DISTIL
SURG
MILWAUKEE'S HOUSE OF BOURBON

Signature Plates	
8 oz. Hidden Creek Farms beef patty, 5 yr cheddar, aioli, onion jam, served w/ fries	13
fried chicken thigh, belgian waffle, bourbon-maple-cayenne butter	10
baby back ribs, maple bourbon glaze, chives	10
Meat and Cheese Plates all served with house pickles and crostini 5 local cheeses 4 cured and aged meats 3 cheeses, 2 meats	20 20 20
Beet Salad roasted red beets, arugula, garlic-goat cheese vinaigrette	8
Caprese Salad house pulled mozzarella, roasted tomato, fresh basil, balsamic reduction	10
<b>Cheese Curds</b> beer battered Clock Shadow Creamery curds served w/ ranch and honey mustard	8
Seasonal Vegetables simply prepared vegetables	5
<b>Cheese and Sausage (3)</b> homemade cheddar spread, local charcuterie, served on sliced baguette	5
<b>Distil Fries</b> house cut, served w/ aioli and chili mayo	6
Margherita Flatbread roasted tomato, mozzarella, basil	8
Wild Mushroom Flatbread oyster and cremini mushrooms, goat cheese, truffle oil	8
Sliders (3) BBQ Chicken - cherry bourbon BBQ, fried onion strings BLT - Nueske's bacon, smoked paprika mayo Distil - Hidden Creek Farms beef, aioli, onion jam	10 10 12
Kentucky Fried Shrimp (3) crispy shrimp served w/ white BBQ sauce, creole mustard	12
<b>Pork Belly</b> Hidden Creek Farms pork belly, chili-honey glaze	12
Croque Monsieur	12

smoked ham and gruyere on brioche

vanilla ice cream

## Desserts

7

Belgian Waffle	Mississippi Mud Pie	Carrot Cake
hazelnut ganache,	milk chocolate-coffee mousse, cold-	candied walnuts, salted
preserved strawberry,	hot fudge, cookies and cream	caramel, cream cheese i

hot fudge, cookies and cream streusel

ed caramel, cream cheese ice cream

please notify your server of any allergies prior to ordering · 20% gratuity will be added to parties of 8 or more \*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-bourne illness\*