

REGIONAL | SUSTAINABLE | INDIGENOUS

SMALL PLATES

GATHER & share AMONGST YOUR CIRCLE

ONEIDA SAGE-CORN & BUTTER BREAD BASKET | 7
apple-sage butter

SPINACH & ARTICHOKE DIP | 12 **V**
artisan cheese blend, flatbread

SPICY BISON CHEDDAR BRAT | 14
three mini brats, beef mustard, spicy relish, brioche bun

SAUTÉED MUSSELS | 16
sage, garlic, saffron white wine butter bread

WALLEYE CHEEK LETTUCE WRAPS | 18 **GF**
watermelon radish, carrots, cilantro, remoulade, lemon

ONEIDA CORN CRUSTED CHEESE CURDS | 12 **V**
green goddess & wood ash cream

CHEESE FONDUE | 12 **V**
Spotted Cow Farm House Ale, fontina, gouda, cream cheese sauce, house-made potato chips

BEAST MEATBALLS | 13
bison, boar, venison, spicy tomato sauce, butter bread

PRETZEL CHARCUTERIE | 18
smoked venison summer sausage, back bacon, 5 year cheddar, Bellavitano, beer mustard

SALADS & SUCH

FROM COMFORT TO LIGHT, goodness IN EVERY BITE

BISON CHILI | 12
Wisconsin cheddar, red onions, roasted garlic sour cream

WISCONSIN BRAT CHOWDER | 7 | 9 **GF**
cheddar-jalapeño brat, potato, corn, onion, celery, cheddar cream

WINTER GREENS SALAD | 7 | 13 **GF** **V**
arugula, endive, baby kale, spinach, Oneida apples, goat cheese, candied pecans maple vinaigrette

WEDGE SALAD | 8 | 14 **GF**
baby iceberg, cherry tomatoes, smokehouse bacon lardons, pickled red onions, gorgonzola dressing

CAESAR SALAD | 7 | 11
romaine hearts, asiago, rustic croutons, anchovy, caesar dressing

ADD A PROTEIN
josper chicken 6 | roasted prawns 7 | grilled salmon 8 | prime sirloin 7

Taste Of Place



ONEIDA ROOTS & REGIONAL PARTNERS

Oneida Nation Farm, Oneida Nation Reservation | Alpha Baking, Cudahy, WI
Oneida Orchard, Oneida Nation Reservation | Torke Coffee, Sheboygan, WI
Oneida Cannery, Oneida Nation Reservation | Empire Fish, Wauwatosa, WI
Hooks Cheese Co, Mineral Point, WI | Sartori Cheese Company, Plymouth, WI
Living Water Farms, Strawn, IL | Carr Valley Cheese, La Valle, WI
Belgioioso Cheese, Green Bay, WI | LaClare Cheese, Malone, WI



JOSPER & PLANCHA

SELECT ONE gift FROM THE GARDEN
STEAKS SERVED WITH C&S SIGNATURE STEAK SAUCE
OR ROASTED GARLIC CHIMICHURRI

HIGH PLAINS AMERICAN BISON FILET | 42

BLACK ANGUS RIBEYE | 40

PRIME SIRLOIN | 28
C&S spiced, hand carved, sage jus

BISON POT ROAST | 29
winter herbs & essence of pino noir, Oneida white corn polenta

DUROC TOMAHAWK PORK CHOP | 32
smoked, cider cured, sage, cranberry, apple relish

SPATCHCOCK ROAST CHICKEN | 23
1/2 young hen, natural pan jus

ATLANTIC SALMON | 28 **GF**
citrus butter

ROASTED FRESHWATER PRAWNS | 32
dill-lemon butter sauce

FRESHWATER WALLEYE | 29 **GF**
white corn crusted, charred lemon, tarragon tartar sauce

VEGETABLE RAVIOLI | 22 **V**
josper grilled vegetables, open face pasta, spicy tomato cream sauce

COUNTRY MAC & CHEESE | 19 **V**
gobetti pasta, gouda, fontina, parmesan bread crumbs

Gifts Of The Garden

OUR PEOPLE PLANTED THE THREE SISTERS (CORN, BEANS, & SQUASH) IN MOUNDS TOGETHER. THE CORN GROWS TALL & STRONG & SERVES AS A POLE FOR THE BEANS TO CLIMB. THE BEANS PUT NITROGEN BACK INTO THE SOIL. THE SQUASH SPREADS ON THE GROUND TO PREVENT WEEDS FROM GROWING & TO KEEP MOISTURE IN THE SOIL

EACH PLANT IS SPECIAL & CONTRIBUTES TO THE GARDEN IN A UNIQUE WAY, JUST LIKE PEOPLE. IT'S THIS SENSE OF COMMUNITY & RESPONSIBILITY THE THREE SISTERS SHARED WITH US THAT HELP FORM THE FOUNDATION OF WHO WE ARE AS ONEIDA PEOPLE.

THREE SISTERS | 7 **VE** **GF**
winter squash, corn, beans, scallions, peppers

ACORN SQUASH GRATIN | 7 **V** **GF**
maple, hazelnut, Oneida apple crumble

CHAR GRILLED BROCCOLINI | 8 **VE** **GF**
lemon, chili flake, EVOO

SMASHED FINGERLING POTATOES | 7 **V**
sea salt, crème fraîche, chives, parmesan

HEIRLOOM WHITE POLENTA | 7
parmesan, herb oil

BRUSSELS SPROUTS | 8 **GF**
sage, bacon, cider vinaigrette

is Signature Item | **GF** is Gluten Free | **V** is Vegetarian | **VE** is Vegan

HARMONY WITH NATURE | OUR BODIES | HEALTH

HANDHELDS

WITH HOUSE-MADE CHIPS, SUB CRISPY FRIES | 4
BURGERS CHOICE OF BUFFALO OR *Oneida* GROUND BEEF
ADD COUNTRY FRIED EGG | 2

PRIME SIRLOIN DIP | 16
caramelized onions, provolone, mushrooms, spiked au jus, sub roll

SPICY FRIED CHICKEN | 15
fontina, slaw, honey sriracha mayo, brioche bun

SMASH BURGER | 15
seared double patty, American cheese, onion, lettuce, tomato, dill pickle, burger sauce, toasted brioche bun

PUB BURGER | 14
seared double patty, bacon, fontina cheese, pickles, onion, lettuce, tomato, house-made spicy beer mustard, toasted bun

SPICY JACKED BURGER | 15
pepper jack, josper poblanos, toasted brioche bun

IN ONEIDA CULTURE, CEDAR & SAGE ARE SACRED MEDICINES USED IN HEALING PRACTICES & CEREMONIES. FOOD IS ALWAYS A PART OF THESE GATHERINGS & TOGETHER THEY NOURISH THE SPIRITUAL, PHYSICAL & EMOTIONAL WELL-BEING OF THE PEOPLE.



BRICK OVEN

FLATBREADS *fresh* FROM OUR JOSPER OVEN

MARGHERITA | 14 **V**
tomato, mozzarella, basil, tomato sauce, chili garlic oil

ROAST CHICKEN & GOAT CHEESE | 13
sliced fingerling potato, rosemary oil, crema, arugula

PROSCIUTTO & FIG | 14
bleu cheese crumbles, gorgonzola cream, caramelized onion, port glaze, arugula

SAUSAGE & MUSHROOM | 14
spicy red sauce, mozzarella, sage

JOSPER GRILLED VEGETABLE | 13 **V**
broccolini, squash, roast sweet peppers, tomato, goat cheese, green goddess

TEMPTATIONS

CELEBRATE WITH A *sweet* TREAT

WARM MAPLE BREAD PUDDING | 7
candied walnuts, ginger crips, whipped cream

ONEIDA APPLE TART | 7
trio Oneida apples, shortbread crust, cheddar vanilla gelato

FROZEN HOLSTEIN | 9
frozen custard, Twix, Oreos, Heath, caramel, chocolate shell, warm fudge sauce

CHOCOLATE MOUSSE | 8
almond tuille, Nutella crumble

REGIONAL | SUSTAINABLE | INDIGENOUS

OLD FASHIONS

WHEN IN WISCONSIN, drink AS A WISCONSIN

CARAMEL APPLE | 10

Apple Crown Royal, caramel syrup, sparkling apple cider

AUTUMN | 9

Sauza Hornitos reposado, illegal mezcal, agave

FIRESIDE | 9

Jim Beam Bourbon, demerara syrup

Old Fashioned Obsession

SUPPER CLUB STYLE | 10

E&J Brandy, sugar, bitters, muddled orange & cherry

SWEET sprite splash
SOUR soda & sour splash
GARNISH your way

OLD FASHIONED FLIGHT | 20

WEST

Sauza Hornitos reposado, illegal mezcal, agave

MID

E&J Brandy, old fashion syrup

EAST

Jim Beam Bourbon, demerara syrup

FROZEN COCKTAILS

SUPPER club STAPLES

BRANDY ALEXANDER | 12

E&J Brandy, crème de cacao, vanilla custard

GRASSHOPPER | 12

crème de menthe, crème de cacao, vanilla custard

MUDSLIDE | 12

Titos Vodka, Kahlúa, crème de cacao, vanilla custard

TAP

16oz | 23oz

STELLA ARTOIS | 7 | 8.5

Lager 5% ABV, 18 IBU

HAPPY PLACE | 7 | 8.5

Pale Ale 5.3% ABV | 45 IBU

BUD LIGHT | 6 | 7.5

Barley Malt 4.2% ABV | 12 IBU

SPOTTED COW | 7 | 8.5

Barley Malt 4.2% ABV | 21 IBU

WISCO | 7 | 8.5

Hard Seltzer 4.5% ABV

BLUE MOON | 7 | 8.5

Belgian-Style Wheat Ale 5.4% ABV | 9 IBU

FIRST PRESS | 7 | 8.5

Hard Apple Cider 5% ABV

WISCONSIN AMBER | 7 | 8.5

American lager 5.2% ABV | IBU 28

GRASSY PLACE | 7.5 | 9

Hazy IPA 6.7% ABV | IBU 6.7

GREEN 19 | 7 | 8.5

Hazy IPA 6.5% ABV | IBU 55

LUAU IPA | 7.5 | 9

Fruity IPA 6.5% ABV | IBU 72

SAMUEL ADAMS | 7 | 8.5

Boston Lager 4.9% ABV | IBU 30

JOHNNY BLOOD RED | 7.5 | 9

Irish Red Ale 6% ABV | IBU 4.5

WIDOW MAKER | 7 | 8.5

Black Ale 5.2% ABV | IBU 25

TWO STALL | 7.5 | 9

Chocolate Milk Stout 5.5% ABV | IBU 21

FOX RIVER | 7 | 8.5

Blueberry Ale 5% ABV | IBU 10



SPECIALTY COCKTAILS

HAND crafted FROM CLASSIC TO CURRENT

ROYAL PINES | 11

Bombay Sapphire, Vermouth, lemon, pineapple juice

FINOLOGIST | 13

Sauza Hornitos Reposado, sherry, apricot

NO. 18 | 13

Beefeater Gin, Lillet Blanc, Cointreau, lemon

MINT JULEP | 11

Maker's Mark Bourbon, fresh mint

ALGONQUIN | 13

Bullet Rye, Dry Vermouth, pineapple

TROPICAL SIDECAR | 13

Hennessy VS, Cointreau, lemon, pineapple

FARMERS MARKET LEMONADE | 11

lemonade infused with Tito's Handmade Vodka, cucumber, strawberries

FRESH CUCUMBER GIMLET | 10

Hendrick's, lime, cucumber

PASSIONATELY AGAVE | 10

Sauza Hornitos, lemon, oj, real passion fruit purée, club soda

DRAGON FRUIT MOJITO | 10

Bacardi, lime, mint, monin dragon fruit syrup

DELAYED FLIGHT | 12

Kettle One, Aperol, grapefruit, lime, simple syrup

PLATINUM MARGARITA | 12

Altos Plata, Cointreau, lime, agave

MOSCOW MULE | 11

Tito's Handmade Vodka, Fever-Tree Ginger Beer, lime wedge

CITY SOUR | 12

Bulleit Rye, lemon, orange, float of red wine

SUNRUSH | 13

Johnnie Walker Black, Martini & Rossi Sweet Vermouth, Cointreau, blood orange puree

BOTTLES & MORE

BUDWEISER | 5.5

MILLER LITE | 5.5

COORS LIGHT | 5.5

MICHELOB
ULTRA | 5.5

CORONA EXTRA | 6.5

MODELO
ESPECIAL | 6.5

HEINEKEN | 6.5

HEINEKEN 0.0 | 5.5

LAGUNITAS IPA | 6

FAT TIRE AMBER | 6.5

ANGRY ORCHARD | 6.5

WHITE CLAW | 5.5
lime, raspberry, black
cherry

HARMONY WITH NATURE | OUR BODIES | HEALTH

RED WINE

6oz | 9oz | BOTTLE

PINOT NOIR

Canyon Road | 7 | 9 | 18

Meiomi | 13 | 18 | 50

MERLOT

Canyon Road | 7 | 9 | 18

CABERNET SAUVIGNON

Canyon Road | 7 | 9 | 18

Louis M. Martini | 11 | 15 | 42

Justin | 18 | 25 | 68

Rodney Strong, Alexander Valley | 62

Beringer, Knights Valley | 76

Josheph Carr | 42.5

Kendall-Jackson Vintner's Reserve | 45

MALBEC

Gascon | 10 | 14 | 40

SPECIALTY

Clos de los Siete | 53

19 Crimes | 10 | 13 | 36

Fleur de Mer Côtes de Provence | 16 | 23 | 53

WHITE WINE

6oz | 9oz | BOTTLE

RIESLING

Chateau Ste. Michelle | 10 | 13 | 32

PINOT GRIS

Kendall-Jackson Vintner's Reserve | 40

Maso Candli | 43

SAUVIGNON BLANC

Kim Crawford | 10 | 13 | 36

Rodney Strong | 40

CHARDONNAY

Canyon Road | 7 | 9 | 18

Kendall-Jackson Vintner's Reserve | 11 | 14 | 40

Spellbound | 46

Rodney Strong Chalk Hill | 50

La Crema | 47

SPECIALTY

Seven Daughters, Moscato | 36

SPARKLING

6oz | 9oz | BOTTLE

BRUT

Domaine Ste. Michelle | 9 | 13 | 34

PROSECCO

La Marca | 9

ROSÉ

Chandon Brut | 34

is Signature Item | GF is Gluten Free | V is Vegetarian | VE is Vegan

Groups of 6 or more may be subject to a 20% gratuity charge. Consuming raw or undercooked meats, seafood, poultry, shellfish or eggs may increase your risk of foodborne illness.