

WINE BY THE GLASS

Bubbles, Skin Contact, White

- Cava Brut Nature Reserva, Pere Mata, "Cupada" Penedès, Catalonia, SP | 13 / 58
- Orange of Vermentino, 2024, Monte Rio Cellars, "The Bench" Lodi, CA | 12 / 55
- Sauvignon Blanc, 2023, Von Winning, "II" Pfalz, DE | 14 / 62
- Grüner Veltliner, 2024, Ingrid Groiss, Weinviertel, AU | 12 / 53
- Godello, 2023, Virgen del Galir, "Val do Galir," Valdeorras, Galica, SP | 12 / 52

Red

- Pinot Noir, 2023, Land of Saints, Santa Barbara, CA | 15 / 68
- Malbec, 2024, Canopus, "Malbec de Sed" Uco Valley, AR | 12 / 54
- Cabernet Franc, 2023, Pascal Biotteau, "Mary Taylor Selection," Anjou, Loire, FR | 11 / 48
- Tempranillo, 2021, Bideona, "Laderas de Rioja" Rioja, SP | 12 / 52

COCKTAILS

- Martini at the Inn | Botanist Gin, Bordiga Extra Dry Vermouth, Olive | 14
- Old Pal | Bèrto Bitter, Sazerac Rye, Bordiga Extra Dry Vermouth | 12
- Mezcal Sour | Yuu Baal Reposado Mezcal, Pasubio Amaro, Egg White, Lime, Agave | 14
- Black Walnut Manhattan | Four Roses Bourbon, Nux Walnut Liqueur, Angostura | 14
- Paloma Fizz | Aperol, Olmeca Altos Plata Tequila, Grapefruit Soda, Egg White, Lime | 13
- Coconut Carajillo | Planteray Cut n' Dry Coconut Rum, Crème de Cacao, Espresso | 13
- Sazerac | Sazerac Rye, Delord Napoléon Bas-Armagnac, Absinthe, Peychaud's, Demerara | 12
- Génépy Suisse | Stateline Coffee Liqueur, Nutmeg, Cream, Frangelico, Génépy, Absinthe | 13
- Cranberry Mule | Tenhead Vodka, Sweet Vermouth, Cranberry Syrup, Ginger Beer, Lime | 12

BEER

On Tap

- New Glarus | Spotted Cow | 7
- Working Draft | To Those Who Wait Czech Pils | 8
- Hop Haus | Yardwork Session IPA | 8
- New Glarus | Fat Squirrel Brown Ale | 7

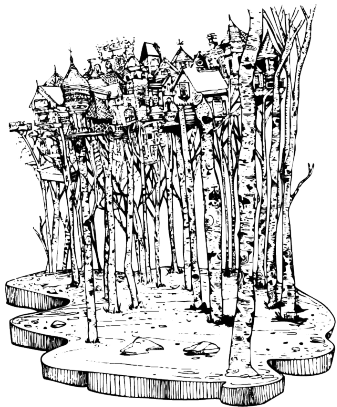
Bottles & Cans

- New Glarus | Staghorn Oktoberfest | 6
- New Glarus | Moon Man No Coast Pale Ale | 6
- Working Draft | Mr. F Porter | 10 Tallboy
- Coors Light | 4
- High Life Bottle | 4
- 3 Floyds | Zombie Dust Pale Ale | 6
- Lakefront | Hazy Rabbit Hazy IPA | 6

ZERO-PROOF

- Sierra Nevada | Trail Pass IPA | 6
- Lapo's | Negroni | 12
- Ish | G&T | 11
- Elderflower Spritz | 12
- Topo Chico | 5
- Espresso | 4
- Americano | 5
- Latte | 6
- Green tea | 5
- Black tea | 5
- Ginger Tonic tea | 5
- Coke | 4
- Diet Coke | 4
- Sprite | 4

Canter Inn



119 5th Ave. | New Glarus | WI 53574

SNACKS & STARTERS

Milk Bread | 6

Heartland Craft Grains spelt & wheat, cultured butter, sea salt

Deviled Eggs* | 8

beet pickled egg, chili aioli, everything spice, crispy shallots

Cheese Plate | 14

Fayette Creamery Snow Bale (cow's milk), Landmark Creamery Gouda

Duet (cow & sheep's milk), apple butter, seeded cracker

Broiled Island Creek Oysters | 19

sweet chili béchamel, parsley, toasted milk bread, lemon

Rösti Sticks | 13

Swiss fondue, parsley, SarVecchio

Shrimp Toast | 17

toasted milk bread, shrimp mousse, roasted squash bisque, fresh herbs

à la carte Coconut Squash Bisque | 11 (v)

Beef Tartare* | 16

chimichurri, tarragon aioli*, crispy onion petals, toasted milk bread

Tasty Green Salad | 14 (v)

Vitruvian Farms mixed greens, shaved seasonal vegetables, house vinaigrette, SarVecchio

Golden Beet Salad | 16 (v)

pistachio vinaigrette, radicchio, Red Rock blue cheddar, tart cherries

Kalberwurst Smash Sandwich | 18

caramelized onions, Green County Swiss, mustard aioli, milk bread bun. *Served with braised red cabbage.*

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

v indicates dishes which can be prepared vegan



ENTREES

Sweet & Sour Pork Short Ribs | 36

sweet and spicy peppercorn glaze, braised red cabbage

Roast Chicken | 36

wild rice pilaf, duxelles mousse, cream of mushroom, roasted leeks

Skate Wing Schnitzel | 34

cauliflower, charred lemon velouté, pickled shallot, golden raisin

American Wagyu Bistro Steak | 47

poached potatoes, smoked onion jus, pickled red onions, chives

Mushroom & Celery Root Risotto | 31 (v)

Clark Family Farm roasted mushrooms, aged Roth gouda, pickled shallots

Pork Loin | 37

Hook's pimento grits, charred cabbage, Wisconsin old fashioned au poivre

DESSERTS

Pumpkin Custard Tart | 11

kabocha squash, whipped cream, oat streusel, maple

Milk Chocolate Mousse Pie | 12

white chocolate cream, toasted coconut, orange oil (gf)

Bread Pudding | 11

saucy dried cherries, buttermilk

Cheese Plate | 14

Fayette Creamery Snow Bale bloomy rind (cow's milk), Landmark Creamery Gouda Duet (cow & sheep's milk), apple butter, seed cracker (gf)

Affogato | 8

caramelized honey ice cream with a shot of True Coffee Roasters espresso

WE'RE PLEASED TO OFFER A 3% DISCOUNT FOR GUESTS WHO CHOOSE TO PAY WITH CASH. MENU PRICES LISTED REFLECT THE CASH PRICES. THANK YOU FOR SUPPORTING OUR SMALL BUSINESS.