

VENUS & OLE

LUNCH & DINNER MENU

All sandwiches served with house cut fries or mixed greens side salad
gf bun available \$3

BASKET OF HOUSE CUT FRIES

served with garlic scape aioli

\$6

Good Turn & Notch View Farms

MIXED GREENS & VEGGIE SALAD OF THE DAY

with house-made vinaigrette

\$12

Add organic free range chicken

\$4

JM Watkin's

WILD RICE BRAT PATTY

caramelized onion, sauerkraut, swiss cheese with garlic scape
aioli and caraway Dijon Mustard on a pretzel bun

\$15

Belz Family Farm

6 OZ. GRASS FED RED ANGUS BEEF PATTY

brioche bun with garlic aioli, red onion, and Notch View Farms
lettuce

\$15

BUILD YOUR OWN BURGER

swiss, smoked provolone, sharp cheddar, American, lettuce,
raw, grilled or caramelized onions, cremini mushrooms

.75 each

HOUSE MADE BLACK BEAN BURGER

smoked provolone, red onion, Notch View Farms lettuce,
garlic scape aioli on a brioche bun

\$15

GRILLED CHEESE SANDWICH

Swiss & sharp cheddar with sauerkraut on sourdough bread

\$9

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase your risk of food-borne illness

VENUS & OLE

Craft Cocktails

MaidenRita

Casamigo's Reposado, orange Ativo liqueur, agave syrup, lemon, lime, Tajin salt rim

\$12

SpicyRita

Casamigo's Blanco, chile en poblano liqueur, orange, jalapeno lime simple, lemon, Tajin salt rim

\$12

Classic Margarita

Jose Cuervo, triple sec, orange, sours, agave, lime, salt rim

\$7

Delta Drifter

Delta 5 mg, Myers's dark rum, mango nectar, lime

\$15

Mimosa

Brut cava, Simply Orange

\$6

Lavender Moon

Driftless Glen gin, Heirloom de Flora, lemon, lavender simple

\$11

Espresso Martini

Ciroc vodka, Heirloom espresso liqueur

\$8

Nutty Espresso Martini

Heirloom espresso liqueur, Frangelico, cream

\$10

Wisconsin Old Fashioned Sweet

J. Bavet brandy, simple, bitters, cherry, orange, 7 Up

\$6

Bourbon Old Fashioned

Elijah Evans bourbon, simple, bitters, cherry, orange, lemon sour

\$8

Sazarac

Driftless Glen rye whiskey, Wollersheim absinthe rinse, cane sugar, Peychaud's bitters, lemon

\$12

Mojito

Myers's light rum, fresh mint, cucumber, mint simple, lime, soda

\$6

Bloody Mary

Bloody Mary with a can of Hamm's beer

\$6

VENUS & OLE

Barley Pops & More

DOMESTICS \$3

Coors Light
Bud Light
Busch Light
Michelob Light
Michelob Ultra
Miller Light
Coors Banquet
Rolling Rock
Grainbelt Premium
Old Milwaukee
PBR
Hamms
High Life
Budweiser
Special Export

CRAFT BEERS

\$3 Point Lager
\$4 Rush River Amber Ale
\$4 New Glarus Spotted Cow
\$4 Indeed Pistachio Cream Ale
\$4 Alagash White Weiss
\$4 Left Hand Milk Stout
\$4 Central Waters Mudpuppy Porter

IPA

\$5 Bell's Two Hearted
\$5 Surly Furious
\$4 New Glarus Moon Man
\$4 Cosmic Lounge Hazy

IMPORTS

\$5 Bitburger Pilsner 16 oz can
\$5 Paulaner Pilsner 16 oz can
\$4 Pilsner Urquell
\$5 Hacker-Pschorr
\$4 Heineken
\$4 Stella Artois
\$4 Corona
\$4 Modelo
\$4 Negra Modelo

SELTZER & WHAT NOTS

\$4 White Claw Black Cherry
\$4 White Claw Grapefruit
\$4 Carbliss Lime
\$4 Carbliss Blackberry
\$5 Grape Ape
\$4 Rebel Hard Latte

SOURS

\$4 Sippin' Pretty Odell
\$6 BBRF Fruited Sour
\$4 Low Phunk

N/A

\$4 Bitburger 0.0
\$4 Stella Artois N/A
\$4 Athletic N/A IPA
\$3 Hopwater

THC

\$10 Delta 20 mg
\$8 Delta 5 mg

VENUS & OLE

VINO

REDS

	<u>Glass</u>	<u>Bottle</u>
La Vielle Ferme Red Blend, <i>France</i>	\$5	N/A
Llama Cabernet Franc, <i>Mendoza, Arg.</i>	\$8	\$28
Portlandia Pinot Noir, <i>Oregon</i>	\$9	\$32
Don Rondolpho Malbec, <i>Mendoza, Arg.</i>	\$8	\$26
III Cabernet, <i>Navarra, Spain</i>	\$8	\$26

ROSE

La Vielle Ferme Rose, <i>France</i>	\$5	N/A
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Whites

La Vielle Ferme House Chardonnay, <i>France</i>	\$5	N/A
Karl Erhes Gewurtztraminer, <i>Germany</i>	\$9	\$32
LaPlaya Un-Oaked Chardonnay, <i>Chile</i>	\$7	\$22
Yelcho Sauvignon Blanc, <i>Chile</i>	\$7	\$22
Riff Delle Venezie Organic Pinot Grigio, <i>Italy</i>	\$7	\$25
Torrentes Amauta El Por Venir, <i>Argentina</i>	\$9	\$28

Sparkling

JP Chenet Blanc De Blancs Brut, <i>France</i>	\$6	\$18
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Alcohol Removed

Sparkling Rose, <i>Germany</i>	\$8	N/A
Dr. Lo Chardonnay Riesling, <i>Mosel</i>	\$8	\$30
Funkelwurtz Muskat Rivaner, <i>Mosel</i>	\$8	\$32