

Sunday Brunch

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.



BLOODY MARY

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

MIMOSAS

Traditional OJ \$7
Hibiscus Lime \$9
Pumpkin Spice \$9

SAILOR'S SPRITZ

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



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



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 - 2 pm

Come brunch with us!

240 East Simmons Street, Galesburg, Illinois
www.fiskbierandwine.com
309-351-7022

Plates to Share ...or not!

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.

CHARCUTERIE | \$27

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

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 & crostini for crunch and happiness.

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.



Comfort Food

SAUSAGE BOARD | \$19

Sliced bratwurst made of a blend of wagyu beef, elk, bison, and wild boar, served with champagne mustard, date jam, chilled pickled potatoes and grilled buttery crostini.

FONDUE MAC & CHEESE | \$16

Our fondue blend of gruyère, fontina and swiss, with white wine, mustard, rosemary & thyme, tossed with cavatappi pasta and topped with crispy breadcrumbs, pickled red onions & capers.

CASHEW MAC & CHEESE | \$16

Yes! It's vegan! Cavatappi with a savory blend of cashew cream, butternut squash, and garlic, topped with panko breadcrumbs & paprika.

a la carte/ extras

CHILLED PICKLED POTATOES\$6

CASTELVETRANO OLIVES\$6

KETTLE POTATO CHIPS\$4

BUTTERY CROSTINI.....\$7

MARCONA ALMONDS\$6

PINEAPPLE PICKLED JALAPEÑOS.....\$3

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 liquer, lime, simple syrup,

New & Seasonal Cocktails

PUMPKIN OLD FASHIONED | \$12

Bourbon, pumpkin demarara syrup, angostora bitters, luxardo cherry

GINGER APPLE SPRITZ | \$13

vodka, ginger liquer, apple cider, demarara, orange juice, ginger beer, cinnamon sugared rim

JAGUAR SHARK | \$13

Gin, violette liquer, luxardo maraschino liquer, lemon, hibiscus syrup

THE THANKFUL SAILOR | \$15

Tequila, gran marnier, cranberry, lime, hot honey, cinammon sugared rim

Mocktails

THE GOLDEN CURRENT MOCKTINI | \$8

Apple cider, orange, lemon, hot honey syrup, shaken, served up with a splash of soda

THE VIOLET PRAIRIE | \$8

Lemon, simple syrup, pea flower tea

Plates to Share ...or not!

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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.

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TRUFFLE PARMESAN DIP | \$14

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

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.

Comfort Food

BRAT BOARD | \$19

Bratwurst made of elk, wild boar, wagyu beef, and bison, served as sliders on pretzel buns, whole grain mustard, pickled peppers & onions, and date jam. Served with kettle chips.

FONDUE MAC & CHEESE | \$18

Our fondue blend of gruyère, fontina and swiss, with white wine, whole grain mustard, rosemary & thyme, tossed with cavatappi pasta and topped with crispy breadcrumbs, pickled red onions & capers.

CASHEW MAC & CHEESE | \$18

Yes! It's vegan! Savory blend of cashew cream, paprika, and cavatappi pasta, topped with crispy panko bread crumbs.

a la carte/ extras

PICKLED POTATOES	\$6
CASTELVETRANO OLIVES	\$6
KETTLE POTATO CHIPS	\$3
PICKLED RED ONIONS	\$3
MARCONA ALMONDS	\$6
PINEAPPLE PICKLED JALAPEÑOS.....	\$3
BUTTERY CROSTINI.....	\$7

Beverages

COKE, DIET COKE, SPRITE.....	\$3
FRESH SQUEEZED LEMONADE	\$5
FRENCH PRESS COFFEE	\$6

Signature Cocktails

FRANNY'S FIZZ | \$11

Gin, hibiscus syrup, lemon, sparkling wine

THE MIDNIGHT VOYAGE | \$12

Vodka, espresso cold brew, kahlua

THE SIREN'S SONG | \$12

Tequila, hibiscus syrup, lime, ginger beer

THE LIFE AQUATIC | \$12

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

THE SAILOR ON LEAVE | \$13

Rum, turmeric honey syrup, lime, ginger beer, grand marnier

MERMAID'S EMBER | \$14

Tequila, gran marnier, lime, simple syrup, ancho Reyes chili liquer



Ask about our seasonal cocktails!

Mocktails

THE HIBISCUS LAGOON | \$7

Hibiscus syrup, lime, ginger beer

THE CITRUS GLOW | \$7

Grapefruit, lemon, turmeric-honey syrup, ginger beer

THE SOUR MINNOW | \$7

Lemon, lime, simple syrup, soda, cherry

SCAN QR CODE
FOR ALLERGY
INFORMATION:



Bier, Seltzers & Ciders

Bier on tap

We aim to bring you a fresh, exciting, ever-evolving selection of bier on tap from local & regional breweries that we love.

Please see our tap list above the bar or ask your server what's fresh on tap today!

Cans & Bottles

MICHELOB ULTRA TALL BOY | \$6

MILLER HIGH LIFE BOTTLE | \$6

BUSCH LIGHT TALL BOY | \$6

GUINNESS CAN | \$7

PABST BLUE RIBBON TALL BOY | \$6

MODELO ESPECIAL TALL BOY | \$6

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

Wines by the glass

White

WYCLIFF BRUT | \$6
Sparkling Wine | California

ECCO DOMANI | \$8
Pinot Grigio | Napa Valley, California

GROTH | \$15
Sauvignon Blanc | Napa Valley, California

DEWETSHOF | \$14
Limestone Hill
Chardonnay | South Africa

Red

BENTON LANE | \$16
Pinot Noir | Willamette Valley, Oregon

BERONIA | \$14
Rioja Reserva
Tempranillo Blend | Rioja, Spain

RED SCHOONER | \$20
Malbec | Mendoza, Argentina (grapes);
made & bottled in Napa Valley, California

BONANZA | \$9
Cabernet Sauvignon | California

THE PRISONER | \$23
Red Blend | Napa Valley, California

Sweet

SERENA | \$10
Sweet Red Table Wine | Piedmont, Italy

BRICCO RIELLA | \$10
Moscato D'Asti | Piedmont, Italy



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Bier!



Cans & Bottles

MICHELOB ULTRA | \$6

MILLER HIGH LIFE | \$6

PABST BLUE RIBBON | \$6

MODELO ESPECIAL | \$6

BUSCH LIGHT | \$6

GUINNESS | \$7

See our list of
fresh bier on tap!

Non-alcoholic Bier

STELLA ARTOIS | \$5

HEINEKEN | \$5

ATHLETIC Free Wave Hazy IPA | \$6

ATHLETIC Upside Dawn Golden | \$6

ALLERGY INFORMATION:



What's a Fisk?

Fisk Bier & Wine was born of the things we love most — beer, wine & beauty — but most importantly, spending time with our favorite people.

Sam's been brewing beer for over 20 years (currently brewing at Cherry Street Brewing Company, just down the road) and Kelly brings a longtime love of wine and design. Together, we wanted to build a place that feels warm, welcoming, and a little adventurous.

Fisk means “fish” in many languages. Fittingly, our space is watched over by our patron saints: Frances Dean Charles — *Mermaid Fran*, named in honor of our children, and *Sailor Dan* — inspired by their Granddad Danny, our favorite Navy sailor. They remind us of the stories that inspire us and the power of gathering with the people we love. Catch a glimpse of *Mermaid Fran* in the stunning mural made by local artist, Basia Kroll.

So, yes, Fisk means *fish*, but so much more — a place to laugh, sip, share, and stay a while. Whether you're here for the perfect pour or just good company, we're glad you found your way.

Love,
Sam & Kelly Fisk



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Wines by the glass

White

WYCLIFF BRUT | \$6
Sparkling Wine | California

ECCO DOMANI | \$8
Pinot Grigio | Napa Valley, California

FERRARI CARANO | \$15
Fumé Blanc | Sonoma County, California

LIMESTONE HILL | \$14
Chardonnay | Robertson, South Africa

See our bottle list, too!

Red

SERENA | \$10
Sweet Red Table Wine | Piedmont, Italy

WESTMOUNT | \$16
Pinot Noir | Willamette Valley, Oregon

ACHAVAL FERRER | \$14
Malbec | Mendoza, Argentina

SHATTER | \$14
Grenache | Roussillon, France

BONANZA | \$9
Cabernet | California

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Bier on Tap

RIGGS BEER COMPANY | \$5

American Lager | 4.9% ABV

WAKE BREWING | \$7

Invisible Oranges Wheat Ale | 4.5% ABV

RIGGS BEER COMPANY | \$7

Citraweizen | 5.3% ABV

GREEN TREE BREWERY | \$7

Sandy Cheeks

Pineapple Mango Wheat Beer | 5.6% ABV

TRIPTYCH BREWING | \$6

Dank Meme Pale Ale | 5.4% ABV



CHERRY STREET | \$7

Catalyst Saison | 5.5% ABV

WAKE BREWING | \$7

Waza Hazy | 6.4 % ABV

BENT RIVER BREWING CO | \$6

Uncommon Stout - Coffee | 6.4% ABV



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Bier Flights

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