

WINE BY THE GLASS

Bubbles & Skin Contact

Cava Brut Nature Reserva, Pere Mata, "Cupada" Penedès, Catalonia, SP | 13 / 58
Orange of Vermentino, 2024, Monte Rio Cellars, "The Bench" Lodi, CA | 12 / 55

White

Riesling Kabinett, 2024, Karl Erbes, Ürziger Würzgarten, Mosel, DE | 10 / 46
Sauvignon Blanc, 2023, Von Winning, "II" Pfalz, DE | 14 / 62
Grüner Veltliner, 2024, Ingrid Groiss, Weinviertel, AU | 12 / 53
Godello, 2023, Virgen del Galir, "Val do Galir," Valdeorras, Galica, SP | 12 / 52

Red

Pinot Noir, 2023, Land of Saints, Santa Barbara, CA | 15 / 68
Malbec, 2024, Canopus, "Malbec de Sed" Uco Valley, AR | 12 / 54
Cabernet Franc, 2023, Pascal Biotteau, "Mary Taylor Selection," Anjou, Loire, FR | 11 / 48
Tempranillo, 2021, Alegre Valgañón, Rioja, SP | 14 / 62

COCKTAILS

Martini at the Inn | Botanist Gin, Bordiga Extra Dry Vermouth, Olive | 14
Old Pal | Bèrto Bitter, Sazerac Rye, Bordiga Extra Dry Vermouth | 12
Mezcal Sour | Yuu Baal Reposado Mezcal, Pasubio Amaro, Egg White, Lime, Agave | 14
Black Walnut Manhattan | Jefferson's Bourbon, Nux Walnut Liqueur, Angostura | 14
Paloma Fizz | Aperol, Olmeca Altos Plata Tequila, Grapefruit Soda, Egg White, Lime | 13
Coconut Carajillo | Planteray Cut n' Dry Coconut Rum, Crème de Cacao, Espresso | 13
Sazerac | Sazerac Rye, Delord Napoléon Bas-Armagnac, Absinthe, Peychaud's, Demerara | 12
Génépy Suisse | Stateline Coffee Liqueur, Nutmeg, Cream, Frangelico, Génépy, Absinthe | 13

BEER

On Tap

New Glarus | Spotted Cow | 7
Working Draft | To Those Who Wait Czech Pils | 8
Hop Haus | Yardwork Session IPA | 8
New Glarus | Fat Squirrel Brown Ale | 7

Bottles & Cans

New Glarus | Staghorn Oktoberfest | 6
New Glarus | Moon Man No Coast Pale Ale | 6
Working Draft | Mr. F Porter | 10 *Tallboy*
Coors Light | 4
High Life Bottle | 4

ZERO-PROOF

Sierra Nevada | Trail Pass IPA | 6
Lapo's | Negroni | 12
Ish | G&T | 11
Elderflower Spritz | 12

Canter Inn



119 5th Ave. | New Glarus | WI 53574



SNACKS & STARTERS

Milk Bread | 6

cultured butter, sea salt

Broiled Island Creek Oysters | 19

sweet chili béchamel, parsley, toasted milk bread, lemon

Rösti Sticks | 13

beer cheese fondue, chives, SarVecchio

Shrimp Toast | 17

toasted milk bread, shrimp mousse, roasted squash bisque, fresh herbs

à la carte Coconut Squash Bisque | 11

Beef Tartare* | 16

garden chimichurri, tarragon aioli*, crispy onion petals, toasted milk bread

Tasty Green Salad | 14

bibb lettuce, Vitruvian Farms mixed greens, shaved seasonal vegetables,
house vinaigrette, SarVecchio

Smoked Steelhead Trout Louie Salad* | 19

crisp lettuce, avocado, oil cured tomatoes, louie gribiche, crispy shallots

ENTREES

Sweet & Sour Pork Short Ribs | 34

sweet and spicy peppercorn glaze, braised red cabbage

Roast Chicken | 35

wild rice pilaf, duxelles mousse, cream of mushroom, pickled shallot

Broiled Black Cod | 37

-OR-

Skate Wing Schnitzel | 33

cauliflower, charred lemon velouté, dill, caper relish

American Wagyu Bistro Steak | 46

poached potatoes, smoked onion jus, pickled red onions, chives

Pan Seared Dumplings | 28

creamed spinach, white wine braised artichokes, breadcrumbs, parmesan

Pork Chop | 39

cider braised leeks, brussels sprouts, Wisconsin old fashioned au poivre

Kalberwurst Smash Sandwich | 18

caramelized onions, Green County Swiss, dijonnaise, potato roll

Served with braised red cabbage

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

WE'RE PLEASED TO OFFER A 3% DISCOUNT FOR GUESTS WHO CHOOSE TO PAY WITH CASH. MENU PRICES LISTED REFLECT THE CASH PRICES. THANK YOU FOR SUPPORTING OUR SMALL BUSINESS.

DESSERTS

Maple Custard Tart | 10

roasted pears, buttermilk, nutmeg

Chocolate Mousse Pie | 12

whipped cream cheese, sorghum crumb crust, cherry dust (gf)

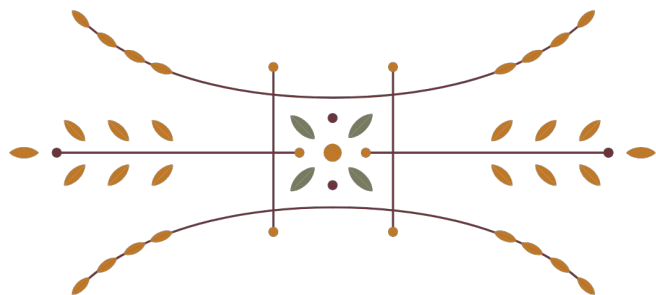
Fall Jewel Sherbet | 11

strawberry sherbet, toasted semolina cake, dark chocolate (df)

Affogato | 8

caramelized honey ice cream with a shot of either:

Coconut Carajillo cocktail -OR- espresso



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