



# COCKTAILS & DRINKS MENU

## Original Long Drink - Lonkero

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

- 1 Can** ..... \$6
- Sixpack, 6 cans** .....\$21
- Case, 24 cans** .....\$72

## BEER & CIDER

- Stella. .... \$7
- Dogfish Head IPA. .... \$7
- Stiegl Lager or Radler. ....\$7
- Vienna Lager ..... \$9
- Väsen ALE ..... \$11
- Lost Boy Cider .... \$7
- Dry Craft Cider.... \$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 Amaro. .... \$10
- Lazzaroni Amaretto... \$10

## COFFEE & TEA

### Illy Coffee Drinks:

Regular Drip Coffee: Small \$2.75/Large \$3.25, Iced Coffee: \$3.00, Espresso: \$2.90, Latte:\$3.65, Cappuccino:\$3.65, Macchiato:\$3.15, Americano:\$2.90

### Amba Estates Organic, Loose-Leaf, Sri Lankan Teas &

**Tisanes:** Black Tea, Green Tea, Spiced Chai, Lemon Grass, or Blue Lemon Grass: \$3.50. *Ask for other assorted teas.*

### Other Hot Beverages:

Mocha:\$5.00, Hot Chocolate:\$5.00

**Milk Choices:** Almond, oat, or whole cow's milk

## OTHER BEVERAGES

Non-Alcoholic Beverages

### Waters:

San Pellegrino Sparkling Water, San Pellegrino Soda, Spindrift & Bottled Water

### Lemonades:

Belvoir Elderflower Lemonade  
Belvoir Elderflower and Rose Lemonade

### Sodas:

Coke, Diet Coke & Sprite

*Ask for other assorted sparkling waters and sodas*

## NORDIC COCKTAILS

### Nordic Old Fashioned. .... \$14

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

### Nordic Vodka Soda. .... \$12

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

### Nordic Mimosa. .... \$14

Sparkling wine, St. Elder Elderflower Liqueur, orange peel

### Aquavit & Tonic ..... \$12

Aalborg Akvavit, tonic, grapefruit wedge

### Helsinki Gin & Tonic ..... \$12

Solveig Gin, tonic, rosemary sprig, cranberries

### Fish Soup Take 2. .... \$14

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

### Finnish Summer Martini. . . \$14

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

### Pickled Viking Martini. .... \$14

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

### Midsommar Spritz. .... \$16

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

### North Star. .... \$15

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

### Kamala Cocktail ..... \$12

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

### Nordic Coffee ..... \$14

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

### Mimosa. .... \$6

### Bloody Mary. . . \$6

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



# DANISH-STYLE OPEN-FACED SANDWICHES

All open-faced sandwiches can be made gluten free on request.

- Salmon Gravlax** on rye with mustard sauce, pickled cucumber, tomato, lemon & dill ..... \$13
- Smoked Salmon** on sourdough with poached egg, Old Bay mayo, pickled cucumber, tomato, lemon & dill ..... \$13
- Shrimp Skagen** on sourdough with hardboiled egg, tomato, lemon & dill ..... \$14
- Herring** on rye bread with hardboiled egg, mayo, red onion, tomato & dill ..... \$10

## QUICHE

- Smoked-Salmon Quiche ..... \$4.75
- Vegetable Quiche ..... \$4.75
- Ham & Cheese Quiche ..... \$4.50

## PASTRIES *Freshly baked every day*

- Cinnamon Rolls. .... \$3.50
- Cardamom Buns. .... \$3.50
- Croissant. .... \$3.50
- Pan au Chocolate. .... \$3.50
- Ham & Cheese Pastry. ... \$4.25
- Spinach Pastry. .... \$4.00
- Karelian Pastry. .... \$4.50

## LUNCH PLATES *Weekdays only 11am-4pm*

- Bratwurst with Potato Salad** ..... \$13  
*Traditional German sausage & tasty potato salad*
- Seared Salmon with Salad** ..... \$16  
*Pan seared salmon with green salad*
- Swedish Meatballs & Mashed Potatoes** ..... \$15  
*and lingonberry sauce of course*
- Hotdog with Skagen** ..... \$15  
*Swedish hot dog with shrimp salad Skagen*
- Grilled Cheese with Salad** ..... \$10  
*Add ham or smoked salmon for extra \$5*

## SOUPS *All soups can be ordered with grilled cheese*

- Fish Soup** & rye bread. .... \$14  
*Salmon, cod, potatoes, dill, & peppercorns*
- Mushroom Soup** & rye bread. .... \$14  
*Warming and creamy*
- Cold Smoked Tomato & Dill Soup** & rye bread. . \$13  
*Cold smoked tomato & dill*
- Corn Soup** & rye bread ..... \$13  
*Served hot or cold*

# BRUNCH

## Weekends & Holidays 9am-4pm

- 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**. .... \$15  
Served with fresh greens and fruit.
- Swedish Pancakes**. .... \$14  
Traditional, thin pancakes with whipped cream and fruit.
- French Toast**. .... \$15  
French toast made from Finnish Pulla (Cardamom) bread with whipped cream and fruit.

- 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)**. .... \$16  
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 fresh greens and fruit.

- Mimosa**. .... \$6
- Bloody Mary**. ... \$6

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"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

*Great for sharing and exploring new Nordic flavors.  
Available starting at 4pm weekdays and 5pm weekends*

- Seared Tuna** with Lentil Salad, Hummus, Soy, & Wasabi . . . . . \$13
- Mushroom Arancini** with roasted garlic & gorgonzola dipping sauce . . . . . \$13
- Cheese & Cold Cut Plate** . . . . . \$14
- Smoked Salmon Mousse with Crackers** . . . . . \$10
- Watermelon & Feta Cheese Salad** . . . . . \$12

## SOUPS

*All soups can be ordered with grilled cheese*

- Fish Soup** & rye bread . . . . . \$14  
*Salmon, cod, potatoes, dill, & peppercorns*
- Mushroom Soup** & rye bread . . . . . \$14  
*Warming and creamy*
- Cold Smoked Tomato & Dill Soup** & rye bread . . \$13  
*Cold smoked tomato & dill*
- Corn Soup** & rye bread . . . . . \$13  
*Served hot or cold*

## DINNER PLATES

Starting at 5pm

**Fettuccine with Cherry Tomato & Corn Sauce** . . . \$18

*Delightful vegetarian dish full of flavor. Add shrimp for extra \$8*

**Seared Salmon with Dill Mashed Potatoes** . . . \$24

*Pan seared salmon with dill mashed potatoes, seasonal vegetables, & horseradish butter*

**Slow Cooked Lamb Shoulder with Polenta & Lemon Thyme Jus** . . . \$24

*Tender lamb with polenta and lemon thyme jus*

**Chicken Schnitzel with Capers Butter, Seasonal Vegetables, & Fries** . . . \$22

*Crispy on the outside and juicy and tender on the inside*

**Beef Burger with Gorgonzola Sauce, Crispy Onions, & House Pickles** . . . \$20

*1/2 Pound beef patty with tasty gorgonzola, crispy onions, & in-house pickled pickles*

**Summer Squash Mozzarella Gratiné** . . . \$19

*Seasonal summer squash accompanied with plenty of mozzarella*

**Crab Cake with Yellow Beetroot Slaw & Spicy Red Sauce** . . . \$27

*Maryland and now MIKKO staple: lump crab meat cakes with delicious slaw*

**White Trout Salad Tacos** . . . \$20

*With salsa, cilantro, and sour cream*

## DESSERTS

- |  |   |
|--|---|
| Alexander Cake . . . . . \$6.50                      | Brownie . . . . . \$5.00                          |
| Date Cake . . . . . \$5.00                           | Oat Balls . . . . . \$3.00                        |
| Lingonberry Bread Pudding . . . . . \$5.00           | Rum Balls . . . . . \$3.00                        |
| Rhubarb / Cranberry Sour Cream Tart . . . . . \$5.50 | Gluten Free Strawberry Roll Cake . . . . . \$5.00 |
| Apple Tart . . . . . \$5.00                          | Gluten Free Brownie . . . . . \$5.50              |
- Ask for other assorted desserts*

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# WINE LIST

## RED

**Pacheco Monstrell Organic** - *Jumilla, Spain.* \$10/38

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

**Domaine Bousquet Malbec** - *Mendoza, Argentina.* \$9/34

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

**B Side Cabernet Sauvignon** - *North Coast, Napa Valley.* \$15/58

Aromas of boysenberry, blackberry, mocha, crushed lavender, and sweet oak; full-bodied with layers of dark fruit, jam, pepper, and hints of Blackstrap molasses with soft tannins and a lengthy finish.

**Primarius Reserve Pinot Noir** - *Willamette Valley, Oregon.* \$13/50

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.

## WHITE

**Pierre Sparr Riesling** - *Alsace region of France.* \$10/38

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.* \$10/38

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.* \$10/38

Aromas of black current, 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.* \$10/38

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

**La Villa Pinot Grigio** - *Veneto, Italy.* \$7/26

Crisp, delicate, and pleasantly fruity, finishing light and dry.

## ROSE

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

Notes of fresh apricot, citrus, and jasmine.

**Alexander Valley Dry Rose of Sangiovese** - *Sonoma County, North Coast.* \$11/42

Aromas of guava, strawberry, watermelon, raspberry, and mint, flavor of watermelon, peach, berry, & hint of minerality.

**Peyrassol Reserve Des Templiers** - *South of France.* \$10/38

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

**Carpineto Dogajolo Rosato** - *Italy.* \$10/38

Aromas of roses, rose hips, red apples, currants, & cherries; nuances of white flowers and meadow herbs.

## SPARKLING

**Pierre Sparr Cremant d'Alsace Brut Reserve** - *Alsace region of France.* \$14/54

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* \$10/38

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

**Cuvee Jean-Louis Brut Rose Charles De Fere** - *France.* \$14/54

Fresh and fruity nose with aromas of ripe red berries.

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