

Café 1505 Menu (PDF)

Bar

Wine

Featuring a selection of wines chosen by our Chef Ken Kohls. We serve a variety of wines on tap (including bubbly), by the glass, and by the bottle.

Glera On Tap

Singlo-small bubbles, light fruit

Pinot Grigio On Tap

Stemmari-fruity, tart, crisp

Chardonnay On Tap

Pacific Standard-green apple, minerals

Pinot Noir On Tap

Reata-smokey, dark fruit, slightly dry

Malbec On Tap

El Rede-slightly dry, bold fruit

Zinfandel On Tap

Pacific Standard-dry cherry

Riesling

Millbrandt Traditions-2012, Columbia Valley, WA

Light, pineapple, pear

Chardonnay

Crème de Lys-2013, California

Fruit forward, light richness

Chenin/Viognier

Pine Ridge-2013, California

Peach, pear, mango

Chardonnay

Mer Soleil-2012, Monterey County, CA

Bright, pineapple, orange, vanilla

Sauvignon Blanc

Upper Cut-2013, North Coast, CA

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Fruity, hints of honey and lemon

Pinot Grigio

Double Decker-2012, California

Crisp, melon, citrus

Chardonnay (By the Bottle)

Byron-2011, Santa Barbara, CA

Crisp, honey, spice, apple

Sauvignon Blanc (By the Bottle)

Charmed-2012, Dry Creek Valley, Sonoma, CA

Apple, hint of grassiness

Old Vines Pinot Noir

Lodi, CA

Fruit, berries

Etude Lyric Pinot Noir

2012, Santa Barbara, CA

Elegant, cherry, spice, delicious

Cabernet Sauvignon

Cypress-2012, Central Coast, CA

Ripe red fruit, soft, rich

Malbec

Writer's Block-2012, Kelseyville, CA

Dark berry, spice, light oak

Pinot Noir (By the Bottle)

Belle Glos Dairyman-2012, Sonoma County, CA

or

Brassfield-2012, Clearlake Oaks, CA

Cuvee (By the Bottle)

Gundlach Bundschu-2011, Sonoma County, CA

Blend, fragrant, full, smooth finish

Merlot (By the Bottle)

Rutherford Hill-2010, Napa Valley, CA

Terrific, rich, soft, cherry

Zinfandel (By the Bottle)

The Federalist Visionary-2011, Dry Creek Valley, CA

Robust fruit, bright cherry

Cabernet Sauvignon (By the Bottle)

Dry Creek-2010, Sonoma County, CA

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or

Stag's Leap-2011, Napa Valley, CA

Syrah (By the Bottle)

Gordon Estates-2012, Columbia Valley, WA

Chocolate, pepper

Beer

Featuring a carefully selected collection of WI based craft beers.

New Grist

Lakefront Brewery, Milwaukee

Miller Lite

Miller Brewing, Milwaukee

Klisch Pilsner

Lakefront Brewery, Milwaukee

Spotted Cow

New Glarus Brewing Company, New Glarus

Island Wheat

Capital Brewery, Middleton

Shine On Ale

Central Waters Brewing Company, Amherst

Pull Chain Ale

MKE Brewing, Milwaukee

Knot Stock

Furthermore Beer, Spring Green

Fatty Boombalatty

Furthermore Beer, Spring Green

Ouisonsing Red

Central Waters Brewing Company, Amherst

WI Amber

Capital Brewery, Middleton

Special Amber

Sprecher Brewing Company, Milwaukee

Louie's Demise

MKE Brewing, Milwaukee

Moon Man IPA

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New Glarus Brewing Company, New Glarus

Glacial Trail IPA

Central Waters Brewing Company, Amherst

Lakefront IPA

Lakefront Brewery, Milwaukee

Bitter Woman IPA

Tyranena, Lake Mills

Hop Happy IPA

MKE Brewing, Milwaukee

Riverwest Stein

Lakefront Brewery, Milwaukee

Fixed Gear

Lakefront Brewery, Milwaukee

Eastside Dark

Lakefront Brewery, Milwaukee

Polish Moon Stout

MKE Brewing, Milwaukee

Mudpuppy Porter

Central Waters Brewing Company, Amherst

Ciderboys Hard Cider

Point Brewery, Stevens Point

Spirits

Featuring signature Cafe 1505 cocktails made with WI based craft spirits from artisan distilleries.

NEW Mequon Mule

Rehorst Citrus Honey Vodka, housemade ginger beer, fresh lime juice, *Korbel* brandy

1505 Mojito

Roaring Dan's rum, muddled mint, lime, **Quince and Apple** cucumber lime syrup, soda, and fresh lime juice

1505 Old Fashioned

Korbel brandy, muddled orange and **Luxardo** cherry, soda, sour mix, and a dash of Angostura bitters.

We can do it sweet or with special garnish for you!

Rhuby Slipper

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Art in the Age organic rhubarb liquor, **Quince and Apple** tart cherry grenadine syrup, sparkling glera, fresh lemon juice

Honeybee

Rehorst citrus honey vodka, sparkling glera, honey, fresh lemon juice

Sage Lemonade

Art in the Age Sage craft spirit, lemonade

Signature Verde Mary

Rehorst vodka, homemade tomatillo salsa verde, Sacramento tomato juice, Worcestershire, Cholula, celery salt

1505 Margarita

Patron Silver, **Luxardo** triple sec, lime mixer, fresh lime juice, served on the rocks with a salted rim

Fallen Apple

Ciderboys hard cider, **Quince and Apple** rhubarb hops syrup, lemon juice, dash of Angostura bitters

Vodka

Rehorst-Great Lakes Distillery, MKE

Rehorst Citrus Honey-Great Lakes Distillery, MKE

Death's Door-Madison

Hophead-California

Tito's-Austin, Texas

Gin

Rehorst-Great Lakes Distillery, MKE

Death's Door-Madison

Korbel Brandy

Whiskey

Kinnikinnic-Great Lakes Distillery, MKE

Death's Door White (Madison)

Bourbon

Bulleit 10yr. Rye-Kentucky

Patron Silver Tequila

Glenfiddich 12yr. Scotch

Liqueurs

Bailey's Irish Cream

Luxardo Espresso

Luxardo Angioletto Hazelnut

Kringle Cream-Nordic Distillers, Middleton

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Consuming raw or undercooked meats or eggs with yolks less than well done may pose an increased risk of foodborne illness. Some items may contain nuts or nut oils. We gladly offer ingredient information upon request. Please ask.