



At Artisan 179 we support local, sustainable and organic practices.
All Scratch Kitchen, Farm to Table

SALADS

ADD TO ANY DISH: AMISH CHICKEN BREAST \$8.00,
4 OZ. VERLASSO SALMON \$10.00, 4 TEXAS GULF SHRIMP \$12.00,
NIMAN RANCH PRIME FLAT IRON STEAK \$14.00,
3 SUSHI GRADE SEA SCALLOPS \$15.00

ARUGULA SALAD \$12.00 (GF)
RICOTTA SALATA, HAZELNUTS, ORGANIC ORANGE SUPREMES,
LEMON VINAIGRETTE

CHOPPED SALAD \$12.00 (GF)
SEASONAL VEGETABLES, WALNUTS, MUSTARD DRESSING

CAESAR SALAD \$14.00
(GF) WITHOUT BREAD CRUMBS
ENDIVES, BOQUERONE ANCHOVIES, CAESAR DRESSING

BEET & BURRATA \$16.00 (GF)
BEETS 3 WAYS, 10 YEAR AGED BALSAMIC, ARUGULA

BELUGA LENTIL BOWL \$14.00
CRISPY MUSHROOMS, POACHED ORGANIC BROWN EGG,
PARM CHIP, RED WINE VINAIGRETTE

SHARE PLATES

COMBO CHARCUTERIE BOARD \$24.00
CHEF'S SELECTION OF 3 MEATS, 3 CHEESES
AND ACCOMPANIMENTS

SALMON TARTARE \$18.00
PICKLED TROUT ROE, BÉARNAISE,
HOUSE MADE RYE CHIPS

STEAK TARTARE \$20.00
SMOKED ORGANIC BROWN EGG YOLK,
BEET REMOULADE, SOURDOUGH

SPANISH OCTOPUS \$20.00
HARISSA MISO VINAIGRETTE, CRUDITÉ,
SEASONAL SALAD, PISTACHIO

OPEN FACE SHRIMP SANDWICH \$18.00
DILL AIOLI, PICKLED CHERRY TOMATOES,
RYE BREAD

ROASTED MUSHROOMS \$16.00
EXOTIC MUSHROOM BLEND, HAZELNUT MORNAY,
MUSHROOM BROTH

MARINATED CAULIFLOWER \$16.00
(GF) WITHOUT BREAD CRUMBS
BOQUERONE ANCHOVIES, CAULIFLOWER PURÉE,
PARMESAN CHEESE

SEASONAL RISOTTO \$20.00 (GF)
CHEF SELECT

CHEF JUAN'S HAND MADE PASTAS

GARGANELLI CARBONARA \$26.00
PANCETTA, FINE HERBS, ORGANIC BROWN EGG YOLK

PAPPARDELLE VACCINARA \$28.00
OX TAIL RAGU, BASIL, BREAD CRUMBS

BUTTERNUT SQUASH GNOCCHI \$26.00
SQUASH 3 WAYS, BROWN BUTTER, SAGE

SPAGHETTI & LITTLE NECK CLAMS \$26.00
GUANCIALE, CLAM BISQUE, BRAISED FENNEL

ENTRÉES

14 OZ. GRASS FED PRIME NY STRIP \$48.00
(GF) WITHOUT ONION RINGS
SOUBISE, BABY LEEKS, MUSTARD JUS

**16 OZ. HERITAGE BERKSHIRE
DOUBLE BONE IN PORK CHOP \$38.00**
(GF) WITHOUT FINGERLING CHIPS
POTATOES, SPINACH, PORK JUS

HUDSON VALLEY DUCK BREAST \$38.00 (GF)
SMOKED BUTTERNUT SQUASH PURÉE,
BRAISED FENNEL, DUCK JUS

PAN SEARED SUSHI GRADE SCALLOPS \$38.00 (GF)
ROASTED CAULIFLOWER, BLOOD ORANGE, HAZELNUTS

VERLASSO SALMON \$32.00 (GF)
BRAISED LEEKS, FRIED CAPERS, WHITE WINE SPUMA

ROASTED AIRLINE AMISH CHICKEN \$30.00 (GF)
BRAISED CABBAGE, FRENCH DRUMS, CHICKEN BEURRE BLANC

SOUP

SOUP DU JOUR \$5.00 CUP / \$7.00 BOWL

SIDES

FRENCH FRIES \$6.00
TRUFFLE OR PARMESAN AND VINAIGRETTE

POTATO PURÉE \$8.00 (GF)
YUKON GOLD POTATOES, CHIVES, PARMESAN CHEESE

SIDE SALAD \$8.00 (GF)
ARUGULA, CRUDITÉ, RED ONION, TOMATO,
LEMON VINAIGRETTE

ROASTED ASPARAGUS \$9.00 (GF)
GARLIC PURÉE, HERBS, LEMON JUICE

(GF) GLUTEN FREE - \$2.00 CHARGE FOR GLUTEN FREE BUN

A special thanks to the dedicated local farmers,
producers and distributors that make this menu possible.

WE PROUDLY FEATURE VALENTINE COFFEE ROASTERS, ROCKET BABY BAKERY PRODUCTS,
SELECT PRODUCE FROM FARM HAPPY, JACKSON, WI, AND CJ'S PREMIUM SPICES.



EXECUTIVE CHEF JUAN MEZA
SOUS CHEF AJ HARRIS | SOUS CHEF JACOB GEHRING

*PLEASE ALERT STAFF OF ANY DIETARY RESTRICTIONS. THE WISCONSIN DEPARTMENT OF PUBLIC HEALTH ADVISES THAT EATING RAW OR UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD POSES A HEALTH RISK TO EVERYONE BUT ESPECIALLY TO THE ELDERLY, YOUNG CHILDREN UNDER AGE 4, PREGNANT WOMEN, AND OTHER HIGHLY SUSCEPTIBLE INDIVIDUALS WITH COMPROMISED IMMUNE SYSTEMS. THOROUGH COOKING OF SUCH ANIMAL FOODS REDUCES THE RISK OF ILLNESS.

CRAFT COCKTAILS

* Interactive Cocktails

LIQUID INTELLIGENCE \$12.00

MIXOLOGIST’S CHOICE. SWEET, SAVORY OR SPIRITED

RON & MARY’S BROWN MUMBLER \$12.00

AGED IN HOUSE BULLEIT RYE WHISKEY, MUDDLED FRESH ORGANIC ORANGE LUXARDO CHERRY BROWN SUGAR CUBE, DASH OF BITTERS, TOPPED WITH SWEET SODA, GARNISHED WITH A LUXARDO CHERRY

THE JIMMY JOHN \$12.00

JAMESON IRISH WHISKEY, JOHNNY WALKER BLACK, THE BITTER TRUTH GOLDEN FALERNUM LIQUEUR, FRESH ORGANIC LEMON JUICE, GINGER ALE, GARNISHED WITH FRESH ORGANIC LEMON TWIST

SMOKED BLOOD ORANGE MANHATTAN \$12.00

AGED IN HOUSE BULLEIT RYE, SWEET VERMOUTH, SMOKED BLOOD ORANGE SIMPLE SYRUP, GARNISHED WITH A LUXARDO CHERRY

SHISO FINE \$12.00

BRINLEY’S SHIPWRECK COCONUT RUM, GOSLING’S SPICED DARK RUM, MARASCHINO LUXARDO CHERRY LIQUOR, PINEAPPLE JUICE, GRENADINE, GARNISHED WITH SPICED CANDIED SHISO LEAF

*** SOME PEOPLE CALL ME MAURICE \$12.00**

RIAZUL ANEJO TEQUILA, HOUSEMADE ROSEMARY GRAPEFRUIT SIMPLE SYRUP, SAN PELLEGRINO POMPELMO SODA, FRESH ORGANIC GRAPEFRUIT WEDGE, HIMALAYAN BLACK SEA SALT, GARNISHED WITH A TORCHED ROSEMARY SPRIG

ABOUT THYME \$12.00

GREY GOOSE VODKA, KOVAL CRANBERRY GIN LIQUEUR, FRESH ORGANIC MUDDLED LIMES, THYME, FRESH ORGANIC LEMON JUICE, THE BITTER TRUTH GOLDEN FALERNUM, SPLASH OF CRANBERRY, PRESS, GARNISHED WITH A THYME SPRIG

START ME UP \$12.00

STOLI BLUEBERRY VODKA, THE BITTER TRUTH GOLDEN FALERNUM LIQUEUR, FRESH ORGANIC LEMON JUICE, GINGER BEER, BLUEBERRY RED BULL, GARNISHED WITH FRESH MINT LEAVES AND FRESH BLUEBERRIES

PINEAPPLE COCONUT DREAM \$12.00

FRESH PINEAPPLE, CRÈME DE COCONUT, SHIPWRECK COCONUT RUM, BLENDED, GARNISHED WITH PINEAPPLE AND A BERMUDA RUM FLOATER

HIBISCUS HONEY MARGARITA \$12.00

AGAVALES TEQUILA, FRESH ORGANIC LEMON JUICE, HIBISCUS HONEY SIMPLE SYRUP, DASH OF TRIPLE SEC, TOPPED WITH SWEET AND SOUR

FIFTY SHADES OF GREY GOOSE \$12.00

GREY GOOSE VODKA, OLIVE JUICE, DRY VERMOUTH, GARNISHED WITH HOOK’S BLUE CHEESE OLIVES

BRONX TALE \$12.00

COPPER & KINGS BRANDY, TRIPLE SEC, FRESH ORGANIC LEMON JUICE, GRAND MARNIER, SUGAR RIM

*** MY JAM \$12.00**

TITO’S VODKA, HOUSEMADE STRAWBERRY BALSAMIC SHRUB, FRESH ORGANIC LEMON JUICE, BLACK PEPPER, GARNISHED WITH SPANKED BASIL

*** PURPLE HAZE \$12.00**

WHEATLEY’S VODKA, THE BITTER TRUTH ELDERFLOWER LIQUEUR, FRESH ORGANIC LIME JUICE, TRIPLE SEC, BUTTERFLY PEA FLOWER ORGANIC TEA, GINGER BEER, SMOKED BLACK SEA SALT RIM (ILLUMINATED)

SMILE HIGH CLUB \$12.00

AVIATION GIN, LUXARDO CHERRY JUICE, FRESH ORGANIC LIME JUICE, MUDDLED BROWN SUGAR CUBE, ORGANIC ORANGE FRESH BASIL, PRESS

*** SMOKED CHAI RYE GUY \$14.00**

HOUSE AGED BULLEIT RYE, TWISTED PATH CHAI ORGANIC LIQUOR, ROJO SWEET VERMOUTH, LUXARDO CHERRY JUICE, GARNISHED WITH A LUXARDO CHERRY

2EQUILA MOCKING 3IRD \$14.00

CINCORO SILIVER TEQUILA, COINTREAU, FRESH ORGANIC ORANGE JUICE, SWEET & SOUR, GARNISHED WITH FRESH MINT

ARTISANAL SEASONAL SANGRIA \$10.00

Ask your server

*** THE SMOKE SHOW \$16.00**

Ask your server

BEERS

DOMESTICS MILLER LITE | BUD LIGHT | COORS LIGHT

MICHELOB ULTRA 4.75

IMPORTS CORONA | HACKER PSCHORR 5.75

CIDER STRONGBOW CIDER 4.50

IPA ALE ASYLUM HOPALICIOUS | IMPERIAL DOGFISH HEAD 60 MIN \$6.00

STOUT/ PORTER GUINNESS | DESCHUTES BLACK BUTTE PORTER

AMBER LAKEFRONT RIVERWEST STEIN | CAPITOL AMBER \$5.75

PALE ALE 3 FLOYDS ZOMBIE DUST | **3** FLOYDS ALPHA KING

MAGIC HAT **#9** \$6.00

FARMHOUSE/GOLDEN ALE/TRIPELS SPOTTED COW

GOOSE ISLAND SOFIE | GOOSE ISLAND **312** | VICTORY GOLDEN MONKEY

BLUE MOON \$5.75 LA FIN DU MONDE \$7.00

NON-ALCOHOLIC HEINEKEN \$5.00

SEASONAL BEERS ASK YOUR SERVER.

Ask your server about our Tequila, Scotch & Bourbon Flights.

Weekly Beer Flights Available.

WINES

SPARKLING

- 01. RIONDO PROSECCO, VENETO, ITALY.....9/43
- 02. CAMPO VIEJO CAVA BRUT, SPAIN.....9/43
- 03. VEUVE CLICQUOT, FRANCE.....18/90
- 04. GLORIA FERRER BRUT, CARNEROS, CA.....38
- 05. GUSTAVE LORENTZE ROSE BRUT, FRANCE..... 54

CHARDONNAY

- 06. WENTE MORNING FOG, LIVERMORE VALLEY, CA8/38
- 07. PAUL MAS, LANGUEDOC, FRANCE9/43
- 08. ARTISAN VINTNER’S GUILD, CA10/48
- 09. AMMUNITION, SONOMA, CA12/55
- 10. DUCKHORN, NAPA VALLEY, CA.....12/55
- 11. BUTTER, NAPA VALLEY, CA12/55
- 12. LA CREMA, MONTEREY, CA12/55
- 13. DOMAINE DROUHIN “ARTHUR”, OR 60
- 14. SANFORD, SANTA RITA HILLS, CA 65
- 15. DUBOEUF POUILLY FUISSE, BURGUNDY, FRANCE.....72

PINOT GRIGIO/GRIS

- 16. ANTERRA, VENETO, ITALY..... 7/33
- 17. ANTINORI "SANTA CRISTINA," ITALY8/38
- 18. GIULIANO ROSATI, ITLAY8/38

SAUVIGNON BLANC

- 19. BABICH, NEW ZEALAND.....9/43
- 20. ECHO BAY, NEW ZEALAND9/43
- 21. KIM CRAWFORD, NEW ZEALAND10/48
- 22. DECOY, SONOMA COUNTY, CA..... 48
- 23. EMMOLO, NAPA VALLEY, CA..... 55

OTHER WHITES

- 24. BELLERUCHE ROSE, RHONE, FRANCE.....8/38
- 25. UMBERTO FIORE MOSCATO D'ASTI, PIEDMONTE, ITALY9/43
- 26. WENTE RIVERBANK RIESLING, ARROYO SECCO, CA9/43
- 27. CHATEAU PROMIS WHITE BLEND, BORDEAUX, FRANCE.....9/43
- 28. VANDERPUMP, COTES DE PROVENCE, FRANCE12/55
- 29. CONUNDRUM WHITE BLEND, CA.....50
- 30. BLINDFOLD WHITE BLEND, CA..... 70

CABERNET SAUVIGNON

- 31. GREYSTONE, CA8/38
- 32. ARTISAN VINTNER’S GUILD, CA.....10/48
- 33. IMAGERY, SONOMA, CALIFORNIA12/55
- 34. BRASSFIELD, LAKE COUNTY, CA.....14/68
- 35. ARROWOOD, SONOMA, CA16/70
- 36. JUSTIN, PASO ROBLES, CA18/82
- 37. GRAVEL BAR, COLUMBIA VALLEY, WA..... 45
- 38. LA STORIA, ALEXANDER VALLEY, CA50
- 39. JACKSON ESTATES ALEXANDER VALLEY, SONOMA, CA.....72
- 40. NINER 'BOOTJACK RANCH,' PASO ROBLES, CA75
- 41. HESS ALOMI, NAPA VALLEY, CA 82
- 42. THE CUTTINGS, NAPA VALLEY, CA120
- 43. DUCKHORN, NAPA VALLEY, CA125
- 44. STAG’S LEAP "ARTEMIS," NAPA VALLEY, CA135
- 45. CHIMNEY ROCK, STAG’S LEAP DISTRICT, CA.....140
- 46. CAYMUS, NAPA VALLEY, CA.....165
- 47. CADE, HOWELL MOUNTAIN, CA.....170
- 48. NICKEL & NICKEL, OAKVILLE, CA..... 200
- 49. FAR NIENTE, OAKVILLE, CA 240
- 50. PLUMPJACK, OAKVILLE, CA 260
- 51. CAYMUS SPECIAL SELECTION, NAPA VALLEY, CA320

MALBEC

- 52. ELSA BIANCHI, MENDOZA, ARGENTINA8/38
- 53. TRAPICHE BROQUEL, MENDOZA, ARGENTINA.....9/43
- 54. ARUMA, MENDOZA, ARGENTINA 44

MERLOT

- 55. BOOMTOWN, WA 7/33
- 56. MARKHAM, NAPA VALLEY, CA..... 60
- 57. THORN, NAPA VALLEY, CA 90
- 58. DUCKHORN, NAPA VALLEY, CA110

PINOT NOIR

- 59. IRONSTONE, LODI, CA8/38
- 60. ARTISAN VINTNER’S GUILD, CA10/48
- 61. A TO Z, OREGON11/48
- 62. ELOUAN, OR.....12/55
- 63. ROSEROCK, EOLA-AMITY, OR.....16/70
- 64. MEIOMI, CA 55
- 65. SIDURI, WILLAMETTE VALLEY, OR75
- 66. SOKOL BLOSSER, DUNDEE HILLS, OR 80
- 67. ETERNALLY SILENCED, CA100
- 68. EN ROUTE, RUSSIAN RIVER VALLEY, CA110
- 69. GOLDENEYE, NAPA VALLEY, CA 120

RED BLENDS

- 70. AMANCAYA CABERNET/MALBEC, ARGENTINA10/48
- 71. NINER, PASO ROBLES, CA12/55
- 72. BRASSFIELD ERUPTION, LAKE COUNTY, CA12/55
- 73. AMMUNITION "THE EQUALIZER" RED BLEND, SONOMA, CA.....14/68
- 74. PROTEST RYE WHISKY BARREL AGED RED BLEND, CA16/70
- 75. THE PRISONER, NAPA VALLEY, CA100
- 76. JUSTIFICATION, PASO ROBLES, CA110
- 77. JUSTIN ISOSCELES, PASO ROBLES, CA 150
- 78. EPISODE, NAPA VALLEY, CA.....290

INTERESTING REDS

- 79. VINA EGUIA TEMPRANILO, SPAIN..... 7/33
- 80. WHIPLASH ZINFANDEL, LODI, CA..... 7/33
- 81. DUBOEUF JEAN ERNEST MORGON GAMAY, BEAUJOLAIS, FRANCE12/55
- 82. STAVE & STEEL BOURBON BARREL AGED CABERNET SAUVIGNON, PASO ROBLES, CA12/55
- 83. ARTEZIN, MENDOCINO COUNTY, CA..... 55
- 84. SALDO ZINFANDEL, CA 70