



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
- With raspberries or
- Dry cider
- Pfanner Cider. \$7

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 & 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. \$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

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. \$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

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

- 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 \$5
- Vegetable Quiche \$5
- Ham & Cheese Quiche \$5

PASTRIES *Freshly baked every day*

- Cinnamon Rolls. \$4
- Cardamom Buns. \$4
- Croissant. \$4
- Pain au Chocolat. \$4
- Ham & Cheese Pastry. \$5
- Spinach Pastry. \$4.50
- 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 *Add grilled cheese to any soup +\$5*

- Traditional Fish Soup** & rye bread \$14
Choice of clear or creamy broth, with salmon, cod, & potatoes
- Mushroom Soup** & rye bread. \$14
With a hint of truffle
- Asparagus Soup** & rye bread. \$14
Decadently delicious
- Spring Vegetable Soup** & rye bread. \$13
Vegetarian

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*

- Asparagus Lima Bean Salad** with prosciutto. . . . \$14
- Deviled Eggs** with smoked duck & Skagen. \$13
- Beet Hummus** on toast with ricotta \$12
- Brie Cheese** with rhubarb coulis \$12
- Tuna Poke** \$14

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DINNER PLATES

Starting at 5pm

- Crab Cake** . . . \$28
With creamy artichoke, spinach & potato mix, and spicy sauce
- Seared Salmon & Mashed Potatoes** . . . \$25
Pan-seared salmon with dill mashed potatoes & seasonal vegetables
- Spring Lamb Stew** . . . \$18
Tender lamb with vegetables and rye bread
- Chicken Schnitzel with Lemon Capers Butter** . . . \$24
Crispy on the outside and juicy & tender on the inside
- Duck Confit with Rosti Potatoes** . . . \$26
Duck confit, rosti potatoes, apple demi-glace & vegetables
- Spring Vegetable Curry** . . . \$20
Flavorful curry with pilaf rice
- Fish & Chips with House Tartar Sauce** . . . \$22
An old favorite served with our housemade tartar sauce
- Charred Carrots & Goat Cheese** . . . \$19
Charred carrots with goat cheese and quinoa

DESSERTS

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| 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 |

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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 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.

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. Flavors of watermelon, peach, and berry. A 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 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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