



Specialty Cocktails

KOS Old Fashioned 9

Made with Makers Mark Bourbon Whisky

Choose to have it Smoked +2

The Smoked Pig Old Fashioned 22

Smooth as Silk- Premium Whistle Pig Whiskey – Smoked & Served

Suntory Old Fashioned 11

Smooth Japanese Whisky, Honey & Grapefruit

Summer Siesta 10.50

Patron, Campari, Grapefruit, Lime

KOS Manhattan 11.50

Noble Oak* Double Oak Bourbon, Bitters, Vermouth

**Every Bottle Consumed Plants a Tree*

Peach Mule 8.50

Peach Nectar, Organic Vodka, Lime, Ginger

Bees Knees 12

Barr Hill Tom Cat Gin, Honey, Lemon

Death in the Gulf Stream 9.50

Hendrick's Gin, Lime

Strawberry Jalapeno Champagne Margarita 9

House Made Jalapeno Vodka, Tequila, Champagne & Strawberry

Italian Spritz 11.50

Italian Liquor, Vermouth, Club Soda

John Daly 7.50

Lemon Vodka, Iced Tea (Regular or Raspberry)

Hoosier State Lemonade 11

Templeton Rye, Lemonade

Specialty Martinis

Lavender Martini 11

Vodka, Lavender

Chocolate Martini 9

Chocolate Liquor, Vodka, Crème de Cocoa

Blueberry Martini 11

Vodka, Organic Blueberry

French Martini 9

Chambord, Organic Vodka, Pineapple Juice

Movie Star Martini 13

Passionfruit, Organic Vodka, Lemon

Hendrick's Gin or Grey Goose Vodka Martini 16

BEER

Domestics: 3.25

Coors Light
Miller Lite

Pale Ale: 4.25

New Glarus Moon Man- Only Available in Wisconsin!
New Glarus, WI

Farmhouse Ale: 4.25

New Glarus Spotted Cow- Only Available in Wisconsin!
New Glarus, WI

Cider: 4.25

Angry Orchard

Scotch Ale: 4.25

Great Dane Scotch Ale
Madison, WI

Malt: 4.25

Sam Adam's Octoberfest (Seasonal Only)

Seltzer: 4.25

Black Cherry White Claw

Non-Alcoholic: 4.25

Heineken 0.0

IPA: 4.25

Fantasy Factory Lake Louis Kiss The Lips
Madison, WI Verona, WI

Amber: 4.25

WI Brewing Company Badger Club Amber
Verona, WI

Wheat: 4.25

Leinenkugel's Summer Shandy (Seasonal Only)
Chippewa Falls, WI



KOS
A GASTROPUB



Aperitifs

Aalborg Taffel Akvavit **11**
The Original Clear Danish Akvavit - Served Chilled & Straight Up

Antica Formula Vermouth **12.50**
Served Chilled on the Rocks

Campari **13**
Aperol **11**
Both Served Chilled on the Rocks

Digestifs - 2 oz

Bourbon Blends

Basil Hayden **10**
Bulleit Bourbon **11**
Jim Beam Extra Aged Black **8**
Maker's Mark **8**

Brandy Blends

Grand Marnier **10.50**

Scotch Blends

Johnnie Walker Black **10**
Johnnie Walker Blue **56**
Aberfeldy 12-Year Single Malt **12**
Glenfiddich 12-Year Single Malt **14**
Macallan 12-Year Single Malt **20**

Whiskey

Jameson **8**
Templeton Rye **10**
WhistlePig Small Batch Rye 10-Year **20**

After Dinner Cocktails

White Russian **6**: Vodka, Kahlua & Cream
Black Russian **7**: Vodka, Kahlua
Blonde Russian **8**: Vodka, Kahlua & Irish Cream
Baileys Irish Cream **8**
Kahlua & Cream **10**

Dessert Wine

Port Wine

Graham's 10-Year Tawny **16**
Osborne 10-Year Tawny **6**

Mocktails

MockMule 5

Lime or Cherry

MockRita 5

Lime Served on the Rocks.

Mock Old Fashioned 11

A Variation of our KOS Old Fashioned sans the Alcohol - made with Monday Zero Alcohol Whiskey.

Mock Gin & Tonic or Soda 8

Made with Monday Zero Alcohol Gin

Cranberry Fizz 6

Cranberry, Orange, Cinnamon & a bit of sparkle

Blueberry Bliss 7

Organic Blueberry, Lemonade, Citrus

KOS

(KÖÖSE): A NORWEGIAN CONCEPT SIGNIFYING GLOWING WITH WARMTH, KINDNESS, CARING, TOGETHERNESS AND LAUGHTER, WHOLESOME FOOD AND A GOOD DRINK, COZINESS.