

MILKSTOP

café cocktails

LAGRANGE

NITE BOOZE FAVORITES

BLACKBERRY SMASH

HEMINGWAY DAIQUIRI

SMOKED OLD FASHIONED

DINNER

— WINTER —

— SMALL PLATES —

RUEBEN LATKE	15
<i>pastrami, potatoes, sauerkraut, pickles, russian dressing</i>	
ARANCINI	15
<i>arborio rice, cheese, spicy sausage, pomodoro sauce</i>	
WINTER PANZANELLA SALAD	14
<i>orange, feta, red onion, charred bread, fines herbs, chenin blanc honey drizzle</i>	
LOBSTER SHRIMP AND CRAB COCKTAIL	18
<i>avocado, green onion, watermelon radish, red pepper and dijon coulis <i>gf</i></i>	
PATE DU JOUR	15
<i>always house made, served with dijon coulis and accompaniments</i>	
FILET MIGNON SLIDERS	18
<i>parker house roll, pickled red onion, garlic-dijon aioli, watercress</i>	
Q'S NACHOS	14
<i>queso blanco, grilled chicken, pico, cotija cheese, grilled jalapeno <i>gf</i></i>	
CRAB CAKE EGG ROLL	18
<i>orange tarragon aioli, creamy sriracha slaw</i>	
PUEBLA STUFFED PEPPERS	16
<i>poblanos, chihuahua cheese, rice, black beans, mole sauce <i>gf</i></i>	

TODAY'S SOUP 5

ask your server

PRIME RIB FRENCH ONION 8

brandy, bread, gruyere, & yes the steak is in there

— SALADS —

STONE AVE CHILLED CHICKEN AVOCADO COBB <i>gf</i>	16
<i>greens, tomato, bacon, scallion, chopped egg, corn, ranch dressing (add blue chz +\$2)</i>	
CHAR GRILLED ICEBERG WEDGE	15
<i>house blue cheese dressing, thick cut peppered bacon, oven dried tomato, red onion</i>	
CHICKEN TORTILLA SALAD <i>gf</i>	16
<i>greens, cabbage, grilled chicken, cheddar, scallion, tomatoes, sweet corn, olives, avocado lime dressing, tortilla strips, fire honey drizzle</i>	
SHARON'S NOT SO GUILTY PLEASURE <i>gf</i>	15
<i>quinoa, kale, apple, dates, cotija, almond, lemon EVOO vin (add chicken or shrimp +\$7)</i>	
SHICHIMI CRUSTED SEARED AHI TUNA <i>gf</i>	15
<i>greens, cashew, scallion, tomato, watermelon radish, tangy miso dressing</i>	

WE ARE HAPPY TO ACCOMMODATE DIETARY ALLERGIES, IF POSSIBLE. WE ARE ALSO HAPPY TO OMIT INGREDIENTS TO MAKE DISHES MORE ALLERGY FRIENDLY

*"gf" denotes a gluten free item
gluten free bread available for an extra charge*

— MAINS —

— MEAT —	SLAGEL FARM HALF CHICKEN MARBELLA	24
	<i>dates, capers, garlic, olive, 24 hour marinade, quinoa salad, bobby green bean <i>gf</i></i>	
— FISH —	LAMB SHANK PEZOLE	27
	<i>adobo braised, white hominy, roasted shallots, chimichurri <i>gf</i></i>	
— PASTA —	SWEET CHILI GLAZED FAROE ISLAND SALMON	27
	<i>lemon garlic jasmine rice, thai peanut zucchini <i>gf</i></i>	
— VEGGIE —	RAINBOW TROUT MEUNIERE	27
	<i>orange fennel olive salad stuffed, crispy pesto potato</i>	
— PASTA —	PIPETTE BLACK TRUFFLE FONDUTA	25
	<i>'pipe pasta', three cheeses, pistachio, truffle, balsamic reduction</i>	
— VEGGIE —	SHRIMP PESTO FUSILLI	27
	<i>sauteed shrimp, lemon, pesto, pine nuts</i>	
— PASTA —	A "NICE DISH OF PASTA"	16
	<i>spaghetti, 4 hour pomodoro, pecorino & fresh basil (add meatballs +\$5)</i>	
— VEGGIE —	SAFFRON RISOTTO	21
	<i>carnaroli rice, zucchini, chermoula, pistachio <i>gf</i></i>	

— SANDWICHES —

served with fries or chips, add blue chz, bacon or cage free egg 2 ea.

MILKSTOP "FLAT OR FAT" CHEESEBURGER	16
<i>'flat'— 2 griddled patties, 'fat'— 1/2 lb grilled to order</i>	
<i>american, lettuce, tomato, red onion, milkstop dressing, mustard, pickle chips</i>	
MILKSTOP TURKEY BURGER <i>Choose your style</i>	16
<i>Olive You style: Kalamata Olives, Swiss, Granch, Lettuce, & tomato</i>	
<i>Back Alley style: Bacon, Onion Ring, Granch, Lettuce, & Tomato</i>	
HOUSE CURED PASTRAMI SANDWICH	18
<i>marble rye, milkstop dressing, gruyere</i>	
SHAVED PRIME RIB	19
<i>horseradish cream, rye onion marmalade, filone roll, jus</i>	
YELLOW LAKE PERCH MEUNIERE & 'CHIPS'	16
<i>house made sauce ravigote, pickle, malt vinegar</i>	
GRILLED CHICKEN BREAST PESTO	15
<i>bacon, fontina cheese, lettuce, tomato, mayo, ciabatta</i>	

SIDES

BEER BATTERED ONION RINGS	7
GARLIC PARM BOBBY GREEN BEANS	6
HOUSE CUT FRENCH FRIES	6
GARLIC MOLASSES BRUSSELS SPROUTS	6
MEATBALLS OR SAUSAGE	6