

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
Add beer cheese sauce, 1

SPINACH ARTICHOKE DIP

Topped with shaved Parmesan and white cheddar, broiled until bubbly. Served with garlic buttered pretzel crostini, carrot, celery, and radish, 10 **V**

HICKORY SMOKED BUFFALO CHICKEN DIP

House smoked chicken, 3-cheese blend, homemade 3-alarm hot sauce, topped with Moody Blu Smoked Blue Cheese and broiled until golden brown. Served with garlic buttered pretzel crostini, carrot, celery, and radish, 11

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, 8
MUFA fried chicken or house pastrami, 2.5

NORTHWOODS 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

Carrot, celery, gorgonzola
6-Pack, 8.5 / 12-Pack, 14.5

BONELESS WINGS

Beer-battered, hand-breaded white meat tossed in Nashville hot sauce or served with Szechuan honey, 11

SALADS

SHERMAN 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

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

HAIL CAESAR

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

GINGER-SOY GRILLED SALMON SALAD*

Marinated salmon, green cabbage, scallion, carrot, red bell pepper, romaine lettuce, ginger soy vinaigrette, garnished with sesame seeds, fresh cilantro, wonton crisps, 16

AUTUMN BUTTERNUT SQUASH & APPLE SALAD

Roasted butternut squash, apples, crumbled goat cheese, toasted walnuts, red onion, radish, fried leeks, apple cider-maple vinaigrette, 12

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, 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

FORWARD FALAFEL

Hummus, tomato, shaved onion, tzatziki sauce, warm naan bread, 10.5 **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

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

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

SUSTAIN-A-BURGER*

Grass-fed beef or bison patty, seasonal cheese, baby greens, tomato, brioche, 12

BRAT & BACON PRETZEL BURGER*

7 oz. fresh beef, ¼ lb. brat patty, 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*

8 oz Angus short-rib + chuck patty, bacon, white American, lettuce, onion, tomato, pickle, 1000 Island, butter-grilled seeded bun, 14

HEARTLAND FARMS BISON BURGER*

Roasted shiitake + cremini mushrooms, caramelized onions, Boursin cheese, arugula, brioche, 12

SPICY BLACK BEAN BURGER

Pimento beer 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

FERN ISLAND

Half sandwich & bowl of soup, 9.5

SYLVAN HILL

Half sandwich & side salad, 9.5

BLUEGILL BAY

Bowl of soup & side salad, pretzel, 8

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

SINCE

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DANE FAVORITES

CHICKEN POT PIE

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

WISCONSIN STYLE CHEDDAR MAC

Capatavi noodles, cheddar, 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, aioli, brandy peppercorn cream sauce, 18

BAVARIAN SAUSAGE PLATTER*

German Pilsner braised red cabbage, grilled German Bratwurst, curry and brown butter spaetzle, lime, cilantro, sour cream, fried shallots, 15

CURRIED LAMB STEW

Tomato curry, chickpeas, carrot, Yukon potato, cumin scented yogurt, cilantro-mint chutney. Jasmine rice and naan bread, 17

SOUTHWEST PESTO AND CHICKEN RIGATONI

Blackened chicken medallions, rigatoni pasta, scallions, baby spinach, corn black bean salsa, creamy basil-roasted poblano pesto, Parmesan, garlic bread, 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

MEATLOAF

Garlic mashed potato, caramelized onion-stout gravy, braised spinach, roasted tomato salsa, 13

NEW LONDON BRIDGE FISH FRY

Haddock, pilsner batter, homemade tartar, malt vinegar, slaw, lemon, fries 2 piece, 11 / 3 piece, 13.5

JAIME'S FISH TACOS

Fried tilapia, cornmeal batter, salsa fresca, lettuce, chipotle mayo. Cilantro rice, black beans, chipotle BBQ and Habanero Hellfire sauces, 12.5

GRILLED FRESH SALMON*

Mustard-beer glaze, Brussels sprouts, bacon, roasted shiitake mushrooms, curried carrot puree, lemon, 16

FRIENDS & BEERS FOR 24 YEARS