

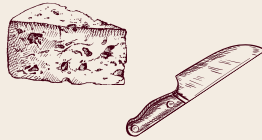
milwaukee road

Small PLATES



HUMMUS PLATTER	18
roasted vegetables, feta-pepper spread, olives, assorted bread	
TRUFFLE CHIPS	12
truffle salt and chef-crafted onion dip	
CHICKEN WINGS	19
celery strips, bleu cheese dressing Dynamite Sauce or Bold North Dry Rub	
STEAK BITES	19
blackened Angus tenderloin, bleu cheese, grilled bread	
AKI'S BREADHAUS PRETZEL	19
locally crafted pretzel, house-made spicy mustard, Aki's beer mustard and cheese dip, hot honey	
PEPPERONI & SAUSAGE FLATBREAD	20
spicy Italian sausage, uncured pepperoni, fresh mozzarella, locally made flatbread by Breadsmith	
MARGHERITA FLATBREAD	20
fresh mozzarella, house-made spice-dried tomatoes, petite basil, locally made flatbread by Breadsmith	
CALABRIAN SHRIMP	20
all natural Oishii shrimp, grilled and filled with Calabrian pepper-cream, lime	
FRIED CALAMARI	18
pickled vegetables, signature Local 755 tartar sauce, arrabbiata sauce	
CHEESE CURDS	18
breaded Ellsworth Wisconsin cheese curds, vegan dill mayo, arrabbiata sauce	

Soup & SALAD



chicken thigh - 7 | Oishii shrimp - 15 | king salmon* - 18 | depot steak* - 19

FRENCH ONION	11
made with Castle Danger stout, beef broth, caramelized onions, six cheese crouton gratin	
MN CHOWDA	11
Chieftain wild rice, Oishii shrimp, local walleye, scallops, potato, cream broth	
SOUP OF THE MOMENT	11
inquire about our featured soup	
HOUSE SALAD	9 15
Dragsmith Farm's Mississippi Greens, tomato, cucumber, radish, carrot, champagne vinaigrette	
CAESAR SALAD	11 17
romaine, spice-dried tomatoes, shaved cheese, Caesar dressing, grilled bread	
PEACH BURRATA SALAD	11 17
baby greens, peach vinaigrette, basil, balsamic reduction	
WEDGE SALAD	11 17
iceberg, bacon, tomato, bleu cheese, bleu cheese dressing	

Hand HELDS



choice of fries or fruit
substitute half caesar or house salad - 6

SPICY FRIED CHICKEN	20
hot honey, baby iceberg lettuce, chipotle sauce, jalapeno cheddar bun, house pickles	
STEAK SANDWICH*	24
bakery-fresh demi baguette, Angus tenderloin, chimichurri aioli, pickled peppers and onions, baby cilantro	
MUSHROOM-SWISS BURGER*	20
sauteed mushroom, arugula, garlic aioli, crispy shallot, house pickles, brioche bun	
DEPOT BURGER*	22
Peterson's Craft Meat Limousin beef patty, brioche bun, garlic aioli, cheddar, bacon, house pickles	
VEGAN MUSHROOM BURGER	22
battered Hen of the Woods mushroom, vegan-dill spread, tomato, pickled vegetables, vegan brioche bun	

Main ENTRÉES



KING SALMON*	34
New Zealand cold-water King salmon, sweet corn puree, roasted radishes from Dragsmith Farms, baby carrots and zucchini	
STEAK FRITES*	40
wagyu zabuton steak with wedge salad and fries *add chimichurri or demi glace - 3	
LOBSTER MAC & CHEESE	32
Torchio pasta, lobster claw, and cheese sauce made with black truffle	
GRAIN & RICE BOWL	22
craft blend of rice and ancient grains, sautéed vegetables, cucumber, edamame, fermented cabbage chicken thigh - 7 all natural Oishii shrimp - 15 king salmon* - 18 depot steak* - 19	



Last CALL

BERRY-CHIA PUDDING	12
CHOCOLATE CAKE	15
CARROT CAKE	14
CHEESECAKE	14
strawberry or turtle	
GIANT TOFFEE COOKIE	15
Sebastian Joe's vanilla ice cream	
SEBASTIAN JOE'S	10
ice cream	



milwaukee road



*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

milwaukee road

BUBBLES

	split	bottle
La Marca • Prosecco • Italy	14	44
La Marca Rosé • Prosecco Rosé • Italy	14	
Chandon Brut • Napa Valley, California	18	70
J Vineyards Sparkling Brut Rosé • Sonoma County, California		95
Moët Reserve • Champagne • Champagne, France		120
Veuve Clicquot Yellow Label • Champagne • Champagne, France		140

SWEET WHITE & ROSÉ

	6 oz	9 oz	
Dr. Thanisch • Riesling • Mosel, Germany			50
Luccio • Moscato • Italy	11	15	42
Bieler • Rosé • Provence, France	12	17	45

SAUVIGNON BLANC & PINOT GRIGIO

DaVinci • Pinot Grigio • Delle Venezie, Italy	11	15	42
Santa Margherita • Pinot Grigio • Alto Adige, Italy			72
Hess 'Shirtail Creek' • Sauvignon Blanc • North Coast, California	11	15	42
Jean-Marie Reverdy • Sauvignon Blanc • Loire Valley, France	13	18	50
Arona • Sauvignon Blanc • Marlborough, New Zealand	13	18	50
Clos du Val • Sauvignon Blanc • Stag's Leap, Napa Valley, California	20	27	70

CHARDONNAY

House Chardonnay • California	11	15	42
Louis Jadot Mâcon Villages Blanc • Burgundy, France			48
Frei Brothers • Russian River Valley, Sonoma Valley, California	15	20	55
Pio Cesare 'L'Altro' • Piedmont, Italy			65
Rombauer • Los Carneros, California	25	34	90

PINOT NOIR

Seaglass • Santa Barbara, California	11	15	42
MacMurray Ranch • Monterey, California	13	18	50
Louis Jadot • Burgundy, France	16	22	60
Amity • Willamette Valley, Oregon			65
Belle Glos 'Dairyman' • Napa Valley, California	22	29	80
Archery Summit • Willamette Valley, Oregon			92

CABERNET SAUVIGNON

House Cabernet Sauvignon • California	11	15	42
Quilt 'Threadcount' • California	12	17	45
Smith & Hook • Central Coast, California	16	22	60
Quilt • Napa Valley, California	22	29	80
Pine Ridge • Napa Valley, California	30	40	105
Grgich • Napa Valley, California			105
Caymus • Napa Valley, California			150

MERLOT, ZINFANDEL, BLENDS & OTHER REDS

Doña Paula • Malbec • Mendoza, Argentina	12	17	45
Joel Gott • Zinfandel • California	12	17	45
Rombauer • Zinfandel • California			90
Orin Swift 'Advice From John' • Merlot • California			80
Quilt 'Threadcount' • Red Blend • Mendocino, Lodi & Sonoma, California	15	20	52
Juan Gil 'Blue Label' • Mourvedre • Jumilla, Spain			60
Delas Freres 'Saint Spirit' • Red Blend • Rhône, France			45
Pio Cesare • Nebbiolo • Piedmont, Italy	20	29	70
Château Cheval Brun Grand Cru • Bordeaux Blend • Saint-Emilion, France	25	34	90
Justin 'Isosceles' • Red Blend • Paso Robles, California	30	40	105
Orin Swift '8 Years in the Desert' • Red Blend • Paso Robles, California	25	34	90

SIGNATURE COCKTAILS & MOCKTAILS

Mill City Margarita • 16	Midnight Train • 16		
blanco tequila, cucumber chili lime elixir, Earl Giles quadra sec	Du Nord vodka, Du Nord Café Frieda, espresso, vanilla		
Stone Arch Mule • 14	Barrel Aged Manhattan • 15		
Red Locks whiskey, Earl Giles ginger beer, lime	Redemption rye, Carpano Antica vermouth, Angostura		
Depot Tea • 15	The Blue Line • 14		
rye whiskey, lemon-tea elixir	Prairie vodka, Tattersall blueberry, lemon		
Melon Mojito • 14	Golden Hour Spritz • 15		
rum, melon-basil elixir	limoncello, elderflower liqueur, prosecco		
Lychee Martini • 16	Strawberry Smokestack • 14		
Grey Goose La Poire, lychee liqueur, St Germaine	Douglas & Todd bourbon, balsamic-strawberry shrub, Angostura		
Strawberry Sunset • 8 • NA	Melon No-Jito • 8 • NA		
strawberry-balsamic shrub, lemon, soda	basil-melon elixir, melon, soda		
Hand on Heart • alcohol removed wine • California	Cucumber Express • 8 • NA	13	18
Cabernet Sauvignon, Chardonnay or Rosé	cucumber-chili lime elixir, soda		50

Inquire with your server or bartender about our thoughtfully curated selection of beers.