

MON – SAT | 4 – 7PM
SUN | 2 – 9PM



ONE BUCK SHUCK

Our Chef's daily selection of oysters
on the half shell \$1 each.



APPETIZERS 7

BLUE CHEESE POTATO CHIPS • CALAMARI

AHI TUNA TARTARE • SHRIMP DURANGO

CORN AND CRAB FRITTERS • FIRECRACKER SHRIMP

GOAT CHEESE BRUSCHETTA • SMOKED SALMON FLATBREAD

BACON CHEDDAR SLIDERS • NEW ENGLAND LOBSTER ROLL

CRISPY CHILE CAULIFLOWER

SPECIAL DRINK FEATURES

\$1 off Beer • \$6 House Wine • \$7 Handcrafted Cocktails & Martinis

SUNDAY ONLY

1/2 off bottles of wine under \$100

25% off bottles of wine \$100 and over

BAR+PATIO SPECIALS

BLUE CHEESE POTATO CHIPS potato chips, blue cheese sauce 11
add bacon 1

CORN & CRAB FRITTERS corn & lump crab fritter, charred corn,
applewood smoked bacon, chipotle mayo 13

FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole
remoulade 12.5

SMOKED SALMON FLATBREAD garlic white sauce, red onion,
caper, watercress with lemon-infused olive oil 12

CRISPY CHILE CAULIFLOWER tossed in fiery chile sauce,
micro greens and sesame seeds 10

SHRIMP DURANGO tomatoes, basil, spinach, ancho chile butter,
parmigiano reggiano 13

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar
sauce 17.5

GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps,
kalamata olive 11

MINI NEW ENGLAND LOBSTER ROLLS butter toasted sweet roll,
chilled lobster salad, watercress, fries 13

AHI TUNA TARTARE* avocado, mango, pineapple stack, cilantro oil,
crisp corn tortilla 14

FIRECRACKER SHRIMP lightly fried shrimp tossed in chile aioli over
banana-ginger dressed napa slaw 11

SHRIMP COCKTAIL* 17

ICED SHELLFISH PLATTER

oysters, shrimp cocktail, king crab legs, small (serves 2–3) 55 |
large (serves 4–6) 95

FRESH SHUCKED OYSTERS* please ask your server for a variety of
our fresh oysters.

APPETIZERS

DEVON'S FEATURED COCKTAILS

DOWNTOWN DANE 1792 Small Batch Bourbon, Heering Cherry liqueur, Peychaud's Bitters, Regan Orange Bitters, fresh lemon juice, muddled sugar cube, with Amarena cherries 12

HOUSEMADE CONCOCTIONS

Exclusive creations crafted by our own bartenders, featuring locally-distilled spirits

THE SCONNIE SIDECAR (by Katie Wysocki) Wollersheim Brandy, Good Land craft cranberry liqueur, freshly-squeezed lemon juice, simple syrup 10

JACKSON'S FIVE (by Melissa Jackson) Koval Four Grain Whiskey, cranberry juice, simple syrup, muddled blackberries + lime 10

EASTSIDER Muddled cucumber with Hendrick's, fresh-squeezed lime juice, fresh mint 10

PARDON MY FRENCH Skyy Vodka, X-Rated Fusion Liqueur (premium French Vodka, rich blood oranges & Brazilian passion fruit), grapefruit juice, cranberry juice 10

SPARKLING BLACKBERRY MARTINI Stoli Vodka, Chambord, fresh-squeezed lemon juice, Prosecco float 10

SAZERAC Knob Creek Rye, Peychaud's Bitters, Regan Orange Bitters, Lucid Absinthe rinse, muddled sugar cube 11

PACIFIC PUNCH Cruzan Guava & Mango Rums, Malibu Rum, pineapple, fresh-squeezed lemonade, Firefly Sweet Tea Vodka float 10

MOSCOW MULE Tito's Handmade Vodka, Fever-Tree premium ginger beer, fresh-squeezed lime juice served over crushed ice 10

BOURBON BASIL SMASH Maker's Mark Bourbon, fresh-squeezed lemon, basil, lemon zest 10

BLUEBERRY ROSEMARY LEMONADE Refreshing take on the summertime classic with Stoli Blueberi vodka, muddled fresh blueberry + rosemary sprig, house-made lemonade 10

MARTINIS & COCKTAILS

DRAFT BEER

NATIONAL 4

Miller Lite

CRAFT, IMPORTS & MICRO 6

Guinness

Lake Front IPA

New Glarus Spotted Cow

New Glarus Rotating Seasonal

Stella Artois

Leinenkugel's Rotating Seasonal

Ale Asylum Seasonal

MKE Louie's Demise

BOTTLED BEER

NATIONAL 4

Bud Light • Miller Lite

Coors Light • Genuine Miller

CRAFTS, IMPORTS & MICRO 6

Amstel Light

Angry Orchard Crisp Apple Hard Cider (GF)

Beck's

Beck's NA

Corona

Heineken

Lake Front Brewery Fixed Gear Red Ale

Lake Front Brewery Seasonal

Samuel Adams Boston Lager

Samuel Adams Rotating Seasonal

DRAFTS & BOTTLES

BLEND

CHIVAS REGAL 12.5 • DEWARS 11.5
JOHNNIE WALKER BLACK 12.5 • JOHNNIE WALKER BLUE 42
JOHNNIE WALKER RED 11.5

BOURBONS, WHISKEYS & RYES

1792 RIDGEMONT RESERVE 11.5 • ANGELS ENVY 13.5
BOOKERS 13.5 • DEATH'S DOOR WHITE WHISKEY 12.5
KINNICKINNIC WHISKEY 11.5 • KNOB CREEK 12.5
KOVAL FOUR GRAIN WHISKEY 13.5 • WOODFORD RESERVE 12.5
TEMPLETON RYE WHISKEY 12.5

COGNAC

COURVOISIER VS 12.5 • COURVOISIER VSOP 13
COURVOISIER NAPOLEAN 16 • COURVOISIER XO 21
HENNESSY VS 12.5 • HENNESSY VSOP 14
HENNESSY XO 27 • KELT VSOP 12

SINGLE MALTS

*BALVENIE DOUBLE WOOD 12 YR. (Scotland) 15
*GLENFIDDICH 12 YR. (Speyside) 13
*GLENLIVET 12 YR. (Speyside) 13
GLENLIVET 18 YR. (Speyside) 19
MACALLAN 15 YR. (Speyside) 19
*OBAN 14 YR. (Highlands) 15
*TALISKER 18 YR. (Isle of Skye) 18



SCOTCH FLIGHTS \$16

Choose any 3 noted with ().*

1 oz. pours served with your preference of ice or water.

"SCOTCHY SCOTCH SCOTCH"

PORT

COCKBURN'S 10 YR. Tawny Port 10
FONSECA 10 YR. Tawny Port 7.5
RAMOS PINTO Ruby Port 9
RAMOS PINTO 10 YR. Tawny Port 10
TAYLOR FLADGATE 10 YR. Tawny Port 14

SPIRITS