

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 rosé, 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 . . . \$8

HIGH SPIRITS

Aalborg Akvavit . . . \$10

Linie 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*

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 Mashed Potatoes & Salad . . . \$16

AND 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

Greek Summer Salad . . . \$11

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

PASTRIES: *Freshly baked every day*

Cinnamon Rolls . . . \$4

Cardamom Buns . . . \$4

Croissant . . . \$4

Pain au Chocolate . . . \$4

Ham & Cheese Pastry . . . \$5

Spinach Pastry . . . \$4.50

Karelian Pastry . . . \$5

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

Traditional Fish Soup . . . \$15

With salmon, cod & potatoes. Choose creamy broth or clear broth, which is LF & GF

Mushroom Soup . . . \$15

Vegetarian and ask for optional LF and/or GF, or VG

Smoked Tomato & Dill Soup . . . \$15

Vegetarian and ask for optional LF and/or GF, or VG

Broccoli Soup with Lemon & Feta Cream . . . \$14

Vegetarian and ask for optional LF and/or GF, or 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

Mimosa . . . \$7

Bloody Mary . . . \$7

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

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

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

Swedish Potato Sausage . . . \$7

Two Eggs Any Style . . . \$4

Fresh Fruit . . . \$5



DINNER MENU

Starting at 5pm

SMALL PLATES

Available starting at 4pm weekdays and 5pm weekends

Mushroom & Potato Croquette . . . \$14

With wild mushroom ragu, VE

Savory Waffle with Asparagus & Beet Salad . . . \$15

With parmesan cheese

Smoked Shrimp Tomato Pita Bruschetta . . . \$15

With Ricotta cheese

Potato Blini with Seared Tuna . . . \$14

Lamb Meatballs . . . \$15

With spicy lentils, LF

Chicken Tenders & Mashed Butter Beans . . . \$14

And gochujang sauce

SOUPS

All soups come with rye bread

Add grilled cheese to any soup +\$5.50

Traditional Fish Soup . . . \$15

With salmon, cod & potatoes. Choose creamy broth or clear broth, which is LF & GF

Mushroom Soup . . . \$15

Vegetarian and ask for optional LF and/or GF, or VG

Smoked Tomato & Dill Soup . . . \$15

Vegetarian and ask for optional LF and/or GF, or VG

Broccoli Soup with Lemon & Feta Cream . . . \$14

Vegetarian and ask for optional LF and/or GF, or VG

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

DINNER PLATES

Chicken Schnitzel with Capers Butter, Fries & Vegetables . . . \$28

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

Seared Salmon (GF) . . . \$28

With dill mashed potatoes & seasonal vegetables

Monkfish & Saffron Vegetable Stew (GF) . . . \$30

And mashed potatoes

Crabcake with Melon & Arugula Salad . . . \$32

With creamed corn and spicy tartar sauce

Duck Tacos . . . \$31

Spicy mango salsa and coleslaw

Beef Burger & Raclette Cheese . . . \$25

With tomato and onion. Comes with fries OR salad

Wild Mushroom Fettucini Pasta . . . \$22

Green peas, chickpeas, and parmesan cheese

Sauerkraut & Vegetable Stew with Rice (GF) . . . \$20

Served with oat bread

Specialty Dessert

Salty Licorice Ice Cream (GF). . . \$7

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

Apple Tart . . . \$5

Brownie . \$5 / GF Brownie . \$5.50

Marzipan . . . \$3

Oat Balls . . . \$3

GF Strawberry Roll Cake . . . \$5

Lingonberry Bread Pudding . . . \$5

LF = Lactose-free

GF = Gluten-free

VE = Vegetarian

VG = Vegan

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*. \$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.

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. 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-Dry Sparkling Rosé - *France*. \$11/40

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



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