



BAR & GRILL

BREAKFAST

CLASSIC BREAKFAST 14

- two eggs your way
- crispy bacon or sausage
- hashbrowns or breakfast potatoes
- white or wheat toast *

BREAKFAST SANDWICH 10

- english muffin
- cheddar · scrambled eggs
- smoked ham, crispy bacon or sausage

FRENCH TOAST 12

- wild berries · wisconsin maple
- whipped cream

MONTECRISTO SANDWICH 12

- savory toast · mozzarella · cheddar
- smoked ham

BREAKFAST BURRITO 13

- flour tortilla · sausage
- scrambled eggs · cheddar
- pico de gallo · crispy hashbrowns
- salsa verde

AVOCADO TOASTS 12

- la brea country white
- fresh smashed avocados
- cherry tomatoes · pickled red onion
- banana peppers · sesame seeds
- cilantro

AÇAÍ BOWL PARFAIT 14

- açaí purée · fresh berries
- granola · toasted pecans
- coconut flakes · banana · maple

SIDES

- smoked ham 5
- crispy bacon 6.50
- sausage patties 5

- 1 egg your way 3
- white or wheat toast 2

- breakfast potatoes 3.50
- hashbrowns 3.50
- fruit cup 4.50

BEVERAGES

JUICES

- ORANGE 4
- APPLE 4
- CRANBERRY 4

COFFEE & TEA

- COMPLIMENTARY COFFEE
- TAZO TEA 3.50
- ESPRESSO 3
- CAPPUCCINO 5

we proudly serve local true coffee roasters coffee & espresso

* 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.



BAR & GRILL

DINNER

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

Starters

ACHIOTE PORK NACHOS 18
tortillas, black beans, jalapeño pico,
wi cheddar, habanero vinaigrette

AHI TUNA GYOZA TACOS 16
cucumber, mango, sweet thai aioli,
wasabi, sesame, nori

PORK BELLY BAO BUNS 17
cucumber, slaw, unagi sauce,
kimchi, cilantro

THAI CHICKEN LETTUCE WRAPS 22
ginger, jicama slaw, avocado, cashews†
sesame sauce, chili vinaigrette

DIPPERS

served with your
choice of 2 sauces

HAND-BREADED CHEESE CURDS 14
yellow & white cheddar

FRIES 12
parmigiano reggiano

BAVARIAN SOFT PRETZEL BITES 11
garlic butter, sea salt

ranch
blue cheese
cilantro garlic aioli
chili aioli
beer cheddar fondue
san marzano marinara

Salads

ADD A PROTEIN
to any of our salads
chicken breast \$8
top sirloin \$16
shrimp \$9
salmon \$14

WEDGE 10
gorgonzola, bacon, cherry tomatoes,
palette dressing

OVER THE RAINBOW 10
greens, bacon, corn, tomatoes, garlic croutons,
lemon-honey vinaigrette

Palette Favorites

SICILIAN CHICKEN PARMIGIANA 22
house-made marinara, fettucini, crostinis,
steakhouse garlic cream

ROASTED CAULIFLOWER 18
roasted poblano cream, crispy onions, fresh herbs,
roasted garlic, orange gochugaru, quinoa

POTATO GNOCCHI 19
san marzano marinara, stracciatella, bacon,
basil pesto†, pangritata

CITRUS MINT BEET SALAD 23
grilled chicken, house mesclun, beets, blueberries,
cucumbers, mint-honey vinaigrette
sub shrimp \$2 / salmon \$7 / top sirloin \$9

STEAK WEDGE SALAD* 22
grilled top sirloin, gorgonzola, bacon, onions,
cucumber, tomatoes, roasted beets, sweet pecans,
palette dressing

GRILLED SALMON* 24
cilantro coconut curry, ginger, citrus scented rice,
watermelon, watercress & edamame salad

Soups

cup / bowl

BAKED POTATO SOUP 7.50 / 10
bacon, wi cheddar,
spring onions

FRENCH ONION SOUP 6 / 8.50
house croutons, melted mozzarella

Sides

CAULIFLOWER AU GRATIN
steakhouse garlic cream, smoked gouda 7

STREET CORN
cotija cheese, chili aioli, chile, lime, cilantro 8

FRIES
parmigiano reggiano 7

ROASTED POBLANO CAVATAPPI
seasoned breadcrumbs 7

MASHED BABY REDS
reggiano, chives 8

BRUSSELS SPROUTS
brown sugar, black pepper 8

From the Grill

ST. LOUIS RIBS* half 23 / full 32
chipotle orange bbq
served with your choice of two sides

ESPETADAS* 34
guajillo marinated pork, chicken thigh,
salsa roja
served with your choice of two sides

STEAKS

21-day aged 100% black angus beef
served with your choice of soup or salad and one side

TOP SIRLOIN*
6oz 28

NY STRIP*
14oz 47

add french onion demi glaze to your steak 4

Handhelds

FISH TACOS 21
beer battered & breaded cod, garlic cilantro slaw,
chili dressing, avocado pico de gallo

MAPLE BOURBON PORK BELLY 16
crispy pork belly, wi gouda, pickled jalapeño,
maple bourbon bbq, house ranch slaw,
grilled texas toast, fries

BISON BURGER* 23
caramelized onions, cornichon relish, melted brie,
three-peppercorn aioli, brioche bun, fries
vegetarian impossible burger available \$3.50

SALMON SESAME TERIYAKI* 23
salmon fillet, avocado, chili aioli,
jicama & cucumber cilantro slaw,
lemon soy vinaigrette, sesame seeds,
brioche bun, fries

PALETTE BURGER* 17
brioche bun, house beef patty, wi cheddar,
bacon, cilantro garlic aioli, baby arugula,
beefsteak tomato, grilled onions, fries
vegetarian impossible burger available \$3.50

Weekend
Specials

PALETTE PLEASERS
savor the artistry of our team's creations!
a new dish and handcrafted cocktail
available every friday & saturday

FRIDAY FISH FRY 18
cod, cole slaw, home-made tartar, fries

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† We use nuts and nut-based oils in some of our menu items. If you are allergic to nuts or any other foods, please let your server know.

CLEAN SLATE 13
lemon & dry gin with
raspberry powder,

ESPRESSO
EXPRESSION 13
best of madison
'22 and '23 nominated!
café de olla redesign
of the espresso
martini

WATER COLOR 13
margarita milk punch,
crystal clear,
tastes like key lime

BLUEBERRY BASIL
ASSEMBLAGE 11
low ABV
wine-based
cobbler

FARLEY FLY-BY 13
floral, sweet, balanced
by citrus, made with local
Farley Center honey

OLD MASTER 12
rye, lemon, and fennel
reworking of the
classic sazerac

NOVOCAINE 12
scotch, lemon,
ginger, tingala.
It takes the pain
away

THE 75 (stylized) 12
homage to mom,
strawberry, rhubarb,
& sparkling wine

DRAM DESIGN 14
intense allspice and
orange infusions,
balanced with campari
and french sparkling
wine

PASSION PROJECT 15
passionfruit & caramel
combine for a decadent
combination, served
with a sidecar of
cava

BAROQUE
BANANA 13
spirit-forward rum
old fashioned inspired
by bananas foster

IRISH IMPASTO 14
guinness reduction,
irish whiskey sour

P A L E T T E

B A R & G R I L L

COCKTAILS SPRING 2024



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B A R & G R I L L

WINE & BEER

BOTTLES & CANS

plant seltzer - assorted 9
 miller lite 6
 coors light 6
 corona 8
 heineken 8
 heineken 0 7
 stella 8
 blue moon 8.50
 zombie dust apa 9
 foggy geezer hazy ipa 9
 potosi cave amber ale 8
 obbc blackberry bramble cider 8.50

DRAFT

great dane german pilsner 8
 one barrel brewing the commuter kolsh 8
 karben4 fantasy factory ipa 8.50
 hopalicious apa 7.50
 new glarus spotted cow 7.50
 capital brewing wisconsin amber 8.50
 lake louie warped speed scotch ale 8
 guinness stout 8
 tyranena chief black hawk porter 8.50
 rotating seasonal tap

SPARKLING & ROSÉ

cava brut reserva / campo viejo / penedès, spain 11 42
sweet sparkling / toad hollow risque / languedoc roussillon, france 14 52
 🌱 **rosé** / jaine / columbia valley, washington 11 42

WHITE WINE

🌱 **pinot grigio** / zenato / delle venezie, italy 11 42
torrontes / la linda / mendoza, argentina 11 42
 🌱 **sauvignon blanc** / babich / marlborough, new zealand 12 44
sauvignon blanc / duckhorn / north coast, california 15 58
 🌱 **riesling** / stadt krems / kremstal, austria 13 50
chardonnay / colline aux fossiles / roussillon, france 13 50
chardonnay / iconoclast / russian river, california 14 54

RED WINE

pinot noir / sea sun / california 14 54
 🌱 **malbec** / catena / argentina 13 50
 🌱 **zinfandel** / boneshaker / lodi, california 12 44
 🌱 **carmenere** / casa silva / cochalgua valley, chile 12 46
italian blend / g.d. vajra langhe rosso / piedmont, italy 12 46
red blend / daou pessimist / paso robles, california 13 50
cabernet sauvignon / bonanza / california 12 46
 🌱 **cabernet sauvignon** / cult / lodi, california 15 58

🌱 - symbolizes our wines that are sustainably farmed. Due to the limited availability of some wines, vintages are subject to change.