

COCKTAILS & DRINKS MENU



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

1 Can of lonkero . . . \$8

6 pack of lonkero. . . \$27, Case (24 cans). . . \$83

NORDIC COCKTAILS

Nordic Old Fashioned . . . \$15

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

Nordic Vodka Soda . . . \$13

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

North Star . . . \$16

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

IPA . . . \$8

Stiegl Lager or Radler . . . \$9

Väsen Pils or Wheat Ale . . . \$12

Lost Boy Dry Cider . . . \$8

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

Non-Alcoholic Beer . . . \$8

HIGH SPIRITS

Aalborg Akvavit . . . \$10

Linie Aquavit . . . \$10

Kentucky Gentleman Bourbon Whiskey. \$15

Vodka . . . \$10

Meletti Fernet . . . \$12

Di Amore Amaretto . . . \$10

NON-ALCOHOLIC

Lingonberry Spritz. . \$6

San Pellegrino Sparkling. . \$4.50

Belvoir Elderflower Lemonade. . \$5.50

Belvoir Elderflower and Rose Lemonade. . \$5.50

Coke, Diet Coke, Sprite. . \$3

San Pellegrino Soda. . \$4.50

Galvanina Fruit Soda. . \$4.50

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*

LUNCH PLATES *Weekdays: 10am-4pm*

Bratwurst with Potato Salad . . . \$15

Traditional German sausage & tasty potato salad

Seared Salmon with Salad . . . \$18

Pan-seared salmon with a green salad & house tartar sauce

Swedish Meatballs with Salad . . . \$16

with lingonberry sauce, of course

Hotdog with Skagen . . . \$16

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

Grilled Cheese with Salad . . . \$10

Add ham or smoked salmon for an extra \$5

Greek Fall Salad . . . \$13

Bell peppers, red onion, olives, feta cheese, tomatoes, cucumber & vinegar dressing. Add smoked salmon: +\$5

PASTRIES: *Freshly baked every day*

Cinnamon Rolls . . . \$4

Ham & Cheese Pastry . . . \$5

Cardamom Buns . . . \$4

Spinach Pastry . . . \$5

Croissant . . . \$4

Karelian Pastry . . . \$5

Pain au Chocolate . . . \$4

SOUPS *All soups come with rye bread Add grilled cheese to any soup +\$5.50*

Traditional Fish Soup . . . \$16

With salmon, cod & potatoes; creamy or clear broth (LF, GF)

Mushroom Soup . . . \$16

GF and VE. Optional LF and/or VG

Smoked Butternut Squash Soup . . . \$16

GF and VE. Optional LF and/or VG

Lentil Goulash Soup . . . \$15

LF, GF, VE, and VG

SIDES:

House Salad . . . \$4

Toast . . . \$3

QUICHE . . . \$6

- Smoked Salmon
- Vegetable
- Ham & Cheese

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 . . . \$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

Smoked Salmon Pupusa with 2 Eggs . . . \$18

Served with fresh greens and fruit

Mimosa . . . \$7 Bloody Mary . . . \$7

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

Savory Bread Pudding with 2 Eggs . . . \$16

With a side of bacon OR Prins sausage

Bratwurst with 2 Eggs . . . \$17

Served with fresh greens and fruit

Prins Sausage with 2 Eggs . . . \$16

Served with fresh greens and fruit

Biscuits & Gravy with 2 Eggs . . . \$16

Served with turkey sausage, fresh greens & fruit

Yogurt Bowl with Fruit and Chia Seeds . . . \$7

Greek yogurt with seasonal fruit. Add granola for +\$3

BRUNCH SIDES:

Bacon . . . \$3

Bratwurst . . . \$6

Prins Sausage . . . \$6

2 Eggs Any Style . . . \$4

Fresh Fruit . . . \$5

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

"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 from 4 PM on weekdays and 5 PM on weekends*

Crab Gratinée with Toasted Pita Bread . . . \$16

Red Lentil Roti . . . \$15

With House Gravlax OR Shrimp Salad Skagen, LF, GF

Baobun with Seared Tuna, Soy, and Slaw . . . \$15

Roasted Beetroot Salad . . . \$15

With Feta Cheese, VE & GF. Optional LF

Potato Fondant . . . \$15

And Creamy Mushrooms, VE, GF

Pork Dumplings . . . \$15

With Gochujang Sour Cream Sauce

Deviled Eggs . . . \$14

With Smoked Duck Salad & Horseradish, LF

SOUPS *All soups come with rye bread Add grilled cheese to any soup +\$5.50*

Traditional Fish Soup . . . \$16

With salmon, cod & potatoes; creamy or clear broth (LF, GF)

Mushroom Soup . . . \$16

GF and VE. Optional LF and/or VG

Smoked Butternut Squash Soup . . . \$16

GF and VE. Optional LF and/or VG

Lentil Goulash Soup . . . \$15

LF, GF, VE, and VG

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

DINNER PLATES

Seared Salmon . . . \$30

With butternut squash risotto & vegetables

Cod Fish & Chips (LF) . . . \$28

With house tartar sauce

Monkfish Chowder . . . \$30

With a side of bread

Hearty Lamb & Cabbage Stew (LF & GF) . . . \$27

Tender, hearty & served with rice

Chicken Schnitzel with Caper Butter, Fries & Vegetables . . . \$29

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

Beef Cheek . . . \$34

With Brussels sprouts & mashed sweet potato

Potato Gnocchi . . . \$25

With mushrooms, kale & sundried tomatoes

Spicy Fall Vegetable Kottu with Tofu (LF) . . . \$22

LF = Lactose-free

GF = Gluten-free

VE = Vegetarian

VG = Vegan

Specialty Desserts

Salty Licorice Ice Cream (GF) . . . \$8

Le Colonel . . . \$10

Citrus sorbet with a shot of vodka

*Add a side of French Fries
to any dinner plate for \$5*

DESSERTS

Alexander Cake . . . \$6.50

Date Cake . . . \$5

Seasonal Sour Cream Tart . . . \$5.50

Cranberry or Rhubarb

Brownie . . . \$5

GF Brownie . . . \$5.50

GF Strawberry Roll Cake . . . \$5

Lingonberry Bread Pudding . . . \$5

Apple Tart . . . \$6

Banana Bread . . . \$5

Marzipan . . . \$3

Oat Balls . . . \$3

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WINE LIST

RED

Pacheco Monstrell Organic - *Jumilla, Spain*. \$12/49

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

Domaine Bousquet Malbec - *Mendoza, Argentina*. \$11/44

Ground mushrooms, 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*. \$18/72

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*. \$17/61

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 La Prut- Grand Cuvée 2021- *Ungheni, Moldova*. \$11/45

Dry red blend of Cabernet Sauvignon, Feteasca Neagra, Saperavi, and Merlot; complex aromas, bright, fresh acidity.

WHITE

Pierre Sparr Riesling - *Alsace region of France*. \$13/50

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*. \$13/50

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*. \$12/44

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*. \$13/50

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

Martin Ray Chardonnay - *Sonoma Coast, CA*. \$13/53

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

The Bulletin Place Pinot Grigio - *Australia*. \$10/42

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*. \$14/55

Med-high intensity, tropical notes, white fruit, apple, banana, & citrus.

ROSÉ

Ame Du Vin - *Cotes De Provence, France*. \$13/51

Notes of fresh apricot, citrus, and jasmine.

Peyrassol Reserve Des Templiers - *South of France*. \$12/44

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

Chateau de Fontareche, Traditional Rose 2023 - *Roussillon, France*. \$11/44

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*. \$15/60

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

SPARKLING

Pierre Sparr Cremant d'Alsace Brut Réserve - *Alsace region of France*. \$17/66

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* \$12/44

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

Belle Jardin-Dry Sparkling Rosé - *France*. \$12/44

Brightly fruity with a soft, creamy mouth-feel and barest hint of sweetness in the finish.



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