL FEATURE
ask your server for the current
selection!

cup 7 / bowl 11

Acents

COOL COLORS

SMALL HOUSE SALAD 5

SMALL KALE CAESAR SALAD 6

SMALL BOSTON WEDGE SALAD 6

HORSERADISH SLAW 4

WARM COLORS

ROTH SUNSET MAC 7

POTATO GRATIN 6

LEMON SAFFRON RISOTTO 7

WHIPPED SWEET POTATOES
WITH PECANS 6

FRIES 5

CHEF'S SEASONAL VEGETABLE mkt

Shades of Red

Choose a preparation:
salt & pepper / garlic / blackened

Choose a butter pairing:
miso / roasted garlic / peppercorn

Midwest USDA Choice Steaks

10oz HANGER*	37
14oz RIBEYE*	47
8oz CENTER CUT TENDERLOIN*	50

Finishing Touches:

garlic mushrooms	6
hook's blue cheese	5
brandy peppercorn cream	6
2 shrimp skewers	15

Weekend Pop-Ups

Palette Pleasers Friday Fish Fry

savor the artistry of our
team's creations!
unique chef's feature and
handcrafted cocktail
available every friday and
saturday

COD 20
WALLEYE 28
beer battered and served with
horseradish coleslaw, fries,
and homemade tartar sauce
available only on friday



We are proud to serve local cheeses, meats,
produce, baked goods, and honey in a number of
our menu items and cocktails!



* 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. Our kitchen works with nuts and nut-oils. Please let your server know if you have any food allergies, sensitivities, or other dietary restrictions.

An automatic 20% gratuity will be applied to parties of 8 or more. We are unable to provide separate checks for parties over 8.