

BEVERAGE / FOOD MENU

DRAFT BEER

- Miller Lite 6 | 7.5
- Coors Light 6 | 7.5
- Blue Moon 7.5 | 9
- Wisconsin Amber 7.5 | 9
- Leinenkugel's Shandy 7.5 | 9
- Leinenkugel's Juicy Peach 7.5 | 9
- Terrapin Luau IPA 7.5 | 9
- Badger State Grassy Place IPA 7.5 | 9

CAN BEER

Domestic | 5

Bud Light
Busch Light
Coors Light
Miller High Life
Miller Lite

Craft / 7

Terrapin Luau
Krinkles IPA

Imported | 7

Heineken
Corona
Modelo

Leinenkugel's | 6

Berry Weiss
Honey Weiss

Seltzer & Cider | 6

Vizzy
Black Cherry Lime
Pineapple Mango

White Claw
Black Cherry
Lime
Mango

WISCONSIN OLD FASHIONED

Old-Fashioneds are commonly made with Whiskey or Bourbon, but Wisconsinites eschew both in favor of brandy. Prohibition was especially disliked in Wisconsin, where those of German descent regarded drinking as part of their culture. Resourceful Wisconsinites sourced whatever spirits they could find and muddled various fruits and sugar to make them more palatable. Korbels Brandy production for a few decades after Prohibition, but that component of the Old Fashioned stuck in locals' minds. Today Wisconsin consumes 50% of the brandy that Korbels produces, making state residents the top consumers of brandy in the U.S.

APPETIZERS

- Duck Wings (6) | 13**
maple siracha \ dry rubbed
- Oneida Corn Crusted Cheese Curds | 12**
green goddess & chipotle aioli
- Pulled Pork Tacos | 15**
smoked pulled pork, rosemary-sage gravy, cheese curds, garlic crema, chive
- Pretzel Charcuterie | 19**
fondue, cured pork loin, summer sausage, salami, beer mustard

HANDHELDS

- Spicy Fried Chicken | 18**
cilantro lime slaw, pepper jack, house-made pickles, chipotle mayo, toasted brioche bun
- Spicy Bacon Melt | 18**
Josper chicken, bacon jam, pickled Fresno pepper, arugula, red onion, pepperjack, toasted brioche bun
- Prime Sirloin Dip | 19**
caramelized onions, provolone, mushrooms, spiked au jus, sub roll
- Butter Burger | 18**
roasted garlic butter, lettuce, tomato, onion, house-made pickle, fontina, toasted brioche bun

FLAT BREAD

- Margherita | 16**
tomato, burrata, basil, tomato sauce, chili garlic oil
- Sausage & Mushroom | 16**
spicy red sauce, venison sausage, parmesan sage
- Cheesehead | 17**
fondue, roasted peppers, smoked cipollini, onions, cheese curds
- Josper Grilled Vegetable | 16**
zucchini, garlic tomato relish, poblanos, asparagus, LaClare Farm goat cheese, baby kale