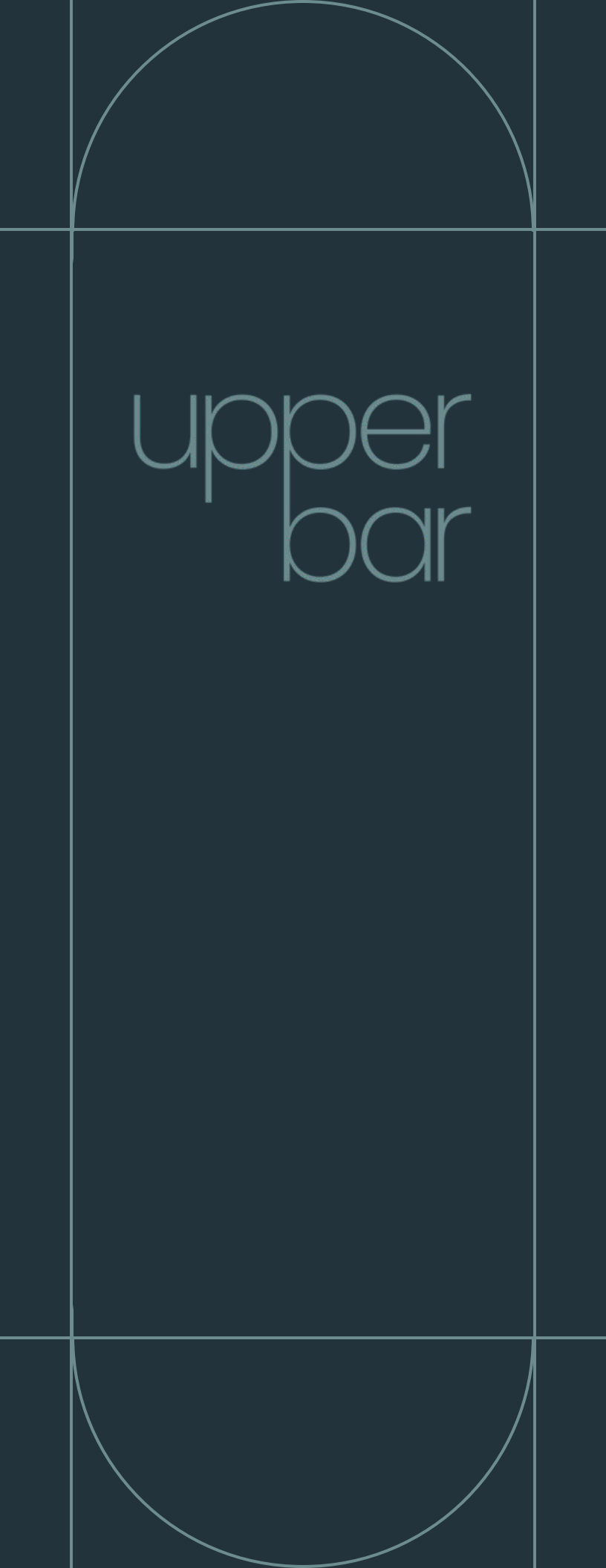


The logo features the text "upper bar" in a light gray, lowercase, sans-serif font. The word "upper" is positioned above "bar", and the two words are slightly offset to the right. The text is centered within a dark gray rectangular frame. This frame is defined by two vertical lines and two horizontal lines. The top and bottom horizontal lines are replaced by semi-circular arcs, creating a capsule-like shape. The overall design is minimalist and modern.

upper
bar

table of contents

cocktails

wines

beers + seltzers

thc

non-alcoholic

snacks +
flatbreads

cocktails

Apple Cider Aperol Spritz 16

Aperol, Prosecco, Soda,
Apple Cider Syrup
CRISP, CITRUS, SEASONAL

Pistachio Espresso Martini 16

Skyy Vodka, Mr. Black,
Espresso, Pistachio
NUTTY, BOLD, INDULGENT

Smoked Pear Sour 16

Del Maguey Mezcal, Spiced Pear,
Lemon, Black Tea, Honey, Angostura
SMOKY, TART, INTRIGUING

Enzoni 15

Aviation, Campari, Carpano Antica,
Lemon, Grape
BOLD, BRIGHT, BALANCED

Ginger Rum Paloma 14

Ginger Infused Bacardi, Grapefruit,
Lime, Honey
TANGY, EFFERVESCENT, INVIGORATING

Vanilla Bourbon Old Fashioned 16

Vanilla Infused Old Forester,
Amaro Nonino, Honey, Angostura
RICH, MELLOW, CLASSIC

White Peach Black Martini 14

Black Tea Infused Skyy Vodka,
Lillet Blanc, White Peach, Lemon
DELICATE, FLORAL, SMOOTH

Cinnamon and Cider Margarita 16

Cinnamon Infused Cazadores
Blanco, Cointreau, Lime,
Apple Cider Syrup, Black Walnut
CRISP, SPICED, VIBRANT

Blood Orange Boulevardier 17

Old Forester, Heirloom Alchermes,
Carpano Antica, Solerno
BOLD, BITTER-SWEET, COMPLEX

Chamomile Gin Martini 15

Chamomile Infused Bombay
Sapphire, St. Germain Elderflower,
Lemon
HERBAL, ELEGANT, DRY

Bramble 15

Bulleit Rye, Montenegro Amaro,
Raspberry, Lemon
BOLD, LUSH, REFRESHING

Red Wine & Genepy Spritz 15

J Vineyard Pinot Noir, Heirloom
Genepy, Central Standard Brandy,
Vanilla
HERBAL, ROUNDED, REFRESHING

Fig 75 13

Hendrick's, Mission Fig, Lemon,
Sparkling Wine
EFFERVESCENT, HERBAL

Gimme Somoa 15

Planteray Cut and Dry Coconut,
Chocolate Bailey's, Coconut,
Toasted Marshmello
SWEET, CREAMY, DECADENT

wines

SPARKLING

Saint-Hilaire 13/52

Brut, Limoux, France

Josh 12/48

Prosecco, Veneto, Italy

Veuve Clicquot "Yellow Label"

375ml Split 74/Bottle 149

Brut, Reims, France

WHITE

Whitehaven 14/56

Sauvignon Blanc, Marlborough,
New Zealand

Cuvaison 16/64

Sauvignon Blanc, Los Carneros, CA

DAOU 14/56

Chardonnay, Paso Robles, CA

Black Stallion 15/60

Chardonnay, Napa Valley, CA

La Crema 14/56

Pinot Gris, Monterey, CA

Chateau St Michelle 13/52

Riesling, Yakima Valley, WA

Domaine Vocoret et Fils 18/72

Chablis, Bourgogne, France

ROSE

Saint-Hilaire 14/56

Brut Rose, Limoux, France

DAOU 14/56

Rosé, Paso Robles, CA

Sofia 14/48

Rosé, Monterey, CA

RED

J. Vineyard 13/52

Pinot Noir, Russian River Valley, CA

Merryvale 18/72

Pinot Noir, Napa Valley, CA

Decoy 12/48

Zinfandel, Napa Valley, CA

DAOU "Pessimist" 13/52

Red Blend, Paso Robles, CA

Santa Julia "Reserva" 14/54

Malbec, Mendoza, Argentina

Rodney Strong 13/52

Cabernet Sauvignon,
Sonoma County, CA

Banshee 15/60

Cabernet Sauvignon,
Sonoma County, CA

Chateau Mont-Redon 13/52

Rhone Blend, Cotes du Rhone,
France

beers + seltzers

BOTTLES + CANS

Michelob Ultra 6

Light Lager, Anheuser-Busch,
12oz – 42% ABV

Especial 7

Lager, Modelo, 120z – 4.4% ABV

Eastside Dark 7

Munich Dunkel Lager, Lakefront
Brewery, 12oz – 5.5% ABV

Guinness 7

Draught Stout, 14.9oz – 4.2% ABV

Riverwest Stein 7

Amber, Lakefront Brewery,
12oz – 5.6% ABV

Stella Artois 7

Pilsner, Brouwerij Artois,
12oz – 5.0% ABV

Honeycrisp 7

Hard Cider, Loon Juice,
12oz – 6% ABV

Happy Place. 7

Midwest Pale Ale, Third Space,
12oz – 5.3% ABV

Carbliss 7

Seltzer, Carbliss, 12oz – 5% ABV

High Noon 7

Seltzer, High Noon Spirits Company,
12oz – 4.5% ABV

DRAFTS

Miller Lite 6

Lite Lager, Miller Brewing Company,
12oz – 4.2% ABV

High Life 6

Lager, Miller Brewing Company,
16oz – 4.6% ABV

Pilsner Urquell 7

Pilsner, Pilsner Urquell Brewery,
16oz – 4.4% ABV

Spotted Cow 7

Farmhouse Ale, New Glarus Brewing
Company, 16oz – 4.8% ABV

Terrapin Hipsecutioner 7

American IPA, Terrapin Beer Co,
16oz – 7.3% ABV

Lakefront Seasonal 7

Lakefront Brewery, 16oz

thc

NON-ALCHOLIC – THC AND CBD INFUSED

Green Monke 12

Mango Guava, 25 calories,
THC 5mg/CBD 5mg
SWEET, TROPICAL, EXOTIC

Green Monke 12

Orange Passionfruit, 25 calories,
THC 5mg/CBD 5mg
ORANGE SODA WITH A HINT OF PASSIONFRUIT

Hi-Seltzer 12

Lemon Lime, 0 calories, THC 5mg
CRISP, LEMONY, FRUITY

Hi-Seltzer 12

Pineapple, 0 calories, THC 5mg
CLEAN, TROPICAL, BALANCED

Stigma 13

Lemonade Iced Tea, 20 calories,
THC 5mg/CBD 5mg
REFRESHING SWEET TEA AND LEMONADE

Senorita 13

Grapefruit Paloma, 70 calories –
THC 5mg
FULL FLAVOR CITRUS SPRITZ
ASK FOR IT ON THE ROCKS WITH A TAJIN RIM

IF EXPERIENCING THESE BEVERAGES FOR THE FIRST TIME, PLEASE BE AWARE THAT IT NORMALLY TAKES 20-30 MINUTES TO FEEL THE EFFECT. WE ADVISE AGAINST MIXING THC BEVERAGES WITH ALCOHOL, AND LIMIT THE CONSUMPTION TO 2 PER GUEST.

non- alcoholic

MOCKTAILS

Blackberry Basil Mule 14

Blackberry, Basil, Mint, Lime,
Ginger Beer

REFRESHING, SWEET, TART

Garden No-Jito 14

Seedlip Garden 108, Lemon,
Mint, Club Soda

CRISP, CITRUSY, HERBACEOUS

The Ginger Sparkler 14

Giffard Ginger NA, Lemon,
Lyre's Sparkling Wine

SPARKLING

Classico 1/44

Lyre's, Non-Alcoholic Sparkling Wine

BEER

Peroni 0.0% 7

Pilsner, Peroni Brewery, 12oz

Free Wave 7

Hazy IPA, Athletic, 12oz

snacks + flatbreads

SNACKS

Marinated Vegetable Crudite

GF 8.5

Shrimp Cocktail* GF 8.5

Cocktail Sauce, Lemon Mustard Aioli

Smoked Chicken Wings GF 15**

Bourbon Glaze,
Roasted Sesame Seed

Cheese & Charcuterie GFO 16.5

Chef's Selection of Three Artisan
Wisconsin Cheeses and Two Cured
Meats, House Made Jams, Pickled
Vegetable, Mustard, Crackers

Bread Service 7.5

Warm Sourdough, Red Pepper Blue
Cheese Spread, Olive Oil

FLATBREADS

Wild Mushroom & Smoked

Mozzerella Flatbread 16.5

Pesto, Shallots, Parmesan, Spinach

Margherita Flatbread 14.5

Tomato, Fresh Mozzarella,
Cherry Tomato, Parmesan,
Fresh Basil, EVOO

GF INDICATES GLUTEN FREE MENU ITEM

GFO INDICATES OPTION TO MAKE MENU ITEM GLUTEN FREE

*INDICATES MENU ITEM CONTAINS SHELLFISH

**Consuming raw or undercooked meats, poultry, and
seafood may increase your risk of foodborne illness

