— SHAREABLE —

HAND-BREADED CHEESE CURDS

horseradish ranch, house hop pickles • 11

house smoked brisket, pico de gallo, jalapeños, cilantro lime crema, queso, cotija cheese, tortilla chips • 13

MKE GIANT PRETZEL

cheddar cheese sauce, ale mustard • 12

CRISPY FRIED BRUSSELS SPROUTS

pickled chilies, bacon, parmesan cheese, black garlic aioli • 9

KOREAN CAULIFLOWER

gochujang sauce, pepitas, sesame seeds, green onions, cilantro lime crema • 9

BBQ LOADED TOTS

crispy tater tots, cheddar cheese, bbq pulled pork, amber ale bbq sauce, sour cream, green onions • 12

CHICKEN WINGS 🖭

celery, carrots, ranch
choice of sauce: garlic parmesan,
buffalo, amber ale bbq, gochujang
small • 12 | large • 18

— KIDS —

served with fresh fruit • 7

CHEESEBURGER AND FRIES

MAC AND CHEESE

GRILLED ALL-BEEF HOT DOG

CHICKEN TENDERS AND FRIES

RESTAURANT*

■ *TO BE NAMED LATER™ ====

— SALADS & SOUP —

add chicken (5), steak (6) or salmon (7) to any salad

KALE CAESAR

kale, romaine, parmesan, sourdough croutons, creamy garlic dressing • 11

STREET CORN ELOTE SALAD 55

romaine, charred corn, pickled red onion, radish, cotija cheese, cilantro lime dressing • 11

GREEK SALAD

kalamata olives, cucumber, tomato, red onion, sweet peppers, marinated feta cheese, grilled pita bread, oregano vinaigrette • 12

GAME DAY BEER CHILI

cheese curds, green onions, sour cream • 8

— STREET TACOS —

comes with 3 tacos

CARNE ASADA 📴

marinated grilled steak, cilantro, onion, lime • 13

POLLO VERDE GF

pulled chicken, salsa verde, avocado, crema, shaved radish, cotija cheese • 12

CAULIFLOWER

crispy cauliflower, cilantro lime crema, charred corn, marinated cabbage, cotija cheese • 10

GF - GLUTEN FREE

If you or any person in your party has a food allergy, please notify your server or bartender.

^Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. We believe in using locally grown and sustainably harvested products whenever possible as part of our commitment to protect our environment.

— HANDHELDS —

all sandwiches served with chips and hop pickles
> substitute fries • 2 <

substitute vegan burger for any beef patty gluten-free bun and beyond meatless burger available upon request

CHEESEBURGER[^]

angus beef patty, Sargento natural cheddar cheese, brioche bun • 13

BURGER TO BE NAMED LATER

angus beef patty, bacon, caramelized onions, cheddar cheese, fried cheese curds, pretzel bun • 16

DOUBLE PLAY BURGER^

angus beef patty, Johnsonville brat patty, Havarti cheese, ale mustard, cherry compote, arugula, brioche bun • 16

GRILLED CHIPOTLE CHICKEN SANDWICH

grilled chicken breast, Havarti, avocado, lettuce, tomato, chipotle aioli, cornmeal kaiser roll • 14

IRISH SAUSAGE

Johnsonville sausage, swiss cheese, Russian dressing, crispy sauerkraut, rye sausage bun • 10

BBQ BRISKET

house smoked brisket, red cabbage slaw, crispy onions, amber ale bbq sauce, kaiser roll • 15

CHICKEN TENDERS

breaded chicken tenders, amber ale bbg sauce • 12

— ENTREES —

WISCONSIN FISH FRY

walleye, seasoned fries, rye bread, red cabbage slaw, remoulade • 17

STEAK FRITES' GF

grilled sirloin steak, arugula salad, shallot herb butter, seasoned fries, black garlic aioli • 20

— DESSERTS —

MINI DONUTS

Ask for it to go!

cinnamon sugar, pale ale caramel, chocolate sauce • 8

LIEGE WAFFLE SUNDAE

Purple Door malted vanilla ice cream, Door County brandy cherry compote, chocolate sauce, candied nuts • 10

MAPLE BACON CREAM PUFFS

bacon profiteroles, whipped cream, malted vanilla ice cream, maple • 10

GF - GLUTEN FREE

If you or any person in your party has a food allergy, please notify your server or bartender.

^Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We believe in using locally grown and sustainably harvested products whenever possible as part of our commitment to protect our environment.

— COCKTAILS —

LONG ISLAND ICED TEA TO BE NAMED LATER

SKYY vodka, BARCARDÍ Superior Rum, Patrón Citrónge Orange Liqueur and agave sour mix, topped with Pepsi • 12

BRANDY OLD FASHIONED

Central Standard Brandy, bitters, simple syrup and muddled orange with choice of sweet or sour • 12

THE TYPEWRITER

Jim Beam Peach Whiskey, Peach REÀL, lemon juice and Angostura Bitters, topped with ginger beer • 12

BUBBLER

SKYY Vodka, Malibu Coconut Rum, Monin Red Passion Fruit Syrup, pineapple and lemon juices, topped with ginger beer • 12

MILWAUKEE MARY

SKYY Vodka, Bloody Mary Mix, with your choice of draft beer • 12

RIVER WALK PALOMA

Hornitos Tequila, Patrón Citrónge Orange Liqueur, agave nectar, pineapple, grapefruit and lime juices, topped with Sierra Mist • 12

MONARCH TRAIL MARGARITA

Hornitos Tequila, Patròn Citrónage Orange Liqueur, Monin Hibiscus Syrup, Iime juice and agave nectar • 14

EASTSIDER

SKYY Vodka, St-Germain Elderflower Liqueur, lemon juice and simple syrup, with fresh mint leaves • 12

— WINE —

SPARKLING & ROSÉ

	LA MARCA Prosecco	12 • —
	ROSEHAVEN Rosé	10 • 45
	WHITE	
	PROVERB Chardonnay	6 • —
	CHATEAU ST. JEAN Chardonnay	8 • 30
	WOLLERSHEIM WINERY "Prairie Fume"	6 • 20
	ECCO DOMANI Pinot Grigio	7 • 28
	TOM GORE Sauvignon Blanc	9 • 38
	KIM CRAWFORD Sauvignon Blanc	12 • 50
	CHATEAU STE. MICHELLE Riesling	7 • 27
RED		
	MARK WEST Pinot Noir	8 • 30
	MACMURRAY ESTATE Pinot Noir	12 • 48
	TERRAZA DE LOS ANDES Malbec	9 • 40
	PROVERB Merlot	6 • —
	PROVERB Cabernet Sauvignon	6 • —
	STORYPOINT Cabernet Sauvignon	8 • 40
	STERLING VINTNER'S COLLECTION Cabernet Sauvignon	9 • 45