

Share a Snack

FISK FONDUE | \$14

A blend of gruyère, fontina and swiss, with white wine, whole grain mustard, fresh herbs, garnished with pickled red onions. Served with chunks of toasted buttery baguette.

MUHAMMARA | \$14

Lebanese dip with roasted red bell peppers, garlic, walnuts, and pomegranate molasses. Enhanced with cumin, Aleppo chili flakes, olive oil, served with warm pita.

CHEESE BOARD | \$16

A selection of fine cheeses paired with pickled veggies, champagne mustard, jam, crackers, and buttery crostini.

DUCK PÂTÉ | \$16

Rich, velvety duck pâté served with grilled crostini, crackers, champagne mustard & pickled veggies.

TRUFFLE PARMESAN DIP | \$14

A creamy blend of parmesan, mozzarella, and black truffle, served warm with crispy kettle chips & buttery crostini.

CHARCUTERIE | \$27

MINI CHARCUTERIE | \$16

A thoughtfully curated selection of meats and cheeses, all sliced in-house, served with pickled veggies, grilled crostini, jam & mustard. Add some olives, almonds, potatoes or peppers!

A la carte/ extras

GERMAN-ESQUE POTATO SALAD\$6

CHILLED PICKLED POTATOES\$6

CASTELVETRANO OLIVES\$6

KETTLE POTATO CHIPS\$4

BUTTERY CROSTINI.....\$7

MARCONA ALMONDS\$6

PINEAPPLE PICKLED JALAPEÑOS.....\$3

Stay for Dinner

BRAT SLIDERS | \$18

Four pretzel bun sliders stuffed with a slice of bratwurst made of wagyu beef, elk, bison, and wild boar, served with Fisk sauce, pickled onions, and your choice of Germanesque potato salad or kettle chips.

PEPPERONI & HOT HONEY FLATBREAD | \$19

Housemade sourdough flatbread with house-sliced pepperoni, mozzarella & provolone, crushed San Marzano tomatoes, hot honey & red chili flakes. Add pickled pineapple! (\$2)

ROASTED GRAPE & ONION FLATBREAD | \$17

Housemade sourdough flatbread with whipped goat cheese, roasted grapes & red onions, balsamic reduction & toasted walnuts.

SAUSAGE BOARD | \$22

Sliced bratwurst (blend of wagyu beef, elk, bison, and wild boar), champagne mustard, date jam, and crostini. With your choice of chilled pickled potatoes or Germanesque potato salad.

MAC & CHEESE | \$16

Cavatappi pasta tossed with *your choice of:*

Fondue: Gruyère, fontina, swiss, white wine, herbs, breadcrumbs, pickled red onions & capers.

Truffle Parm: Gruyère, white cheddar, parmesan, black truffle, breadcrumbs & truffle dust.

Cashew Cream: Yes! It's vegan! Cashew cream, butternut squash, garlic, breadcrumbs & paprika.

Something Sweet

PAIN AU CHOCOLATE | \$11

Toasted demi-baguette, chocolate, butter, sea salt and a drizzle of tart cherry and chocolate sauce.

BEIGNETS | \$9

French-style donuts filled with chocolate & caramel, served warm with a dusting of powdered sugar.

Signature Cocktails

FRANNY'S FIZZ | \$11

Gin, hibiscus syrup, lemon, sparkling wine

THE MIDNIGHT VOYAGE | \$13

Vodka, espresso cold brew, Kahlua

THE LIFE AQUATIC | \$13

Amaretto, lemon, simple syrup, bourbon float, Luxardo cherry

MERMAID'S EMBER | \$14

Tequila, Gran Marnier, Ancho Reyes chili liqueur, lime, simple syrup

JAGUAR SHARK | \$13

Gin, plum liqueur, Luxardo maraschino liqueur, lemon, hibiscus syrup

New & Seasonal Cocktails

COCOA CHERRY OLD FASHIONED | \$12

Bourbon, chocolate bitters, luxardo cherry syrup, cherry

THE ELECTRIC JELLYFISK | \$11

Tequila, Triple Sec, pomegranate syrup, lime

FRENCH QUARTER 75 | \$12

Gin, St. Germain, peaflower tea syrup, lemon, sparkling wine

Mocktails

HIBISCUS LAGOON | \$8

Hibiscus syrup, lime, ginger beer

THE VIOLET PRAIRIE | \$8

Peaflower tea, lemon, simple syrup

Love us??

We would LOVE your reviews!



Sunday Brunch Specials

Full menu also available.

WAFFLE & BEIGNET BOARD | \$19

Mini Belgian waffles, beignets filled with chocolate and caramel, strawberries, blueberries, fresh whipped cream, and real maple syrup.

SMOKED SALMON & CROSTINI BOARD | \$19

Smoked salmon, whipped cream cheese, capers, cucumbers, pickled red onions, served with buttery crostini.

PROSCIUTTO WAFFLE SLIDERS | \$19

Open-faced waffle sliders, topped with prosciutto, melted swiss, and a pineapple pickled jalapeno. Served with real maple syrup.

Drinks!



MIMOSAS

Traditional OJ \$7
Hibiscus Lime \$9

BLOODY MARY

with charcuterie kabob \$13
w/o charcuterie kabob \$11

SAILOR'S SPRITZ

St. Germain elderflower
liqueur, sparkling wine,
cucumber, ice \$11

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your reviews!



Cans & Bottles

MICHELOB ULTRA TALL BOY | \$5

MILLER HIGH LIFE BOTTLE | \$5

BUSCH LIGHT TALL BOY | \$5

GUINNESS CAN | \$7

PABST BLUE RIBBON TALL BOY | \$5

MODELO ESPECIAL TALL BOY | \$5

Non-alcoholic

STELLA ARTOIS | \$5

HEINEKEN | \$5

ATHLETIC
FREE WAVE HAZY IPA | \$6

ATHLETIC
UPSIDE DAWN GOLDEN | \$6

Seltzers

UNTITLED ART
MANGO DRAGONFRUIT | \$7

UNTITLED ART
BLACKBERRY AGAVE | \$7

Ciders

TANDEM CIDERS
SMACKINTOSH | \$7

TANDEM CIDERS
CLEAR CONSCIENCE | \$7

SCAN QR CODE
FOR ALLERGY
INFORMATION:



Monday:	Closed
Tuesday:	Closed
Wednesday:	4:30 - 9 pm
Thursday:	4:30 - 9 pm
Friday:	4:30 - 10 pm
Saturday:	4:30 - 10 pm
Sunday:	11 - 5 pm

Come brunch with us!

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