upper
bar

cocktails

Toasted Pecan Manhattan 16
Toasted Pecan Bourbon,
Sweet Vermouth, Angostura Bitters

Ginger Pear Martini 16
Grey Goose Pear, Saint Germain,
Domain de Canton, Lemon

Fig 75 14
Bombay Sapphire, Prosecco,
Mission Fig, Lemon

Apple Cider Aperol Spritz 16
Aperol, Prosecco, Apple Cider

Peach Cobbler Martini 15
Skyy Vanilla, Giffard Peche de Vigne,
Bailey's, Lemon, Cinnamon

Apple Butter Margarita 16
Cinnamon Espólon Reposado,
Grand Marnier, Lime,
Maple, Apple Butter

Pistachio Sour 15
Bacardi, Lazzaroni Amaretto,
Pistachio, Pineapplie, Lemon

Pumpkin Spice Espresso Martini 16
Skyy Vanilla, Mr. Black Coffee Liquor,
Bailey's, Pumpkin Spice, Cold Brew,
Half and Half

Spiced Chai Old Fashioned 16
Maker's Mark, Amaro Nonino,
Spiced Chai, Black Walnut Bitters

Vanilla Smoke Boulevardier 17
Vanilla-Infused Whiskey, Campari,
Carpano Antica Sweet Vermouth,
Del Maguey Mezcal, Angostura Bitters

Autumn Negroni 17
Tanqueray, Campari, Sweet Vermouth,
Amaro Nonino, Fernet Branca,
Peychaud's Bitters, Orange Bitters

wines

SPARKLING

Saint-Hilaire 13/52
Brut, Limoux, France

Josh 12/48
Prosecco, Veneto, Italy

Veuve Clicqout "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 - 42% 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

Apple Ginger Fizz 12
Apple Cider, Lime, Ginger Beer

Ginger Sparkler 14
Giffard Ginger NA, Lemon,
Lyre's Sparkling Wine

Harvest-tini 14
Seedlip Garden 108,
Giffard Grapefruit NA, Lime, Basil

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

Marinated Olives & Nuts 7.5

Giant Bavarian Pretzel 16.5
Cheese Spread, Whole Grain Mustard,
Cinnamon Cream Cheese

Warm Whipped Brie Dip 14.5
Roasted Garlic, Raspberry Preserve,
Pistachios, Grilled Crostini

Duo of Smoked Salmon Rillette and Onion Dip 16.5
House-made Kettle Chips

Cheese & Charcuterie GFO 17.5
Hook's 5-year Cheddar, Roth Grand Cru,
Prairie Breeze Cheddar, Soppressata,
Prosciutto, Marcona Almonds,
Dried Cranberries, Grain Mustard,
Fig Jam, Cornichons, Lavash

Wild Mushroom Flatbread 16.5
Wild Mushrooms, Caramelized Onions,
Truffle Cream, Arugula

Baked Meatballs 22
Three Wagyu, Veal, and Pork Meatballs,
Parmesan Pomodoro, Herb Ricotta,
Grilled Bread

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 seafoodmay increase your risk of foodborne illness**

upperbarmke.com

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