

THE DANE DISPATCH

ALL MALT NEWS

VOL. 10, ISSUE NO. 2



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greatdanepub.com

WAUSAU • Est. 2009
2305 Sherman Street
715-845-3000

Sunday - Thursday
11 a.m. - 12 a.m.
Friday - Saturday
11 a.m. - 2:30 a.m.

HOPPY HOUR

Celebrate workdays' end by enjoying the area's best hand-crafted beers!

4 P.M. TO 6 P.M. • MONDAY - FRIDAY

FEATURING HOUSE BEERS

12 oz. Glasses - **\$3.00** Pitchers - **\$10.00**
20 oz. Pints - **\$4.00** Well Drinks - **\$3.50**

SUNDAY BRUNCH

Wausau's award winning Sunday brunch is at the Great Dane! Our Sunday Brunch Edition features omelets, Eggs Benedict, waffles and more as well as some of the most popular items from the Great Dane's regular menu.

SUNDAY BRUNCH EDITION SERVED FROM 11 A.M.

GREAT DANE BREWS AVAILABLE STATEWIDE!

GOTTA GETTA DANE

Yup... the stories are true... Great Dane beers are now available in twelve-ounce cans. You'll find six-packs of our Hopsconsin Red Ale and German Pilsner, as well as specialty drafts available at over three hundred restaurants, vendors and fine merchants throughout Wisconsin! Best of all, our coolers are stocked - so you can carryout six-packs from any of our Great Dane locations.

The Great Dane is offering six-packs of our **Scotch Ale** beer throughout the fall and winter. Also, be on the lookout for cans of our seasonal specials and the return of **Crop Circle Wheat** in late spring.

HOPSCON SIN



Our new Hopsconsin Red Ale is Great Dane's homage to our state's growing hop renaissance. Brewed with 100% Wisconsin grown Nugget, Chinook and Cascade hops, along with Wisconsin Malt.

GERMAN PILSNER



Clean, crisp and refreshing! Our golden lager is an authentic German-style pilsner. Brewed with only the finest malts and the famous German Hallertau Mittelfrüh hop.

WHAT'S A CROWLER?


We are excited to be one of the first businesses in Wisconsin to feature Crowler machines at four of our locations. We fill 32-ounce aluminum cans with Dane beer and seal them right at the bar for guest carryout. Crowlers can go where glass Growlers can't...




TAKE ONE OR MORE HOME TODAY!

STARTERS


BAVARIAN PRETZEL STICKS

 Four hand-crafted pretzel sticks served with Crop Circle Wheat cranberry mustard and Peck's Pilsner mustard. **\$8.00**
Add pimento beer cheese dip or warm beer cheese sauce \$1.00

SPINACH AND ARTICHOKE DIP

 A creamy blend of artichokes and spinach served in a homemade pretzel boule with carrots, celery, cucumbers, red peppers, broccoli and cauliflower florets. **\$10.00**


OLD GLORY CHEESE CURDS

 Over one-half pound of American Pale Ale hand-battered Ellsworth Wisconsin cheese curds served with a roasted Hatch green chili crema. **\$9.25**

POUTINE

Fresh hot pub fries and Ellsworth Wisconsin garlic dill cheese curds finished with a rich gravy and minced chives. This is our version of Quebec's staple street food. **\$7.50**
Add M.U.F.A. Fried Chicken \$2.50

NEW NORTHWOODS NACHOS

 Tri-colored tortilla chips topped with Wisconsin cheese, black beans, salsa, guacamole, sour cream, jalapeños and black olives. Our tortillas are made fresh throughout the day.
Small \$9.50
Large \$11.50
Add Seasoned Chicken \$3.25

THE GREAT DANE PUB 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, Habañero Hellfire or Szechuan Honey. Served with carrots, celery and Gorgonzola dressing.

6-Pack \$7.00
12-Pack \$12.50

BEER-BATTERED BONELESS WINGS

A generous portion of beer-battered and hand-breaded chicken tender chunks. Tossed in Nashville Hot sauce or served with a side of Szechuan Honey sauce. **\$10.00**

MEDITERRANEAN PLATE

 Homemade hummus, barley and quinoa tabbouleh and falafel served with warm pita points, tomatoes, cucumbers, onions, feta, Kalamata olives and tzatziki sauce. **\$10.25**

THAI GREEN CURRY MUSSELS WITH CRAB

A pound and a half of Prince Edward Island Mussels steamed in Great Dane Beer. Finished with a slightly spicy Thai green curry and coconut sauce with crab. Served with grill-toasted batch bakery cracked wheat. **\$15.00**


AHI POKE

Ahi Tuna* cubes marinated in soy, sesame, lime, and scallions. Tossed with cucumber, avocado, shaved radish, fried shallot and finished with sesame aioli. Served with wonton chips. **\$12.50**

SOUPS

Bowls are served with a pretzel roll. Cup **\$3.75** Bowl **\$5.75**

TOMATO & MUSHROOM BISQUE

 A combination of tomato, herbs, fresh mushrooms, topped with homemade pretzel croutons and Wisconsin parmesan crisps.

BAKED POTATO AND BACON

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

WEST AFRICAN CHICKEN PEANUT STEW

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

BROWN ALE ONION

A rich chicken and beef broth filled with pretzel croutons and beer-simmered onions, then baked with Wisconsin Swiss cheese until bubbling. Served in a twelve-ounce crock. Not available as a cup or bowl. **\$6.25**

PUB PICNICS

FERN ISLAND

Sandwich & Soup
 A half size of any sandwich below and a bowl of piping hot soup. **\$9.25**

BLUEGILL BAY

Sandwich & Salad
 A half size of any sandwich below and a side of crisp garden salad or Kohl slaw. **\$9.25**

SYLVAN HILL

Soup & Salad
 A bowl of piping hot soup, a side of crisp garden salad and a fresh pretzel roll. The perfect light lunch anytime. **\$8.00**


For Brown Ale Onion Crock, add \$1.00

SALADS

SHERMAN STREET CHICKEN SALAD

Roasted chicken strips, Granny Smith apples, sun-dried cranberries, walnuts and Wisconsin Gorgonzola cheese drizzled with a Honey Citrus dressing. Served on top of mixed greens and tomatoes. **\$10.50**

FRESH MOZZARELLA AND TOMATO PANZANELLA

 A bed of fresh spinach and mixed greens topped with fresh Wisconsin mozzarella, cherry and yellow grape tomatoes, fire roasted red peppers and asparagus, seasoned with olive oil then tossed with garlic pita. Served with Balsamic Vinaigrette. **\$11.00**

HAIL CAESAR SALAD

Chopped romaine hearts tossed with our creamy Caesar dressing and garnished with homemade pretzel croutons, anchovy and Wisconsin parmesan crisps. **\$9.00**
Add Grilled or Blackened Chicken \$3.25

CHIMICHURRI RANCH STEAK SALAD

Marinated carne asada*, Wisconsin white cheddar cheese, fresh avocado, corn tortilla strips, black beans, roasted corn salsa, tomatoes, radish and red onion served over a bed of romaine lettuce tossed in a chimichurri ranch dressing. **\$16.00**

SESAME TUNA SALAD

Sashimi-grade ahi tuna* seared with soy, sesame oil and chili garlic sauce. Served on a bed of romaine lettuce with carrots, red cabbage, scallions, snow peas, red peppers, peanuts and cilantro painted with soy peanut dressing. Finished with sesame soba noodles and a lime wedge. **\$15.25**

MANDARIN CHICKEN SALAD

Mixed greens tossed with Tangy Ginger dressing then topped with hoisin BBQ chicken, mandarin wedges, peanuts, carrots, snow peas and crisp wonton strips. **\$11.00**

SANDWICHES

All Sandwiches served with your choice of side

CALIFORNIA TURKEY CLUB

Hot shaved House-smoked turkey stacked with Wisconsin Swiss cheese, Applewood bacon, Kohl slaw and Thousand Island dressing on thick-cut marble rye. **\$10.50**

THE MAYAN CHICKEN WRAP

Grilled chicken in a traditional Central American marinade, fresh guacamole, corn salsa and mixed greens wrapped in a spinach tortilla with Creamy Cilantro dressing. **\$10.00**

CHICKEN SALAD CROISSANT

Fresh and chunky chicken salad served on a fresh croissant with honey pepper Applewood smoked bacon, baby greens and thick-cut tomato. **\$12.00**

GRILLED CHICKEN CAESAR WRAP

Fresh chopped romaine lettuce, Wisconsin parmesan cheese and warm grilled chicken tossed with our Caesar dressing and wrapped in a garden vegetable tortilla. **\$9.75**


CUBAN SANDWICH


Our treat from the Caribbean: a grill-pressed sandwich of spiced pulled pork, ham, Scotch Ale brined pickles, mustard and Wisconsin Swiss cheese on French bread. **\$12.00**

REITBROCK REUBEN

Hot shaved House-cured pastrami, Wisconsin Swiss cheese, sauerkraut and Thousand Island dressing on thick-cut marble rye. **\$10.25**

MIDWEST MEETS SOUTHEAST GRILLED CHEESE

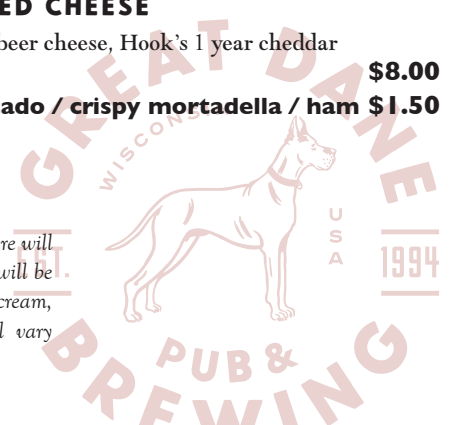
 Grilled sourdough bread loaded with pimento beer cheese, Hook's 1 year cheddar and white American cheese. **\$8.00**
Add bacon / avocado / crispy mortadella / ham \$1.50

 Indicates vegetarian items.

Because the cost of parts is greater than the whole, there will be a \$1.50 charge added to split sandwiches. There will be an additional charge for salad dressings, salsa, sour cream, specialty sauces and mayonnaises. The prices will vary depending on the item. Thank you.

HOUSE DRESSINGS

Ranch • Balsamic Vinaigrette • Classic French
 Basil Vinaigrette • Caesar • Gorgonzola
 Honey Citrus • Creamy Cilantro



HOT SANDWICHES & FAMOUS BURGERS

HONEY PEPPER SALMON CLUB

A six-ounce wild-caught sockeye salmon* fillet grilled with a maple baste and served with honey pepper bacon, lettuce, tomato and Bermuda onions on a toasted bun with lemon-caper mayonnaise. **\$12.50**


TARA'S CAJUN CHICKEN

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 mayonnaise. **\$10.00**

MAGNA MEDITERRANEAN CHICKEN SANDWICH

A grilled basil pesto marinated five-ounce chicken breast on a garlic brushed foccacia roll topped with fire-grilled artichoke hearts and red peppers, pickled cucumber, arugula and lemon-feta spread. **\$11.00**

FORWARD FALAFEL

 Ground chickpeas and seasonings crisp-fried and served in warm Naan bread with hummus, tomatoes, shaved onions and homemade tzatziki sauce. **\$10.25**
Substitute Tandoori Chicken for Falafel \$2.00

PIEDMONT BBQ PORK

Slow-smoked pork shoulder shredded with a Carolina mustard sauce. Served on a bakery-fresh roll with tangy apple slaw and pickled red onions. **\$10.00**

PRIME RIB FLATBREAD WRAP

Shaved prime rib dipped in au jus and wrapped in flatbread with pimento beer cheese, Wisconsin white cheddar and house made giardiniera. Served with a side of au jus. **\$13.00**

SCHNITZELWICH

A hand-breaded fried pork cutlet on a garlic Ciabatta roll with melted Wisconsin provolone, lettuce, tomato and pickles. Served with a sharp horseradish mustard sauce. **\$9.50**

SIDES

Hot Applesauce • Pub Fries • Kohl Slaw • Mashed Potatoes
 Fresh Dipping Vegetables • Sweet Fried Plantains • Kettle Chips

SPICY BLACK BEAN BURGER

A grilled black bean patty on a brioche roll with our pimento beer cheese, shredded lettuce and salsa fresca. **\$9.25**

SUSTAIN-A-BURGER®

Support local farms with a grass-fed beef* or buffalo* burger topped with seasonal Wisconsin cheese from an area farm. Served on a toasted multi-grain bun with baby greens and thick-cut tomato. **\$11.50**

PUB BURGER

Seven-ounces of fresh choice beef* broiled to perfection. Topped with lettuce, tomato, pickles, Bermuda onions and your choice of cheese. **\$9.75**
Add thick-cut Applewood Bacon \$1.50

BRAT & BACON PRETZEL BURGER

Seven-ounces of fresh choice beef* and a one-quarter pound bratwurst* burger grilled with stout-caramelized onions and topped with Applewood smoked bacon and Wisconsin sharp cheddar cheese. Served on a pretzel roll with a side of Peck's Pilsner mustard. **\$13.00**

TEXARKANA BURGER

Seven-ounces of fresh choice beef* broiled to perfection topped with Wisconsin sharp cheddar, BBQ sauce, Applewood bacon, haystack onions and chipotle cream cheese. **\$12.00**

THE GREAT DANE ALL-AMERICAN BURGER

A fresh eight-ounce Angus short rib and chuck burger* from acclaimed New York butcher Pat LaFreida topped with thick-cut Applewood bacon, white American cheese, lettuce, shaved onion, tomato, pickles, and 1000 Island. Served on a butter grilled seeded bun. **\$14.00**

BURGER CHOICES

Turkey Burger \$1.00
 One-third pound Local Buffalo Burger \$1.75
 One-third pound Local Grass-Fed Beef Burger \$1.75
 Half pound Pat LaFrieda Angus Short Rib and Chuck Burger \$3.00

Substitute Sweet Potato Fries \$1.25 • Cous Cous \$1.25 • Pretzel Bun \$1.25 • Gluten Free Bun \$1.00 • Cup of Soup \$1.25 • Side Salad or Bowl of Soup \$2.75 • Fresh Fruit \$1.50

PUB FAVORITES

THE FILIBUSTER BREWPLATE

Enjoying a big, hearty meal is an old pub tradition. Our daily lunch special is served until it's gone, Monday-Saturday. Our nightly specials start at 5 p.m.

CHICKEN POT PIE

A piping hot stew of chicken, vegetables and mashed potatoes. Topped with a puffed pastry crust. Served with applesauce and a pretzel roll. **\$11.00**


GERMAN SAUSAGE PLATE

A Bavaria Sausage Kitchen knockwurst and our bratwurst simmered in our world-renowned beer then finished on the grill. Served with garlic mashed potatoes, sauerkraut, Pilsner mustard, gherkins and homemade pretzel roll. **\$12.00**

JAGERSCHNITZEL

Two hand-breaded fried pork cutlets topped with a mushroom bacon cream sauce and green onions. Served with garlic mashed potatoes and market vegetables. **\$14.25**

WISCONSIN STYLE CHEDDAR MAC

 A creamy blend of Wisconsin cheddar and our famous Pilsner tossed with rigatini noodles and topped with buttery toasted sourdough crumbs. Finished with a wedge of hand-selected seasonal cheddar and served with a thick, chewy pretzel. **\$11.50**
Buffalo Chicken Style (3-alarm chicken, Gorgonzola, tomatoes and scallions) \$3.25


SOUTHWEST TORTELLINI

Cheese-filled spinach tortellini with blackened chicken, black bean corn salsa and fresh spinach in a cilantro pesto cream sauce. Topped with Wisconsin parmesan cheese and served with garlic French bread. **\$14.00**

CARNE ADOVADA FIESTA

Pork shoulder braised in chili Colorado and porter served over tater tots smothered with Wisconsin Pilsner cheese sauce. Topped with hatch chili sour cream, salsa fresca and finished with a basted egg. **\$14.00**

HIGH POINT HARVEST BOWL

 A hearty and healthy bowl of brown rice, red quinoa, sweet potatoes, roasted beets, spicy cashews, edamame, pickled onion, broccoli, dried apricot and sesame crusted tofu. Seasoned with an orange ginger dressing. **\$13.00**
Add grilled chicken \$3.00
Add grilled wild-caught sockeye salmon \$6.00

CHIPOTLE CHICKEN QUESADILLAS

A tortilla filled with seasoned chicken, poblano peppers, fresh salsa and Wisconsin cheese then grilled. Painted with chipotle-spiked BBQ sauce and served with cilantro rice and beans. **\$10.25**

PAN SEARED COD

Ten-ounces of Atlantic cod served with ancho sweet potato mash, bacon brussel sprouts with beer charred onion. Finished with a lemon thyme butter sauce. **\$15.00**

MAD CITY MAMA'S BBO MEATLOAF

U.S.D.A. choice Angus chuck baked with tomato, garlic and herbs then grilled and basted with BBQ sauce. Topped with roasted red peppers and haystack onions. Served with garlic mashed potatoes and market vegetables. **\$13.00**

JERK PORK TACOS

Tender pork shoulder soaked in spiced rum and our jerk marinade, slow-cooked and pulled. Served in three tortillas with red cabbage slaw, grilled pineapple and mango-habañero sauce with cilantro rice and fried plantains. **\$12.00**

JAIME'S FISH TACOS

Tilapia strips crisp-fried in a cornmeal beer batter. Served on tortillas with salsa fresca, shredded lettuce and a touch of chipotle mayonnaise. Accompanied with chipotle BBQ and Habañero Hellfire sauces. **\$10.50**
Add cilantro rice and black beans \$2.00

SMOTHERED AND COVERED FRIED CHICKEN

Hand-breaded fried chicken breast cutlets topped with shrimp, andouille sausage, artichoke hearts, mushrooms and tomatoes in a cajun butter sauce. Served with jalapeño Wisconsin cheddar mashed potatoes and market vegetables. **\$15.00**

NEW YORK STRIP LOIN

A twelve-ounce U.S.D.A choice New York strip steak* char-grilled to specification and topped with broiled Gorgonzola cheese. Served with beer battered onion rings and asparagus. **\$20.00**

RUSTIC RIBEYE

A fourteen-ounce hand-cut U.S.D.A. choice ribeye* char-grilled to specification and basted with garlic butter. Served with thick-cut steak fries and asparagus. **\$24.00**


LOW COUNTRY SHRIMP AND WISCONSIN CHEDDAR GRITS

Shrimp sauteed in a Cajun beer and butter sauce, andouille sausage, and tasso ham. Served over Wisconsin white cheddar grits with scallions and batch bakery cracked wheat. **\$16.00**

NEW LONDON BRIDGE FISH FRY

Three-ounce haddock fillets hand-dipped in our Pilsner batter then crisp-fried and served with homemade tartar sauce, lemon, Kohl slaw and pub fries. **2 Piece Order \$11.00**
3 Piece Order \$13.50

VEGETABLE AND BEAN CHILI

 A warming blend of vegetables and four beans in a spiced tomato broth with a hint of lime. Served with a green salad in jalapeño vinaigrette and batch bakery cracked wheat. **\$12.00**
Add sour cream or shredded Wisconsin sharp cheddar \$.50 ea

Don't miss our Friday Night Fish specials, our Saturday Night Slow-Roasted Ribeye and our Sunday Morning Brunch. It will cure what ales you!

BEER & BEVERAGES

BREWS BY THE GLASS

Taster	FREE
Sampler Glass	\$1.65
12 oz. Glass	\$3.75
20 oz. Imperial Pint	\$5.50
60 oz. Pitcher	\$14.00

*** Serving water only upon request eliminates unconsumed glasses of water and the water that would be used to wash them. For every glass of water not served, as much as two gallons of water is saved. If you would like a glass of water, please let us know... we'll be happy to serve you.*

SANS ALCOHOL

Great Dane Root Beer, Ginger Ale and Cream Soda (Free Refills)	\$3.00
Pepsi Products (Free Refills)	\$2.50
Iced Tea	\$2.50
Milk	\$2.50
Chocolate Milk	\$2.50
Condor Coffee (Sustainable, Organic, UTZ Certified)	\$2.75
Water**	JUST ASK!

FLIGHTS DEPARTING DAILY

4 Sampler Glasses	\$6.50
5 Sampler Glasses	\$8.00
6 Sampler Glasses	\$9.50
7 Sampler Glasses	\$11.00
8 Sampler Glasses	\$12.50
9 Sampler Glasses	\$14.00
10 Sampler Glasses	\$15.50

Sampler glasses provide a four-ounce taste of our hand-crafted brews.

LATE NIGHT EDITION

BAVARIAN PRETZEL STICKS

Four hand-crafted pretzel sticks served with Crop Circle Wheat cranberry mustard and Peck's Pilsner mustard. **\$8.00**
Add pimento beer cheese dip or warm beer cheese sauce \$1.00

OLD GLORY CHEESE CURDS

Over one-half pound of American Pale Ale hand-battered Ellsworth Wisconsin cheese curds served with a roasted Hatch green chili crema. **\$9.25**

POUTINE

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Add M.U.F.A. Fried Chicken \$2.50

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Small \$9.50
Large \$11.50
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THE GREAT DANE PUB WINGS

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6-Pack \$7.00
12-Pack \$12.50

BEER-BATTERED BONELESS WINGS

A generous portion of beer-battered and hand-breaded chicken tender chunks. Served with Nashville Hot or Szechuan Honey sauce. **\$10.00**

TARA'S CAJUN CHICKEN

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Add thick-cut Applewood Bacon \$1.50

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**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.*

DANE ON THE RUN

GROWLERS, CROWLERS & CANS

GROWLER

Half Gallon House Brew **\$13.00***
 Plus \$4.00 container fee • Just ask your server or bartender!

CROWLER

32-ounce Aluminum Cans **\$7.50***

SIX-PACKS

Cans (Ask a Daner for available styles) **\$9.00**

Available for carryout until 12 a.m.

*Prices on Specialty beers may vary



KEGS AVAILABLE

5 GALLON

\$55.00
 Approximately 40 16 oz. Pints

HALF BARREL

\$135.00
 Approximately 124 16 oz. Pints

\$100.00 Keg deposit • Available until 9 p.m.
 48 hour notice required
 Prices on Specialty beers may vary

COMMUNITY

In addition to outstanding products, service and facilities, the Great Dane has built its success by being an excellent corporate citizen in both the Wausau and Madison communities. Concentrating on local, youth-related non-profit organizations, the Great Dane has created goodwill through cash donations and sponsorships of over \$100,000 annually. This figure does not include the vast amount of promotional gift certificates, beer and food donated to area groups and schools. The Great Dane also runs an annual Adopt-A-Family program to purchase and give Christmas presents to local families.

LOCAL PARTNERSHIPS

Whenever it is possible we support local farms and businesses. The following is a growing list of our local partnerships:

Gentle Breeze Honey, North Star Bison, Townline Market and Twisted Oaks Farms.