



Hygge!

Pronounced 'hue-guh,' this centuries old Danish word means a sense of intense well-being brought on by a place or experience emanating warmth, charm and coziness. Please enjoy your experience with us.

Mocktails

Currant Events "Tequila", Black Currant Syrup, Lime, Salt, Pepper	8
Wannabee "Gin", Honey, Lemon, Lavender	8
Young Fashioned "Whiskey", Demerara, Walnut, Cherry	8
Seasonal Sangria (N/A) Pear, Ginger, Cinnamon, Citrus, Lyre's Classico	8

N/A Drinks

Dobleshot Drip Coffee / Espresso	5
Hugo Tea (Iced or Hot)	5
Coke, Diet Coke, Dr. Pepper, Sprite	5
Cranberry, Pineapple, Orange Juice	5

N/A Wine & Beer

Lyre's Amalfi Spritz Sparkling Non-Alcoholic Spritz – London, U.K.	8
Lyre's Classico Sparkling Non-Alcoholic Wine – London, U.K.	7
Hollow Leg Sparkling Albarino - Galicia, Spain	11
Giesen Zero Riesling - Marlborough, New Zealand	9
Hollow Leg Cabernet Sauvignon - Galicia, Spain	10
Weingut Leitz Pinot Noir - Pfalz, Germany	12
Athletic Brewing "Free Wave" Hazy IPA – San Diego, California	5
Heineken 0.0 Lager - Amsterdam, Holland	5
Paulaner Radler Hefeweizen - Munich, Germany	5
Social Bison "Blackberry Vanilla" Tonic - Tulsa, Oklahoma	10

Cocktails

Ande's Mint	12	Freya House Martini	12
Vodka, Amargo de Chile, Fernet, Crème de Cacao, Coffee		Vodka, Shallot Shrub, Blanc Vermouth, Orange Bitters	
Spiced Apple Old Fashioned	12	Nobel Negroni	12
Rye Whiskey, House Made Spiced Applesauce, Black Walnut Bitters, Angostura Bitters		Cardamom Infused Tequila, Mezcal, Campari, Rabarbaro, Vermouth	
Follow the Currant	12	Scandinavian Rhapsody	12
Blanco Tequila, Mezcal, Pepper Liqueur, Currant Syrup, Salt, Lime		Sparkling Wine, Aquavit, Raspberry, Ginger, Honey	
		Seasonal Sangria	12
		Sparkling Wine, Brandy, Pear, Ginger, Cinnamon, Citrus	

Wine by the Glass

Red

Chiara	10 / 40
Pinot Noir - Pfalz, Germany	
Masseria Surani	11 / 44
Primitivo - Puglia, Italy	
Domaine La Lôyane	13 / 52
Red Blend - Côtes Du Rhône, France	
Revik Saphi Vineyard	18 / 72
Cabernet Sauvignon - Napa Valley, California	

Sparkling

Lampo Borgoluce	13 / 52
Prosecco - Treviso, Italy	

White

Oliver Camelot Mead	10 / 40
Honey Wine - Bloomington, Indiana	
Dr. Fischer	13 / 52
Riesling - Mosel, Germany	
Boulder Bank	13 / 52
Sauvignon Blanc - Marlborough, New Zealand	
Landhaus Mayer	13 / 52
Grüner Veltliner - Niederösterreich, Austria	
Commanderie de la Bargemone	15 / 60
Rosé - Provence, France	
Sanctum 'Medved'	15 / 60
Chardonnay - Lipoglav, Slovenia	

Beers

Aval - Rose Cidre	10	Lexington Brewing - Bourbon Barrel Ale	10
Cider - 6% ABV - France		Irish Red Ale - 8.2% ABV - Lexington, Kentucky	
Cabin Boys - Bearded Theologian	12	Marshall's - Sundown Wheat	6
Belgian Quad - 8.4% ABV - Tulsa, Oklahoma		Wheat - 4.7% ABV - Tulsa, Oklahoma	
Heirloom Rustic Ales - Pastoral Haunt	9	Roughtail - Weiss Weiss Baby	6
Brown Ale - 4.6% ABV - Tulsa, Oklahoma		Hefeweizen - 5.1% ABV - Oklahoma City, Oklahoma	
Carlsberg - Elephant Pilsner	8	Unibroue - Blanche de Chambly	8
Pilsner - 6.2% ABV - Copenhagen, Denmark		Witbier - 5% ABV - Quebec, Canada	

GM Christina Todd / Chef Kelsey Ihm

Bottle List

Red

Mary Taylor Cahors Malbec - Cahors, France	48
Famille Lancon La Solitude Grenache, Syrah, Mourvèdre - Côtes du Rhône, France	52
Heinrich 'Naked' Zweigelt, Blaufränkisch, St. Laurent - Burgenland, Austria	56
Eola Hills Pinot Noir - Willamette Valley, Oregon	60
Revelry Mertot - Columbia Valley, Washington	60
Hedges C.M.S. Cabernet Sauvignon - Red Mountain, Washington	64
Ravines Cabernet Franc - Finger Lakes, New York	64
Rizzi Nebbiolo - Piedmont, Italy	68
The Fableist Cabernet Sauvignon - Paso Robles, California	69
Marietta Arme Cabernet Sauvignon - Sonoma, California	82
Neyers Sage Canyon Red Blend - St. Helena, California	105
Domain Drouhin Pinot Noir - Willamette Valley, Oregon	136
Immortal Estate "Slope" Cabernet Sauvignon - Sonoma County, California	220

White

Atlantique Sauvignon Blanc - Loire Valley, France	40
J. Hofstatter Pinot Grigio - Italy	64
Cadre 'Sea Queen' Albariño - Edna Valley, California	73
A. Christmann Riesling - Pfalz, Germany	80
Domaine Guy Robin Chablis Vieilles Vignes Chardonnay - Burgundy, France	112

Rosé

Landhaus Mayer Zweigelt - Niederösterreich, Austria	52
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Sparkling

Domaine de La Cote de Berne Etincelle Sparkling Rosé - Loire Valley, France	35
Jean Baptist Adam "Les Natures" Crémant D'alsace Brut - France	84
Hager Matthias Pet Nat Gruner Veltliner - Niederösterreich, Austria	88
Trouillard Brut Extra Selection Pinot Noir, Pinot Meunier, Chardonnay - Champagne, France	116
Michel Turgy Blanc de Blanc Chardonnay - Les Mesnil-sur-Oger, Champagne, France	192

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Share

Skagen (Shrimp Toast)	17
shrimp, crème fraîche, preserved lemon, golden caviar, fresh dill	
Mushroom & Goat Cheese Bake	17
skillet service, rye crisps, herbs	
Gravlax	17
beetroot & aquavit cured salmon, fried capers, dill mustard sour cream, rye crisp, radish	
Smörgåsbord	26
rillette, chef's choice cheese, sausage, pickled vegetables, horseradish mustard, dill mustard cream, toasted rye & sourdough bread	
veg option – substitute white bean pâté & roasted root veggies	

Soups & Salads

Spicy Roasted Pumpkin Soup	9
lime crema	
Scandinavian Caesar Salad	12
kale, sourdough crouton, radish, soft-boiled egg, fried capers, scandinavian caesar dressing	
Nordic Niçoise	18
butter lettuce, sliced radishes, beet pickled eggs, dill, smoked salmon, boiled potato, green goddess dressing	
Roasted & Pickled Beet Salad	15
arugula, toasted pecans, herb goat cheese, lemon-dill vinaigrette	
Warm Winter Salad	13
squash hummus with hot roasted veggies, warm maple dressing, spiced pecans, fried sage	

Entrees

Swedish Meatballs	27
mashed potatoes, classic caramelized onion gravy, seasonal vegetable, pickled cucumbers (lingonberry jam by request)	
Pan Seared Scallops	42
truffled rutabaga mash, dill caper green beans, romesco, pickled & toasted hazelnuts (vegetarian option by request)	
Short Rib Goulash	35
braised beef, roasted tomato sauce, pappardelle noodles, arugula	
Smoked Duck	39
red currant jam, turnip purée, roasted veggies in garlic shallot butter, 3 seed crunch	
Nordic Mussels & Shrimp	34
curried carrot broth, parsley potatoes, harissa aioli, fresh herbs, rye & sourdough	
Pork Tenderloin	36
sweet potato mash, caramelized red cabbage, black currant apple jam, fried sage	
Garlic & Rosemary Chicken Schnitzel	26
parsnip purée, couscous, brussels sprouts	
Bøfsandwich (hamburger)	21
havarti, arugula, pickled tomatoes, fried capers, danish remoulade	

Sides

Sweet Potato Bake - 9 Buttered Roasted Root Vegetables - 9 Parsley Potatoes - 9 Seasonal Vegetables - 9