



BUSINESS HOURS

Monday-Thursday 12pm - 10pm

Friday 12pm - 11pm

Saturday 11am - 11pm

Sunday 11am - 9pm

Kitchen closes at 9:30pm except Sundays

For curbside carryout, please call 608-881-8800.



LA CROSSE DISTILLING CO.

FARMER FORWARD • DRIFTLESS PURE • GENUINE WISCONSIN SPIRIT

Top quality ingredients from family farmers. Handcrafted spirits that stay true to our roots.

CHIPS & SALSA

cumin-lime dusted corn tortilla chips
served with salsa pasilla & salsa verde ... 6

WITH GUACAMOLE ... 11

ELOTE

grilled sweet corn, duke's mayo,
cotija cheese & chili spice ... 5

PAPAS MACHAS

crispy fried **hidden stream farm** yukon gold potatoes with
salsa macha, whipped ricotta
& sugar-cured jalapeños ... 9

SMOKED WHITEFISH STUFFED AVOCADO

smoked great lakes whitefish dip, **deep rooted** cherry
tomato, **st. joe's country market** bacon & fried capers
served with toasted pumpernickel rye ... 9

SMOKED CHICKEN WINGS

one pound of hickory-smoked **bell & evans** chicken wings
served with smoked chile buttermilk dressing
& jalapeño buffalo sauce ... 13

BIRRIA BEEF TACO TRIO

tortilleria zepeda white corn tortilla, **hidden stream farm** shredded beef, chihuahua cheese, onion & cilantro
served with chile-beef broth for dipping ... 14

SMOKED PORK ENCHILADAS

hidden stream farm hickory-smoked carnitas and
black beans baked in green chile sauce with white corn
tortillas & chihuahua cheese ... 14

SEITAN CHORIZO ENCHILADAS

house-made vegan chorizo, charred tomatillos,
driftless organics collard greens and black beans
baked in green chile sauce with white corn
tortillas & chihuahua cheese ... 15
vegan preparation available

TOMATO & WATERMELON SALAD

deep rooted cherry tomato, goat cheese, pine nut,
mint & sherry vinaigrette ... 10

**SHISHITO PEPPER
& GRILLED SWEET CORN SALAD**
mixed greens, **driftless organics** shishito pepper, **deep rooted** cherry tomato, avocado, shaved red onion, cotija
& parmesan cheese with choice of smoked chile buttermilk
dressing or *Fieldnotes Gin* botanical vinaigrette ... 12

GRILLED MAHI TRIO*

three grilled mahi-mahi tacos served on **tortilleria zepeda**
white corn tortillas with salsa verde, radish, cilantro
& lime crema ... 14

BAJA BURGER

hidden stream farm all-beef patty, smashed avocado,
colby cheese, sugar-cured jalapeños, iceberg lettuce,
pickled red onions & black garlic aioli on a toasted brioche
bun served with **lcdc** fries ... 12

BRAZILLIANT BURGER

nature's bakery co-op brown rice & brazil nut patty,
smashed avocado, sugar-cured jalapeños, iceberg lettuce,
pickled red onions & black garlic aioli on a
toasted brioche bun served with **lcdc** fries ... 14
vegan preparation available

KIDS MENU

for 12 years and under

served with fresh seasonal fruit and tortilla chips

Hot Diggity Dog!

st. joe's country market beef & pork hot dog
served on a hot dog bun ... 6

Taco!

hidden stream farm smoked pork, chihuahua
cheese & lettuce served on a flour tortilla ... 6

Onomatopoeia Quesadilla

black beans & chihuahua cheese
served on a flour tortilla ... 6

LA CROSSE DISTILLING CO. IS PROUD TO PARTNER WITH LOCAL FARMS AND PURVEYORS

Deep Rooted - Westby, WI | Driftless Organics - Soldiers Grove, WI | Green Pastures - Cashton, WI | Hidden Stream Farm - Elgin, MN
Hook's Cheese Company - Mineral Point, WI | Nature's Bakery Co-op - Madison, WI | Organic Valley - La Farge, WI | Ridgeland Harvest - Viroqua, WI
Schuby's Neighborhood Butcher - La Crosse, WI | St. Joe's Country Market - La Crosse, WI | Westby Cooperative Creamery - Westby, WI

*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



WEEKLY FEATURES

DOUBLE CHEESEBURGER TUESDAY

two griddled hidden stream farm beef patties, american cheese, duke's mayo, fried onion and pickles on a toasted schuby's milk bun with lcdc fries ... 14

BEER & WINGS WEDNESDAY

any house beer tap or 16 oz. can & one pound of hickory-smoked bell & evans chicken wings served with smoked chile buttermilk dressing & jalapeño buffalo sauce ... 16

FRESHWATER FISH FRIDAY

house beer-battered walleye

served with classic coleslaw, malt vinegar tartar sauce, rye bread and lcdc fries ... 17

FRIED CHICKEN SUNDAY

available after 3PM

prepared "minnesota nice" or "tennessee hot"
one quarter bell & evans chicken - choice of leg & thigh or breast & wing - served with driftless organics collard greens, house pickles, cornbread & honey butter ... 13

mr. eckdale's pepper sauce available upon request

BRUNCH

Saturday & Sunday 11AM-2PM

FARM VEGETABLE HASH*

yukon gold potato, seasonal vegetable selection, red chile romesco, poached egg & sourdough toast ... 12

BRUNCH BURRITO*

green pastures farm scrambled egg, yukon gold potato, black bean, avocado, chihuahua cheese & pickled red onion served with cumin-lime dusted corn tortilla chips, salsa roja and salsa verde ... 12

add smoked carnitas... 2

add bacon... 2.5

add house-made vegan seitan chorizo... 3

SIDES

st. joe's country market bacon... 5

yukon gold potatoes... 4

black beans... 4

green pastures fried or poached egg*... 1

sourdough toast... 1.5

Cocktail Specials

ALL DAY SATURDAY..... \$5 Bees Knees

ALL DAY SUNDAY..... \$5 Bloody Mary

LEARN MORE ABOUT OUR FARMERS & PURVEYORS BY VISITING OUR WEBSITE AT LACROSSEDISTILLING.CO/FIELDDGUIDE

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HOUSE CURATED COCKTAILS | 10

DOG EAT DOG WORLD

Fieldnotes Gin, Grapefruit, Lime, Lavender, Ginger, Black Pepper & Seltzer - Sam

BOBA'S FETISH

Coconut-infused Fieldnotes Vodka, Orange Liqueur, Taro Powder, Milk & Tapioca Pearls - Chelsea

MIND FLAYER

Strawberry High Proof Fieldnotes Vodka, Lime, Vanilla & Cuttlefish Ink - Chelsea

HAWKEYE

Kaffir & Lemongrass-infused Fieldnotes Vodka, Lime, Ginger & Seltzer - Riley

OPEN BOOK

Downtown Todeloo Rock & Rye, Strawberry-Basil Shrub, Peach Bitters & Seltzer - Sam

TREAT YO' SELF

Cocoa Nib-infused High Rye Light Whiskey, Luxardo Cherry & Cherry Bark Vanilla Bitters - Meghan

MANGO TANGO

Fieldnotes Vodka, Mango, Serrano Pepper & Organic Apple Cider Vinegar - Riley

BARREL-AGED OLD FASHIONED

Barrel-aged High Rye Light Whiskey, Demerara, Orange Bitters & Corazon Bitters

LCDC CLASSICS | 8

HOUSE OLD FASHIONED

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

HOUSE TONIC

Fieldnotes Gin, House Tonic & Jamaican No. 2 Bitters

HODAG MARGARITA

Fieldnotes Vodka, Orange Liqueur, Agave & Lime

HIGH RYE HIGHBALL

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

BLOODY MARY

House Mix & Choice of Spirit
add sidecar | 2

Ask about our house crafted cocktail mixes to go!

WISCO OLD FASHIONED

High Rye Light Whiskey, Demerara, Angostura Bitters, Muddled Luxardo Cherry & Orange

SALTY DOG

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

LAX MULE

Earl Grey-infused Fieldnotes Vodka, Ginger, Lime & Jamaican No. 1 Bitters

BEES KNEES

Fieldnotes Gin, Honey, Lemon & Bolivar Bitters

BEER

House Beer tap 5 | pitcher 15
Rotating Local taps
Spotted Cow can 4
Montucky Lager can 3
4 oz. draft pour 2

Ask about our cans of house beer!

HOUSE SPIRIT POURS

0.5 oz. spirit 3
1.5 oz. spirit 6
2 oz. spirit 8

Build your own flight: pick four spirits or draft pours.

Daily \$5 Cocktail Specials

MARGARITA MONDAY.....Hodag Margarita
TONIC TUESDAY.....House Tonic
WHISKEY WEDNESDAY.....Whiskey Sour
TOMMY THURSDAY.....Gin or Vodka Tom Collins
GIMMIE FRIDAY.....Gin Gimlet
BUZZED SATURDAY.....Bees Knees
BLOODY SUNDAY.....Bloody Mary

SPIRITED SELTZERS | 8

created with choice of spirit

Bloom Seltzer Essence of Honey, Blueberry & Cayenne *try with High Rye Light Whiskey*
Nectar Seltzer Essence of Pineapple & Honey *best with Fieldnotes Gin*
Pollen Seltzer Essence of Papaya, Honey & Cayenne *pair with Fieldnotes Vodka*

SPIRIT FREE | 5

with choice of spirit | 10

You are the POM

Pomegranate, Lemon, Agave, Seltzer & Blackstrap Bitters

Aphrodite

Strawberry-Basil Shrub, Seltzer & Peach Bitters

Mexican Coke & Sprite 12 oz. 3
Coke, Diet Coke & Sprite 7.5 oz. 2
Wisco Pop Grapefruit or Ginger 12 oz. 5
Sprecher Root Beer 16 oz. 4

Lemonade 3
Iced or Hot Rishi Tea 3
Wonderstate Coffee 3

Learn more about our spirits by visiting our website at lacrossedistilling.co/fieldguide
A GRATUITY OF 20% WILL BE ADDED TO UNCLOSSED BAR TABS



HOUSE CRAFTED COCKTAIL MIXES

Garnishes not included.

**Club soda required for mix but not included.*

Bloody Mary House Mix 9

try with Fieldnotes Vodka
750 mL • serves 4

House Old Fashioned Mix 9

demerara, orange bitters & corazon bitters
best with High Rye Light Whiskey
375 mL • serves 7

Margarita Mix 11

orange liqueur substitute, agave & lime
pairs with Fieldnotes Vodka
375 mL • serves 7

LaX Mule Mix* 13

ginger, lime & jamaican no. 1 bitters
best with Fieldnotes Vodka
750 mL • serves 16

Strawberry-Basil Shrub Mix* 12

strawberry-basil shrub, peach bitters
mix with Downtown Toodeloo Rock and Rye
375 mL • serves 8

CANNED HOUSE BEER

CHASIN' SHADE 5

American Pale Ale
16oz | 5.4% ABV | 38 IBU

COULEE KOOLAID 5

American Sour Ale
16oz | 4.7% ABV | 12 IBU

4pk of 16oz cans **14**

6pk of 16oz cans **20**

HOUSE SPIRITS

	375 mL	750 mL
FIELDNOTES GIN	17	29
FIELDNOTES CORN VODKA	15	23
FIELDNOTES RYE VODKA	N/A	23
HIGH RYE LIGHT WHISKEY	17	27
DOWNTOWN TOODELOO ROCK AND RYE	N/A	27
NAVY STRENGTH GIN	N/A	34