

rosewood

HUDSON

CHEF'S FAVORITES

PANKO CRUSTED SHRIMP \$6
COCKTAIL SAUCE

BLUE POINT OYSTERS \$1 EACH
COCKTAIL SAUCE

WISCONSIN CHEESE BOARD \$7
CHEF'S SELECTION OF ARTISAN CHEESES (3)

GRILLED CHICKEN CAESAR \$9
KALE & ROMAINE, ROASTED TOMATO, OLIVES

SALMON CAESAR \$9
KALE & ROMAINE, ROASTED TOMATO, OLIVES

FOUR CHEESE FLATBREAD \$5
PARMESAN, CHEDDAR, MOZZARELLA, BOURSIN,
FINE HERBS, GARLIC CRUST

PEPPERONI FLATBREAD \$5
PEPPERONI, MOZZARELLA, MARINARA

MEATBALL SLIDERS \$8
MOZZARELLA, RED SAUCE

FRIED BOLOGNA \$6
ALL BEEF, SLICED THIN, WISCONSIN CHEDDAR

- PLEASE NO SUBSTITUTIONS ON HAPPY HOUR ITEMS -
DINE - IN ONLY FOR HAPPY HOUR

SUMMER HAPPY HOUR!
3 - 6 MON - THURS
12 - 6 FRI & SAT
AVAILABLE IN THE BAR ROOM

\$5 CLASSIC COCKTAILS

SALTY DOG
THREE OLIVES VODKA, FRESH PRESSED GRAPEFRUIT, SEA SALT

MOJITO
RUMHAVEN COCONUT RUM, FRESH MINT, LIME

SHAKEN MARGARITA
CAMARENA TEQUILA, COINTREAU, FRESH LEMON & LIME

MOSCOW MULE
THREE OLIVES VODKA, FEVER TREE GINGER BEER, FRESH LIME

GO RETRO!

CLASSIC VODKA MARTINI
TITO'S HANDMADE VODKA, NOILLY PRATT DRY VERMOUTH

MANHATTANS & OLD FASHIONED'S
MADE WITH JIM BEAM BOURBON

**\$2 OFF ROSEWOOD RED
&
ALL CRAFT
DRAFT**



PREMIUM WINES

PROSECCO, LA MARCA \$6
VENETO, ITALY

PINOT GRIS, J VINEYARDS \$5
CALIFORNIA

CHARDONNAY, WILLIAM HILL \$5
CENTRAL COAST

RED BLEND, ERGO \$5
ROJO, SPAIN

July.18