



upper  
bar

# cocktails

## **Ginger Pear Martini 16**

Absolut Pear, St. Germain  
Elderflower, Domaine de Canton,  
Lemon

**BALANCED, SOPHISTICATED, VIBRANT**

## **Pistachio Espresso Martini 16**

Skyy Vodka, Mr. Black,  
Espresso, Pistachio

**NUTTY, BOLD, INDULGENT**

## **Ancho Watermelon Mezcalrita 17**

Del Maguey Mezcal, Ancho Reyes,  
Agave, Watermelon, Lime

**SMOKY, TART, INTRIGUING**

## **Strawberry Limoncello Spritz 17**

Limoncello, Strawberry,  
Prosecco, Club Soda

**FRUITY, REFRESHING, CHEERFUL**

## **Ginger Rum Paloma 14**

Ginger Infused Bacardi,  
Grapefruit, Lime, Honey

**TANGY, LIVELY, 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**

### **Rye-Tai 16**

Redemption Rye, Cointreau,  
Giffard's Orgeat, Lime

**TROPICAL, WARMING, BOLD**

### **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**

### **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

**ROSÉ**

**Saint-Hilaire 14/56**

Brut Rose, Limoux, France

**DAOU 14/56**

Rosé, Paso Robles, 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 - 4.2% ABV

### **Especial 7**

Lager, Modelo, 12oz - 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

### **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

**Set List 7**

Hazy IPA, Eagle Park Brewing  
Company, 16oz – 6.5% ABV

**Stella Artois 7**

Pilsner, Brouwerij Artois,  
16oz – 5.0% 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

### **Garden No-Jito 14**

Seedlip Garden 108, Lemon,  
Mint, Club Soda

### **The Ginger Sparkler 14**

Giffard Ginger NA, Lemon,  
Lyre's Sparkling Wine

## SPARKLING

### **Classico 11/44**

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

**Gulf Shrimp & Blue Crab  
Cocktail\* GF 22.5**

**Tequila Lime Pico de Gallo 8.5**  
Served with Tortilla Chips

**Tequila Guacamole 10.5**  
Served with Tortilla Chips

**Salmon Rillettes 14.5**  
Served with Toasted Baguette

**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

**Za'atar Chicken Skewers 18.5**  
Eggplant Puree, Yogurt, Harissa

**Avocado Salmon "Poke" 16.5**  
Marinated Cucumbers,  
Edamame, Nori

## FLATBREADS

**Classic Tarte Flambeé 16.5**  
Fromage Blanc, Bacon, Caramelized  
Onion, Gruyere, Chives

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

[upperbarmke.com](http://upperbarmke.com)

111 E. Kilbourn Avenue, Suite 210  
Milwaukee, Wisconsin  
2<sup>nd</sup> Floor of Associated Bank River Center

