

BEERS

TAP BEER 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	
Milwaukee (5% ABV)	
LAKEFRONT IPA	
Milwaukee (6.9% ABV)	
ALE ASYLUM HOPALICIOUS	
Madison (5.8% ABV)	
NEW GLARUS MOON MAN	
New Glarus (5% ABV)	
CENTRAL WATERS MUDPUPPY PORTER	
Amherst (5.5% ABV)	
MKE O-GII IMPERIAL WIT	\$6.00
Milwaukee (16oz.) (9.2% ABV)	
SPRECHER ABBEY TRIPLE	
Milwaukee (8.41% ABV)	

CRAFT/MICRO-BREW BOTTLES

BELLS TWO HEARTED ALE	\$6.00
Kalamazoo, MI (7% ABV)	
GOOSE ISLAND MATILDA, BELGIAN STRONG ALE	\$8.00
Chicago, IL (7% ABV)	
NEW BELGIUM FAT TIRE AMBER ALE	\$6.00
Fort Collins, CO (5.2% ABV)	
ANCHOR STEAM BEER	\$5.00
San Francisco, CA (4.9% ABV)	
KENTUCKY BOURBON BARREL ALE	\$8.00
Lexington, KY (8.2% ABV)	
DOGFISH HEAD 60 MINUTE IPA	\$6.00
Delaware (6% ABV)	
LEFT HAND MILK STOUT	\$6.00
Longmont, 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)	

MACRO-BREW BOTTLES

MILLER LITE Milwaukee (4.2% ABV)	\$3.75
MILLER HIGH LIFE Milwaukee (5.5% ABV)	
MILLER 64 Milwaukee (3% 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	

The KNICK



FOR CATERING NEEDS
CONTACT US AT:

414.272.0011

ON THE ROCKS

AGAVE SANGRIA 10.00

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

CUCUMBER MELON SANGRIA 10.00

SAUVIGNON BLANC, ST. GERMAIN, VAN GOGH MELON VODKA, PRARIE CUCUMBER VODKA, FRESH CITRUS, WHITE CRANBERRY JUICE, CHAMPAGNE. SERVED ON THE ROCKS.

CHAI TEA OLD FASHIONED 9.00

HOUSE-MADE CHAI INFUSED BULLEIT BOURBON, HONEY, FRESH ORANGE, ORANGE BITTERS, CLUB SODA, SERVED ON THE ROCKS.

LADY GODIVA II 9.00

VAN GOGH TRIPLE DISTILLED VODKA, SPICED CRANBERRY SIMPLE SYRUP, FRESH LIME, PROSECCO.

BLACKBERRY JULEP 9.00

BULLEIT BOURBON, BLACKBERRY PUREE, MINT, SUGAR, SELTZER. SERVED ON THE ROCKS.

PERFECT PATRON MARGARITA

12.00

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

SAGE MANHATTAN 11.00

BULLEIT BOURBON, SWEET VERMOUTH, SAGE LEAF, CYNAR, LUXARDO, ORANGE PEEL, VANILLA CHERRY BITTERS. SERVED ON THE ROCKS.

SIR FRANCIS 10.00

HOUSE-MADE APPLE AND BACON INFUSED BOURBON, MAPLE SYRUP, SMOKED BITTERS, ORANGE PEEL, SERVED ON THE ROCKS.

WILD APPEL MULE 9.00

VAN GOGH WILD APPEL, CINNAMON SIMPLE SYRUP, FRESH LIME, GINGER BEER, SERVED IN A COPPER MUG (COPPER MUG REQUIRES ID DEPOSIT).

CHESTNUT OLD FASHIONED 10.00

BULLEIT BOURBON, TRADER VICS CHESTNUT LIQUEUR, MARASCHINO CHERRIES, FRESH ORANGE, ORANGE BITTERS, CLUB SODA, SERVED ON THE ROCKS.

LILLEHAMMER 9.00

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

DESSERT

GREAT MALTINI

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

NUTS AND BERRIES

VAN GOGH PB & J VODKA, FRANGELICO, RASPBERRY LIQUEUR, CREAM. SERVED ON THE ROCKS
10.00

CARAMEL CAPPUCCINO

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

OATMEAL COOKIE

GOLDSCHLAGER AND RUMCHATA LIQUEUR SHAKEN AND SERVED ON THE ROCKS.
10.00

THRILLA IN VANILLA

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

ULTIMATE MUDSLIDE

VAN GOGH BANANA VODKA, VAN GOGH RICH CHOCOLATE VODKA, KAHLUA, IRISH CREAM. SERVED UP IN A CHOCOLATE DRIZZLED MARTINI GLASS.
12.00

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

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

MARTINIS

CARAMEL APPLE MARTINI 12.00

VAN GOGH DUTCH CARAMEL VODKA, APPLE CIDER, BUTTERSCOTCH SCHNAPPS, SERVED UP IN A CHILLED MARTINI GLASS, WITH A CINNAMON SUGAR RIM.

PEAR FLOWER 12.00

GREY GOOSE LA POIRE, ST. GERMAIN, GRAPEFRUIT JUICE, FRESH LEMON, SIMPLE SYRUP, TWIST. SERVED UP IN A CHILLED MARTINI GLASS.

SAN FRAN 12.00

HENDRICK'S GIN, SOUR, FRESH LIME, CUCUMBER. SERVED UP IN A CHILLED MARTINI GLASS.

THE LION'S TAIL 11.00

MEDLEY BROTHERS BOURBON, ST. ELIZABETH'S ALLSPICE DRAM, ANGOSTURA BITTERS, SIMPLE SYRUP, SHAKEN AND SERVED UP.

SIDECAR 12.00

HENNESSY, TRIPLE SEC, DISARONNO AMARETTO, FRESH CITRUS, SUGAR RIM, ORANGE. SERVED UP IN A CHILLED MARTINI GLASS.

LEMON BASIL BLISS 12.00

VAN GOGH VODKA, FRESH LEMON, BASIL, LEMONGRASS SIMPLE SYRUP, SPLASH OF CHAMPAGNE. SERVED UP IN A CHILLED MARTINI GLASS.

PURPLE HAZE 12.00

VAN GOGH RASPBERRY VODKA, RASPBERRY LIQUEUR, BLUE CURACAO, SOUR, PINEAPPLE JUICE, LIME. SERVED UP IN A CHILLED MARTINI GLASS.

WHITE WINES

SPARKLING

	glass	bottle
*split		
KORBEL BRUT Sonoma, California		6.50
*half bottle		
VEUVE CLICQUOT YELLOW LABEL France		60.00
DUVAL LEROY "LADY ROSE" SEC France		60.00
*full bottle		
LA MARCA PROSECCO Italy	8.00	40.00
ANNA DE CODORNIU BRUT Spain		45.00
ROEDERER ESTATE BRUT Anderson Valley, California		56.00
GRUET BLANC DE NOIRS New Mexico		55.00
BERTRAND CREMANT DE LIMOUX BRUT ROSÉ France		48.00
VEUVE CLICQUOT YELLOW LABEL France		110.00

UNIQUE WHITES

PINE RIDGE BLEND Napa, California (Chenin Blanc, Viognier)	8.50	34.00
CANTI MOSCATO Italy	6.50	26.00
ELSA TORRONTES Mendoza, Argentina	8.00	32.00
PRINCIPESSA GAVI Italy		44.00
CONUNDRUM Napa, California (Chardonnay, Sauvignon Blanc, Semillon, Muscat Canelli, Viognier)		50.00

RIESLING

JJ MÜLLER Germany	7.00	28.00
RED TAIL RIDGE ESTATE Finger Lakes, New York		40.00

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

CARAMEL LIQUEUR, CARAMEL SYRUP

COOKIES AND CREAM

GODIVA CHOCOLATE LIQUEUR, OREO COOKIE CRUMBS

LEMON MERINGUE

LIMONCELLO, LEMON ZEST PUREE

RUM CHOCOLATA

RUMCHATA AND CREME DE CACAO

WINTER WARMERS

IRISH COFFEE 8.00

JAMESON, BAILEYS IRISH CREAM, COFFEE, WHIPPED CREAM

NUTTY CHOCOLATE

IRISHMAN 8.25

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

TOASTED PB & J 8.00

VAN GOGH PEABUT BUTTER AND JELLY VODKA, RASPBERRY LIQUEUR, COFFEE, WHIPPED CREAM, AND TOPPED WITH BULLEIT BOURBON

MEXICAN CAFE 9.00

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

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 | LO-CAL ROOT BEER CREAM SODA

BOTTLED WATER 4.00

VOSS STILL | VOSS SPARKLING PELLEGRINO SPARKLING

RED BULL 4.00

REGULAR | SUGAR FREE

BRUNCH FEATURES

BLOODY MARYS

QUEEN MARY

VODKA, SECRET HOMEMADE BLOODY MARY MIX, BLACKENED SHRIMP, PEPPERONCINI, WISCONSIN CHEESE CURD, BEEF STICK, CELERY, PICKLES, OLIVES, LEMON, LIME 11.00

KNICK AND MARY

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

KNICK AND MARIA

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

CUCUMBER MARY

PRAIRIE CUCUMBER VODKA, SECRET HOMEMADE BLOODY MARY MIX, CUCUMBER, OLIVE, LEMON, LIME 10.00

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

KORBEL MIMOSA

SPLIT OF KORBEL BRUT, ORANGE JUICE 9.00

“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 4.50

APEROL SPRITZ

APEROL, LAMARCA 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:

\$2 AND \$3 TAP SPECIALS

\$5 SELECT MARTINIS

\$4 GLASSES OF HOUSE WINE

\$4 RAIL SPIRITS

\$5 SELECT APPETIZERS

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

LA PLAYA Chile	8.00	32.00
MOHUA Marlborough, New Zealand	10.00	40.00
GLAZEBROOK Marlborough, New Zealand		48.00
SILVERADO SAUVIGNON BLANC Napa, California		60.00

CHARDONNAY

LOCKWOOD Monterey, 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 PULIGNY MONTRACHET Burgundy, France		95.00
MER SOLIEL BARREL FERMENTED Santa Lucia Highlands, California		65.00

ROSÉ

RAIMAT Spain (Cabernet Sauvignon, Tempranillo)	7.50	30.00
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RED WINES

UNIQUE REDS

	glass	bottle
CUSUMANO NERO D'AVOLA Sicily	8.00	32.00
VIÑA EGUIA TEMPRANILLO Rioja, Spain	8.00	32.00
MICHEL PICARD COTES DU RHONE France	7.75	30.00
SANTI VALPOLICELLA Italy		40.00
BERONIA CRIANZA Rioja, Spain		43.00
TORBRECK "CUVEÉ JUVENILES" GSM Australia (Grenache, Syrah, Mourvedre)		48.00
HENRY'S DRIVE "PILLAR BOX RED' BLEND Australia		34.00
GERARD BERTRAND CORBIERES RED BLEND France (Grenache, Syrah, Mourvedre)	12.00	48.00
GUENOC PETITE SYRAH Lake County, California		44.00
TAMARACK "FIREHOUSE RED" BLEND Columbia Valley, Washington (Cabernet, Syrah, Merlot)	50.00	
CASA SILVA CARMENERE Colchagua Valley, Chile		35.00

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 Rhona, 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
GRAVEL BAR Columbia Valley, 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 CUVEÉ ALEXANDRE Colchagua Valley, Chile		54.00
LOUIS MARTINI Alexander 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
TRAPICHE SINGLE VINEYARD MALBEC "ADOLFO" Argentina		140.00
FLORA SPRINGS "TRILOGY" Napa, California (Cabernet, Merlot)		100.00
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.