



I THINK I CAN @ THE TINSMITH

Specialty Cocktails

“New Fashioned” Montmorency Cherry, Crushed Tangerine, Vanilla Bean Bitters, Ginger Beer

“Elderberry Eve” Champagne / St. Germain Liqueur / Dancing Elderberry

“Bull Rojo” Prickly Pear Margarita / Red Bull / Thai Basil / Fresh Lime / Burning Salt Rim

“Ruby Slippers” Belvedere Vodka / Litchi-Rosehip Granita / Meyer Lemon Zipper

Shared

Happy Trees

Chef Scotty’s Avocado Toast Daily Inspiration, Vitruvian Farms Sprouts, Madison Sourdough

It Takes Two

Curried Peruvian Purple Potato Empanada, Mango Tango Chutney, Tamarind-Ginger Snap

Summer’s Coming

Grilled Watermelon-White Prawn Gazpacho, Spiced Masala Crème, Toasted Pepita

Scooby Snacks

Shaggy style Falafel, Hummiso, Lentil Tabbouleh Lettuce Cups, Harissa Pickled Dates, Pita

Tu Wang Yin Yang

Grab Your Chopsticks & Lift Your Chi within our Shu-Mai Dumplings Du-Jour

Substantials

Mr. Rogers

Deconstructed 3 Egg Scramble, Bratwurst, Ellsworth Cheese Curd, Harissa Fingerling Potato

From Junkyard to Superfly

Hangover Cure All Mile High Bacon Hashbrown Stack, Oscar Meyer Splits, Jalapeno Queso

The Frugal Gourmet

Smoked Lake Trout, Grilled Artichoke Tapenade, Arugula, Cream Cheese, Bagel Toast Points

Purple Rain Parfait

Bellbrook Farms Aronia Gastrique, Kite Hill Yogurt, Hempseed Honeycomb Granola, Berries

The Little Tamale that Could

Pork Carnitas-or-Grilled Veggie, Chimichurri Salsa, Black Beans Revuelto, Fried Egg

Daisy Duke Salad

Rasko Style Fried Chicken, Sweetcorn, Dill, Medjool Date, Roth Chevre, Iron Skillet Cornbread

Crack Pot French Toast

Chai laced Angel Food Cake, Mango Flambe, Orange Blossom Whipped Cream, Almond Praline

Badger Pride

Locally Borrowed Egg Omelet filled with Roth Kase Mac-n-Cheese n' Nueskes Bacon

