



APPETIZER PLATTER MENU

A seven day advanced order with deposit is required. We offer small and large options. Most large platters serve 30-40 guests. A small platter is approximately half the size of a large platter.

SPINACH AND ARTICHOKE DIP

Spinach and artichoke dip served with toasted Batch Bakery cracked wheat, carrots, cucumbers, grape tomatoes, broccoli, cauliflower celery, and pretzel bites. **Small \$55 • Large \$100**

GREEK VEGETABLE PLATTER

Hummus, barley and quinoa tabbouleh surrounded with cucumbers, green peppers, artichoke hearts, red onions, feta cheese, tomatoes and Kalamata olives. Served with soft pita points. **Small \$55 • Large \$100**

CHEESE & CRACKER TRAY

A classic cheese platter is great way to wow any crowd. An assortment of crackers and cheeses. **Small \$45 • Large \$85**

CHIPS, SALSA & GUACAMOLE

Fresh made tortilla chips served with our homemade salsa and guacamole. **Small \$35 • Large \$60**

BAKED SOFT PRETZELS

Baked pretzels served hot with cranberry Wheat and German Pilsner mustards. **Small \$55 • Large \$100**

COCKTAIL MEATBALLS

Piping hot meatballs tossed with a toasted garlic tomato sauce and finished with Parmesan cheese. **Small \$65 • Large \$120**

SWEDISH MEATBALLS

Meatballs tossed in a rich creamy gravy. **Small \$65 • Large \$120**

GERMAN KNOCKWURST

German sausage simmered in fresh Great Dane beer with sauerkraut and a side of Pilsner mustard. **Small \$65 • Large \$120**

DELI MEAT CHEESE & SANDWICH TRAY

Some assembly required, build your own sandwich from a selection of thin sliced pastrami, turkey and ham served with assorted cheese slices, Pilsner mustard, mayonnaise, lettuce, tomato, onion and bakery fresh bread. **Small \$60 • Large \$110**

BREWHOUSE SHRIMP COCKTAIL

Black tiger shrimp simmered in German Pilsner and served chilled with fresh cocktail sauce and lemons. **Small \$85 • Large \$145**

BUFFALO WINGS

Crisp wings served with our 3-alarm sauce, Asian BBQ, Gorgonzola and ranch dressing, carrot and celery sticks. **Small \$65 • Large \$120**

BEER-BATTERED BONELESS WINGS

Beer-battered and hand-breaded boneless chicken tender chunks, served with our Szechuan Honey sauce. **Small \$65 • Large \$120**

ARTISIAN CHEESE & MEAT

PLOUGHMANS PLATTER***

Capicola, Genoa Salami and Mortadella with Hook's Cave Aged, Little Boy Blue, and Sheep Milk Gouda. Accompanied with Dijon, cornichons, pickled onions, crackers and toast points. **\$225**

WISCONSIN CHEESE PAIRING***

A selection of five Hook's Cheese Company, Inc. favorites accompanied with grapes, crackers, toast points and fig jam. **\$225**

Hook's Cave Aged Cheddar | Hook's One Year Cheddar | Hook's Little Boy Blue | Hook's Butterkase | Hook's Sheep Milk Gouda

CAPRESE

Sliced Roma Tomatoes, grape Tomatoes, sliced fresh Mozzarella and Ciliegine Mozzarella, Basil, Balsamic vinegar and extra Virgin Olive Oil, and Focaccia bread. **\$150**

***A Ten day advanced order with deposit is required. Cheese, Meat and Beer Platters are available only in one size.

DESSERT PLATTERS

BLACK & TAN BROWNIE

Cream cheese and chocolate brownie served with stout fudge and caramel. **Small \$50 • Large \$85**

COOKIES

Macadamia Nut & White Chocolate Cookies. **Small \$50 • Large \$85**

NEW YORK CHEESECAKE

With mixed berry sauce. **32 slices - \$100**



PLATED LUNCH

Sandwiches are served with your choice of Kettle Chips or Kohl slaw

ALPINE GRILLED CHEESE

Roth Kase Fontina and Hook's one-year Wisconsin cheddar, fresh leeks, sweet red onion and beer jam grilled on batch bakery cracked wheat. **\$8.75**
Add ham or bacon \$1.50

CALIFORNIA TURKEY CLUB

Hot shaved House-smoked turkey stacked with Wisconsin Swiss cheese, Applewood bacon, Kohl slaw and Thousand Island dressing on Madison Sourdough rye. **\$10.25**

CHICKEN SALAD CROISSANT

Fresh and chunky chicken salad served on a Batch Bakery croissant with honey pepper Applewood bacon, baby greens and thick-cut tomato. **\$11.25**

IRISH ROAD PASTRAMI RUEBEN

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

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**

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**

MAYAN CHICKEN WRAP

Grilled chicken in a traditional Central American marinade, fresh guacamole, corn salsa and shredded lettuce wrapped in a spinach tortilla with a creamy cilantro dressing. **\$10.00**

WEBSTER STREET CHICKEN SALAD

Roasted chicken strips, Granny Smith apples, sun-dried cranberries, walnuts and Wisconsin Gorgonzola cheese tossed in a honey citrus dressing. Served on top of a bed of mixed greens and tomatoes. **\$10.25**

SARA B'S BEET SALAD

Freshly steamed beets, pickled onions, orange segments, goat cheese, toasted pine nuts, fresh mint, pomegranate Balsamic glaze, endive and arugula. **\$11.25**

INNER WARMTH PEANUT STEW

A stew of butternut squash, tomatoes, onions, garlic, ginger, hot peppers and cilantro with a zesty peanut sauce served over cilantro rice with a pretzel roll. **\$10.00**

NEW LONDON BRIDGE FISH FRY

Three haddock fillets dipped in our Pilsner batter then crisp fried and served with our home-made tartar sauce, lemon, Kohl slaw and pub fries. **\$13.25**

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 a homemade pretzel roll. **\$11.25**

MAD CITY MAMA'S BBQ MEATLOAF

U.S.D.A. choice chuck baked with tomatoes, garlic and herbs then grilled and basted with BBQ sauce. Topped with roasted red peppers and haystack onions. Served with garlic mashed potatoes and fresh vegetables. **\$12.75**

WISCONSIN STYLE CHEDDAR MAC

A creamy blend of Wisconsin cheddar and our famous Pilsner, tossed with rigatini noodles and topped with buttery, toasted sourdough bread crumbs. Finished with a wedge of hand-selected seasonal cheddar. Served with a thick, chewy pretzel. **\$11.25**

SOUTHWEST TORTELLINI

Cheese filled spinach tortellini with blackened chicken, black bean corn salsa and fresh spinach in a cilantro pesto cream sauce. Topped with Parmesan cheese and served with garlic French bread. Available without chicken. **\$13.75**

PUB BURGER

Seven-ounces of choice beef broiled to medium. Topped with lettuce, tomato, pickles, Bermuda onions and sharp cheddar cheese. **\$9.75**

APPLEWOOD BACON BURGER

Choice beef broiled to medium temperature with thick-cut old smokehouse Applewood bacon, lettuce, tomato, pickles, Bermuda onions and sharp cheddar cheese. **\$11.00**

ADD A SIDE SALAD...

Our house salad of mixed greens, tomatoes, cucumbers, carrots, radish, red cabbage, endive, red onions and croutons with choice of Gorgonzola cheese dressing, Balsamic Vinaigrette, Ranch or French dressing. **\$3.00**



PLATED DINNER

Please choose 3 entrees. IIII GD1 | GD2

INNER WARMTH PEANUT STEW

A stew of butternut squash, tomatoes, onions, garlic, ginger, hot peppers and cilantro in a zesty peanut sauce. Served over cilantro rice with a pretzel roll. **\$10.00**

CHICKEN SALAD CROISSANT

Fresh and chunky chicken salad served on a Batch Bakery croissant with honey pepper Applewood smoked bacon, micro greens and thick-cut tomato. Served with freshly made Kettle Chips. **\$11.25**

SARA B'S BEET SALAD

Freshly steamed beets, pickled onions, orange segments, goat cheese, toasted pine nuts, fresh mint, pomegranate Balsamic glaze, endive and arugula. **\$11.25**

SOUTHWEST TORTELLINI

Cheese filled spinach tortellini with blackened chicken, black bean corn salsa, and fresh spinach in a cilantro pesto cream sauce. Topped with Parmesan cheese and served with garlic French bread. **\$13.75**

MAD CITY MAMA'S BBQ 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. **\$12.75**

WISCONSIN STYLE CHEDDAR MAC

A creamy blend of Wisconsin cheddar and our famous Pilsner tossed with rigatini noodles and topped with toasted sourdough crumbs. Finished with a wedge of hand-selected seasonal cheddar. Served with a thick, chewy pretzel. **\$11.25**

KINGSTON MAHI MAHI

A six-ounce grilled mahi mahi fillet topped with grilled pineapple, red cabbage slaw, Caribbean sauce, and Serrano peppers. Served with Jamaican coconut rice and peas **\$18.00**

BAKED HADDOCK

Haddock filets baked with a lemon herb crust and served with almond fragranced Israeli cous cous, market vegetables, lemon, and a side of drawn butter. **\$14.50**

TANDOORI CHICKEN

Indian spiced "BBQ" chicken tenders chargrilled and served with almond fragranced Israeli cous cous, tomatoes, artichokes, olives and grilled flat bread. Served with a lemon yogurt dipping sauce. **\$13.25**

CHICKEN CORDON BLEU

Fresh fried chicken breast with Bavarian ham and smoked Gouda cheese topped with our fresh layered mushroom gravy. Served with market fresh vegetables and garlic mashed potatoes. **\$15.25**

AMERICAN BURGER

An 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 with freshly made Kettle Chips. **\$14.00**

TENDERLOIN MEDALLIONS

Two choice beef tenderloin medallions with a light Worcestershire-scallion compound butter served with thick-cut ranch steak fries, and fresh market vegetable medley. **\$18.00**

RUSTIC RIBEYE

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

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 a homemade pretzel roll. **\$11.25**

ADD A SIDE SALAD...

Mixed Green Salad: Our house salad of greens, tomatoes, cucumbers, carrots, radish, red cabbage, endive, red onions and croutons with choice of Gorgonzola cheese dressing, Balsamic Vinaigrette, Ranch or French dressing. **\$3.00**