



snacks

chips & salsa served with
 salsa pasilla & salsa verde **6**
 with **guacamole** **11**

grilled **mahi mahi taco**, salsa verde,
 radish, cilantro, lime crema **5**

chili marinated skirt **steak taco**, radish,
 smoked tomato salsa, cotija cheese, cilantro **5**

grilled asparagus **alambre** with melted chihuahua
 cheese, huitlacoche & lime crema **8**

spicy **cucumbers**, sliced & topped with
 fresh lime juice & chile salt **4**

small plates

crisp romaine **ensalada** with purple radish,
 masa crisps, 7 minute egg, chervil &
 avocado green -goddess dressing **10**

charred **beets** with pistachio dukkah, goat's
 cheese, pilpelchuma sauce & local
 micro greens **10**

smoked chicken **wings** tossed in a sweet chile
 sauce with cilantro & sesame seeds **13**

papas machas, crispy gem potatoes smothered
 in salsa macha with whipped ricotta & sugar
 cured jalapeños **11**

fried **brussels sprouts** in a charred chili-lime
 vinaigrette with cilantro & toasted sesame seeds **12**

large plates

crispy smothered **fried chicken** with
 chorizo-poblano gravy, onions, fresh herbs **15**

carne asada, adobo marinated pork steak
 served with a watermelon, cucumber & cotija
 salad in a honey-lime vinaigrette **16**

pickled rock shrimp **tostada** with red onions,
 cucumbers, cilantro, avocado & creamy white
 bean purée **15**

red chile **enchilada**, smoked meats,
 melted chihuahua cheese, black bean puree, lime -
 crema & cilantro **15**

DAILY SPECIALS

MONDAY LCDC BURGER

double patty cheeseburger with melted american cheese, fried
 onions and dill pickles on a toasted brioche bun **14**

FRIDAY FISH FRY

beer battered cod, french fries, coleslaw,
 smoked pepper tartar sauce **18**

SATURDAY SMOKED SPARE RIBS

achiote adobo rub, creamy slaw, sweet & tangy bbq sauce
 .. 1/4 rack **14** ... 1/2 rack **21** ... full rack **36**

SUNDAY BRUNCH

brunch from 11am-3pm / dinner from 5-cl

COCHINITA PIBIL

gather up to **8** of your nearest & dearest for
achiote marinated pork shoulder roasted
in banana leaves, served with rice, tortillas,
creamy black beans, pickled red onions &
salsa xni-pec

48 hour advanced notice required for reservations

608.881.8800

tami@lacrossedistilling.co

\$250 plus tax & gratuity with
 optional cocktail pairings

dessert

dark chocolate **pot de crème** with cinnamon
 puffed rice & dulce de leche alfajore cookie **8**





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“We all eat, and it would be a sad waste of opportunity to eat badly.”

-Anna Thomas



brunch

guac & chips served with salsa roja & salsa verde 11

greek yogurt **chia bowl** with nuts-seeds, berries, chia-coconut pudding & honey 9

pimento cheese with hooks aged cheddar, piquillo peppers, green onions, pork rinds & saltines 9

buttermilk **masa cakes**, driftless maple syrup & whipped butter 10

crisp romaine **ensalada** with purple radish, masa crisps, 7 minute egg, chervil & avocado green-goddess dressing 10

tostada de **huevos motuleños**, black bean puree, chiltomate sauce, fried egg, country ham & pea shoots 14

smoked chicken **wings** tossed in a sweet chile sauce with cilantro & toasted sesame seeds 12

fried **bologna** sandwich with melted american cheese, pickles, & fried egg on a toasted brioche bun 14

braised **collards & grits** with poached egg & salsa creole 13

crispy smothered **fried chicken** with chorizo poblano gravy, onions & fresh herbs 15

dark chocolate **pot de crème** with cinnamon puffed rice & dulce de leche alfajore cookie 8

sides

st.joe's market bacon 6

avocado 3

fried gem potatoes & herbs 6

black beans & cotija cheese 5

local ham 5

organic grits 7



COCKTAIL ANTHROPOLOGY

THE SCIENCE OF HUMANS AND THEIR WORKS.

HOUSE TONIC / 8

 Fieldnotes Gin, House Tonic, Jamaican No. 2 Bitters

HIGH RYE HIGHBALL / 8

 High Rye Light Whiskey, Seltzer, Lemon Oil, Orange Bitters

SUGAR BUSH / 10

 Cherry Bark Infused High Rye Light Whiskey, Maple, Coconut Infused Jamaican No. 2 Bitters

LAX MULE / 9

 Earl Grey Black Tea Infused Fieldnotes Vodka, Ginger, Lime, Jamaican No. 1 Bitters

INDO / 10

 Sal de Gusano Infused Fieldnotes Gin, Grapefruit, Orange, Corazón Bitters, Jamaican No. 2 Bitters

MONROE / 11

 Cherry Bark Infused Fieldnotes Vodka, High Rye Light Whiskey, Maple, Honey, Coconut Milk, Cold Brew Coffee, Egg White, Corazón Bitters

BEER

HOUSE BEER / 5

Our distiller, Mitchell Parr, spent many years brewing beer in La Crosse and then went on to brew for Lagunitas Brewing Company in Chicago. Our House Beer is made right here at the distillery and will change from time to time depending on what Mitchell feels like brewing. Usually this will be some kind of easy drinking ale. This beer is served directly from our brite tank to the tap at the bar, the freshest beer you can possibly drink!

GUEST TAP

We always have at least one guest tap of Wisconsin made beer available. Please ask your server for pricing and what's currently available.

CANNED BEER / 3

Check with server for current selection(s).

COCO BUTTER KISSES / 10

 Coconut Butter Infused Fieldnotes Vodka, Coconut Milk, Falernum, Pineapple, Lime, Jamaican No. 1 Bitters

FRENCH ISLAND ICED TEA / 10

 High Rye Light Whiskey, Fieldnotes Vodka & Gin, Orange Liqueur, Coca Cola, Lemon, Orgeat, Blackstrap Bitters

BLUEBERRY BELLINI / 9

 Fieldnotes Gin, Blueberry, Lemon, Rosemary, Seltzer, Bolivar Bitters

THE HODAG MARGARITA / 8

 Fieldnotes Vodka, Orange Liqueur, Agave, Lime Juice


SEASONAL SANGRIA / 9

 Fieldnotes Vodka & Gin, Mulled Juice, Lemon, Seltzer, Ginger Cherry Bark Vanilla Bitters

ECTO KOOLER / 9

 Earl Grey Infused Fieldnotes Vodka, Lemon, Mint, Seltzer, Cherry Bark Vanilla Bitters

LET GO OF MY EGGO / 12

 Bacon Infused High Rye Light Whiskey, High Rye Light Whiskey, Orange, Maple, Whole Egg, Coffee Tincture, Orange Bitters, Corazón Bitters
****Only available Saturday and Sunday Brunch from 11am-2pm!**

TASTINGS

1.5 OZ. SINGLE SPIRIT POUR 7 EACH

Fieldnotes Gin, Fieldnotes Vodka,
High Rye Light Whiskey

BEER (1/2 POUR) / 3


THE CLASSICS

IT HAS HAPPENED BEFORE. HERE'S OUR TAKE. DON'T SEE SOMETHING YOU WANT? ASK US. MAYBE WE CAN MAKE IT FOR YOU.

HOUSE OLD FASHIONED / 8

 High Rye Light Whiskey, Demerara, Orange Bitters, Corazón Bitters

SALTY DOG / 8

 Fieldnotes Gin or Vodka, Orange Liqueur, Grapefruit, Jamaican No. 2 Bitters

BEE'S KNEES / 8

 Fieldnotes Gin, Honey, Lemon, Bolivar Bitters

DIRTY MARTINI / 8

 Fieldnotes Gin or Vodka, Olive Brine, Pickled Pepper


WHISKEY SOUR / 8

 High Rye Light Whiskey, Lemon, with or without Egg White, Trinity Bitters, Orange Oil

TOM COLLINS / 8

 Fieldnotes Gin or Vodka, Lemon, Seltzer, Cherry Bark Vanilla Bitters

BLOODY MARY / 10

 With your choice of Spirit & Sidecar

MIXERS

**NO CHARGE
COKE, DIET COKE, SPRITE,
LEMONADE, ICED TEA,
SODA WATER**

MIXERS - UP CHARGE

**BOTTLE OF MEXICAN COKE / SPRITE / 2
WISCO POP! (GINGER OR GRAPEFRUIT) / 3
FRESH SQUEEZED JUICE / 2**

NO PROOF

DON'T DRINK? WANT A NIGHT OF SOBRIETY? SICK OF BEING FORCED SODA, WATER OR SHIRLEYS? NO SWEAT, WE'VE GOT YOU. BOOZE-LESS ART.

CHAMPAGNE SODA / 5

 Champagne Syrup, Seltzer, Bolivar Bitters

GRAPE TO MEET YOU, BERRY / 5

 Grape, Cranberry, House Tonic, Seltzer, Bolivar Bitters, Trinity Bitters

LA CROSSE, "LACROIX" / 2 ADD A SPIRIT / 7

Sparkling Water with Essence of Pineapple and Honey Flowers. Best with Fieldnotes Gin

Sparkling Water with Essence of Papaya, Honey Flowers and a touch of Cayenne. Best with Fieldnotes Vodka

Sparkling Water with Essence of Mango, Blueberry and a touch of Cayenne. Best with High Rye Light Whiskey

KICKAPOO COFFEE 3

RISHI TEAS & BOTANICALS (HOT & ICED) 3

MEXICAN COKE (12 OZ BOTTLE) 3

MEXICAN SPRITE (12 OZ BOTTLE) 3

COKE, DIET COKE, SPRITE (7.5 OZ CAN) 2

WISCO POP! GINGER SODA (12 OZ BOTTLE) 5

WISCO POP! GRAPEFRUIT SODA (12 OZ BOTTLE) 5

SPRECHER ROOT BEER (16 OZ BOTTLE) 4

LEMONADE 3