



WEEKLY SPECIALS

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SPRING 2019

MEATLESS MONDAY TACO TUESDAY

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WING WEDNESDAY THROWBACK THURSDAY

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FISH FRIDAY PRIME SATURDAY

SUNDAY FUNDAY D.F.C.

SINCE

1994

MADISON'S BEST FRIEND



HAPPY HOUR

MON-FRI 3-6 PM, ALL PINTS \$4

MONDAY TUESDAY

\$2 PINTS \$4 MARGARITAS
\$2 OLD FASHIONEDS FREE CHIPS AND SALSA

WEDNESDAY THURSDAY

BEER & WING NIGHT \$4 HOUSE WINE
1LB DANE PUB WINGS \$5 SELECT PREMIUM POURS
& PITCHER, \$15 \$8 WI CHEESE PLATE

FRIDAY

\$5 DIRTY TITO'S MARTINIS, \$6 CROWLERS, \$9 GROWLER FILLS

SUNDAY BRUNCH, OPEN-2PM

\$5 TITO'S BLOODY'S, \$3 MIMOSAS

INDUSTRY NIGHT, SUNDAY 9PM-CLOSE

TITO'S DOUBLE FOR A SINGLE, \$2 SLIDERS OR TACOS
\$4 TULLAMORE D.E.W.

LOCAL PARTNERS

BATCH BAKERY	GREEN RX	LOVE MY SOAP
CHOCOLATE SHOPPE	HEARTLAND BISON FARMS	MILLER BAKING COMPANY
ROTH CHEESE	HOOK'S CHEESE COMPANY	RP'S PASTA
GENTLE BREEZE HONEY		SASSY COW

HELPING KIDS GROW

We have contributed over \$1,000,000 to community-based organizations helping children grow, explore and flourish. We also give to a variety of other causes that help make our neighborhoods a great place to live, work and play.

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THE GREAT DANE

25

YEARS



SUMMER 2019

STARTERS

CRISP ROASTED BRUSSELS SPROUTS & CAULIFLOWER
Miso-lime butter, sesame aioli, Sriracha, toasted sesame seeds, pickled cauliflower and nori, 12 **V**

BAVARIAN PRETZEL TWIST
Crop Circle Wheat cranberry mustard and Peck's Pilsner mustard, 8 **V**
Add beer cheese sauce, 1

GULF COAST SMOKED WHITE FISH DIP
House smoked whitefish, mango, avocado, pickled red onion, cilantro, chili-lime dusted gaufrettes, 12

ANDOUILLE SAUSAGE CORN DOGS

Jalapeño corn battered andouille, blistered shishito peppers, fresh lime, Cajun remoulade, 10.5

OLD GLORY CHEESE CURDS
American Pale Ale batter. Roasted Hatch green chili crema, 9.5 **V**

POUTINE
Fresh pub fries, garlic-dill curds, rich gravy, chive, 10
MUFA fried chicken or house pastrami, 2.5

NAKOMA NACHOS
Tri-colored chips, cheese, black beans, salsa, guacamole, sour cream, jalapeno Small, 10 / Large, 12.5 **V**
Seasoned chicken, 3.25 / BBQ smoked pork, 3.25

AHI POKE*
Soy, sesame, lime, scallion, cucumber, avocado, radish, fried shallot, sesame aioli, wontons, 12.5

THE DANE PUB WINGS
Crisp-fried and tossed with your choice:
ASIAN BBQ ***3-ALARM***
JAMAICAN JERK ***HABANERO HELLFIRE***
SZECHUAN HONEY
Served with gorgonzola
6-Pack, 9.5 / 12-Pack, 16

BONELESS WINGS
Beer-battered, hand-breaded white meat tossed in Nashville hot sauce or served with Szechuan honey, 12

SALADS

WEBSTER STREET CHICKEN
Roasted white meat, Granny Smith apple, dried cranberries, walnut, Gorgonzola, mixed greens, cherry tomato. Honey citrus, 11

MEDITERRANEAN PLATE
Homemade hummus, barley-quinoa tabbouleh, falafel, tomato, cucumber, onion, feta, Kalamata olives, grilled pita, tzatziki sauce, 11 **V**

SMOKED CHICKEN COBB SALAD
House smoked chicken, baby spinach, fresh basil, mixed greens, cherry tomato, avocado, bacon, Moody Blue Cheese, hard boiled egg, avocado-basil buttermilk ranch, 13.5

CHIMICHURRI RANCH STEAK*
Carne asada, queso fresco, avocado, tortilla strips, black beans, roasted corn salsa, cherry tomato, radish, red onion, romaine, chimichurri ranch dressing, 16

HAIL CAESAR
Romaine, creamy Caesar, pretzel croutons, Parmesan crisps, anchovy, 9
Add grilled or blackened chicken, 3.5
Add grilled salmon, 6

SUGAR SNAP PEA & MELON

Fresh sugar snap peas, melon, mint, shaved asparagus, radish, whipped ricotta cheese, lemon-poppy seed dressing, topped with pumpkin seed granola, 12 **V**
Add grilled chicken, 3.5
Add grilled salmon, 6

SOBA NOODLE SALAD
Roasted shiitake + cremini mushroom, miso grilled corn, edamame, red cabbage, scallion, cilantro, cucumber, sesame seed, toasted peanuts, roasted tofu, ginger-peanut dressing, 12 **V**
Add grilled chicken, 3.5
Add grilled salmon, 6

CUP, 4 **SOUP** BOWL, 6

TOMATO & MUSHROOM BISQUE
Tomato, herbs, fresh mushroom, pretzel croutons, Parmesan crisps **V**

WEST AFRICAN CHICKEN PEANUT STEW
Chicken, rice, tomato, hint of peanut

BEER CHEESE AND POTATO SOUP
Smoked gouda, Hooks 1-year cheddar, with sautéed leeks, bacon, and potatoes. Finished with cream, chives, and homemade pretzel croutons

BROWN ALE ONION

Chicken and beef broth, pretzel croutons, beer-simmered onions, baked in a crock with Swiss, 6.5

SANDWICHES

TURKEY AVOCADO
Honey pepper bacon, sprouts, tomato, garlic aioli, toasted wheatberry bread, 11.5 **☞**

NASHVILLE HOT CHICKEN SLIDERS
Buttermilk fried chicken, Scotch Ale pickle, slaw, chipotle mayo, toasted brioche, 11.5

IRISH ROAD REUBEN
House-cured pastrami, Swiss, sauerkraut, 1000 Island, dark rye, 11 **☞**

MAYAN CHICKEN WRAP
Guacamole, corn salsa, greens, creamy cilantro dressing, spinach tortilla wrap, 10 **☞**

CAESAR WRAP
Warm grilled chicken, romaine, Parmesan, Caesar dressing, vegetable tortilla wrap, 10 **☞**

GRILLED CHEESE
Hook's sharp cheddar cheese, beer onion jam, confit leeks, smoked gouda, 10.5 **V ☞**
Add bacon, 1.5 / Add avocado, 1

LOW COUNTRY BBQ PORK
Slow smoked. Cider vinegar, Emerald Isle Stout BBQ sauce, onion, Scotch Ale pickle, slaw, pickled onion, Texas toast, 11

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

POT ROAST SANDWICH
Emerald Isle Stout braised pot roast, garlic sautéed baby spinach, gruyere cheese on toasted ciabatta, side of tiger sauce, 12
Add fried egg, 1

KATSU SANDO*
Lightly breaded crisp pork loin, tonkatsu sauce, shredded cabbage, sesame-soy vinaigrette on sourdough bread, 11.5

PHO DIP*

Thinly shaved roast beef, fresh mint, Thai basil, cilantro, shaved onion, toasted Bianco roll, hoisin sauce and Sriracha, served with pho broth, 12

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

HONEY PEPPER SALMON CLUB*
Maple glaze, honey pepper bacon, lettuce, tomato, onion, lemon caper mayo, toasted bun, 13

SIDES

PUB FRIES - SWEET POTATO FRIES +1 - KETTLE CHIPS - MASHED POTATOES VEGGIES & DIP - SWEET FRIED PLANTAINS - KOHL SLAW - FRUIT +1 SOUP CUP +1.5, BOWL +2.5 - SIDE SALAD +2.5

BURGERS

PUB BURGER*
7 oz. fresh beef, lettuce, tomato, pickle, onion, choice of cheese, brioche 10 Add bacon, 1.5

HEARTLAND FARMS BISON BURGER*
Roasted shiitake + cremini mushrooms, caramelized onions, Boursin cheese, arugula, brioche, 12

BRAT & BACON PRETZEL BURGER*
7 oz. fresh beef, ½ lb. brat patty, Emerald Isle stout-caramelized onion, bacon, cheddar, pretzel roll, side of Peck's Pilsner mustard, 13

TEXARKANA BURGER*
7 oz. fresh beef, sharp cheddar, BBQ sauce, bacon, haystack onion, chipotle cream cheese, brioche, 12

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

DOUBLE DOG DARE YA' SMASH BURGER*

2 local Angus ground beef patties, Springside Cheese morel mushroom and leek Monterey jack cheese, shredded romaine, caramelized onion bordelaise, aioli, toasted brioche, 13
Make it a Triple Dog Dare Ya' for \$3

SPICY BLACK BEAN BURGER
Chipotle cream cheese, shredded lettuce, salsa fresca, brioche, 9.5 **V**

1/3LB LOCAL BISON PATTY, 2
1/3LB LOCAL GRASS-FED BEEF PATTY, 2
1/2LB LAFRIEDA ANGUS SHORT RIB + CHUCK PATTY, 3
GLUTEN FREE BUN, 1 ADD EGG TO BURGER*, 1

PICNICS

JAMES MADISON
Half sandwich & bowl of soup, 9.5

DUNN'S MARSH
Half sandwich & side salad, 9.5

SHOREWOOD HILLS
Bowl of soup & side salad, pretzel, 8

DRESSINGS: Ranch, Basil Vinaigrette, Balsamic, French, Caesar, Gorgonzola, Honey Citrus, Creamy Cilantro, Tangy Ginger, Ginger Soy Vinaigrette

DANE FAVORITES

CHICKEN POT PIE
Crock with vegetables, mashed potatoes, puff pastry, applesauce, pretzel stick, 11

WISCONSIN STYLE CHEDDAR MAC
Capatavi noodles, cheddar, Peck's Pilsner, sourdough crumbs, pretzel stick, 11.5 **V**
Buffalo Chicken Style (blue cheese, 3-alarm hot sauce, tomato), 3.5

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

PAN SEARED WALLEYE
Yukon potato puree, grilled asparagus, preserved lemon and white wine sauce, toasted hazelnuts, 16.5

PAN SEARED SALMON

Moroccan spiced salmon, piquillo pepper and heirloom tomato coulis, Israeli cous cous, baby spinach, carrot and apple slaw, 17

LAMB CARNITAS TACOS
Roast leg of lamb, corn tortillas, chipotle-red cabbage slaw, salsa verde, cotija cheese, pineapple, green onion, and cilantro, served with rice and beans, 12.5
Add a third taco, 3

SUMMER GARDEN PASTA
Grilled zucchini, cherry tomatoes, roasted artichoke, red onion, kalamata olives, arugula and feta cheese tossed with penne pasta in a lemon-parmesan sauce, 14

SALSA VERDE CHICKEN ENCHILADAS
Tomatillo braised chicken tinga, cilantro and Monterey Jack cheese in three corn tortillas, suiza sauce, crema, toasted sesame seeds, radish, scallion, fresh cilantro. Served with cilantro rice and black beans, 13.5

HIGH POINT HARVEST BOWL
Brown rice, red quinoa, broccoli, sweet potato, roasted beets, spiced cashews, edamame, dried apricot, pickled red onion, sesame crusted tofu, orange ginger dressing, aged balsamic, 13 **V**
Add grilled chicken, 3 Add grilled salmon, 6

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

NEW LONDON BRIDGE FISH FRY
Haddock, Peck's Pilsner batter, homemade tartar, malt vinegar, slaw, lemon, pub fries 2 piece, 11 / 3 piece, 13.5

JAIME'S FISH TACOS
Fried tilapia, cornmeal batter, salsa fresca, cilantro, lettuce, chipotle mayo, served with cilantro rice, black beans, chipotle BBQ and Habanero Hellfire sauces, 12.5

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.