



A GASTROPUB

www.kosgastropub.com

Seasonal Cocktails

Coquito 12

Puerto Rican Egg Nog: Coconut Milk, Rum, Spices, Cinnamon

Winter Bee 13

Gin, Cranberry, Orange, Cinnamon, Lemon

Cranberry Orange Mule 9

Bourbon, Cranberry Orange, Ginger Beer

Jul Melk Martini 12

Vodka, Cream, Maple, Butterscotch

Sugar Cookie Martini 11

Irish Cream, Amaretto, Vodka, Whipped Cream

Chocolate Peppermint Martini 12

RumChata, Vodka, Peppermint, Chocolate Liquor

Cranberry Orange Cinnamon Martini 10

Vodka, Cinnamon, Orange, Cranberry

Solstice Old Fashioned 11

Bourbon, Rosemary, Grapefruit, Orange

Peppermint White Russian 9

Peppermint Schnapps, Kahlua, Vodka

Irish Winter 12

Irish Cream, Crème de Mint, Hazelnut

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

After Dinner Cocktails 9

White Russian: Vodka, Kahlua & Cream

Black Russian: Vodka, Kahlua

Blonde Russian: Vodka, Kahlua & Irish Cream

Baileys Irish Cream

Kahlua & Cream

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

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

Meyer Lemon Martini 9.50

Made with Organic Meyer Lemon Vodka

Hendrick's Gin or Grey Goose Vodka Martini 17

Spirit Free

Clean Coquito 9

Coconut Milk, Spices, Cinnamon-Creamy Texture

Mock Old Fashioned 12

A Variation of our KOS Old Fashioned sans the Alcohol – made with NA 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 NA 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

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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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

Non-Alcoholic:

Heineken 0.0: 5
Amsterdam, Netherlands

Sierra Nevada Hop Splash Citrus: 4.50

Zero Alcohol Hop Infused Water
Sierra Nevada Brewing Co., CA

Blue Moon NA: 5

Golden, CO

Deschutes Black Butte NA : 8.50

Bend, OR

Aperitifs - 2 oz

Served Chilled & Straight Up

Aalborg Taffel Akvavit 12
The Original Clear Danish Akvavit

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

Port Wine

Graham's 10-Year Tawny 16
Osborne 10-Year Tawny 8

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 2

Whiskey

Jameson 9
Templeton Rye 11
WhistlePig Small Batch Rye 10-Year 21
Downtown Todeloo Rock & Rye 8
(La Crosse Distillery)

KOS