

The **KNICK**



FOR CATERING NEEDS
CONTACT US AT:

414.272.0011

BEERS

TAP BEERS

ask your server for featured selections

WISCONSIN CRAFT MICRO BOTTLES

FATTY BOOMBALATTY BELGIAN STRONG ALE	\$5.00
La Crosse (7.2% ABV)	
LAKEFRONT RIVERWEST STEIN AMBER LAGER	\$5.00
Milwaukee (5% ABV)	
LAKEFRONT IPA	\$5.00
Milwaukee (6.9% ABV)	
KARBEN4 FANTASY FACTORY IPA	\$6.00
Madison (6.3% ABV)	
DOOR COUNTY LITTLE SISTER WITBIER	\$5.00
Door County (5.4% ABV)	
NEW GLARUS MOON MAN	\$5.00
New Glarus (5% ABV)	
CENTRAL WATERS MUDPUPPY PORTER	\$5.00
Amherst (5.5% ABV)	
MKE O-GII IMPERIAL WIT	\$6.00
Milwaukee (16oz.) (9.2% ABV)	
SPRECHER ABBEY TRIPLE	\$6.00
Milwaukee (8.41% ABV)	

CRAFT/MICRO-BREW BOTTLES

BELLS TWO HEARTED ALE	\$6.00
Kalamazoo, MI (7% ABV)	
NORTH COAST RED SEAL AMBER ALE	\$6.00
California (5.4% ABV)	
ANCHOR STEAM BEER	\$5.00
San Francisco, CA (4.9% ABV)	
DESCHUTES FRESH SQUEEZED IPA	\$6.00
Bend, OR (6.4% ABV)	
DOGFISH HEAD 60 MINUTE IPA	\$6.00
Delaware (6% ABV)	
LEFT HAND MILK STOUT	\$6.00
Longmount, CO (6% ABV)	
FOUNDERS PORTER	\$6.00
Michigan (6.5% ABV)	

IMPORT MACRO-BREW BOTTLES

AMSTEL LIGHT Netherlands (3.5% ABV)	\$5.00
HEINEKEN Netherlands (5.4% ABV)	
CORONA EXTRA LAGER Mexico (4.6% ABV)	
STELLA ARTOIS Belgium (5.2% ABV)	
HACKER-PSCHORR WEISSE Germany (5.5% ABV)	\$7.00
NEGRA MODELO VIENNA LAGER Mexico (6% ABV)	\$5.00

CIDER / GLUTEN FREE BOTTLES

LAKEFRONT NEW GRIST Milwaukee (5.1% ABV)	\$5.00
STELLA CIDRE Belgium (4.5% ABV)	
CRISPIN BLACKBERRY-PEAR CIDER	
Colfax, CA (4.5% ABV)	
BLAKE'S EL CHAVO HABANERO & MANGO CIDER Armada, MI (6.5% ABV)	\$6.00
STONE DELICIOUS GLUTEN REDUCED IPA	
Escondido, CA (7.7% ABV)	\$6.00
UNCLE JOHNS APPLE BLUEBERRY HARD CIDER (16 oz. Can) Michigan (6.5% ABV)	\$6.50

MACRO-BREW BOTTLES

MILLER LITE Milwaukee (4.2% ABV)	\$3.75
MILLER HIGH LIFE Milwaukee (5.5% ABV)	
BUDWEISER St. Louis, MO (4.2% ABV)	
BUD LIGHT St. Louis, MO (4.2% ABV)	
COORS LIGHT Golden, CO (4.2% ABV)	
PABST BLUE RIBBON Milwaukee (16oz.) (5% ABV)	
BLUE MOON Boulder, CO (5.4% ABV)	\$4.75

NON-ALCOHOLIC BOTTLES

CLAUSTHALER LAGER, GERMANY	\$4.50
CLAUSTHALER AMBER LAGER, GERMANY	

ON THE ROCKS

AGAVE SANGRIA 10.00

CABERNET SAUVIGNON, VAN GOGH GRAPE VODKA, BRANDY, AGAVE NECTAR, LEMON, ORANGE, APPLE, VELVET FALERNUM.

CUCUMBER MELON SANGRIA 10.00

CHARDONNAY, ST. GERMAIN, VAN GOGH MELON VODKA, PRAIRIE CUCUMBER VODKA, FRESH CITRUS, WHITE CRANBERRY JUICE, CHAMPAGNE. SERVED ON THE ROCKS.

BOURBON PEACH SMASH 9.00

BULLEIT BOURBON, WHITE PEACH, TARRAGON SIMPLE SYRUP, PEACH BITTERS, CLUB SODA.

CHAI TEA OLD FASHIONED 9.00

CHAI INFUSED BULLEIT BOURBON, HONEY, FRESH ORANGE, ORANGE BITTERS, CLUB SODA.

CHESTNUT OLD FASHIONED 9.00

BULLEIT BOURBON, TRADER VICS CHESTNUT LIQUEUR, MARASCHINO CHERRIES, FRESH ORANGE, BLACK WALNUT BITTERS, CLUB SODA.

COCONUT COLLINS 8.00

REHORST GIN, FRESH LIME, TOASTED COCONUT WATER AND SELTZER.

PERFECT PATRÓN MARGARITA 12.00

PATRÓN SILVER, PATRÓN CITRONGE, FRESH LIME, SPLASH OF ORANGE JUICE. SERVED ON THE ROCKS.

BLACKBERRY BRAMBLE 10.00

KOVAL GIN, CREME DE CASSIS, ROSEHIPS LIQUEUR, BLACKBERRY PUREE.

BLACK APPLE MANHATTAN 11.00

COPPER & KINGS FLOODWALL APPLE BRANDY, AMARO NONINO, MOLASSES BITTERS, COPPER & KINGS BRANDIED CHERRIES

PIMM'S WINTER CUP 9.00

PIMM'S NO. 1, GOOD LAND SPICED ORANGE LIQUEUR, MUDDLED SAGE AND LEMON, GINGER BEER.

LILLEHAMMER 9.00

REHORST GIN, GRAPEFRUIT JUICE, ANGOSTURA BITTERS, FRESH LEMON, ST. GERMAIN, TOPPED WITH SPARKLING WINE.

BRUNCH FEATURES

BLOODY MARYS

QUEEN MARY

VODKA, SECRET HOMEMADE BLOODY MARY MIX, BACON, BLACKENED SHRIMP, PEPPERONCINI, PEPPER-JACK CHEESE, PICKLES, OLIVES, LEMON, LIME 11.00

*available only on Saturdays & Sundays during brunch.

KNICK AND MARY

VODKA, SECRET HOMEMADE BLOODY MARY MIX, OLIVE, PICKLE, LEMON, LIME 8.00

KNICK AND MARIA

TEQUILA, SECRET HOMEMADE BLOODY MARY MIX, OLIVE, PICKLE, LEMON, LIME 8.00

CUCUMBER MARY

PRAIRIE CUCUMBER VODKA, SECRET HOMEMADE BLOODY MARY MIX, CUCUMBER, OLIVE, LEMON, LIME 9.00

MIMOSAS

BUILD YOUR OWN MIMOSA

A BOTTLE OF OUR HOUSE CHAMPAGNE, WITH YOUR CHOICE OF PINEAPPLE, ORANGE OR GRAPEFRUIT JUICE, SERVED IN A CARAFE ON THE SIDE 28.00

TRADITIONAL MIMOSA

CHAMPAGNE, ORANGE JUICE 6.00

“MAN” MOSA

FINLANDIA GRAPEFRUIT VODKA, ORANGE JUICE, CHAMPAGNE, SERVED IN A PINT GLASS 8.00

GRANDE PINEAPPLE MIMOSA

VAN GOGH PINEAPPLE VODKA, ORANGE JUICE, CHAMPAGNE, SERVED ON THE ROCKS IN A WINE GLASS 8.00

BEER-MOSA

SPOTTED COW AND ORANGE JUICE 5.00

APEROL SPRITZ

APEROL, RIONDA PROSECCO, AND CLUB SODA, SERVED ON THE ROCKS AND GARNISHED WITH AN ORANGE 8.00

COME JOIN US FOR HAPPY HOUR

MONDAY - FRIDAY from 3:00 PM - 6:00 PM

INCLUDING:

1/2 PRICE TAP BEERS (SOME EXCLUSIONS APPLY)

\$5 SELECT MARTINIS

\$4 GLASSES OF HOUSE WINE

\$4 RAIL SPIRITS

\$5 SELECT APPETIZERS

MARTINIS

EARL GRAY 75 12.00

EARL GRAY INFUSED KOVAL GIN, FRESH LEMON, HONEY SIMPLE SYRUP, CHAMPAGNE.

FIG & RYE 11.00

BULLEIT RYE BOURBON, KOVAL ROSE HIPS LIQUEUR, FIG PRESERVES, FRESH LEMON, SPRIG OF THYME.

THE LINGLEY 12.00

VAN GOGH COOL PEACH VODKA, BLACKBERRY PUREE, GINGER SIMPLE SYRUP, FRESH LEMON AND SPARKLING WINE.

LEMON BASIL BLISS 12.00

VAN GOGH VODKA, FRESH LEMON, BASIL, LEMONGRASS SIMPLE SYRUP, SPLASH OF CHAMPAGNE.

SAN FRAN 12.00

HENDRICK'S GIN, SOUR, FRESH LIME, CUCUMBER.

PEAR FLOWER 12.00

GREY GOOSE LA POIRE, ST. GERMAIN, GRAPEFRUIT JUICE, FRESH LEMON, SIMPLE SYRUP, TWIST.

SMOKEY ROBINSON 12.00

GEORGE DICKEL WHITE CORN WHISKEY, SOMBRA MEZCAL, ST. ELIZABETH ALLSPICE DRAM, SIMPLE SYRUP, LEMON JUICE, STAR ANISE.

SIDECAR 12.00

REMY MARTIN VSOP, TRIPLE SEC, DISARONNO AMARETTO, FRESH CITRUS, SUGAR RIM, ORANGE.

MEXICALI NIGHTCAP 12.00

CAZADORES REPOSADO TEQUILA, PATRÓN CITRONGE, ANCHO REYES CHILE LIQUEUR, BLOOD-ORANGE PUREE, CRÈME DE COCOA, CHOCOLATE ORANGE ZEST RIM.

SOUTHERN DRAWL 11.00

MEDLEY BROTHERS BOURBON, BULLEIT RYE, FRESH LEMON, SIMPLE SYRUP, ORGEAT SYRUP.

WHITE WINES

SPARKLING

glass bottle

*split

FREIXENET CARTA NEVADA BRUT 7.50
Spain

*half bottle

VEUVE CLICQUOT YELLOW LABEL 60.00
France

DUVAL LEROY "LADY ROSE" SEC 60.00
France

*full bottle

RIONDO PROSECCO 9.00 45.00
Veneto, Italy

MIQUEL PONS CAVA BRUT 9.00 45.00
La Granada, Barcelona

SAINT-HILAIRE SPARKLING ROSÉ 45.00
Languedoc, France

ROEDERER ESTATE BRUT 56.00
Anderson Valley, California

GRUET BLANC DE NOIRS 55.00
New Mexico

VEUVE CLICQUOT YELLOW LABEL 110.00
France

UNIQUE WHITES

PINE RIDGE BLEND 8.50 34.00
Napa, California (Chenin Blanc, Viognier)

PRINCIPESSA GAVI 44.00
Italy

SENDA VERDE ALBARIÑO 9.00 36.00
Rias Baizas, Spain

CONUNDRUM 50.00
Napa, California
(Chardonnay, Sauvignon Blanc, Semillon, Muscat Canelli, Viognier)

ELSA TORRONTES 8.00 32.00
Mendoza, Argentina

CANTI MOSCATO 6.00 24.00
Italy

RIESLING

COVEY RUN 6.00 24.00
Columbia Valley, Washington

SCHLUMBERER 48.00
Alsace, France

ICE CREAM DRINKS • \$12

made with vanilla ice cream and piled high in a chilled martini glass

GODIVA AT THE KNICK
GODIVA CHOCOLATE LIQUEUR, CHAMBORD

GRASSHOPPER
GREEN CREME DE MENTHE, CREME DE CACAO

BRANDY ALEXANDER
BRANDY, DARK CREME DE CACAO

GOLDEN CADILLAC
GALLIANO, CREME DE CACAO

NUTTY DELIGHT
FRANGELICO, KAHLUA

DULCE LA LECHE
CAMEL LIQUEUR, CAMEL SYRUP

COOKIES AND CREAM
GODIVA CHOCOLATE LIQUEUR, OREO COOKIE CRUMBS

LEMON MERINGUE
LIMONCELLO, LEMON ZEST PUREE

RUM CHOCOLATA
RUMCHATA AND CREME DE CACAO

THE PINK SQUIRREL
CREME DE NOYUX, WHITE CREME DE COCOA

BACON AND CHOCOLATE CHIP
GODIVA CHOCOLATE LIQUEUR, CHOCOLATE CHIPS, CRISPY BACON BITS

NON-ALCOHOLIC LIBATIONS

SPARKLING MINT LEMONADE 4.50
FRESH MINT, LEMONADE, SPARKLING WATER

BLACKBERRY GINGER 5.00
GINGER BEER, FRESH LIME, AND BLACKBERRY PUREE, SERVED ON THE ROCKS.

GOSLING'S GINGER BEER 4.00

SPRECHER SODAS 4.00
ROOT BEER | ORANGE DREAM | CHERRY COLA CREAM SODA

BOTTLED WATER 4.50
VOSS STILL | PELLEGRINO SPARKLING

MONDAY NIGHT is APP NIGHT: 1/2 PRICED
ALL APPETIZERS FROM 6 PM - MIDNIGHT

THURSDAY NIGHT is WINE NIGHT: 1/2 PRICED
ALL WINE BOTTLES FROM 4 PM - MIDNIGHT

PORTS

**TAYLOR FLADGATE
10 YEAR TAWNY** 10.00
PORTUGAL

**TAYLOR FLADGATE
RUBY PORTO** 10.00
PORTUGAL

DESSERT

GREAT MALTINI

VAN GOGH DUTCH CHOCOLATE VODKA,
GODIVA CHOCOLATE LIQUEUR, IRISH CREAM,
CHOCOLATE SYRUP, MALT POWDER,
CHOCOLATE DRIZZLED MARTINI GLASS.
12.00

CARAMEL CAPPUCCINO

VAN GOGH DUTCH CARAMEL VODKA,
VAN GOGH DOUBLE ESPRESSO VODKA,
RUMCHATA LIQUEUR, CARAMEL
DRIZZLED MARTINI GLASS.
12.00

THRILLA IN VANILLA

VAN GOGH VANILLA VODKA, KAHLUA,
IRISH CREAM, AMARETTO. SERVED ON
THE ROCKS AND GARNISHED WITH A
CHERRY.
10.00

MOCHA-TINI

VAN GOGH DOUBLE ESPRESSO VODKA,
VAN GOGH DUTCH CHOCOLATE VODKA,
KAHLUA, GODIVA CHOCOLATE LIQUEUR.
SERVED UP IN A CHOCOLATE DRIZZLED
MARTINI GLASS.
12.00

WINTER WARMERS

IRISH COFFEE

JAMESON, BAILEYS IRISH CREAM,
COFFEE, WHIPPED CREAM 8.00

NUTTY CHOCOLATE IRISHMAN

COFFEE, IRISH CREAM, GODIVA CHOCOLATE
LIQUEUR, FRANGELICO, WHIPPED CREAM 8.00

MEXICAN CAFE

CAZADORES REPOSADO TEQUILA, GODIVA
CHOCOLATE LIQUEUR, COFFEE, WHIPPED CREAM 9.00

PLEASE SEE DESSERT MENU FOR
FULL LIST OF AFTER DINNER DRINKS.

WHITE WINES

PINOT GRIGIO/ PINOT GRIS

	glass	bottle
FOLONARI Italy	7.00	28.00
ViNO Washington State	8.00	32.00
SANTA MARGARITA Italy		55.00
KING ESTATE SIGNATURE PINOT GRIS Washington State		60.00

SAUVIGNON BLANC

CHARTRON LA FLEUR Bordeaux	8.00	32.00
MOHUA Marlborough, New Zealand	10.00	40.00
LOVEBLOCK Marlborough, New Zealand		45.00
SILVERADO Napa, California		60.00

CHARDONNAY

TOAD HOLLOW UNOAKED Mendocino, California	9.00	36.00
FRANCISCAN Napa, California	12.00	48.00
CAKEBREAD Napa, California		100.00
BOUCHARD AINE & FILS MACON-VILLAGES Burgundy, France		40.00
LOUIS JADOT POUILLY-FUISSE Burgundy, France		65.00
MER SOLIEL BARREL FERMENTED Santa Lucia Highlands, California		65.00

ROSÉ

CHAPOUTIER BELLERUCHE Cotes du Rhone, France (Grenache, Syrah, Cinsault)	7.50	30.00
SANFORD Santa Rita Hills, California (Pinot Noir)		45.00

RED WINES

UNIQUE REDS

	glass	bottle
VIÑA EGUIA TEMPRANILLO Rioja, Spain	8.00	32.00
ANCIANO GRAN RESERVA 10 YR TEMPRANILLO Valdepenas, Spain		40.00
NICODEMI "TERRANA" MONTEPULCIANO D'ABRUZZO Italy	8.00	32.00
MICHEL PICARD COTES DU RHONE France	7.75	30.00
LUCCHINE VALPOLICELLA BLEND VALPOLICELLA CLASSICO Italy		35.00
TORBRECK "CUVÉE JUVENILES" GSM Australia (Grenache, Syrah, Mourvedre)		48.00
RUFFINO MODUS TOSCANA Tuscany, Italy		55.00
BADENHORST SECATEURS RED BLEND South Africa (Shiraz, Cinsault, Cabernet, Tinta Barocca)	12.00	48.00
EOS PETITE SYRAH Paso Robles, California		38.00
TAMARACK "FIREHOUSE RED" BLEND Columbia Valley, Washington (Cabernet, Syrah, Merlot)	50.00	

PINOT NOIR

PINOT DU JOUR Ask your server	8.00	32.00
ARGYLE RESERVE Oregon		65.00
LINCOURT Santa Rita Hills	12.00	48.00
JEAN CLAUDE BOISSET BOURGOGNE Burgundy, France	50.00	

MERLOT

VELVET DEVIL Columbia Valley, Washington	8.00	32.00
JACK LONDON Sonoma, California		60.00

MALBEC

ELSA Argentina	8.00	32.00
ALAMOS SELECCIÓN Argentina		45.00

RED WINES

SHIRAZ

	glass	bottle
PARINGA South Australia	8.25	33.00
M. CHAPOUTIER PETITE RUCHE Rhône, France		66.00

ZINFANDEL

COSENTINO "THE ZIN" Lodi, California	9.00	36.00
GREEN & RED "CHILES CANYON VINEYARDS" Napa Valley, California		48.00

CABERNET SAUVIGNON

CLAYHOUSE Paso Robles, California	8.00	32.00
SUBSTANCE Washington State	11.00	44.00
BERINGER KNIGHTS VALLEY Napa Valley, California	15.00	60.00
CHATEAU SMITH Columbia Valley, Washington		45.00
GHOST PINES Napa/Sonoma, California		60.00
LAPOSTOLLE CUVÉE ALEXANDRE Colchagua Valley, Chile		54.00
CHARLES KRUG Napa Valley, California		68.00

RESERVE WINES

BANFI "BELNERO" SANGIOVESE Tuscany, Italy		72.00
CLOS DE LORTATOIRE DES PAPES, Chateauneuf du Pape, France		80.00
BELLE GLOS PINOT NOIR CLARK AND TELEPHONE Santa Barbara, California		100.00
PRIDE MOUNTAIN WINERY MERLOT Napa/Sonoma, California		120.00
FLORA SPRINGS "TRILOGY" Napa, California (Cabernet, Merlot)		130.00
BLACKBIRD VINEYARDS "ARISE" Oak Knoll/Napa, California (Cabernet, Merlot)		90.00
CHATEAU ST. JEAN "CINQ CEPAGES" Sonoma, California (Cabernet, Cabernet Franc, Malbec)		135.00
SILVER OAK CABERNET SAUVIGNON Napa, California		215.00

****Wines are subject to availability.

COME DOWN AND JOIN US EVERY THURSDAY FOR "HALF PRICED WINE NIGHT" ALL WINES ARE INCLUDED.