



# 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	• Dry cider	
Stiegl Lager or Radler. ....	\$7	Pfanner Cider. ....	\$7
Vienna Lager .....	\$9	Non-Alcoholic Beer. \$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:

Lingonberry Spritz . . \$6  
Non-Alcoholic Beer . . \$7

### Waters:

San Pellegrino Sparkling . . \$3.50

### Lemonades:

Belvoir Elderflower Lemonade . . \$4.50  
Belvoir Elderflower and Rose Lemonade . . \$4.50

### Sodas:

Coke, Diet Coke, Sprite . . \$3  
San Pellegrino Soda, Galvanina Fruit Soda . . \$4

## 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

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

<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 a green salad</i>	
<b>Swedish Meatballs &amp; Mashed Potatoes</b> . . . . .	\$15
<i>with lingonberry sauce of course</i>	
<b>Hotdog with Skagen</b> . . . . .	\$15
<i>Swedish hotdog with shrimp salad Skagen</i>	
<b>Grilled Cheese with Salad</b> . . . . .	\$10
<i>Add ham or smoked salmon for an extra \$5</i>	

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

<b>Traditional Fish Soup</b> & rye bread . . . . .	\$14
<i>With salmon, cod &amp; potatoes. Choose clear broth (LF &amp; GF) or creamy broth (GF).</i>	
<b>Mushroom Soup</b> & rye bread (VE, GF, optional LF) . . . . .	\$14
<i>With a hint of truffle</i>	
<b>Crawfish Soup</b> & rye bread. . . . .	\$15
<i>Creamy crawfish bisque</i>	
<b>Beetroot Puree Soup</b> & rye bread (VE, GF) . . . . .	\$13
<i>(ask for LF option)</i>	

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

## BRUNCH

### Weekends & Holidays 9am-4pm

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

<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>Savory Waffle.</b> . . . .	\$18	<b>Mimosa.</b> . . . .	\$6
<i>Savory waffle with smoked salmon and poached eggs</i>		<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*

**All Beef Meatballs with Spicy Lentils.** . . . . . \$14

*House-made Swedish-style meatballs & spicy lentils*

**Spinach Oven Pancake with Lingonberries.** . . . . . \$12

*A new twist on an old favorite*

**Pumpkin Hummus (GF, LF, VE, VG )with Pita Bread** . . \$13

*Fall flavors to the fullest. Ask for GF bread option.*

**Savory Waffle with Gravlox or Skagen.** . . . . . \$15

*So good we must keep it*

**Potato Rosti with Sauteed Mushrooms.** . . . . . \$13

*Fall, mushrooms, and potatoes all go hand in hand*

*(GF, ask for LF option)*

## 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) . . \$14

*With a hint of truffle*

**Crawfish Soup** & rye bread. . . . . \$15

*Creamy crawfish bisque*

**Beetroot Puree Soup** & rye bread (VE, GF) . . . . . \$13

*(ask for LF option)*

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

## DINNER PLATES

*Starting at 5pm*

**Lamb Shank** . . . \$26

*With browned butter polenta & kale. True fall cuisine.*

**Seared Salmon with Mushroom Risotto (LF & GF).** . . \$26

*Old favorite is Back! Pan-seared salmon with mushroom risotto & vegetables*

**Fish Burger (optional LF).** . . \$22

*With mahimahi gochujang tartar sauce. New Yummy item on our list!*

**Chicken Schnitzel with Fries & Vegetables (optional LF)** . . \$25

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

**Cauliflower Tacos (LF & VE)** . . . \$20

*Delicious tacos with salsa and lime & cilantro sauce (ask for GF option)*

**Beetroot Fennel Pasta with Feta (VE).** . . \$19 (vegetarian)

*Add smoked Salmon . . . \$23*

**Beef Goulash (LF).** . . \$19

*With mashed potatoes*

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

LF = Lactose-free

GF = Gluten-free

VE = Vegetarian

VG = Vegan

## 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

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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.

**The Critic Cabernet Sauvignon** - *Napa Valley*. \$15/58

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*. \$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 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*. \$10/38

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* \$7/\$30

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.

## ROSÉ

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

Notes of fresh apricot, citrus, and jasmine.

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

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

## 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 lead 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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