

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

BACON WRAPPED MEDJOO DATES

Stuffed with house chorizo, fire roasted tomato sauce, grilled ciabatta, 12

OLD GLORY CHEESE CURDS

American Pale Ale batter. Roasted Hatch green chili crema, 9.5 **V**

CRISPY FILIPINO SPRING ROLLS

Deep fried. Pork, shrimp, spring onion, mint and cilantro. Sweet chili lime and soy ginger dips, 9

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

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, tomato. Honey citrus, 11

MEDITERRANEAN PLATE

Homemade hummus, barley-quinoa tabbouleh, falafel, tomato, cucumber, onion, feta, Kalamata olives, grilled pita, tzatziki sauce, 10.5 **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, 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

GRILLED SALMON & GRAIN*

Beer and mustard glazed fresh salmon, grilled new potatoes, quinoa, wheat berries, baby kale, green beans, radicchio, cherry tomato, lemon vinaigrette, 15

AUTUMN BUTTERNUT SQUASH & APPLE SALAD

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

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

VEGETABLE & BEAN CHILI

Fire roasted tomato, fresh chilis, pinto, garbanzo & kidney bean, stout + tomato-lime broth **V**

Sour cream or Wisconsin sharp cheddar, .50 ea

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, sprouted 9-grain bread, 11.5 **☞**

NASHVILLE HOT CHICKEN SLIDERS

Buttermilk fried chicken, Scotch Ale pickle, slaw, chipotle mayo, toasted brioche, 11.5

REITBROCK 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** **☞**

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

CAJUN CATFISH*

Fresh blackened catfish, shredded romaine, tomato, sweet and sour pickles, and Cajun tartar sauce on toasted brioche, 12.5

FORWARD FALAFEL

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

Substitute Tandoori chicken for falafel, 2

HONEY PEPPER SALMON CLUB*

Maple baste, 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 - COUS COUS +1 SWEET FRIED PLANTAINS - KOHL SLAW - FRUIT +1
SOUP CUP +1.5, BOWL +2.5 - SIDE SALAD +2.5

SINCE

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DANE FAVORITES

CHICKEN POT PIE

Crock with vegetables, mash 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, 3.25

ARRACHERA STEAK*

Char-grilled arrachera steak, Yukon potato + poblano pepper hash, romesco sauce, jalapeno crema, cotija cheese, cilantro, lime, 18

NOLA BLACKENED CATFISH*

Roasted poblano cream sauce, chipotle puree, pickled red onion, radish, fresh citrus salsa, 16

EMERALD ISLE STOUT POT ROAST

Parsnip puree, roasted shiitake and cremini mushrooms, shaved, brussels sprouts, stout demi-glace, 16

COUNTRY FRIED SMOTHERED CHICKEN

Garlic butter marinated chicken, red lager gravy, peas, caramelized pearl onions, 15

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

HIGH POINT HARVEST BOWL

Brown rice, red quinoa, broccoli, sweet potato, roasted beets, spiced cashews, edamame, dried apricot, 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, 10.5

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. Chipotle BBQ and Habanero Hellfire sauces, 10.5 Add cilantro rice and black beans, 2

GRILLED FRESH SALMON*

Mustard-beer glaze, green beans, new potato, bacon, curried carrot puree, lemon herb vinaigrette, 16

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, Lemon Vinaigrette