

Skylight

bar and bistro

Kids' Menu ~

Kids under 12 only please

Chicken Tenders 3 pcs
ketchup, honey mustard &
Chips
\$7

All Beef Hot Dog, ketchup,
mustard & Chips
\$6

Cheesy Elbow Noodles
\$5

**SEE BELOW FOR
REGULAR MENU.
RESERVATIONS ARE
ENCOURAGED.**

<https://www.yelp.com/biz/indulge-skylight-music-theatre-milwaukee>

Welcome to the
Skylight
 bar and bistro

OPENING ACT

Hummus

Two types of hummus – one homemade regular and another with roasted red peppers, served with warm mini naan bread 5.75

Crab Cakes

A classic - four small crab cakes with pepper aioli. 9.00

ACT I

All soups and salad come with roll & butter

Shrimp Corn Chowder

Creamy corn, shrimp, potatoes, onions, red peppers chowder 6.50

Mushroom Brie Soup

Selected spiced mushrooms simmered with shallots, sliced potatoes in a vegetarian cream enriched with brie, Swiss cheese, sherry 6.50

Spinach Salad

Spinach salad topped with strawberries, blue cheese, pecans, cranberries with homemade balsamic dressing 8.00
 Add grilled chicken breast 5 oz + 4.25
 Add grilled shrimp (4) + 8.00

Cobb Salad

Iceberg lettuce, blue cheese dressing, bacon, hard-boiled egg, ham, chicken breast **, tomatoes and bleu cheese 10.00

Caesar Salad

Romaine, homemade Caesar Salad with homemade croutons 6.00
 Add grilled chicken breast 5 oz ** + 4.25
 Add grilled shrimp (4) + 8.00

- For gluten free options, please ask.
- Now you can take beverages into both the Cabot and Studio Theaters – Just ask for plastic cup with lid

Presented to you by



ACT II

Sandwiches served warm unless noted, come with a choice of: House Salad with balsamic dressing, Terra Chips, Cole Slaw or Couscous

The Italian

Prosciutto, mozzarella, roasted red peppers, basil-pesto mayo on focaccia 10.25

The Wisconsin

Nueske's smoked duck breast, baby Swiss with apple chutney on a pretzel roll 9.75

The French

Ham & gruyère with whole grain mustard aioli on croissant 8.75

The American

Shaved Turkey, baby Swiss and honey mustard on a pretzel roll 8.75

The Veggie Wrap

Fresh assortment of vegetables: carrots, mixed greens, red peppers, tomatoes, cucumbers, seasoned feta cheese, hummus spread wrapped in a spinach wrap served cold 9.75

Bagels & Lox **

Thinly sliced smoked salmon, on toasted bagel, chive cream cheese, tomato, red onions, capers, open face 9.75

FEATURED ACT

Maybelle's Meatloaf

Homemade meatloaf, gravy, mashed potatoes and French green beans 15.50

Tracy's Tortellini

Cheese filled tortellini with peas and bacon in a cream sauce made with parmesan cheese, garlic and white wine 14.50

Turnblad Tuna

Sesame encrusted 5 oz yellowfin tuna, cooked medium-rare, served with sticky rice, Asian coleslaw and garlic-chili-soy sauce 16.50

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

INTERMEZZO

Terra Chips	2.00
House Side Salad	4.50
Cole Slaw	2.50
Couscous	3.00
Mashed Potatoes	3.00
Roll & Butter	.75

PRE-SHOW/INTERMISSION

Chips, Assorted	2.00
Chocolate Truffles	1.50
Cupcakes	2.00

FINALE

Ashers Chocolate Truffles	1.50
Chocolate Trifle "Opera" Cake	6.00
Cupcake	2.00
New York Style Cheesecake	7.00
Dessert of the Day	t.b.a.

NON-ACHOHOLIC BEVERAGES

Colectivo Coffee	2.00
Cola, Diet Cola, Sprite	2.00
Ice Tea, Ginger Ale, Lemonade	2.00
Hot Tea/Espresso/Milk	2.00
Cappuccino, Latté, Hot Chocolate	3.25
Cranberry, Tomato, Orange, Pineapple, Grapefruit	2.25
Root beer	3.50
Perrier	10 oz 2.25

*We serve Colectivo Coffee and Illy Espresso
Refill on coffee or sodas*

RED WINE

Grayson Cellars "Lot 6" Merlot, Ca.	7/28
Shannon Ridge Cabernet, Sonoma	8/32
Tinto Negro Malbec, Argentina	9/36
Shoofly Shiraz, Australia	9/36
Underwood Cellars Pinot Noir, Oregon	9/36
Cline Zinfandel, California	8/32

WHITE WINE

Grayson Cellars "Lot 11" Chardonnay, Ca.	7/28
Wilhelm Walch Pinot Grigio, Italian	8/32
Riesling, Milbrant, Washington	9/36
Huru Sauvignon Blanc, New Zealand	8/32
Douglass Hills White Zinfandel, Calif.	6/24
Korbel Split, Sparkling, California	7/28

DOMESTIC BEER

Miller Lite - Highlife - Sharps	4.25
Lakefront IPA - Riverwest Stein - East Side Dark -	5.00

IMPORTED BEERS

Amstel Light - Heineken	6.00
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SPIRITS

Vodka: Titos - Ketel One - Ketel One Citroen
Gin: Death's Door - Hendricks
Brandy: Korbel - Hennessy
Scotch: Clan McGregor - Glenfiddich 12
Whiskey: Jack Daniels - Canadian Club
Rye Whiskey: Woodford Reserve
Irish Whiskey: Tullamore Dew
Misc: Southern Comfort
Bourbon: Early Times - Woodford Reserve
Rum: Don Q White Rum - Don Q Anejo Sailor Jerry Spiced Rum,
Tequila: 1800 Silver 7.00 +

CORDIALS

Campani - St George Coffee - Irish Cream - Grand Marnier Amaretto Frangelico
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- *-20% Gratuity for parties of 6 or more will be added.*
- *-Pre-order your intermission beverages and snacks- welcomed.*
- *-Menu Subject to change*

*We do on and off premise catering. Contact us at
info@getindulge.com A Bianchini Experience*