

DRAFT BEER

NEW GLARUS SPOTTED COW | 7
Farmhouse Ale, New Glarus, WI, 4.9%

KARBEN 4 FANTASY FACTORY | 7
IPA, Madison, WI, 6.3%

WISCONSIN BREWING COMPANY BADGER CLUB | 7
Amber, Madison, WI, 5.5%

GENTRY'S ROSE CIDER | 7
Hard Cider (GF), Madison, WI, 5%

GUINNESS | 8
Irish Stout, St. James Gate Dublin, Ireland, 4.2%

HARP | 8
Lager, St. James Gate Dublin, Ireland, 5%

THIRD SPACE HEAVENLY HAZE | 7
Hazy IPA, Milwaukee, WI, 6%

YOUNG BLOOD BEER CO. THE OTHER RANDY | 9
Weissbier, Madison, WI, 6.2%

STELLA ARTOIS | 7
Pale Lager, Leuven, Belgium, 4.9%

SURLY BREWING CO. GRAPEFRUIT SUPREME | 7
Tart Ale Minneapolis, MN, 4.5%

SPECIALTY COCKTAILS

OLBRICH GARDENS
Empress gin, fresh lemon juice, simple syrup, mint, basil, rosemary, on the rocks, rosemary sprig 13

CUCUMBER MARTINI
Effen cucumber vodka, dry vermouth, cucumber garnish served up 14

STRAWBERRY MOJITO
Bacardi rum, fresh lime juice, house strawberry purée, simple syrup, sparkling water, fresh mint 12

LEMON BASIL MARGARITA
Exotico silver tequila, Cointreau, lemon juice, lime juice, fresh basil leaves, lemon wheel garnish 11

SPARKLING ELDERFLOWER
Tanqueray gin, fresh lime juice, elderflower liquor, Fever Tree lemon tonic water, fresh mint garnish 13

POMEGRANATE MULE
Tito's vodka, pomegranate liqueur, orange bitters, ginger beer, pomegranate seed garnish 9

WISCONSIN OLD FASHIONED
Korbel brandy, Angostura bitters, bada bing cherry, orange slice, brown sugar, sprite 8

STATEHOUSE G&T
Hendrick's gin, lavender bitters, fresh rosemary sprig 11

PEACH BOURBON
Makers Mark bourbon, fresh lemon juice, peach liqueur, house honey syrup, crushed ice, lemon wheel garnish 11

ST. MENDOTA
Grey Goose vodka, Crème de Violette, St. Germaine, Domaine de Canton, lemon juice, served up, lemon peel garnish 14

MADISON MANHATTAN
J Henry bourbon, Dolin sweet vermouth, bitters, served up, bada bing cherry 15

BLACKBERRY SMASH
Bulleit rye, simple syrup, muddled blackberries, on the rocks, fresh mint garnish 11

BEVERAGES

COKE, DIET COKE, SPRITE, ICED TEA, LEMONADE | 3

SAN PELLEGRINO SPARKLING | sm 4/ 1 L. 10

ACQUA PANNA STILL WATER | sm 5/ 1 L. 10

SPRECHER ROOT BEER | 4

RISHI TEA | Jade cloud, Earl grey, English breakfast, Tangerine ginger (caffeine free) 4

COFFEE | Barrique's Edgewater blend, regular or decaf 3.5

BOTTLED BEER

BUD LIGHT American Light Lager | 4.2% 5

CAPITAL BREWERY WI AMBER Amber Lager | 5.1% 6

CORONA Pale Lager | 4.5% 6

HEINEKEN Pale Lager | 5.0% 6

HOPALICIOUS American Pale Ale | 5.7% 6

MICHELOB ULTRA Light Lager | 4.2% 5

MILLER LITE American Light Pilsner | 4.2% 5

POTOSI SNAKE HOLLOW IPA | 6.5% 6

SIERRA NEVADA Pale Ale | 5.6% 6

STELLA CIDRE Hard Cider | 4.5% 7

WINES BY THE GLASS

[white]

PINOT GRIS, A to Z, Oregon 10

PINOT GRIGIO, Kettmeir, Alto Adige, Italy 13

MOSCATO, Angove Nine Vines, Australia 8

SAUVIGNON BLANC, Frenzy, Marlborough, New Zealand 10

RIESLING, Poet's Leap, Columbia Valley, Washington 13

CHARDONNAY, Cambria Katherine's Vineyard, Santa Maria Valley, California 12

CHARDONNAY (unoaked), Mer Soleil Silver, Monterey County, California 12

CHARDONNAY, Frank Family Vineyards, Napa Valley, California 16

[rosé]

ROSÉ, Elouan, Oregon 9

ROSÉ, Peyrossol Croix Templiers, Provence, France 12

[red]

PINOT NOIR, Stoller, Dundee Hills, Willamette Valley 15

TEMPRANILLO, Catania Crianza, Ribero del Duero, Spain 11

MALBEC, Chateau de Cayrou, Cahors, France 12

MERLOT, Eagle Glenn, Napa Valley, California 14

RED BLEND, Lambert Black Sheep, Barossa Valley, Australia 10

CABERNET SAUVIGNON, Chateau Ste. Michelle, Indian Wells, Columbia Valley 10

CABERNET SAUVIGNON, Ravel & Stitch, Central Coast, California 14

CABERNET SAUVIGNON, Duckhorn, Napa Valley, California 22

[sparkling]

PROSECCO, Lunetta, Veneto, Italy 12

BLANC de BLANCS, Schramsberg, North Coast, California 17

Veuve Clicquot, Brut "Yellow Label" CHAMPAGNE, France 28

| please ask to see our full bottle selection |

THE
STATEHOUSE

MADISON, WISCONSIN

SUMMER 2021

*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.