

## S N A C K S & M A C S

<b>Deviled Eggs</b> WHATEVER WE WANT	5.00
<b>WI Beer Battered Cheese Curds</b> ANCHO CHILI AIOLI	6.00
<b>Buttermilk Vidalia Onion Rings</b>	7.00
<b>Hand-Cut Creole Spiced Chips</b>	3.00
<b>Pulled Pork Nachos</b>	10.00
HICKORY SMOKED DUROC PORK, LIME CREMA, AVOCADO, PICO DE GALLO, PICKLED JALAPEÑOS	
<b>Ethyl's Wings</b>	9.00
ZING ZANG BUFFALO SAUCE, BUTTERMILK BLUE SLAW	
<b>Clam Bucket</b>	12.00
ANDOUILLE SAUSAGE, SHAVED GARLIC, CORIANDER, SMOKED ONIONS	
<b>Mac</b>	5.00
GRUYERE, WHITE CHEDDAR, GRANA PADANO	
<b>Southern Mac</b>	6.00
PIMENTO CHEESE, ANDOUILLE SAUSAGE, TOMATO	
<b>Chicago Gumbo</b>	8.00
ANDOUILLE SAUSAGE, CRAWFISH, SHRIMP, CATFISH	

## S A L A D S

<b>Roasted Beets</b>	7.00
WISCONSIN GOAT CHEESE, PICKLED SHALLOTS, WATERCRESS, MUSTARD SEED VINAIGRETTE	
<b>Low-Country Salad</b>	9.00
CRISPY PORK BELLY, POACHED EGG, FRISEE, WARM BACON VINAIGRETTE	
<b>Ethyl's Salad</b>	7.00
CHARRED FENNEL, CANDIED LEMON, GRANA PADANO, FRISEE, WATERCRESS, ARUGULA + CITRUS VINAIGRETTE	

## B E T W E E N   T H E   D O U G H

<b>Grilled Pimento Cheese</b>	6.00
WITH VINE RIPENED TOMATO, ADD HOUSE CURED BACON +2	
<b>Croque Madam</b>	8.00
HOUSE CURED PORK BELLY, WI CHEDDAR, GRANA PADANO, FARM EGG	
<b>Barbecuban</b>	9.00
HICKORY SMOKED DUROC PORK, NUESKE'S HAM, GRUYERE, PICKLE, CREOLE MUSTARD	
<b>Steven's Point Walleye</b>	10.00
COUNTRY REMOULADE, LETTUCE, TOMATO, RADISH	
<b>Ethyl's Burger</b>	12.00
12 OZ, WHITE CHEDDAR, SWEET ONION JAM, LETTUCE, TOMATO, ADD HOUSE CURED BACON + 2	
<b>UIC Flame Burger</b>	9.00
8 OZ, FIRE ROASTED GREEN CHILIES, JALAPENO MAYO, HABENERO JACK	
<b>Black &amp; Blue Burger</b>	10.00
8 OZ, HOUSE CURED BACON, BUTTERMILK BLUE, CRISPY SHALLOTS	

## E T H Y L ' S   C L A S S I C S

<b>Hickory Smoked Duroc Back Ribs</b>	17.00
SWEET CHILI GLAZE, WATERMELON + JICAMA SALAD	
<b>Chicken &amp; Waffles</b>	11.00
BUTTERMILK SOAKED THIGHS, WHITE CHEDDAR + BACON WAFFLE, ORANGE HONEY BUTTER, CHIPOTLE SYRUP	
<b>Bacon &amp; Eggs</b>	9.00
CRISPY HOUSE CURED PORK BELLY, 2 FARM EGGS, WHITE CHEDDAR GRITS, WITH BISCUIT + TOBASCO	

**S P A R K L I N G & R O S E**

<b>Gran Sarao</b> BRUT CAVA, NV   PENEDES, SPAIN	3 • 6 • 21
<b>Trocadero</b> BLANC DE BLANCS   FRANCE	4 • 7 • 26
<b>Gaga Rose</b> ROSE   SANTA ROSA, CA	4 • 7 • 26
<b>Domaine de Figueirasse</b> +Gris de Gris+ ROSE   LANGUEDOC, FRANCE	4 • 7 • 26

**B L O N D E S**

<b>Clean Slate</b> RIESLING   MOSEL RIVER VALLEY, GERMANY	3 • 6 • 21
<b>Way Kuhl</b> RIESLING   MOSEL RIVER VALLEY, GERMANY	4 • 7 • 26
<b>Man Vintners</b> CHENIN BLANC   SOUTH AFRICA	3 • 6 • 21
<b>Cono Sur</b> SAUVIGNON BLANC   VALLE CENTRAL, CHILE	3 • 6 • 21
<b>Graziano</b> SAUVIGNON BLANC   MENDOCINO COUNTY, CA	4 • 7 • 26
<b>Long Boat</b> SAUVIGNON BLANC   MARLBOROUGH, NEW ZEALAND	3 • 6 • 21
<b>Monte Volpe</b> TOCAI FRIULANO   MENDOCINO COUNTY, CA	4 • 7 • 26
<b>Fun House</b> PINOT GRIGIO   ADELAIDE PLAINS, AUSTRALIA	4 • 7 • 26
<b>La Boatina</b> PINOT GRIGIO   FRUILI VENEZIA GIULA, ITALY	5 • 9 • 36
<b>Fat Bastard</b> CHARDONNAY   GABRIEL MEFFRE, FRANCE	3 • 6 • 21
<b>Kendall Jackson Avant</b> CHARDONNAY   SONOMA COUNTY, CA	4 • 7 • 26
<b>Broke Ass White</b> WHITE   MENDOZA, ARGENTINA	3 • 5 • 18

**R E D H E A D S**

<b>Quintay +Clava+ Coastal Rsv</b> PINOT NOIR   CASABLANCA VALLEY, CHILE	4 • 7 • 26
<b>La Crema Sonoma Coast</b> PINOT NOIR   SONOMA COUNTY, CA	5 • 10 • 39
<b>Lucky Star</b> PINOT NOIR   CALIFORNIA APPELLATION, CA	3 • 6 • 21
<b>Les Fotanelles</b> CABERNET SAUVIGNON   LANGUEDOC, FRANCE	3 • 6 • 21
<b>Montoya</b> CABERNET SAUVIGNON   NAPA VALLEY, CA	4 • 7 • 26
<b>Familia Zuccardi</b> MALBEC   MENDOZA, ARGENTINA	4 • 7 • 26
<b>Picada 15</b> MALBEC   PANTAGONIA, ARGENTINA	3 • 6 • 21
<b>Graziano</b> ZINFANDEL   MENDOCINO COUNTY, CA	4 • 8 • 30
<b>Four Vines Old Vine Cuvée</b> ZINFANDEL   PASO ROBLES, CA	3 • 6 • 21
<b>Matiz</b> TEMPRANILLO   RIBERA DEL DUERO, SPAIN	4 • 7 • 26
<b>Enotria</b> BARBERA   MENDOCINO, CA	5 • 9 • 36
<b>Charles Smith +Boom Boom+</b> SYRAH   COLUMBIA VALLEY, CA	5 • 9 • 36
<b>Broke Ass Red</b> RED   MENDOZA, ARGENTINA	3 • 5 • 18

Point Special Lager	4
Bells Oberon, Pale wheat Ale	5
Holy Moses, Belgian Wit	5
Golden Wing, Golden Ale	5
Crispin Original, Hard Cider	6
Green Line, Pale Ale	5
Holsteiner Lager, Marzen	5
Tramp Stamp, Belgium IPA	6
Left Hand Milk Stout	6
Lil Sumpin Sumpin, Hopped up US Ale	5

**C A N B E E R**

WHY SO MUCH TIME ON THE CAN?  
ENVIRONMENTALLY FRIENDLY PACKAGING THAT CAN BE CRUSHED MIGHTLY WITH THE MERE STRENGTH OF YOUR HAND? WAIT! THERES MORE! AIRTIGHT & OXYGEN-FREE, CANS ACTUALLY PROTECT BEER FROM LIGHT & OXYGEN WHEN LIGHT CONSISTENTLY HITS A BOTTLE OF BEER, IT CAN TURN SKUNKY & ULTIMATELY UNDRINKABLE. OXYGEN CAN ALSO LEACH INTO A BOTTLED BEER UNDER THE BOTTLE CAP AND AFFECT THE TASTE, WHICH WOULD POTENTIALLY DESTROY YOUR BEER! NOT TODAY, MY FRIENDS. FINALLY, WILL YOUR BEER REALLY HAVE A METALLIC TASTE? NO. THERE IS ABSOLUTELY NO CONTACT BETWEEN THE BEER AND THE ALUMINUM. ALL YOU HAVE TO DO IS THINK OF YOUR CANNED BEER AS A MINI KEG. NOW DRINK UP! YOU'RE WELCOME.

Konig Pilsner +16oz+	4
Pilsner Urquell +17oz+	6
Stella Artois Lage +15oz+	6
Amstel Light	5
Heineken	5
Murphys Irish Dry Stout	5
Bellhaven Scottish Ale +15oz+	6
Boddington Pub Ale +16oz+	6
Tetleys Bitter Pale Ale +16oz+	6
Youngs Dbl Chocolate Stout +15oz+	6
Newcastle Brown Ale	5
Dos Equis	5
Molson Canadian Lager	5
Red Racer Pale Ale	5
Red Racer IPA	5
Joes Pilsner	5
Avery IPA	5
White Rascal Belgium Wit	5
ESB	5
Blonde	5
Modus Hoperondi IPA	5
Euphoria Pale Ale	5
Mexican Logger Lager	5
Brooklyn Lager	5
Brooklyn Summer Ale	5
Daisy Cutter Pale Ale +16oz+	6
Half Acre Over Ale +16oz+	6
Gossamer Golden Ale +16oz+	6
Paddys Ale	5
Jack Stout	5
Hop Slayer Dbl IPA	5
Boont Amber Ale	5
Hop Otin'IPA	5
Summer Solstice	5
Trout Slayer	5
Moose Drool	5
Scape Goat	5
Island Wheat	5
U.S. Pale Ale	5
Fat Tire Amber Ale	5
Shiner Bock	5
Shiner Blonde	5
PBR +16oz+	4
Coors Light	4
Bud	4
Bud Light	4
Old Style +16oz+	4

# "Jo Jo's SUGGESTIONS"

## **Cold Ethyl**

Sailor Jerry Rum, Coconut Cream, Pineapple Juice, Frozen

## **Old Fashioned**

Bullit Bourbon, Bitters, Cane Sugar Syrup, Muddled Cherries and Oranges,  
Soda

## **The Pump Monkey Margarita**

Regular: Milagro Silver, Triple Sec, Fresh Lime, Agave Nectar  
Ethyl: Fidencio "Sin Humo" Mezcal, Grand Marnier, Fresh Lime, Agave  
Nectar, Splash of Point

## **Shave and a Haircut**

Sailor Jerry Rum, Coca Cola, Left Hand Milk Stout

## **Blueberry Kush**

Stoli Blueberry, Lemonade, Frozen

## **The Wendella**

Old New Orleans Cajun Spice Rum, Molasses, Limes, Soda

## **Strawberry Moon Mojito**

Sailor Jerry, Muddled Mint, Strawberries and Limes, Cane Sugar Syrup,  
Soda

## **Perfect Manhattan**

Templeton Rye Whiskey, Sweet and Dry Vermouth, Bitters

## **The Dude Abides**

Stoli Vanilla Vodka, Kohlua, Cream, Frozen

## **Sumo Tom Collins**

Ransom Old Tom Gin, Muddled Oranges, Limes and Lemons, Cane Sugar  
Syrup, Soda

## **Frannie's Bellini**

Muddled Peaches, Gran Sarao Cava, Cane Sugar Syrup, Frozen

## **Il Mio Amico Luigi**

Hendrick's Dry Gin, Compari, Sweet Vermouth

## **Dirty Tito**

Tito's Vodka, Pickle Juice, Shaken

## **An Sneachta**

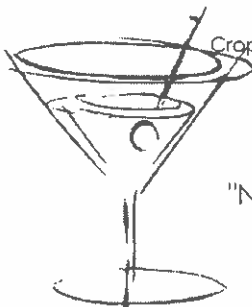
Tullamore Dew, Bailey's, Iced Coffee

## **Kick Start Bloody Mary**

Crop Harvest Tomato Vodka, Extra Spicy with a Lil Sumpin Sumpin

## **Cus Like a Sailor, Drink Like a Mick**

Shot of Sailor Jerry, Can of Murphy's Irish Stout



"NOW SHE'LL START QUICKER 'N YOU CAN SAY 'ETHYL!'"