

WINE MENU

BIER CLUB IS ON WEDNESDAY NIGHT!
Ask your server about joining our Bier Club.



SPARKLING

Castallino Cava Brut 187ml 7.50
Spain

Trocadero Brut 750ml 26
France

WHITE

J.H. Selbach Riesling 8/30
Germany

Crisp, bright and moderately sweet with citrus notes and hints of granny smith apple.

Due Torri Pinot Grigio 7.5/24
Italy

Fresh, fruity nose with a clean, mouth-filling texture finishing crisp.

Riff Pinot Grigio 8.5/32
Italy

Notes of pear, white flowers and lime.

Penascal Sauvignon Blanc 7/30
Spain

Fresh and lively notes of lime, grapefruit and pear with rich minerality and richness.

Geyser Peak Chardonnay 9/32
CA

Notes of pear, tropical fruit, and baked apple, with undertones of toast and butterscotch.

Raymond Reserve Chardonnay 40
CA

Aromas of ripe pear, toasty oak and vanilla. Flavors of apple and zesty lemon vanilla finish.

Champalou Vouvray 50
Cuvee des Fondraux

France

100% Chenin Pure and clean, full of ripe peaches with just a hint of sweetness.

RED

Los Cardos Malbec 7/28
Argentina

Blackberry, plum, and sweet spices with notes of licorice

Parallele 45 Cotes du Rhone 9/35
France

Intense and complex red raspberry fruit aromas, spicy pepper and coriander notes

Chévere Cabernet Sauvignon 8/28
Chile

Rich flavors of black cherry and cassis with an herbal background.

Razor's Edge Shiraz 8/30
Australia

Smooth and round, with ripe plum, blackberry and spice flavors, lingering on the open-textured finish.

Trapiche Pinot Noir 9/36
Argentina

A high-toned with fresh, red berry fruit aromas textured and lacy flavors that possess a fine mineral streak on the solidly powerful and persistent finish.

Castle Rock Zinfandel 8/33
CA

Medium-bodied with flavors of blackberry, raspberry and plums with notes of pepper, spice and earth.

Cono Sur Organic 9/36
Cabernet/Carmenere

Chile

Wild berries, vanilla with earthy flavors coffee, chocolate, and toasty oak.

Chapoutier Bellaruche Rouge 40
France

Aromas of Morello cherries leads into a well structured palette of dark red fruits with subtle pepper notes, finishing with fine yet firm tannins. Côtes du Rhône

Folk Machine Pinot Noir 55
CA

Brilliant small production pinot. Cherry and raspberry fruit with a field green character that lends complexity freshness and balance.

DRINK MENU

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ABSINTHE

Absinthe is an anise-flavored spirit derived from herbs, including flowers and leaves of the herb Artemisia Ansinthium, commonly referred to as "grande wormwood." Absinthe has a naturally occurring green color but can be colorless. It is commonly referred to in historical literature as "la fe verte" (green fairy).

- Lucid 8** France
Kubler 8 Switzerland
St. George 8 France

MARTINIS

- Classic 9**
Bombay Sapphire or Stoli vodka- regular or dry
- Bayview 9**
Rehorst Vodka, pickle juice and a jalapeno stuffed olive
- Belgian Orange Blossom 10**
Bombay Sapphire gin, amaretto and citrus juices
- Flirtini 10**
Stoli Raspberry, Chambord, pineapple juice and champagne
- Rooibos Cosmo 9**
Berry Rooibos Tea, Stoli Citros, Gran Gala, fresh lime juice

BLOODY MARYS

All Bloodys made with our house secret recipe Bloody Mary Mix and served with pickles, beans and asparagus.

- The Milwaukeean 8**
Milwaukee's own Rehorst Vodka, horseradish, beer, bacon and cheese!
- The Frenchie 8**
French vodka, tomato juice, Dijon mustard and bleu cheese stuffed olives.
- The Southsider 8**
Absolut Peppar, tomato juice, hot sauce and jalapeno stuffed olives.
- The Traditional 8**
Vodka, Café Centraal's Bloody Mary mélange and all the fixins'.

SPECIALTY DRINKS

- Nutty Belgian 8**
Frangelico, Godiva Chocolate Liqueur and Alterra Coffee
- Hot Toddy 6**
Brandy, Fresh squeezed lemon and Wisconsin honey
- Maple Buttered Rum 8**
Myer's Dark Rum, our homemade spiced compound butter and Wisconsin maple syrup
- Hot Apple Cider 6**
Traditional style with Myer's Dark Rum and a splash of cranberry
- Grandma's Hot Cocoa 8**
Grand Marnier, Omanhene Cocoa, steamed milk and whipped cream
- Spiked Masala Chai Latte 8**
Rishi Chai, Captain Morgan and pumpkin puree

HOT

- Framboise Float 8**
Lindeman's Framboise and vanilla bean ice cream
- Jäger Milkshake 6**
Jägermeister, banana schnapps and half & half
- Green Tea Collins 9**
Stoli citrus Vodka infused with Rishi's Sencha green tea, fresh lemon juice, sugar and a press

COLD

NON ALCOHOLIC BEVERAGES

- | | |
|-----------------------|------|
| | 2.75 |
| Hot Cider | 2.50 |
| Hot Chocolate | 3.00 |
| Sprecher Root Beer | |
| G. Groppi's Fresh | 2.75 |
| Squeezed Orange Juice | 2.00 |
| Fruit Juice | 1.75 |
| Soda | |

- Rishi Tea's 2.50**
Blueberry Rooibos, Chamomile medley, White peony, Earl grey, Jasmine Green and Yunan Black Tea

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|---------------------------------------|------|-----------------|------|
| Alterra Coffee | | Espresso | |
| Café Au Lait | 2.50 | Café Mocha | 3.25 |
| Centraal House Blend | 1.95 | Café Latte | 3.25 |
| Decaf Centraal Blend | 1.95 | Cappuccino | 3.00 |
| Chai Latte | 3.00 | Americano | 2.00 |
| | | Espresso | 2.00 |
| Extras | | | |
| Shot of espresso | .50 | | |
| Vanilla, Hazelnut, Caramel, Raspberry | .50 | | |
| Substitute Soy Milk | .50 | | |
| Hot Cider | 2.75 | | |
| Hot Chocolate | 2.50 | | |

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