



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
Golden, CO

Seltzer: 4.50

Black Cherry White Claw
Glendale, AZ

Stout: 6

Satin Solitude Imperial Stout
Central Waters Brewing Co., Amherst, WI

Gluten Free: 6.00

New Grist Pilsner
Lakefront Brewery, Milwaukee, WI

IPA: 6.50

Hawk Jones Session IPA
Karben4 Brewery, Madison, WI

IPA: 5

Fantasy Factory
Karben4 Brewery, Madison, WI

Amber: 5

Badger Club Amber
WI Brewing Co., Verona, WI

Kettle Sour: 14

Dragon Fandango
Mango, Passion Fruit & Dragon Fruit
Toppling Goliath Brewery, Decorah, IA

Non-Alcoholic:

Heineken 0.0: 5
Amsterdam, Netherlands

Sierra Nevada Hop Splash Citrus: **4.50**

Zero Alcohol Hop Infused Water

Sierra Nevada Brewing Co., California

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