

upstairs

at THE GWEN

SNACKS

TRUFFLE

PARMESAN FRIES 10
Whole-grain mustard aioli

SHISHITO PEPPERS 8
Smoked salt, ginger dressing,
wasabi, lemon

DEVILED EGGS 8

Ramp kimchi, lime, chili mayo

WISCONSIN CHEESE CURDS 7

Honey mustard aioli

HUMMUS 8

Oven-toasted pita chips, veggie medley

SMALL PLATES

CHEESE BOARD 16

Chef's selection, spiced nuts,
walnut bread, jam

CHARCUTERIE 17

Dried cured meats, pâté,
whole-grain mustard,
country bread

TUNA POKE 16

Avocado, seaweed,
sesame, soy gelée

BEEF SKEWERS 15

Ginger soy, miso mustard,
and sweet chili sauces

CHICKEN SKEWERS 12

Ginger soy, miso mustard,
and sweet chili sauces

GRILLED PORK BELLY 14

Peas, carrots, spring onions

ROASTED BEETS 12

Goat cheese, candied walnuts,
brioche crisp, balsamic reduction

FRIED CALAMARI 12

Marinara sauce,
roasted garlic-lime aioli

CHICKEN WINGS 12

Traditional hot;
Maytag blue cheese
dressing, celery,
carrot sticks

TUNA TATAKI TACOS 15

Asian vegetable slaw,
sweet chili sauce

CRISPY CHORIZO FRITTERS 12

Green olive relish,
roasted pepper aioli

BLUE CRAB DIP 15

Fresh herbs, crispy baguette

MARGHERITA FLATBREAD 12

Classic tomato sauce,
mozzarella cheese

SAUSAGE & KALE FLATBREAD 14

Ricotta cheese, chili flakes

SOUP DU JOUR 8

Please ask your server
for today's selection

BEER

ON-TAP SELECTIONS

Miller Light 6	Samuel Adams Boston Lager 7	Ballast Point Longfin Lager 8
Blue Moon 7	Une Année Brewery Rotating Draft 9	Greenbush Brewing Co. Seasonal 8
Stella Artois 7		
Modelo Especial 6		

COCKTAILS

THE URBAN BUZZ 16

Koval Bourbon, locally sourced honey syrup, fresh lemon juice
THE GWEN'S SIGNATURE COCKTAIL

THE LAST COCKTAIL 16

Tanqueray Gin, pear puree, rosemary infusion, La Marca Prosecco
THE LUXURY COLLECTION'S SIGNATURE COCKTAIL

SWEET BUD SAZERAC 16

Old Overholt Rye, Vermont maple syrup, orange bitters

BARREL-AGED BOULEVARDIER 16

Woodford Reserve, sweet vermouth, Campari; aged in-house

CHICAGO 75 16

No. 209 Gin, fresh lime juice, prosecco

BLACKBERRY BASIL JULEP 16

Baker's Bourbon, fresh blackberries, basil

GRAPEFRUIT GIN FIZZ 16

Nolet's Gin, rosemary, grapefruit

CDMX 16

Tres Generaciones Añejo, sweet vermouth, bitters

CUCUMBER SPLASH 16

Chase Elderflower Liqueur, Effen Cucumber Vodka, mint

SOCIAL SIPS

POPTAIL 14

Frozen prosecco popsicle; finished with La Marca Prosecco

RAISE A GLASS WITH FOUR OR MORE

PROHIBITION POMEGRANATE PUNCH

Pama Pomegranate Liqueur, Effen Dutch Raspberry, triple sec,
fresh lime juice; garnished with a lime, orange, and lemon ice mold

FOR 4 PEOPLE 55 FOR 6 PEOPLE 75

BUBBLE BUCKET 46

Four splits of La Marca Prosecco to share

WINE

CHAMPAGNE & SPARKLING WINE

La Marca Prosecco, Italy	G/B 12/55
Poema Cava, Spain	11/50
Moët & Chandon Brut, France	18/88
Veuve Cliquot Yellow Label Brut, France	28/125

WHITE

Seven Daughters Moscato, Italy	11/50
Benvolio Pinot Grigio, Italy	11/50
Barrymore Pinot Grigio, Monterey, CA	14/64
Flint & Steel Sauvignon Blanc, Napa Valley, CA	12/52
Loveblock Sauvignon Blanc, New Zealand	15/68
Morning Fog Chardonnay, Livermore Valley, CA	11/50
Carmel Road Unoaked Chardonnay, Monterey, CA	12/55
Davis Bynum River West Chardonnay, Russian River Valley, CA	14/65

RED

Markham Vineyards Merlot, Napa Valley, CA	16/75
The Seeker Pinot Noir, France	10/45
Lyric By Etude Pinot Noir, Santa Barbara, CA	14/63
19 Crimes Red Blend, Australia	11/51
The Federalist Dueling Pistols Blend, Sonoma County, CA	18/78
Avalon Cabernet Sauvignon, California	11/48
Josh Cellars Cabernet Sauvignon, Northern California	13/57
Rodney Strong Alexander Valley Cabernet Sauvignon, Sonoma County, CA	16/75
Don Miguel Gascon Malbec, Argentina	12/55
Four Vines Biker Zinfandel, Paso Robles, CA	10/47