

REGIONAL | SUSTAINABLE | INDIGENOUS

## SMALL PLATES

GATHER & share AMONGST YOUR CIRCLE

**ONEIDA CORN BREAD | 9**   
Oneida sage apple butter

**DUCK WINGS | 19**  
six wings, maple sriracha or dry rub

**CHIPS & FONDUE | 13**   
IPA fondue, house-made chips

**HEIRLOOM BRUSCHETTA | 17**   
garlic tomato relish, fresh mozzarella, grilled Voyageur bread, sherry reduction

**CORN-CRUSTED CHEESE CURDS | 16**   
Grassy Place IPA, buttery breadcrumbs, Green Goddess & chipotle aioli

**CRISPY PORK BELLY | 17**  
roasted cream corn, maple mustard glaze, pickled red onions, chives

**SISTERS DIP | 19**   
squash, corn, beans, beer cheese fondue, Asiago, fry bread

**ONEIDA FRY BREAD | 5**   
molasses butter

## SALADS & SUCH

FROM COMFORT TO LIGHT, goodness IN EVERY BITE

**BISON CHILI 9 | 13**   
sour cream, shredded cheddar, diced red onion

**BEER CHEESE & POTATO SOUP | 8 | 12**   
roasted garlic, bacon, smoked cheddar, crispy chives, herb oil

**WINTER GREENS SALAD | 9 | 15**   
hydroponic greens, pomegranate, pralines, goat cheese crumble, champagne vinaigrette, house croutons

**WEDGE SALAD | 9 | 15**   
baby iceberg, blistered tomatoes, smokehouse bacon, pickled red onions, blue crumbles, Gorgonzola dressing

**BEET SALAD | 9 | 15**   
baby kale, arugula, golden beet, roasted red beet, mascarpone, citrus vinaigrette

**ADD A PROTEIN**  
Josper chicken 9 | Atlantic salmon 12

## Taste Of Place

### ONEIDA ROOTS & REGIONAL PARTNERS

Oneida Cannery, Oneida Nation Reservation | Fortune Fish & Gourmet, New Berlin, WI  
Full Circle Community Farm, Seymour, WI | Alpha Baking, Cudahy, WI  
Oneida Nation Farm, Oneida Nation Reservation | LaClare Cheese, Malone, WI  
Oneida Orchard, Oneida Nation Reservation | Torke Coffee, Sheboygan, WI  
Living Water Farms, Strawn, IL | Carr Valley Cheese, La Valle, WI  
BelGioioso Cheese, Green Bay, WI

# Cedar & Sage

## GRILL HOUSE

## JOSPER & PLANCHA

SELECT ONE gift FROM THE GARDEN  
\*DENOTES ITEMS WITHOUT GIFTS OF THE GARDEN

**HIGH PLAINS AMERICAN BISON FILET\* | 69** 

**NEW YORK STRIP\* | 57** 

**BLACK ANGUS RIBEYE\* | 52** 

**PRIME SIRLOIN\* | 39**   
C&S spice, hand-carved, red wine chimichurri

**BISON POT ROAST | 49**   
corn polenta, ancho chili demi-glaze

**TOMAHAWK DUROC PORK CHOP\* | 42**   
smoked, cider-cured, sage, cranberry-apple relish

**SPATCHCOCK ROAST CHICKEN | 31**   
1/2 young hen, natural pan jus

**ATLANTIC SALMON | 38**   
citrus relish, lemon-dill butter

**JOSPER-GRILLED PRAWNS | 39**   
garlic-chili butter, smoked Gouda, achiote, corn polenta

**FRESHWATER WALLEYE | 34**   
corn-crust, charred lemon, farragon tartar sauce

**BISON RAGU\* | 38**  
shallots, garlic, oyster mushrooms, shishito, heirloom tomato, shaved parmesan

**COUNTRY MAC & CHEESE\* | 19**   
gobetti pasta, Gouda, fontina, parmesan breadcrumbs

## Gifts Of The Garden

OUR PEOPLE PLANTED THE THREE SISTERS (CORN, BEANS, & SQUASH) IN MOUNDS TOGETHER. THE CORN GROWS TALL AND STRONG AND SERVES AS A POLE FOR THE BEANS TO CLIMB. THE BEANS PUT NITROGEN BACK INTO THE SOIL. THE SQUASH SPREADS ON THE GROUND TO PREVENT WEEDS FROM GROWING AND TO KEEP MOISTURE IN THE SOIL

EACH PLANT IS SPECIAL AND CONTRIBUTES TO THE GARDEN IN A UNIQUE WAY, JUST LIKE PEOPLE. IT'S THIS SENSE OF COMMUNITY AND RESPONSIBILITY THE THREE SISTERS SHARED WITH US THAT HELP FORM THE FOUNDATION OF WHO WE ARE AS ONEIDA PEOPLE.

**THREE SISTERS | 6**   
squash, corn, beans, scallions, peppers

**ACORN SQUASH GRATIN | 7**   
maple cream, hazelnut crumble

**CRISPY CAULIFLOWER | 8**   
sweet & spicy glaze, scallions

**HEIRLOOM WHITE POLENTA | 9**   
smoked Gouda, herb oil

**SMASHED FINGERLING POTATOES | 7**   
garlic crema, parmesan, chives

**CRISPY BRUSSELS SPROUTS | 8**   
blood orange chili glaze

**ROASTED CREAM CORN | 8**   
local maple syrup, cream, garlic, chives

**WOOD-GRILLED BROCCOLINI | 9**   
roasted lemon oil, flake salt

HARMONY WITH NATURE, BODY & SPIRIT

## HANDHELDS

WITH HOUSE-MADE CHIPS, SUB FRESH-CUT FRIES +4  
BURGER CHOICE SUB 1/3LB BISON PATTY +4

**PRIME SIRLOIN DIP | 19**  
caramelized onions, provolone, mushrooms, sub roll, spiked au jus

**SPICY FRIED CHICKEN | 18**  
cilantro-lime slaw, pepper jack, house-made pickles, chipotle mayo, toasted brioche bun

**BUTTER BURGER\* | 18**  
roasted garlic butter, lettuce, tomato, onion, house-made pickle, fontina, toasted brioche bun

**BEAST MELT\* | 23**  
wagyu, elk & bison patty, smoked tomato jam, bacon, arugula, bleu cheese, pickled Fresno peppers, crispy onions, toasted brioche bun

**COLOSSAL REUBEN | 21**  
smoked corned beef, sauerkraut, onions, Thousand Island, Swiss cheese, rye bread

**P.B.L.T. | 17**  
pork belly, heirloom tomato, chipotle mayo, greens, pickled red onion, grilled sourdough

IN ONEIDA CULTURE, CEDAR & SAGE ARE SACRED MEDICINES USED IN HEALING PRACTICES AND CEREMONIES. FOOD IS ALWAYS A PART OF THESE GATHERINGS AND TOGETHER THEY NOURISH THE SPIRITUAL, PHYSICAL AND EMOTIONAL WELL-BEING OF THE PEOPLE.



## BRICK OVEN

FLATBREADS fresh FROM OUR STONE FIRE OVEN

**MARGHERITA | 18**   
tomato, burrata, tomato sauce, chili-garlic oil

**JOSPER CHICKEN PESTO | 19**  
basil pesto, fresh mozzarella, smoked onion, grape tomato, balsamic glaze

**SAUSAGE & MUSHROOM | 18**  
spicy red sauce, house-made sausage, parmesan, sage

## TEMPTATIONS

CELEBRATE WITH A sweet TREAT

**APPLE CRISP | 9**  
roasted Fuji apples, shortbread, oat topping, ice cream, salted caramel

**BOURBON PEACH CRÈME BRÛLÉE | 9**   
peach compote, vanilla bean, turbinado sugar, sea salt

**CREAM PUFF | 8**  
Meyer lemon curd, raspberry coulis, vanilla bean Chantilly

 is Signature Item |  is Gluten-Free |  is Vegan |  is Vegetarian

Groups of 6 or more may be subject to a 23% gratuity charge. \*Consuming raw or undercooked meats, seafood, poultry, shellfish or eggs may increase your risk of foodborne illness.

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OLD FASHIONEDS

WHEN IN WISCONSIN, drink AS A WISCONSINITE

CARAMEL APPLE | 14

Crown Royal Apple Whisky, caramel syrup, sparkling apple cider

CHAI | 14

477 Chai Spirit, Bulleit Bourbon, bitters

VANILLA | 14

Maker's Mark Bourbon, vanilla syrup, bitters, orange peel

Old Fashioned Obsession

SUPPER CLUB-STYLE | 10

E&J Brandy, sugar, bitters, muddled orange & cherry

SWEET Sprite splash  
SOUR soda & sour splash  
GARNISH your way

OLD FASHIONED FLIGHT | 20

WEST

Sauza Hornitos Reposado, Illegal Mezcal, agave

MID

E&J Brandy, old fashioned syrup

EAST

Jim Beam Bourbon, demerara syrup

FROZEN COCKTAILS

SUPPER club STAPLES

BRANDY ALEXANDER | 12

E&J Brandy, crème de cacao, vanilla custard

GRASSHOPPER | 12

crème de menthe, crème de cacao, vanilla custard

MUDSLIDE | 12

Tito's Handmade Vodka, Kahlúa, crème de cacao, vanilla custard

TAP

16oz | 23oz

STELLA ARTOIS | 8 | 10

HAPPY PLACE PALE ALE | 8 | 10

BUD LIGHT | 6 | 8

SPOTTED COW ALE | 8 | 10

BLUE MOON | 8 | 10

BUSCH LIGHT | 6 | 8

TITLETOWN GREEN 19 IPA | 8 | 10

COORS LIGHT | 6 | 8

MODELO ESPECIAL | 8 | 10

MILLER LITE | 6 | 8

BADGER STATE GRASSY PLACE

HAZY IPA | 8 | 10

AHNAPEE LITTLE SOLDIER

AMBER | 8 | 10

TERRAPIN LUAU

KRUNKLES IPA | 8 | 10

KEWEENAW WIDOW MAKER

BLACK ALE | 8 | 10

STUBBORN BROTHERS

SHAWANO CLUB PILSNER | 8 | 10

AHNAPEE TWO STALL

CHOCOLATE MILK STOUT | 8 | 10

BOTTLES & MORE

BUDWEISER | 5

MILLER LITE | 5

COORS LIGHT | 5

MICHELOB

ULTRA | 5

CORONA EXTRA | 6.5

MODELO

ESPECIAL | 6.5

HEINEKEN | 6.5

HEINEKEN 0.0 | 5.5

SAM ADAMS NA

JUST THE HAZE | 5.5

FAT TIRE ALE | 6.5

ANGRY ORCHARD | 6.5

REDD'S APPLE ALE | 6

WHITE CLAW | 6

CARBLISS | 7



SPECIALTY COCKTAILS

HAND crafted FROM CLASSIC TO CURRENT

STRAWBERRY NEGRONI | 12

Tanqueray, Campari, Martini & Rossi Sweet Vermouth, strawberry

COOLER HEADS | 14

Hendrick's, lemon juice, Reäl ginger, basil, cucumber soda

GUAVA DROP | 14

Ketel One, Reäl guava, lemon juice, bitters

BLUEBERRY MOJITO | 13

Bacardi, Reäl blueberry, lime, mint

PATIO DADDIO | 14

Grey Goose, St. Germain, blackberry purée, club soda, lemon juice

INSTA FAMOUS | 12

Tito's Handmade Vodka, passion fruit, vanilla, lime juice

ESPRESSO TINI | 14

Ketel One, Fever-Tree espresso, Mr Black Coffee

MOSCOW MULE | 12

Tito's Handmade Vodka, Fever-Tree ginger beer, lime wedge

FARMERS MARKET LEMONADE | 12

lemonade infused with Tito's Handmade Vodka, cucumber, strawberries

EASTERN REFLECTION | 13

Espolón Blanco, Reäl prickly pear, lime juice, tonic

DELAYED FLIGHT | 13

Ketel One, Aperol, grapefruit, lime, simple syrup

AMARETTO CHERRY SOUR | 13

Disaronno, cherry, lemon juice

BLACKBERRY SMASH | 14

Maker's Mark Bourbon, blackberry, mint, lemon

MANGO MARGARITA | 13

Sauza Hornitos Reposado, Grand Marnier, mango, lime juice

0% ABV - 100% FLAVOR

THE RIZZ | 6

Reäl blackberry, mint, orange juice, lemon juice

GINGER SNAP | 7

prickly pear purée, lemon, ginger beer

THOUGHTFUL TROPICAL | 6

coconut water, pineapple juice, yuzu, lime

HARMONY WITH NATURE, BODY & SPIRIT

RED WINE

6oz | 9oz | BOTTLE

PINOT NOIR

Silver Gate | 8 | 10 | 20

Erath | 15 | 19 | 52

Sea Sun | 13 | 17 | 46

MERLOT

Silver Gate | 8 | 10 | 20

Chateau Ste Michelle Indian Wells | 13 | 17 | 46

CABERNET SAUVIGNON

Silver Gate | 8 | 10 | 20

Tribute | 13 | 17 | 46

Justin | 19 | 27 | 72

Rodney Strong Alexander Valley | 62

Beringer Knights Valley | 76

Greenwing By Duckhorn | 13 | 17 | 46

MALBEC

Gascón | 10 | 14 | 40

SPECIALTY

Intercept, Blend | 58

Decoy, Blend | 11 | 14 | 38

WHITE WINE

6oz | 9oz | BOTTLE

RIESLING

Chateau Ste. Michelle | 11 | 14 | 38

Eroica Columbia Valley | 13 | 17 | 46

PINOT GRIS

Silver Gate | 8 | 10 | 20

Kendall-Jackson Vintner's Reserve | 40

Maso Canali | 43

SAUVIGNON BLANC

Silver Gate | 8 | 10 | 20

Rodney Strong | 40

CHARDONNAY

Silver Gate | 8 | 10 | 20

Kendall-Jackson Vintner's Reserve | 12 | 16 | 42

Spellbound | 46

J. Lohr Arroyo Vista | 16 | 23 | 53

Rodney Strong Chalk Hill | 50

La Crema | 47

The Seeker | 11 | 14 | 38

SPECIALTY

Silver Gate, Moscato | 8 | 10 | 20

Conundrum, White Blend | 11 | 14 | 38

DAOU, Rosé | 14 | 18 | 50

Royal Tokaji, Late Harvest Sweet | 16 | 23 | 53

SPARKLING

6oz | 9oz | BOTTLE

BRUT

Domaine Ste. Michelle | 10 | 14 | 36

PROSECCO

La Marca, 187ml | 9

BRUT ROSÉ

Chandon | 34

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