



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

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 Chocolate. \$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, optional LF) & rye bread. \$14
Our old-time favorite spring soup.
- Smoked Tomato Soup** (GF, optional 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 turkey sausage and fresh greens & 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."

HAPPY HOUR *Every Day 4pm-7pm* \$4 off Cocktails, \$3 off Wine, \$2 off Beer



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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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

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.

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, very bland.

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 with 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-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.