

BREAKFAST

SOURDOUGH FRENCH TOAST

Three slices of thick-cut sourdough battered with cinnamon and egg then topped with fresh seasonal fruit, a maple syrup cream anglaise and toasted almonds. Served with a warm Grand Marnier honey syrup. \$8.50

PRIME SIRLOIN & EGGS

A six-ounce U.S.D.A. Prime sirloin* grilled to specification. Served with a two-eggs* (poached, fried or scrambled), American fries, a warm buttermilk biscuit and a fresh fruit garnish. \$12.00

PRIME RIB & EGGS

An eight-ounce cut of our slow-roasted Ribeye* served with a two-eggs* (poached, fried or scrambled), a warm buttermilk biscuit, American fries and a fresh fruit garnish. \$12.00

BELGIAN MALTED WAFFLES

Two homemade malted waffles topped with fresh berries and whipped cream. Served with a warm Grand Marnier syrup and honey butter. \$8.50

DENVER OMELET

A "mile high" serving of mushrooms, peppers, onions, ham and cheese in a three-egg* omelet. Served with a warm buttermilk biscuit, American fries and a fresh fruit garnish. \$9.00

APHRODITE OMELET

A three-egg* omelet filled with roasted portobello mushrooms, asparagus tips, baby spinach, tomatoes and feta cheese crumbles. Served with a warm buttermilk biscuit, American fries and a fresh fruit garnish. \$9.00

SMOKED SALMON OMELET

Maple smoked salmon, cream cheese, and green onions in a three-egg* omelet. Served with a warm buttermilk biscuit, American fries and a fresh fruit garnish. \$9.00

QUICHE DU JOUR

A warm slice of our chef's weekly fresh baked quiche creation. Served with fresh fruit and a small garden salad. \$9.00

CLASSIC EGGS BENEDICT

Two poached eggs* served with Canadian bacon on a toasted English muffin and topped with a fresh hollandaise sauce. Served with American fries and a fresh fruit garnish. \$9.25

AVOCADO TOMATO BENEDICT

Two poached eggs* served with fresh tomato and avocado on a toasted English muffin and topped with a fresh hollandaise sauce. Served with American fries and a fresh fruit garnish. \$9.00

NORTH STAR BREAKFAST

Two eggs* (poached, fried or scrambled), three strips of thick-cut applewood smoked bacon, American fries, a warm buttermilk biscuit and a fresh fruit garnish. \$8.00

HUEVOS RANCHEROS

Two poached eggs* topped with a tomatilla-poblano sauce and melted cheese, served with spiced black beans, corn tortillas and a fresh guacamole and salsa salad. \$9.00

THE SUNDAY CROISSANT

A toasted all butter croissant filled with a two egg* cheese omelet and three strips of thick-cut applewood smoked bacon. Served with American fries and a fresh fruit garnish. \$8.50

EGGS, BISCUITS & SAUSAGE GRAVY

Two eggs (poached, scrambled or fried) served with homemade sausage gravy and biscuits, American fries and a fresh fruit garnish. \$8.50

BRUNCH SIDES & LIBATIONS

3 strips thick cut bacon	\$2.00
American fries	\$1.50
Homemade sausage patties	\$2.50
Scrambled eggs	\$2.50

Bloody Mary	\$6.50
Mimosa	\$4.50
Royal Kir	\$5.50

Seasonal Specialty Beers

We offer a beer for every palette and every season. Our passion for the art of brewing creates a memorable experience for all beer-lovers. Please refer to the beer signs for current offerings, or just ask a Daner!

Whenever it is possible we support local farms and businesses. The following is a growing list of our local partnerships: Angelos, Black Earth Meats, Chocolate Shoppe, D&G Sausage Shoppe, DB Infusion Chocolates, Frabonis, Gentle Breeze Honey, Heartland Bison Farms, Jordandal Farms, Love My Soap, and Rushing Waters Trout Farm.

Downtown • established 1994
123 East Doty Street
608-284-0000

Eastside • established 2010
876 Jupiter Drive
608-442-1333

Wausau • established 2009
2305 Sherman Street
715-845-8000



PUB & BREWING CO.

www.greatdanepub.com

THE DANE DISPATCH



PUB & BREWING CO.

SUNDAY EDITION

Served 10 AM. - 2:30 PM.

ALWAYS ON TAP

Landmark Lite Lager

Fewer calories and less alcohol, it's a Landmark! Our lightest brew goes down smooth and easy!

Verruckte Stadt German Pils

A traditional German-style pilsner. Hops and pilsner malt combine to produce a lighter-bodied pils that finishes crisp yet soft.

Crop Circle Wheat

Made with over 60% wheat malt and imported German yeast and hops - a true German wheat beer (or Weizen). Refreshing and somewhat spicy, served unfiltered with a slice of lemon.

Peck's Pilsner

Our gold lager is brewed in true European style using only the finest imported Czech Saaz hops and lagered for a minimum of 30 days.

Stone of Scone Scotch Ale

Hint of caramel sweetness, a well-rounded flavor and superior drinkability. Try one and see how kingly a beer can be.

Old Glory American Pale Ale

Our own translation of the British pale-ale style. An underlying, rich malt flavor supports the crisp and floral hop bitterness to produce a thirst-quenching, flavorful brew.

Devil's Lake Red Lager

This is a one-of-a-kind red lager, a smooth blend of slightly sweet malt flavors balanced by the full taste and aroma of the renowned Hallertau hop.

Emerald Isle Stout

A genuine Irish-style stout rich with the flavor of roasted malts and topped by a dense creamy head.

Black Earth Porter

Dark and full-bodied with strong coffee and chocolate tones. Made with nine varieties of malt and assertively hopped.

India Pale Ale


While always our "hoppiest" offering, this copper-colored brew is served less carbonated and slightly warmer for an authentic ale-drinking experience.

STARTERS


TUNA TATAKI

Sashimi-grade ahi tuna* dusted with Cajun spice and seared rare with wasabi, pickled ginger and dipping sauce. \$10.50


CHEESE & ARTICHOKE DIP

 A delicious blend of artichoke hearts, scallions, Parmesan cheese and sour cream. Served hot in a bakery-fresh boule loaf with fresh veggies. \$8.75

HUMMUS PLATE

 Homemade with tahini, fresh garlic, lemon juice, garbanzo beans and olive oil. Served with warmed pita, olives, feta cheese, tomatoes, cucumbers, spices and drizzled with olive oil. \$8.75

NAKOMA NACHOS

 Tri-colored tortilla chips topped with cheese, salsa, guacamole, sour cream, jalapeños, and black olives. Our tortillas are made fresh throughout the day. \$9.00
Add seasoned chicken or spiced beef. \$2.50

BEER-BATTERED CHEESE CURDS

Over one half-pound of Wisconsin's favorite-beer-battered white cheddar cheese curds crispy fried and served with a side of Ranch dressing. \$7.50

THE GREAT DANE WINGS

We believe that we have the best wings around. Served crisp-fried and tossed with your choice of sauce: Asian BBQ, 3-alarm, Jamaican Jerk, Habanero Hellfire or Szechuan Honey. Served with carrots, celery and Gorgonzola dressing.

12-pack \$10.00
Assorted Case (24-6 wings of each sauce) \$19.00

HOT SOFT PRETZELS

 Three thick and chewy pretzels complemented by gourmet mustards. Perfect for clearing the palate when sampling a variety of brews. \$6.00

 Indicates vegetarian items.

SOUPS

Bowls are served with beer bread. Cup \$3.00 Bowl \$4.75

WEST AFRICAN PEANUT STEW

A flavorful stew of chicken, rice and tomato with a hint of peanut.

TOMATO & MUSHROOM BISQUE

 A combination of tomato, herbs, fresh mushrooms and parmesan cheese.

CREAMY BAKED POTATO & BACON

A hearty soup made with fresh-baked potatoes, Applewood bacon & fresh cream. Topped with Wisconsin cheese and fresh chives.

BROWN ALE ONION

A rich chicken and beef broth filled with French bread croutons and beer-simmered onions, then baked with Swiss cheese until bubbling.

Served in a twelve-ounce crock. Not available as a cup. \$5.00

PUB PICNICS

James Madison Sandwich & Soup

A half size of any sandwich below and a bowl of piping hot soup. \$7.50

Dunn's Marsh Sandwich & Salad

A half size of any sandwich below and a side of crisp garden salad. \$7.50

Shorewood Hills Soup & Salad

A bowl of piping hot soup, a side of crisp garden salad and a fresh beer bread roll. The perfect light lunch. \$6.75

For Brown Ale Onion Crock, add \$1.00

House Dressings

Ranch • Balsamic Vinaigrette • Soy Peanut • Classic French
Avocado Ranch • Caesar • Gorgonzola
Honey Citrus • Creamy Cilantro • Tangy Ginger

SANDWICHES

Sandwiches are served on bakery-fresh bread with a choice of our own hot apple-sauce, pub fries, Kohl slaw, mashed potatoes, baked beans, fresh dipping vegetables, sweet fried plantains or almond-fragranced Israeli cous cous. Substitute a cup of soup or sweet potato fries for \$1.00 or substitute a side salad or bowl of soup for \$2.50. For Brown Ale Onion Crock, add an additional \$1.00

CALIFORNIA TURKEY CLUB

Shaved smoked turkey stacked with Swiss cheese, Applewood bacon and Kohl slaw grilled on marble rye with a side of Thousand Island dressing. \$9.00
Add extra turkey. \$2.00

THE MAYAN CHICKEN WRAP

Grilled chicken in a traditional Central American marinade, fresh guacamole, corn salsa and shredded lettuce wrapped in a spinach tortilla with Creamy Cilantro dressing. \$9.00

IRISH ROAD REUBEN

Shaved corned beef, melted Swiss cheese and Great Dane sauerkraut stacked on grilled marble rye with a side of Thousand Island dressing. \$9.00
Add double meat. \$2.00

GRILLED CHICKEN CAESAR WRAP


Fresh chopped romaine lettuce, parmesan cheese and warm grilled chicken tossed with our Caesar dressing and wrapped in a garden vegetable tortilla. \$8.75

SALADS

HAIL CAESAR SALAD

Chopped romaine hearts tossed with our creamy Caesar dressing and garnished with croutons, anchovy and shaved parmesan cheese. \$7.50
Add grilled or blackened chicken \$2.50

SECRET GARDEN SALAD

 A refreshing bed of mixed greens topped with tomato wedges, cucumber, endive, carrots, croutons and onion. \$7.75
Add grilled or blackened chicken \$2.50

PUB FAVORITES

On any of our Famous Burgers exchange the third-pound beef patty with a Turkey burger or five-ounce BOCA® All-American Flame Grilled Burger for an additional \$.50 or a local Buffalo patty, HALF-POUND CHOICE GROUND CHUCK PATTY or local Grass-fed beef patty for an additional \$1.00.

We cook our hamburgers and steaks to temperature. Here is a general guideline:
RARE a cool red center MEDIUM RARE a warm red center MEDIUM a pink center
MEDIUM WELL - a slight hint of pink WELL DONE - no pink

PUB BURGER

One-third pound of choice beef* broiled to perfection. Topped with lettuce, tomato, pickles, Bermuda onions and your choice of cheese. \$8.50

APPLEWOOD BACON BURGER

One-third pound of choice beef* broiled to perfection with thick-cut Applewood bacon, lettuce, tomato, pickles, Bermuda onions and your choice of sharp cheddar or Gorgonzola cheese. \$9.25

DANE BURGER

One-third pound of choice beef* broiled to perfection. Topped with lettuce, tomato, pickles, Bermuda onions and our famous artichoke dip. \$8.50

PAOLI PORTOBELLO SANDWICH

Roasted mushroom caps filled with spinach, artichokes, roasted red peppers and fresh mozzarella. Served on a fresh Ciabatta roll brushed with garlic oil and a side of basil aioli. \$8.75

TEXARKANA BURGER

One-third pound of choice beef* broiled to perfection topped with sharp cheddar cheese, BBQ sauce, Applewood bacon, haystack onions, chipotle cream cheese, lettuce, tomato and pickles on a Jalapeño roll. \$9.50

TARA'S CAJUN CHICKEN SANDWICH

A tender chicken breast dipped in our own Cajun-style blackening spices and grilled to perfection. Served on a bakery-fresh roll with lettuce, tomato, Bermuda onions and a side of chipotle mayo. \$8.75

CHICKEN POT PIE

A piping hot stew of chicken, vegetables and mashed potatoes. Topped with a puffed pastry crust. Served with applesauce and beer bread. \$9.25

NEW LONDON BRIDGE FISH FRY

Three-ounce haddock fillets dipped in our Pilsner batter then crisp-fried and served with homemade tartar sauce, lemon, Kohl slaw and pub fries. Legend has it this is King William IV's favorite recipe, found in the basement of the original Great Dane during renovation.

2 piece order \$9.50
3 piece order \$12.00

WISCONSIN STYLE CHEDDAR MAC

 A creamy blend of Wisconsin cheddar and our famous beer, tossed with rigatini noodles and topped with buttery toasted sourdough crumbs. Finished with a wedge of hand-selected seasonal cheddar. Served with a thick, chewy pretzel. \$10.50

BUFFALO MAC AND CHEESE

Fresh grilled chicken tossed in a Gorgonzola cheese sauce with rigatoni noodles drizzled with our 3-alarm wing sauce. Garnished with tomatoes and scallions and served with a pretzel roll. \$12.50

*Eggs served over-easy, poached, sunny-side-up, or soft-boiled and hamburgers and steaks that are served rare, medium-rare, medium and medium-well may be undercooked and will only be served upon the consumers' request. 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.