

La Crosse Distilling Co. | 129 Vine St La Crosse, WI  
54601 | (608) 881-8800  
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"We should enjoy food and have fun.  
It is one of the simplest pleasures  
in life." - Julia Child

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

spicy cucumbers, chile de arbol, peanut-lime sauce & togarashi 7

lacinato kale & artichoke dip with tortilla chips 9

baby iceberg wedge salad with smoked chile buttermilk dressing,  
st. joe's market bacon, cherry tomato, red onion,  
banana pepper & hook's bleu cheese 10

grilled sweet corn elote with  
duke's mayonnaise, cotija cheese, lime & chili 6

crispy fried gem potatoes, salsa macha,  
whipped ricotta & sugar-cured jalapeño 11

crispy "nashville hot" fried chicken, tossed in hot chili sauce,  
served with hawaiian bread & pickles 12

grilled mahi-mahi tacos (3), salsa verde, radish,  
cilantro & lime crema 14

smoked chicken wings, sweet chile sauce, cilantro & sesame seed 13

smoked pork enchilada, melted chihuahua cheese,  
black bean purée, lime crema & cilantro 15

double patty cheeseburger, american cheese, duke's mayo,  
fried onion & pickles, served on a brioche bun with fries 14

grilled red wattle pork chop with black garlic hibiscus coulis,  
arroz verde & roasted golden beets 18

pickled rock shrimp tostada, red onion, cucumber,  
cilantro, avocado & creamy white bean purée 15

### SIDES

masienda corn tortillas 3

guacamole 5

black beans & cotija cheese 5

### DESSERT

rhubarb peach kuchen with  
buttermilk whipped cream 7

### DAILY SPECIALS

#### FRIDAY FISH FRY

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

#### SATURDAY SMOKED RIBS

achiote adobe rub, coleslaw,  
sweet tangy bbq & pickles  
1/4 rack 14 1/2 rack 21  
full rack 36

#### BRUNCH

#### SATURDAY & SUNDAY

10am - 2pm



## brunch

### **Brunch Burrito**

gem potato, black bean, fried egg, avocado, tomato, chihuahua cheese, salsa pasilla **11**

### **Smoked Salmon Toast**

gin-cured coho salmon, smashed avocado, heirloom tomato, cucumber, quinoa, cotija **13**

### **Farm Vegetable Hash**

gem potato, seasonal vegetable selection, poblano romesco, poached egg, sourdough toast **12**

### **Montucky Hot Snack**

smoked turkey, bacon, heirloom tomato, hawaiian bread, jalapeño montucky mornay **14**

## sides

**fried or poached egg 1.5**  
**st. joe's market bacon 6**  
**crispy gem potatoes 5**  
**black beans & cotija 5**  
**sourdough toast 1.5**  
**avocado 3**

**\*\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS. A GRATUITY OF 20% WILL BE ADDED TO PARTIES OF 6 OR MORE. A GRATUITY OF 20% WILL BE ADDED TO UNCLOSED BAR TABS**

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## HOUSE SUMMER COCKTAILS | 10

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### DRIFTLESS “PIMMS”

Fieldnotes Vodka and Gin, Cucumber, Lemon, Mango, Agave, Seltzer, Cayenne & Jamaican #1 Bitters

### YAS, QUEEN

Strawberry-Infused High Rye Light Whiskey, Orange Liqueur, Rhubarb, Demerara, Salt & Jamaican #1 Bitters

### GREEN ARROW

Fieldnotes Vodka, Thai Coconut, Lime, Cilantro & Arbol Chile

### THE MIGHTY MISSISSIP’

Banana and Vanilla-Infused Fieldnotes Vodka, High Rye Light Whiskey, Falernum, Demerara, Cinnamon, Lime & Angostura Bitters

### SOUTHSIDE HEAT

Jalapeño-Infused Fieldnotes Gin, Lime, Cane Sugar, Mint & Seltzer

### PEACHY KEEN

Peach Black Tea & Toasted Coriander-Infused Fieldnotes Rye Vodka, Lemon, Honey, Seltzer, Orange & Bolivar Bitters

### PULP FICTION

Grapefruit-Infused Gin, Hibiscus, Demerara & Orange Bitters

### CLASSIC AL

Fieldnotes Vodka, Lemon Liqueur, Mango, Pineapple, Lemon, Vanilla, Cardamom Whipped Cream, Whole Egg & Jamaican #1 Bitters

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## FOUNTAIN OF YOUTH | 34

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*To share.* Fieldnotes Vodka and Gin, Watermelon, Mint & Aloe

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## BEER

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House Beer Tap | 5

Local Guest Tap | 6

Spotted Cow Can | 4

Montucky Can | 3

A GRATUITY OF 20% WILL BE ADDED TO UNCLOSED BAR TABS

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your chance for food borne illness.*

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## LCDC CLASSICS | 8

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### HOUSE OLD FASHIONED

High Rye Light Whiskey, Demerara, Orange Bitters & Corazon Bitters

### HOUSE TONIC

Fieldnotes Gin, House Tonic & Jamaican #2 Bitters

### HODAG MARGARITA

Fieldnotes Vodka, Orange Liqueur, Agave & Lime

### HIGH RYE HIGHBALL

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

**TASTING FLIGHT** 1 oz. spirit pour | 3 4 oz. beer | 2

Your choice of available spirits or tap beer

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## NO PROOF

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La Crosse “La Croix” | 2 add choice of spirit | 6

Nectar Seltzer | Essence of Pineapple & Honey Flowers

Pollen Seltzer | Essence of Papaya, Honey Flowers & Cayenne

Bloom Seltzer | Essence of Mango, Blueberry & Cayenne

Champagne Soda | 5

“Sparkling Wine” Syrup, Seltzer & Bolivar Bitters

Great Juice, Awesome Job | 5

Grapefruit, House Tonic, Lavender, Seltzer & Jamaican #2 Bitters

Mexican Coke & Sprite 3

Coke, Diet Coke & Sprite 2

Wisco Pop Grapefruit or Ginger 5

Sprecher Root Beer 4

### LAX MULE

Earl Grey-Infused Fieldnotes Vodka, Ginger, Lime & Jamaican #1 Bitters

### SALTY DOG

Fieldnotes Gin or Vodka, Orange Liqueur, Grapefruit & Jamaican #2 Bitters

### BLOODY MARY

House Mix & Choice of Spirit  
add sidecar | 2

Lemonade 3

Iced or Hot Rishi Tea 3

Kickapoo Coffee 3