

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

PORK BELLY SLIDERS \$8
ANCHO CHILI & FIG GLAZED,
SAUTÉED NAPA CABBAGE, CILANTRO

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

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

3 - 6 WEEKDAYS

4 - 9 SUNDAYS

AVAILABLE IN THE BAR ROOM

HANDCRAFTED COCKTAILS

ROSEWOOD COSMO \$5
HANGAR ONE VODKA,
HOUSE ROSÉ CORDIAL, FRESH LEMON

CLASSIC MARTINI \$5
TITO'S HANDMADE VODKA OR WATERSHED FOUR PEEL GIN,
NOILLY PRAT FRENCH VERMOUTH,
OLIVES OR LEMON TWIST

PORT OF MANHATTAN \$6
OUR HOUSE BARREL AGED COCKTAIL
WATERSHED BOURBON, ANTICA VERMOUTH & NOVAL BLACK

MOSCOW MULE \$5
ABSOLUT VODKA,
OLD CITY GINGER BEER, FRESH LIME

**\$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