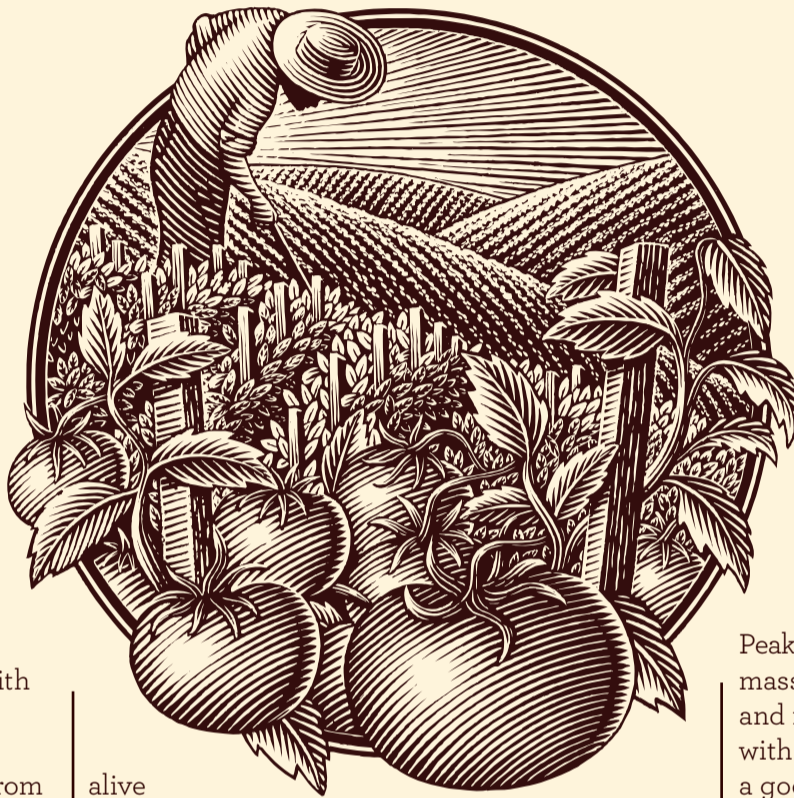


# MENTU

PS

ONLY RESTAURANT IN WISCONSIN  
WITH ON-SITE FARM



23

WINE BOTTLES 1/2 PRICE  
EVERY WEDNESDAY

Our canvas is juicy roast meat seasoned with hand-rubbed herbs and spice dripping with flavor. Your service will be friendly. Your food will be great. Your dish hand-crafted with vegetables and herbs often grown 100 yards from where you party. We believe there is a simple way to bring food to the table. It starts with a respect for the land we cultivate. For instance, we seek out food like cage free chicken. No hormones. No antibiotics. And then we take it one step further with our own on-site farm just a stone's throw from heaven.

The fresh meats and fish we serve are from friends we trust. Befriending these butchers and fishmongers over time pays big dividends. Local folks like Sassy Cow Creamery, Empire Fish right out of Wauwatosa, Strauss Veal from Franklin, Emmi Roth cheeses from Monroe, are folks who share our values and desire for the very best quality. "Anything great coming in lately?" This is our opening line to them daily. You could get lost in the desert with these folks, and still taste the rain. They are that good.

The smallest ingredients often make the biggest impact. Regional research shows the average apple may travel 61 miles when sourced locally. The average supermarket apple travels approximately 1,768 miles. When it comes to our kitchen, we put our money close to home. Farmer's Markets rock in our eyes.

But don't just take our word for it. Plant your eyes on our farm. It's your reason to believe we are

alive with the pursuit of better tasting vegetables and herbs. You don't have to be rich to taste the difference. You don't have to be clever to appreciate the difference. You can taste it. It doesn't hurt if you've got bib overalls in your blood. Bottom line? This isn't casual dining. This is exceptional dining that's casual. This is PS23 cooking.

There are lots of reasons why we serve over 20 hand-crafted draft beers. Then there are many more reasons. Stop and think about it, once you know what goes into a hand-crafted draft, you appreciate its differences more. You talk it up. You share your discovery. Cool. Your chops work overtime spreading the word.

You see, to us, the folks at Raised Grain and 3rd Space Brewing are positive, righteous, and truly believe life's too short for bad beer. They deserve every word you can spread for them. They are folks we like to surround ourselves with—positive, welcoming and friendly. Lift someone up, but remember, just because a beer is supposed to be great doesn't mean you are going to like it. Steal this PS23 beer draft strategy—every time you order beer, try a new one. And drink one glass of water for every beer you have. Craft beer is a terrific food source. Just ask Clyde Soles, the author of Climbing, Training For

Peak Performance. Clyde maintains, unlike mass-produced beer made with corn, rice and flavorings, finely crafted beer is made only with barley, wheat, hops and water—akin to a good whole grain bread. This guy rocks.

To start, the advantage comes from handcrafting. The taste is one of a kind. But also, we can control the sugar level and use fresher ingredients from the farm. Homemade PS23 syrups soften the sweets, punch up the flavors and make the classic cocktails pop. In a day and age when copycats in every category copy everything, these syrups allow us to highlight our independence and adventurous side. We are not fans of mass production.

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**THE WHOLE IDEA IS  
TO MAKE YOUR MOUTH  
REALLY WATER**

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Our patio features a pergola. It provides shade while letting in the skies and plenty of light. It's a comfortable cool place in hot weather. It's a cozy place to listen to the sound of water running from the rocks. Hikers relax with a cold draft. Jokes make their rounds. Brookfield hangs out.

**CLOSED SUNDAYS TO  
ENJOY OUR FAMILIES**

# 14-18

*Additional Protein May Be Added To Any Dish. Ask For Price*

<b>CAPRESE FLATBREAD</b> Fresh Mozzarella, oven-dried romas, basil pesto, balsamic glaze	14
<b>CAPRESE SALAD</b> Burrata, pesto, arugula, tomatoes two ways, balsamic glaze, olive oil, pink sea salt, black pepper GF	14
<b>HUMMUS</b> Chefs choice, veggies, pita	14
<b>BLT FLATBREAD</b> Mozzarella, bacon, tomato, lettuce, chipotle aioli	15
<b>RISOTTO</b> Chef's choice GF	15
<b>WATERMELON SALAD</b> Cornbread croutons, Feta, tomatoes, cucumbers, radish, red onion, pepitas, citrus dressing GF	16
<b>BERRY SALAD</b> Mixed greens, Feta, strawberries, blackberries, blueberries, maple-glazed walnuts, poppyseed vinaigrette GF	16
<b>ITALIAN FLATBREAD</b> Usinger's pepperoni, sausage, fresh Mozzarella, oven roasted onion and pepper	16.5
<b>PORK FRIES</b> Zesty BBQ sauce, Wisconsin beer cheese, poblano peppers, bacon GF	16.5
<b>HOT HONEY CHICKEN SANDWICH</b> Butter-top bun, bib lettuce, sliced pickles, aioli, choice of side	17.5
<b>BURGER WITH CHEESE</b> Butter-top bun, caramelized onions, lettuce, tomato, sliced pickle, French fries	17.5
<b>MACARONI &amp; CHEESE</b> 4 Wisconsin cheeses, smoked Gouda, panko bread crumbs	18
<b>LETTUCE WRAPS</b> Choice of chicken, shrimp or vegetarian, diced red pepper, diced cucumber, cashews, teriyaki sauce GF	18
<b>BUTTER BAKED CHICKEN</b> Mashed potatoes, seasonal vegetables, house gravy, corn bread muffin GF	14.5
	1/4-Dark
	1/4-White
	17

# 19-26

<b>PORTABELLA SANDWICH</b> Toasted ciabatta, marinated mushroom, Goat cheese, arugula, tomato, red pepper, red onion, choice of side	19
<b>PARKSIDE BURGER</b> Butter-top bun, bacon, pepper jack, cheddar, avocado, red onion, arugula, tomato, chipotle aioli, choice of side	19
<b>COBB SALAD</b> Mixed greens, butter baked chicken breast, bacon, Bleu cheese, avocado, hard-boiled egg, farm fresh vegetables GF	19
<b>SHORT RIB TACOS (3)</b> Pickled red cabbage, cilantro, chipotle aioli, queso fresco, charred lime, soft corn tortilla GF	19
<b>POT PIE</b> Butter baked chicken, sautéed vegetables, glazed puff pastry	19
<b>FARMER JOHNNY'S PASTA</b> Rosemary lemon butter sauce, asparagus, cherry tomatoes, broccoli, spinach, mushrooms, cheese blend	19
<b>CHIMICHURRI FLATBREAD</b> Spiced tenderloin, mozzarella, tomato, red onion, avocado, mango salsa, cilantro	19
<b>FRIED AMISH CHICKEN BREAST</b> Mashed potatoes, seasonal vegetables, creamed corn sauce, corn bread muffin	20
<b>MEATLOAF</b> Seasoned tenderloin, mashed potatoes, farm vegetables, tomato sauce and bacon	21
<b>STIRFRY</b> Choice of chicken, shrimp or vegetarian, rice noodles, farm fresh vegetables, cashews, cilantro GF	22
<b>CRAB CAKES (3)</b> Arugula, avocado crema, chipotle aioli	22
<b>SHRIMP &amp; GRITS</b> Fried Cajun polenta cake, elote, creamed corn, bacon, micros GF	24
<b>BLACKENED SALMON CAESAR SALAD</b> Romaine, Parmesan cheese, croutons, charred lemon	24
<b>STEAK SALAD</b> Mixed greens, arugula, Bleu cheese crumbles, bacon, cherry tomatoes, avocado, fried onion strings, creamy Italian	26

# 27+

<b>CEDAR-PLANKED SALMON</b> Citrus beurre blanc, russet potato-parsnip hash, asparagus, balsamic glaze* GF	27
<b>PRETZEL CRUSTED VEAL</b> Black pepper spaetzle, sautéed asparagus, wild mushrooms, onions, caper pan sauce	28
<b>AHI TUNA BOWL</b> Herb rice, corn, black beans, pickled ginger jalapeño, red onion, avocado, tomato, sesame seeds, lime teriyaki GF	29
<b>BRAISED SHORT RIB</b> Mashed potatoes, honey glazed carrots, Diane sauce GF	30
<b>SEARED SCALLOPS</b> Parmesan risotto, saffron broth, julienned veggies, micros GF	35
<b>FILET MEDALLIONS</b> Cognac peppercorn sauce, fried onion strings, ParkSide 23 hash, capers	36

# ADD-ONS:

<b>CHICKEN DUMPLING SOUP</b>	5
<b>PS23 SALAD</b> Mixed greens, farm vegetables GF	6.5
<b>WOODSTONE ROASTED VEGETABLES</b> Yellow squash, zucchini, asparagus, red bell pepper, herb butter GF	8
<b>CAESAR SALAD</b> Romaine, parmesan cheese, croutons	9
<b>PARKSIDE 23 HASH</b> Mushrooms, cherry tomatoes, onions, brussels, parsnip hash GF	11
<b>CARAMLIZED BRUSSELS</b> Bacon, Parmesan cheese GF	11.5
<b>CREAMED CORN</b> Leeks, roasted poblano pepper, bacon GF	11.5
<b>WOODSTONE ROASTED SHRIMP (5)</b> Parmesan, Panko bread crumbs, herb butter*	12

GF=Dishes prepared gluten friendly. For more gluten friendly options and all allergy concerns, please talk with your server.

A 20% service charge will be added to all purchases for parties of eight or more.

*\*The Wisconsin Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.*