MUSTARD GLAZED GRILLED SALMON*
Grilled fresh salmon finished with a beer and mustard glaze, with curried carrot puree, roasted shiitake mushrooms, sautéed brussels sprouts and roasted parsnips, 17

SHORT RIB STROGANOFF
Shiitake and cremini mushrooms, roasted carrots, peas, farfalle pasta, 17

CHIPOTLE CHICKEN QUESADILLAS
Seasoned chicken, poblano, fresh salsa, cheese, chipotle BBQ sauce, cilantro rice, black beans, 11

WISCONSIN STYLE CHEDDAR MAC
Capatavi noodles, cheddar, Pilsner, sourdough crumbs, pretzel stick, 11.5

STEAK FRITES*
Teres major angus steak, hand cut triple-cooked fries, aioli, brandy peppercorn cream sauce, 18

NEW LONDON BRIDGE FISH FRY
Haddock, pilsner batter, homemade tartar, malt vinegar, slaw, lemon, fries, 2-piece, 12.5

BURGERS

PUB BURGER *
7 oz. fresh beef, lettuce, tomato, pickle, onion, cheddar cheese, brioche, cooked to medium - or - make it a vegetarian, substitute a Black Bean patty, 10

ALL-AMERICAN BURGER *
7 oz. fresh Angus patty cooked to medium perfection, bacon, white American, lettuce, shaved onion, tomato, pickle, 1000 Island, butter-grilled seeded bun, 14

All Sandwiches and burgers are served with Kettle Chips.
**IRISH ROAD REUBEN**  
House-cured pastrami, Swiss, sauerkraut, 1000 Island, dark rye, 11.5

**TURKEY AVOCADO**  
Honey pepper bacon, sprouts, tomato, garlic aioli, sprouted 9-grain breabread, 11.5

**MAYAN CHICKEN WRAP**  
Guacamole, corn salsa, greens, creamy cilantro dressing, spinach tortilla wrap, 10.5

**TARA’S CAJUN CHICKEN**  
Blackened, lettuce, tomato, onion, bakery roll, side of chipotle mayo, 10

**FORWARD FALAFEL WRAP**  
Falafel, hummus, barley-quinoa tabbouleh, shredded red cabbage, romaine lettuce, scallion, tomato, cilantro and tzatziki sauce, 11  
Substitute grilled chicken for falafel, 2

Sandwiches are served with Kettle Chips.

**WEBSTER STREET CHICKEN**  
Roasted white meat, Granny Smith apple, dried cranberries, walnut, Gorgonzola, mixed greens, tomato, Honey citrus, 12

**MEDITERRANEAN PLATE**  
Homemade hummus, barley-quinoa tabbouleh, falafel, tomato, cucumber, onion, feta, Kalamata olives, grilled pita, tzatziki sauce, 12

**FRIED LAKE PERCH**  
Lake perch fillets, beer batter and Japanese bread crumbs, pub fries, Kohl slaw, tartar sauce, malt vinegar, lemon wedge, 15.5

**FRIED COD**  
Atlantic Cod fillet, Pilsner batter, pub fries, creamy kohl slaw, tartar sauce, lemon, 14.5

**BAKED COD**  
Atlantic Cod fillet, lemon herb crust, cilantro rice, market vegetables, lemon, 14.5

Available on Friday only

**ADD A HOUSE SALAD**  
Mixed greens, tomatoes, cucumbers, carrots, radish, red onions and croutons, 4

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*
MEDITERRANEAN VEGGIE PLATTER
Hummus, barley and quinoa tabbouleh, cucumbers, red bell pepper, carrots, cherry tomato, Kalamata olives, dried apricots, grapes, tzatziki sauce and grilled pita bread.
Small $55 ◆ Large $100

PLOUGHMANS PLATTER
Local Wisconsin cheeses (Hooks 1 year cheddar, smoked gouda, Roth Kase Moody Blue Cheese), selection of cured meats, toasted baguette bread, Gentle Breeze Honey, Peck’s Pilsner mustard, crackers, grapes, and fig jam.
Small $55 ◆ Large $100

CHIPS, SALSA & GUACAMOLE
Fresh made tortilla chips served with our homemade salsa and guacamole.
Small $35 ◆ Large $60

BAVARIAN PRETZEL TWIST
Baked pretzels served hot with cranberry Wheat and German Pilsner mustards.
Small $55 ◆ Large $85

COCKTAIL MEATBALLS
Meatballs tossed with a toasted garlic tomato sauce and finished with Parmesan cheese.
Small $65 ◆ Large $120

DELI SANDWICH PLATTER
◆ Turkey and Avocado-smoked turkey, garlic aioli, avocado, tomato, alfalfa sprouts, 9-grain bread.
◆ Roasted Veggie & Hummus wrap homemade humus, barley and quinoa tabbouleh, roasted red pepper, roasted zucchini, tzatziki sauce, spinach wrap
◆ Ham & Swiss-pit ham, swiss cheese, pilsner mustard, lettuce, tomato, rye bread
◆ Chicken Salad-garlic aioli, mixed greens, tomato, sourdough bread
Small $60 ◆ Large $110

BREWHOUSE SHRIMP COCKTAIL
Flavorful shrimp served chilled with fresh cocktail sauce and lemons.
Small $85 ◆ Large $145

BUFFALO WINGS
Crisp wings served with our 3-alarm sauce, Asian BBQ, and gorgonzola dressing served on the side.
Small $75 ◆ Large $140

BEER-BATTERED BONELESS WINGS
Beer-battered and hand-breaded boneless chicken tender chunks, served with our Szechuan Honey sauce.
Small $75 ◆ Large $140

DESSERT PLATTERS
BLACK & TAN BROWNIE
Cream cheese and chocolate brownie served with stout fudge and caramel.
Small $50 ◆ Large $85

NEW YORK CHEESECAKE
Thick, dense and ultra-rich, a delicious way to end a meal. With mixed berry sauce.
32 slices - $100

COOKIES
House-made Macadamia Nut & White Chocolate Cookies.
Small $50 ◆ Large $85

SERVING SIZE
Most large platters typically serve 40 guests
Small sized platters serve approximately 25 guests.

Credit for unused portions will not be given. In adherence to local Health Department regulations, it is our strict policy that there will be no credit given or take out of perishable not consumed at your event allowed. All prices are subject to change. Due to seasonality, certain items may not be available and equal substitutions may occur.