



# Local

We're honored to support local purveyors by featuring beer/spirit selections crafted in our beloved city and region.

## beer

- Lakefront IPA (Milwaukee, WI)
- Lakefront Fixed Gear Red Ale (Milwaukee, WI)
- Lakefront Seasonal (Milwaukee, WI)
- Leinenkugel Seasonal (Chippewa Falls, WI)
- New Glarus Spotted Cow (New Glarus, WI)
- New Glarus Seasonal (New Glarus, WI)
- MKE Brewing Co Louie's Demise (Milwaukee, WI)
- Ale Asylum Bedlam! IPA (Madison, WI)

## spirits

- Death's Door Vodka (Middleton, WI)
- Death's Door Gin (Middleton, WI)
- Death's Door White Whiskey (Middleton, WI)
- Koval Four Grain Whiskey (Chicago, IL)
- Koval Gin (Chicago, IL)
- Koval Vodka (Chicago, IL)
- Kinnickinnic Whiskey

# BAR + PATIO SPECIALS

Monday - Saturday | 4 – 7PM  
Sunday | 2 – 9PM



## \$1 ONE BUCK SHUCK

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

### 7.00 appetizers

- Corn and Crab Fritters
- Smoked Salmon Flatbread
- Peruvian Ceviche
- Small Tempura Shrimp Sushi Roll
- Small Spicy Tuna Sushi Roll\*
- Goat Cheese Bruschetta
- Calamari
- Small Maine Mussels
- New England Lobster Roll
- Shrimp Scampi
- Prime Black Angus Mini Burger Sliders
- Big Eye Tuna Poke
- Smoked Salmon Carpaccio & Shrimp Ceviche
- Lemongrass Shrimp Tacos

### 3.50 lobster claws

### special drink features

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

### sunday only

- 1/2 off bottles of wine up to \$100
- 25% off bottles of wine \$100 and over

### single malt scotch

- \***BALVENIE DOUBLE WOOD** 12 yr. (Scotland) 12.5
- \***GLENFIDDICH** 12 yr. (Speyside) 12
- \***GLENLIVET** 12 yr. (Speyside) 12.5
- GLENLIVET** 18 yr. (Speyside) 18
- MACALLAN** 15 yr. (Speyside) 18
- \***OBAN** 14 yr. (Highlands) 15
- \***TALISKER** 18 yr. (Isle of Skye) 12

### scotch flights \$16

Choose any 3 scotches noted with (\*).  
1 oz. pours served with your preference of ice or water.

### cappuccino & coffee

All coffee drinks are made with Stone Creek Coffee.

**IRISH COFFEE** (Jameson or Bushmills) 9

**BUTTERNUT**  
(Frangelico, Butterscotch & Brandy) 9

**ORANGE GLAZE** (Kahlua & Grand Marnier) 9

**SWEET TOOTH** (Amaretto & Raspberry) 9

**TWIST** (Tuaca & Dark Creme de Cacao) 9

### port

**COCKBURN'S** 10 yr. Tawny Port 13.5

**FONSECA** 10 yr. Tawny Porto 7.5

**RAMOS PINTO** Ruby Port 8

**RAMOS PINTO** 10 yr. Tawny Port 9

**TAYLOR FLADGATE** 10 yr. Tawny Port 9

## blends

CHIVAS REGAL 12

DEWARS 10

JOHNNIE WALKER BLACK 12

JOHNNIE WALKER BLUE 39

JOHNNIE WALKER RED 11

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## bourbons, whiskey & rye

1792 RIDGEMONT RESERVE 11

ANGELS ENVY 13

BOOKER'S 13

DEATH'S DOOR WHITE WHISKEY 12.5

KINNICKINNIC WHISKEY 10.5

KNOB CREEK 12

KOVAL FOUR GRAIN WHISKEY 13

TEMPLETON RYE WHISKEY 10

WOODFORD RESERVE 12

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## cognac

COURVOISIER VS 11

COURVOISIER VSOP 12

COURVOISIER NAPOLEAN 13

COURVOISIER XO 18

HENNESSY VS 11

HENNESSY VSOP 12

HENNESSY XO 25

KELT VSOP 12

## appetizers

**LEMONGRASS SHRIMP TACOS** Grilled chipotle shrimp, lemongrass aioli, bib lettuce, pickled red onion, grape tomatoes relish, pineapple mango salsa, fresh mint, chile oil, soy honey roasted peanuts 13

**SMOKED SALMON CARPACCIO & SHRIMP CEVICHE** Smoked salmon topped with marinated shrimp, mango, red peppers pico, jalapeno, scallions, mint 14

**PERUVIAN CEVICHE** white fish, red onion, yukon gold potatoes, scallions, leeks, cilantro 12

**CORN AND CRAB FRITTERS** corn and lump crab baked fritters, charred corn, applewood smoked bacon, chipotle mayo 11

**BIG EYE TUNA POKE** sea kelp, pea shoots, macademia nuts, yuzu-avacado mayo, ginger candy, 7-spice wonton chips, micro greens 14

**TEMPURA SHRIMP SUSHI ROLL** Avocado, carrot, sesame, scallion Small 8 | Large 12

**SPICY TUNA SUSHI ROLL\*** Cucumber, yuzu mayo, Sriracha Small 9 | Large 12.5

**SMOKED SALMON FLATBREAD** White sauce, onion, caper, watercress 11

**MINI NEW ENGLAND LOBSTER ROLLS** Sweet bun, lobster salad, watercress 12.5

**GOAT CHEESE BRUSCHETTA** Tomato basil cruda, focaccia crisps 11.5

**SAUTÉED SHRIMP SCAMPI** With garlic butter 11

**CALAMARI** Crisp fried with jalapeños and carrots 12

**JUMBO LUMP CRAB CAKES** Creole remoulade and mango tartar 17

**STEAMED MAINE MUSSELS** White wine and garlic Small 10 | Large 15

**SHRIMP COCKTAIL** Served with cocktail & remoulade sauces 16.5

**CHILLED SHELLFISH PLATTER** Oysters, shrimp, lobster claws, King Crab legs, cocktail sauce, creole remoulade, fresh minced horseradish 59 (serves 2-3) 98 (serves 3-5)

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

† We use nuts and nut based oils in these menu items. If you are allergic to nuts or any other foods, please let us know.

\* Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



## Devon's featured cocktails

### **BLUEBERRY ROSEMARY LEMONADE**

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

**HORSEFEATHER** A Wisconsin original: 45th Parallel's Border Bourbon, Fever- Tree Ginger Beer, Angostura bitters, lemon juice 11

## martinis & cocktails

### **EASTSIDER**

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

### **PARDON MY FRENCH**

Skyvodka, 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

### **CHAMOMILE SOUR**

House infused Templeton rye whiskey with Chamomile Citron Tea Forte, fresh sour mix, egg white 10

### **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

### **STRAWBERRY BASIL MOJITO**

Mt. Gay Eclipse Rum, muddled strawberries and sweet basil, fresh-squeezed lime juice 10

### **DOWNTOWN DANE**

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

## 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 Bedlam IPA

MKE Louie's Demise

## beer flights \$8

Choose any four beers offered on draft.

## 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

Sam Adams Rotating Seasonal

Ask our staff about our local & seasonal selections!