



Specialty Cocktails



Pumpkin Spice White Russian 9

Pumpkin Liquor Vodka, Cream

Cranberry Orange Mule 9

Bourbon, Cranberry Orange, Ginger Beer

Peached to Meet You 10.50

Maker's Mark, Peach, Lemon, Soda, Maple

Heartbeet 13

Organic Beet Juice, Hendricks Gin, Lemon

With a Cherry on Top 10.50

Bumbu Rum, Cherry, Lime

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

Call Me Old Fashioned

Choose to have it Smoked +2

Maple Old Fashioned 12.00

Real Maple Simple Syrup, Makers Mark Bourbon Whisky

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



Pumpkin Martini 11

Vodka, Pumpkin Liquor

Cosmopolitan Martini 12

Ketel One, Cranberry, Lemon, Orange

French Martini 10.50

Chambord, Organic Vodka, Pineapple Juice

Kaffe Martini 12

Coffee Liquor, Bailey's, Kahlua, Tequila

Hendrick's Gin or Grey Goose Vodka Martini 17

BEER

Domestic: 4.50

Coors Light
Golden, CO

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

Ale: 6

Blu Bobber (Blueberry Fruity Flavor)
Fox River Brewery, Oshkosh, WI

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:

Hawk Jones Session IPA : **6.50**
Karben4 Brewery, Madison, WI

Fantasy Factory: 5

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

Deschutes Black Butte NA : **8.50**
Bend, OR

Sierra Nevada Hop Splash Citrus: **4.50**

Zero Alcohol Hop Infused Water

Sierra Nevada Brewing Co., CA

Blue Moon NA: **5**

Golden, CO



KOS

A GASTROPUB



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

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)

Cranberry Fizz 6

Cranberry, Orange, Cinnamon, Soda

Amaretti Sour 6.50

Lyre's Amaretti, Soda

Italian Orange Spritz 7

Lyre's Italian Orange, Soda, Honey, Cinnamon

KOS