



# COCKTAILS & DRINKS MENU

## Original Long Drink – Lonkero

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

1 Can ..... \$7

Sixpack (6 cans) \$24, Case (24 cans) \$75

### BEER & CIDER

- Stella.....\$8
- Dogfish Head IPA..... \$8
- Stiegl Lager or Radler. . \$8
- Vienna Lager..... \$10
- Väsen ALE ..... \$12
- Pfanner Cider. .... \$8
- Non-Alcoholic Beer \$8

### HIGH SPIRITS

- Aalborg Akvavit.....\$10
- Linie Aquavit.....\$10
- Tattersall Aquavit.....\$10
- Van Zellers & Co Porto Tawny. .... \$8
- Lazzaroni Amaretto..... \$10
- 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 \$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 Tea, Green Tea, Spiced Chai, Lemon Grass, or Blue Lemon Grass: \$5. Ask for other assorted teas.

#### Other Hot Beverages:

Mocha:\$5.50, Hot Chocolate:\$5, Hot Tea \$3, Iced Tea \$4

### OTHER BEVERAGES

#### Non-Alcoholic Beverages:

Lingonberry Spritz: \$6, Non-Alcoholic Beer: \$7

**Waters:** San Pellegrino Sparkling: \$4

#### 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. .... \$15

Linie Aquavit, cinnamon-rosemary-honey simple syrup, angostura bitters & 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 rose, 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

**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 . . . \$14
- Shrimp Skagen** on sourdough with hardboiled egg, tomato, lemon & dill . . . . . \$14
- Herring** on rye bread with hardboiled egg, mayo, red onion, tomato & dill . . . . . \$11

## QUICHE

- Smoked-Salmon Quiche . . . . \$6
- Vegetable Quiche . . . . . \$6
- Ham & Cheese Quiche . . . . \$6

## 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** . . . . . \$14  
*Traditional German sausage & tasty potato salad*
- Seared Salmon with Salad** . . . . . \$16  
*Pan-seared salmon with a green salad*
- Swedish Meatballs & Mashed Potatoes** . . . . . \$16  
*with salad 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*

## 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** (VE, GF, optional LF) & rye bread . . . . \$14  
*With a hint of truffle.*
- Spring Pea Soup** (GF, LF) & rye bread. . . . . \$14  
*Our old-time favorite spring soup.*
- Smoked Tomato Soup** (GF, LF) & rye bread . . . . . \$14  
*Tomato soup with Nordic twist.*

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

- 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
- 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 fresh greens and fruit
- Mimosa** . . . . . \$7
- Bloody Mary** . . . . . \$7

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

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# DINNER MENU

Starting at 5pm

## SMALL PLATES

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

- Porcini Arancini Balls** . . . . . \$14  
*with roasted garlic aioli*
- Seared Tuna with Spicy Lentils** (GF, LF) . . . . . \$15  
*“Melt your mouth” tuna!*
- Trout Salad on Naan Bread** . . . . . \$14  
*Our favorite trout salad*
- Spring Lamb Meatballs** . . . . . \$15  
*with special spices, mashed white beans & mint tahini sauce*
- Falafel Balls** (GF) . . . . . \$13  
*with mint tahini sauce*
- Deviled Eggs** (GF, LF) . . . . . \$13  
*with smoked duck breast. Devilish good!*

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*Our old-time favorite spring soup!*
- Smoked Tomato Soup** (GF, LF) & rye bread . . . . . \$14  
*Tomato soup with a Nordic twist.*

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## DINNER PLATES

Starting at 5pm

- Chicken Schnitzel with Capers Butter & Fries & Vegetables** (optional LF) . . . \$26  
*Crispy on the outside and juicy & tender on the inside*
- Pan Seared Salmon** (GF) . . . \$27  
*Pan-seared salmon with mashed potatoes & vegetables*
- Crab Cake Sandwich** (LF) . . . \$28  
*Pure crab meat with special seasoning and fries & gojuchang aioli*
- Fish Tacos** . . . Just like our “Fish & Chips” . . . \$24  
*With coleslaw-corn salad and cilantro-lime sauce and pickled red onion.*
- Duck Confit with white beans and duck jus** (GF, LF) . . . \$28  
*Cooked for hours for perfection!*
- Spring Chicken Stew** (GF, LF) . . . \$21  
*With steamed rice*
- Mushroom-Asparagus Pasta** . . . \$22  
*Selection of finest mushrooms with asparagus & parmesan and fried duck egg*
- Asparagus - Tomato Salad** (GF) . . \$18  
*With heirloom tomatoes & spring asparagus & burrata and basil-pesto dressing*
- 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*. \$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.

## 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.

## 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.

## 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-Rose** - *France*. \$11/40

**Charles De Fere Rose** - *France*. \$14/54

Warm fruity nose; red fruits: strawberry & black currant. A nice persistence in mouth. harmonious sensation of sugar-acidity

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