



KOS  
A GASTROPUB



## Specialty Cocktails

### KOS Manhattan 12.50

Heaven's Door Bourbon, Bitters, Vermouth

### Bees Knees 13

Tom Cat Gin, Honey, Lemon

### Strawberry Jalapeno Champagne Margarita 9.50 🍷

House Made Jalapeno Vodka, Tequila, Champagne & Strawberry

### Raspberry Royale 10

Bubbly, Chambord

### Summer Siesta 10.50

Tequila, Lime, Grapefruit, Campari

### Jalapeno Lemonade 8

Housemade Jalapeno Vodka, OJ, Lime, Cherry

### Limoncello Rum Mojito 12.50

Limoncello, Rum, Lime, Fresh Mint

### Strawberry Mojito 10.50

Rum, Strawberry, Lime, Fresh Mint

## Call Me Old Fashioned

Choose to have it Smoked +2

### KOS Old Fashioned 9

Made with Makers Mark Bourbon Whisky



### The Smoked Pig Old Fashioned 23



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

## Specialty Martinis

### Chocolate Martini 11

Chocolate, Vodka, Crème de Cocoa

### Cosmopolitan Martini 12

Ketel One, Cranberry, Lemon, Orange

### French Martini 10.50

Chambord, Organic Vodka, Pineapple Juice

### Lavender Martini 11

Organic Vodka, Organic Lavender

### Meyer Lemon Martini 9.50

Organic Meyer Lemon Vodka

### Strawberry Lemon Drop Martini 10.50

Ketel One, Strawberry, Lemon

### Hendrick's Gin or Grey Goose Vodka Martini 17

## BEER

### **Domestic: 4.50**

Coors Light

### **Pale Ale: 5**

New Glarus Moon Man- Only Available in Wisconsin!

*New Glarus, WI*

### **Farmhouse Ale: 5**

New Glarus Spotted Cow- Only Available in Wisconsin!

*New Glarus, WI*

### **Seltzer: 4.50**

Black Cherry White Claw

### **Stout: 6**

Central Waters Brewing Co. Satin Solitude Imperial Stout

*Amherst, WI*

### **IPA: 5**

Fantasy Factory

*Madison, WI*

### **Amber: 5**

WI Brewing Company Badger Club Amber

*Verona, WI*

### **Kettle Sour: 14**

Toppling Goliath Dragon Fandango

Mango, Passion Fruit & Dragon Fruit

*Decorah, IA*

### **Non-Alcoholic:**

Heineken 0.0: 5

Sierra Nevada Hop Splash Citrus: **4.50**

**Zero Alcohol Hop Infused Water**

KOS

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



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### Aperitifs – 2 oz

Aalborg Taffel Akvavit 12

The Original Clear Danish Akvavit - Served Chilled & Straight Up

#### Served Chilled on the Rocks

Antica Formula Vermouth 12.50

Campari 13

Aperol 11

### Digestifs - 2 oz

Limoncello 9

Served Chilled & Straight Up

#### Bourbon Blends

Basil Hayden 10

Bulleit Bourbon 11

Jim Beam Extra Aged Black 8

Maker's Mark 8

Noble Oak 11

#### Brandy Blends

Grand Marnier 10.50

#### Scotch Blends

Johnnie Walker Black 11

Johnnie Walker Blue 57

Aberfeldy 12-Year Single Malt 13

Glenfiddich 12-Year Single Malt 15

Macallan 12-Year Single Malt 25

#### Whiskey

Jameson 9

Templeton Rye 11

WhistlePig Small Batch Rye 10-Year 21

Downtown Toodeloo Rock & Rye (La Crosse Distillery) 8

### After Dinner Cocktails 9

White Russian: Vodka, Kahlua & Cream

Black Russian: Vodka, Kahlua

Blonde Russian: Vodka, Kahlua & Irish Cream

Baileys Irish Cream

Kahlua & Cream

#### Port Wine

Graham's 10-Year Tawny 16

Osborne 10-Year Tawny 8

### Spirit Free

#### MockMule or MockRita 5

Lime or Cherry

#### Mock Old Fashioned 12

A Variation of our KOS Old Fashioned sans the Alcohol - made with AF Whiskey

*(Contains Dash of Alcoholic Bitters)*

#### Mock Gin & Tonic or Soda 9

Made with AF Gin

#### Iced Orange Cream 8.50

Orange, Cream, Like a Sherbet Push-Up Pop!

#### Strawberries & Cream 8.50

Shaken & Served Chilled

#### Cocoa Whiskey 12

2 oz AF Whiskey, Chocolate, Orange Served on the Rocks

*(Contains Dash of Alcoholic Bitters)*

#### Strawberry Smash 7

Strawberry, Lime, Lemonade

**KOS**