



# COCKTAILS & DRINKS MENU

## Original Long Drink - Lonkero

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

<b>1 Can</b> .....	\$6
<b>Sixpack</b> , 6 cans .....	\$21
<b>Case</b> , 24 cans .....	\$72

## BEER & CIDER

Stella. ....	\$7	Lost Boy Cider ....	\$7
Dogfish Head IPA. ....	\$7	• With raspberries or	
Stiegl Lager or Radler. ....	\$7	• Dry cider	
Vienna Lager .....	\$9	Pfanner Cider. ....	\$7
Väsen ALE .....	\$11		

## HIGH SPIRITS

Aalborg Akvavit. ....	\$10	Koskenkorva Vodka ...	\$10
Linie Aquavit. ....	\$10	Meletti Fernet. ....	\$12
Tattersall Aquavit. ....	\$10	Meletti Amaro. ....	\$10
Van Zellers & Co Porto Tawny. ....	\$8	Lazzaroni Amaretto. ...	\$10
Pinhook Kentucky Straight Bourbon. ...	\$15		
Pinhook Straight Rye Whiskey .....	\$15		

## 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 & Spindrift Sparkling

### Lemonades:

Belvoir Elderflower Lemonade

Belvoir Elderflower and Rose Lemonade

### Sodas:

Coke, Diet Coke, Sprite, San Pellegrino Soda, & Galvanina Fruit Soda

## 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

### Aquavit & Tonic .....

Aalborg Akvavit, tonic, grapefruit wedge

### Helsinki Gin & Tonic .....

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

### Blue Åland Island Ice Tea. ... \$14

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

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

Sparkling wine, St. Elder Elderflower Liqueur, orange peel

### 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, rhubarb syrup, lemon peel, strawberry

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

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

### Kamala Cocktail .....

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

### Nordic Coffee .....

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

### One Night Stand. .... \$15

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

**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.*

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

### QUICHE

Smoked-Salmon Quiche . . . . .	\$5
Vegetable Quiche . . . . .	\$5
Ham & Cheese Quiche . . . . .	\$5

### PASTRIES *Freshly baked every day*

Cinnamon Rolls. . . . .	\$4	Pain au Chocolat. . . . .	\$4
Cardamom Buns. . . . .	\$4	Ham & Cheese Pastry. . . . .	\$5
Croissant. . . . .	\$4	Spinach Pastry. . . . .	\$4.50
		Karelian Pastry. . . . .	\$4.50

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

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

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

<b>Fish Soup</b> & rye bread. . . . .	\$14
<i>Salmon, cod, potatoes, dill, &amp; peppercorns</i>	
<b>Mushroom Soup</b> & rye bread. . . . .	\$14
<i>Warming and creamy</i>	
<b>Smoked Butternut Squash</b> & rye bread. . . . .	\$13
<i>Decadently delicious</i>	

## BRUNCH

### Weekends & Holidays 9am-4pm

<b>Smoked Salmon Benedict.</b> . . . .	\$19	<b>Belgian Waffle.</b> . . . .	\$15
<i>House smoked salmon on an English muffin with poached eggs and hollandaise sauce, served with fresh greens and fruit</i>		<i>Traditional Belgian waffle with whipped cream and fruit</i>	
<b>Ham Benedict.</b> . . . .	\$18	<b>Lingonberry Bread Pudding.</b> . . . .	\$16
<i>Ham on an English muffin with poached eggs and hollandaise sauce, served with fresh greens and fruit</i>		<i>A slice of our house-made bread pudding served "French toast style" with whipped cream and fruit</i>	
<b>Mushroom Omelette.</b> . . . .	\$15	<b>Bratwurst with Two Eggs (any style).</b> . . . .	\$16
<i>Served with fresh greens and fruit</i>		<i>Served with fresh greens and fruit</i>	
<b>Swedish Pancakes.</b> . . . .	\$14	<b>Prins Sausage or Swedish Potato Sausage with Two Eggs (any style).</b> . . . .	\$16
<i>Traditional, thin pancakes with whipped cream and fruit</i>		<i>Served with fresh greens and fruit</i>	
<b>French Toast.</b> . . . .	\$15	<b>Biscuits &amp; Gravy with Two Eggs (any style)</b> . . . .	\$16
<i>French toast made from Finnish Pulla (Cardamom) bread with whipped cream and fruit</i>		<i>Served with fresh greens and fruit</i>	
		<b>Mimosa.</b> . . . .	\$6
		<b>Bloody Mary.</b> . . . .	\$6

**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

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

**Halloumi Cheese** with seven seed fruit bread & honey. . . \$13  
**Broccoli & Cauliflower Fritters** with spicy pimiento  
dipping sauce . . . . . \$12  
**Sautéed Wild Mushroom Ragu** on rye bread. . . . . \$13  
**Smoked Salmon Mousse** . . . . . \$10  
**Beef Meatballs** with beans and lingonberries . . . . . \$10

## 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*  
**Smoked Butternut Squash** & rye bread. . . . \$13  
*Decadently delicious*

## DINNER PLATES

Starting at 5pm

**Butternut Squash Ravioli with Mushrooms & Apple** . . . \$21

*Delightful vegetarian dish full of flavor*

**Seared Salmon with Mushroom Risotto & Seasonal Vegetables** . . . \$25

*Pan seared salmon with creamy risotto & seasonal vegetables*

**Lamb Shank with Grits & Kale** . . . \$28

*Tender lamb with grits, braised kale, and rosemary sauce*

**Chicken Schnitzel with Capers Butter, Seasonal Vegetables, & Fries** . . . \$23

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

**Pan Roasted Atlantic Cod** . . . \$24

*Served with browned butter, seasonal vegetables, & beetroot potato hash*

**Roasted Beets, Sweet Potato, & Feta Gratiné** . . . \$19

*Fall favorites accompanied with plenty of feta cheese*

**Roasted Mahi-Mahi Bao Buns** . . . \$22

*Flavor filled buns with pickled radish and Nordic style slaw*

**Fish and Fries with Tartar Sauce.** . . \$22

*Old favorite is back with cod*

## 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  
Oat Balls . . . . . \$3.00  
Rum Balls . . . . . \$3.00  
Gluten Free Strawberry Roll Cake . . . . \$5.00  
Gluten Free Brownie . . . . . \$5.50  
*Ask for other assorted desserts*

**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."



# 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.

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