

# COCKTAILS & DRINKS MENU



**LONKERO** *Hartwall Original Long Drink since 1952. Imported from Finland. Only at MIKKO.*

**1 Can of lonkero . . . \$7**

**6 pack of lonkero. . . \$24, Case (24 cans). . . \$75**

## NORDIC COCKTAILS

**Nordic Old Fashioned . . . \$15**

Linie Aquavit, cinnamon-rosemary-honey simple syrup, angostura, bitters, and orange peel

**Nordic Vodka Soda . . . \$13**

Koskenkorva Vodka, Don Ciccio & Figli Finocchietto, club soda, mint leaves, lemon wedge

**Aquavit & Tonic . . . \$13**

Aalborg Akvavit, tonic, grapefruit wedge

**Helsinki Gin & Tonic . . . \$13**

Solveig Gin, tonic, rosemary sprig, cranberries

**Fish Soup Take 2 . . . \$15**

Linie Aquavit, lemon soda, cucumber sparkling water, lemon wedge & peel, juniper berries, dill, cucumber slices

**Finnish Summer Martini . . . \$15**

Solveig Gin, Don Ciccio & Figli Donna Rosa Rabarbaro, lemon juice, vermouth, strawberry

**Blue Åland Island Ice Tea . . . \$15**

Vodka, white rum, tequila, blue curaçao, lemon, yuzu, soda, elderflower, sugar syrup & Sri Lankan blue lemon grass tea

**Meletti Espresso . . . \$15**

Meletti, Irish Cream, Kahlua, vodka & espresso

**Rob Rookie . . . \$14**

Bourbon, Campari, green tea, honey, lime juice & bitters

**Nordic Mimosa . . . \$15**

Sparkling wine, St. Elder Elderflower Liqueur, orange peel

**Pickled Viking Martini . . . \$15**

Solveig Gin, house-made pickle juice, vermouth, mint leaves, lemon peel

**Midsommar Spritz . . . \$17**

Sparkling rose, aquavit, Don Ciccio & Figli Donna Rosa Rabarbaro, bitters, rhubarb syrup, lemon peel, strawberry

**North Star . . . \$16**

Koskenkorva Vodka, cardamom-honey simple syrup, lemon juice, egg white, bitters, star anise

**Kamala Cocktail . . . \$14**

Bourbon, spiced pear liqueur, coffee liqueur, brown sugar, and chocolate & salt on the rim

**Nordic Coffee . . . \$15**

Espresso, coffee, Don Ciccio & Figli Nocino, aquavit, whipped cream

**One Night Stand . . . \$16**

Gin, cassis, raspberry syrup, yuzu, club soda & edible glitter

**Scandinavian Sling . . . \$16**

Gin, aquavit, pineapple juice, hibiscus syrup, angostura bitters & lime juice

## BEER & CIDER

Stella . . . \$8

Dogfish Head IPA . . . \$8

Stiegl Lager or Radler . . . \$8

Vienna Lager . . . \$10

Väsen ALE . . . \$12

Lost Boy Dry Cider . . . \$8

Lost Boy Dry Cider with Raspberries . . . \$8

Non-Alcoholic Beer, Heineken 0.0 . . . \$8

## HIGH SPIRITS

Aalborg Akvavit . . . \$10

Linie Aquavit . . . \$10

Tattersall Aquavit . . . \$10

Van Zellers & Co Porto Tawny . . . \$8

Pinhook Kentucky Straight Bourbon . . . \$15

Pinhook Straight Rye Whiskey . . . \$15

Koskenkorva Vodka . . . \$10

Meletti Fernet . . . \$12

Meletti Amaretto . . . \$10

Lazzaroni Amaretto . . . \$10

## NON-ALCOHOLIC

Lingonberry Spritz. . \$6

San Pellegrino Sparkling. . \$4

Belvoir Elderflower Lemonade. . \$4.50

Belvoir Elderflower and Rose Lemonade. . \$4.50

Coke, Diet Coke, Sprite. . \$3

San Pellegrino Soda, Galvanina Fruit Soda. . \$4

## COFFEE & TEA

**Illy Coffee Drinks:**

Regular Drip: Small \$3.50/Large \$4.50,

Iced Coffee: \$4, Espresso: \$3, Latte:\$4.50,

Cappuccino:\$4.50, Macchiato:\$3.50, Americano:\$4

**Amba Estates Organic, Loose-Leaf, Sri Lankan**

**Teas & Tisanes:** Black, Green, Spiced Chai, Lemon

Grass, or Blue Lemon Grass: \$5, Iced tea \$4

## OTHER HOT BEVERAGES

Mocha:\$5.50, Hot Chocolate:\$5, Hot Tea \$3

**HAPPY HOUR** **Every Day 4pm-7pm** \$4 off Cocktails, \$3 off Wine, \$2 off Beer



# DANISH-STYLE OPEN-FACED SANDWICHES

## Salmon Gravlax . . . \$13

*on rye with mustard sauce, pickled cucumber, tomato, lemon & dill*

## Smoked Salmon . . . \$14

*on sourdough with poached egg, Old Bay mayo, pickled cucumber, tomato, lemon & dill*

## Shrimp Skagen . . . \$14

*on sourdough with hardboiled egg, tomato, lemon & dill*

## Herring . . . \$11

*on rye bread with hardboiled egg, mayo, red onion, tomato & dill*

*Gluten-free seed bread available by request +\$3*

## QUICHE . . . \$6

- Smoked Salmon
- Vegetable
- Ham & Cheese

## PASTRIES: *Freshly baked every day*

Cinnamon Rolls . . . \$4

Ham & Cheese Pastry . . . \$5

Cardamom Buns . . . \$4

Spinach Pastry . . . \$4.50

Croissant . . . \$4

Karelian Pastry . . . \$5

Pain au Chocolate . . . \$4

## LUNCH PLATES *Weekdays: 10am-4pm*

### Bratwurst with Potato Salad . . . \$14

*Traditional German sausage & tasty potato salad*

### Seared Salmon with Salad . . . \$16

*Pan-seared salmon with a green salad*

### Swedish Meatballs with Salad . . . \$16

*with lingonberry sauce, of course*

### Hotdog with Skagen . . . \$15

*Swedish hotdog with shrimp salad Skagen (without Skagen \$12)*

### Grilled Cheese with Salad . . . \$10

*Add ham or smoked salmon for an extra \$5*

## SOUPS *Add grilled cheese to any soup +\$5*

### Traditional Fish Soup & rye bread . . . \$14

*With salmon, cod & potatoes. Choose clear broth (LF & GF) or creamy broth (GF).*

### Mushroom Soup & rye bread (VE, GF, optional LF) . . . \$15

*With a hint of truffle*

### Smoked Butternut Squash Soup & rye bread . . . \$14

*Full of cozy fall flavors*

### Beetroot Borscht & rye bread . . . \$14

# BRUNCH

## Weekends & Holidays 9am-4pm

*Gluten-free seed bread available by request +\$3*

### Smoked Salmon Benedict . . . \$19

*House-smoked salmon on an English muffin with poached eggs and hollandaise sauce served with fresh greens and fruit*

### Ham Benedict . . . \$18

*Ham on an English muffin with poached eggs and hollandaise sauce, served with fresh greens and fruit*

### Mushroom Omelette . . . \$16

*Served with fresh greens and fruit*

### Swedish Pancakes . . . \$15

*Traditional, thin pancakes with whipped cream and fruit*

### French Toast . . . \$15

*French toast made from Finnish Pulla (Cardamom) bread with whipped cream and fruit*

### Savory Waffle . . . \$18

*Savory waffle with smoked salmon and poached eggs*

### Belgian Waffle . . . \$15

*Traditional Belgian waffle with whipped cream and fruit*

### Lingonberry Bread Pudding . . . \$16

*A slice of our house-made bread pudding served "French toast style" with whipped cream and fruit*

### Bratwurst with Two Eggs (any style) . . . \$17

*Served with fresh greens and fruit*

### Prins Sausage or Swedish Potato Sausage

*with Two Eggs (any style) . . . \$16*

*Served with fresh greens and fruit*

### Biscuits & Gravy with Two Eggs (any style) . . . \$16

*Served with turkey sausage, fresh greens & fruit*

### Mimosa . . . \$7

### Bloody Mary . . . \$7

**HAPPY HOUR** *Every Day 4pm-7pm* \$4 off Cocktails, \$3 off Wine, \$2 off Beer

*"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."*



# DINNER MENU

Starting at 5pm

## SMALL PLATES

Available starting at 4pm weekdays and 5pm weekends

**Beef Mushroom Meatballs & Mashed Butter Beans . . . \$15**

*With creamy cranberry Demi-Glace*

**Smoked Chicken Salad on Naan . . . \$14**

*With micro cilantro*

**Pumpkin Arancini . . . \$14**

*With garlic hummus sauce*

**Savory Waffle with Gravlax or Famous Skagen . . . \$15**

*So good we must keep it*

**Potato Rosti with Mushroom Ragu & Arugula Salad. . . \$14**

*Seasonal mushrooms and arugula salad*

**Cod Nuggets with Tartar Sauce & Coleslaw . . . \$15**

## SOUPS

Add grilled cheese to any soup +\$5

**Traditional Fish Soup & rye bread . . . \$14**

*With salmon, cod & potatoes. Choose clear broth (LF & GF) or creamy broth (GF).*

**Mushroom Soup & rye bread (VE, GF, optional LF) . . . \$15**

*With a hint of truffle*

**Smoked Butternut Squash Soup & rye bread . . . \$14**

*Full of cozy fall flavors*

**Beetroot Borscht & rye bread . . . \$14**

20% gratuity will be added automatically to parties of 5 or more.  
Thank you.

## DINNER PLATES

**Chicken Schnitzel with Capers Butter, Fries & Vegetables . . . \$26**

*Crispy on the outside and juicy & tender on the inside (optional LF)*

**Seared Salmon . . . \$27**

*With mushroom-cranberry risotto & vegetables*

**Cod Gratin with Mashed Potatoes. . . \$29**

*And sautéed broccolini*

**Pan-Seared Halibut . . . \$32**

*With beetroot and potato casserole & horseradish browned butter*

**Carrot Pancakes . . . \$19**

*With lingonberry jam & salad*

**Cauliflower Tacos & Asian Slaw. . . \$20**

*With gochujang sauce*

**3 Cheese Ravioli . . . \$22**

*Kale & mushrooms, and creamy sauce*

**Beef Short Ribs . . . \$30**

*With roasted cabbage, potato purée & wine sauce*

**Lamb-Lentil-Root Vegetable Curry & Rice . . . \$23**

*Specialty Dessert: Salty Licorice Ice Cream (GF). . . \$7*

## DESSERTS

Alexander Cake . . . \$6.50

Date Cake . . . \$5.00

Lingonberry Bread Pudding . . . \$5.00

Rhubarb & Cranberry Sour Cream Tart . . . \$5.50

Apple Tart . . . \$5.00

Brownie . . . \$5.00

GF Brownie . . . \$5.50

Oat Balls . . . \$3.00

Rum Balls . . . \$3.00

GF Strawberry Roll Cake . . . \$5.00

LF = Lactose-free

GF = Gluten-free

VE = Vegetarian

VG = Vegan

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# WINE LIST



## RED

**Pacheco Monstrell Organic** - *Jumilla, Spain*. \$11/45

Medium to full-bodied with light balsamic notes, ripe red berry fruits, and fine-grained tannins.

**Domaine Bousquet Malbec** - *Mendoza, Argentina*. \$10/40

Ground mushrooms and red berry aromas; notes of violet, prune, and spices; medium body with soft and silky tannins and a flavorful finish.

**The Critic Cabernet Sauvignon** - *Napa Valley*. \$16/65

Soft and approachable nose with hints of dark fruit and a touch of smokiness. Flavors of Bing cherry and caramel on the palate, followed by a smooth round finish that lingers with a touch of currant and spice.

**Primarius Reserve Pinot Noir** - *Willamette Valley, Oregon*. \$15/55

Aromas of wild dark fruits, blackberries, fresh tobacco, and a touch of oak. The palate is dark with rich, velvety tannins complemented by the Valley's signature acidity.

**Domaine Bethet-Rayne Cotes Du Rhone Rouge 2022** - *Rhone Valley, France*. \$11/\$40

Easy & versatile with flavor of red & black fruits, hints of dried herbs & wet rocks. Pleasingly balanced tannins & a long finish.

## WHITE

**Pierre Sparr Riesling** - *Alsace region of France*. \$12/45

Elegant and floral nose with notes of ripe clementines and hints of fresh ginger. The palate is frank and distinctive with a fresh attack on citrus aromas.

**Pierre Sparr Pinot Blanc** - *Alsace region of France*. \$12/45

Floral aromas give way to notes of ripe grapes and toasted bread; the palate is fresh, spicy, and rather fleshy with a fruity finish and touches of peaches.

**Babich Marlborough Sauvignon Blanc** - *New Zealand*. \$11/40

Aromas of black currant, mandarin, and grapefruit. Fresh and juicy with layers of lime, passionfruit, rock melon, blackcurrant, and a touch of red bell pepper.

**Patient Cottat Le Grand Caillou Sauvignon Blanc** - *Upper Loire Valley, France*. \$12/45

Aromas are soft and subtle with lime, cantaloupe, and a hint of minerality.

**Martin Ray Chardonnay** - *Sonoma Coast, CA*. \$12/48

Full-bodied and firm with follow-through to a bright and fresh finish of spiced pear and stone.

**The Bulletin Place Pinot Grigio** - *Australia*. \$9/\$38

Showcasing Australia's real traits. Bulletin Place Pinot Grigio has aromas of stone fruits with a hint of almonds. A refreshing & crisp palate. Tight acid with great length of flavors of nashi pear & lime.

**Albariño Nessa 2023** - *Galicia, Spain*. \$13/50 Med-high intensity, tropical notes, white fruit, apple, banana, citrus, very bland.

## ROSÉ

**Ame Du Vin** - *Cotes De Provence, France*. \$12/46

Notes of fresh apricot, citrus, and jasmine.

**Peyrassol Reserve Des Templiers** - *South of France*. \$11/40

Notes of wild berries with hints of juniper. A full-round finish.

**Chateau de Fontareche, Traditional Rose 2023** - *Roussillon, France*. \$10/40

Red fruit aromas of strawberry & red currant. The palate is lively with delicate notes of fresh red currant & red raspberry fruit lifted by refreshing acidity.

**Liefkoos Rose Stellenbosch 2023**, - *South Africa*. \$14/55

Aromas of pomegranate, red currant & cranberry follow through to the smooth & crisp palate with hints of citrus & fynbos notes.

## SPARKLING

**Pierre Sparr Cremant d'Alsace Brut Reserve** - *Alsace region of France*. \$15/60

Tiny bubbles with aromas of galia melon, sweet woodruff, and dried mango. Minerals and hints of nuts.

**Belle Jardin-Brut Blanc de Blancs** - *Alsace region of France* \$11/40

Light floral aromas and delicate biscuity notes. A fine texture and precise bead lead to a clean, clear, lingering finish.

**Belle Jardin-Rose** - *France*. \$11/40

**Charles De Fere Rose** - *France*. \$14/54

Warm fruity nose; red fruits: strawberry & black currant. A nice persistence in mouth. Harmonious sensation of sugar-acidity.

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