



\$5 late night menu

served 9-11 pm thursdays

10 pm-midnight fridays & saturdays

midnight breakfast sandwich

shaved Nueske's ham, poached egg\*,  
gruyère & parmesan mornay sauce,  
local micro greens, fresh croissant

spicy mac n' 3-cheese

cheddar, monterey jack, gruyère cheese,  
campanelle pasta, sriracha bread crumbs

pulled pork sliders

three beer-braised minis, bbq slaw

homemade hummus

farmers' market vegetables, grilled pita

fresco sexy fries

ketchup, chipotle mayo

dark chocolate soup

toasted poundcake croutons,  
peanut butter mousse

pumpkin bread pudding

maple-nut ice cream

honey-poached pear brulee

honey sauce, lemon whipped cream

buttermilk beignets

milk chocolate center, vanilla crème anglaise

mint julep crème brulee

caramelized sugar

gail ambrosius dark chocolates

assorted flavors, handmade in madison

fresco is committed to using local, seasonal produce whenever possible,  
sourcing many of our products from the dane county farmers' market and local farms.

\*whether dining out or preparing food at home, consuming raw or undercooked meats, poultry,  
seafood, shellfish or eggs may increase your risk of foodborne illness.

an 18% gratuity may be added to groups of six or more.



just a few of our beverages

### bottled beer

miller lite	\$ 4.00
bell's two hearted ale	\$ 4.75
bell's kalamazoo stout	\$ 4.75
ale asylum madtown nutbrown ale	\$ 4.75
goose island 312 urban wheat ale	\$ 4.75
capital brewery wisconsin amber	\$ 4.75
new glarus spotted cow	\$ 4.75

### wines by the glass

'sofia' blanc de blancs sparkling	\$11.00
riondo prosecco	\$ 8.25
schloss vollrads riesling	\$ 9.50
omaka springs estates sauvignon blanc	\$ 9.50
adelsheim pinot gris	\$ 9.75
⑤ aveleda fonte vinho verde	\$ 5.50
willakenzie estate pinot blanc	\$11.00
⑤ elsa bianchi torrontes	\$ 6.50
caymus 'conundrum' white table wine	\$10.50
⑤ stanley lambert pristine chardonnay	\$ 7.00
clos pegase 'mitsuko's vineyard' chardonnay	\$11.00
fess parker 'parker station' pinot noir	\$ 8.75
carmel road pinot noir	\$10.00
⑤ chateau saint roch cotes du rhone	\$ 8.00
santa ema reserve merlot	\$ 8.25
layer cake shiraz	\$ 9.50
⑤ punto final malbec	\$ 7.50
kokomo zinfandel	\$10.75
avalon cabernet sauvignon	\$ 9.00
broquel cabernet sauvignon	\$10.00
⑤ ironstone cabernet franc	\$ 6.50

### fresco cocktails all cocktails \$8.00

- ⑤ pomegranate-ginger champagne cocktail pama, ginger essence
- ⑤ blackberry-cherry old fashioned cherry bourbon, muddled blackberry
- ⑤ huckleberry-rosemary cocktail huckleberry vodka, rosemary essence
- ⑤ honey-cider martini honey bourbon, cinnamon syrup, apple cider
- ⑤ fresh pear martini gin, st germaine elderflower, pear liqueur, pear nectar
- ⑤ apple pie rum punch spiced rum, apple pie liqueur, orange, sweet clove
- ⑤ black currant margarita tequila, black currant nectar, sour, fresh lime
- ⑤ prairie mary spicy organic bloody mary tomato mountain farm
- ⑤ double espresso martini van gogh double espresso vodka, cream

*the fresco 5 fives*

beverages marked with a ⑤ are just \$5  
from 9pm to 11pm thurs & 10pm to midnight fri & sat