

SNACKS & STARTERS

St. Germain Fries

Twice fried hand-cut potatoes tossed with fresh rosemary and sea salt. 5

Pretzel Bread

Three pretzel bread sticks, cheese dip and served with dark ale beer mustard. 6

Walleye Fritters

Wisconsin caught walleye, sweet corn, red onion served with house hot sauce and old bay'onnaise sauce. 10

Chicken Wings

(10) wings your way: Buffalo, sriracha honey bbq, Carolina reaper hot sauce. 9.5

Beer Battered Cheese Curds

Wisconsin white cheese curds served with buttermilk ranch. 7

Fried Sauerkraut Balls

Great lakes kraut, sausage and herb cream cheese deep fried and served with dark ale beer mustard. 8

Chicken Fajita Egg Rolls

Southwestern spiced chicken, sweet corn, beans, spinach, peppers and monterey jack cheese served with a habanero ranch dipping sauce. 7.5

SOUPS & FRESH GREENS

Home made dressing choices: Buttermilk Ranch, French, Caesar, Italian, Blue Cheese.

Smoked Brisket Chili

Ground beef and smoked brisket, spices, vegetables topped with Monterey Jack cheese and sour cream.
Cup 4 Bowl 7

Soup Of The Day

Chef's fresh creation.
Cup 3 Bowl 5

Side Salad

Spring mix, shaved red onion, roasted balsamic tomatoes, Monterey Jack cheese and croutons. 4