

GIANT PRETZEL

Milwaukee Pretzel Company Bavarian pretzel, Peck's Pilsner mustard, cheese sauce, \$11 **V**

CRISPY SEARED BRUSSELS SPROUTS

Roasted and seared, lemon, garlic-caper aioli, fried shallots, parsley, \$11 **V**

OLD GLORY CHEESE CURDS

American Pale Ale batter, roasted hatch chili ranch, \$10.25 **V**

SZECHUAN STYLE DUMPLINGS

Pan-seared pork dumplings, scallion, chili oil, \$12

POUTINE

Pub fries, white cheddar Ellsworth cheese curds, gravy, \$11.5
Braised brisket, +\$4.5
Fried chicken, +\$3.5

NAKOMA NACHOS

Corn tortilla chips, cheese, black beans, pico de gallo, guacamole, sour cream, pickled jalapeño, \$14 **V**

Braised brisket, +\$4.5
Carnitas, +\$3.5

Braised al pastor chicken, +\$3.5

GREAT DANE PUB WINGS

Choice of sauce, Gorgonzola dressing, 6-pack, \$12 / 12-pack, \$20

BONELESS WINGS

1-pound of hand-breaded, beer-battered white meat, choice of sauce, Gorgonzola dressing, \$15

CAULIFLOWER BITES

1-pound of crispy battered cauliflower bites, choice of sauce, Gorgonzola dressing, \$14 **V**

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WING SAUCES:

General Tso's, 3-alarm, honey chipotle BBQ, Korean BBQ, Cajun dry rub, Nashville hot, habanero hellfire, sweet-heat peach habanero, Jamaican jerk

ALL TACOS SERVED WITH CILANTRO RICE AND BLACK BEANS

BREW STREET TACOS

Three tacos with choice of al pastor chicken, chili-braised brisket, carne asada, or pork carnitas, topped with onion, cilantro, and queso fresco, served with tomatillo salsa verde and rancho salsa, \$13.5

Braised brisket, +\$2.75

JAIME'S FISH TACOS

Cornmeal-breaded fried tilapia, salsa fresca, cilantro, romaine, chipotle mayo, chipotle BBQ sauce and habanero hellfire sauce, \$14

Sub shrimp +\$2

CHIPOTLE CHICKEN QUESADILLA

Seasoned chicken, poblano, salsa fresca, cheese, chipotle BBQ sauce, cilantro, \$14

GARLIC LIME SHRIMP TACOS

Blackened shrimp, garlic, lime, corn and pepper salsa, shredded romaine, salsa verde, onion, cilantro, \$14

GINGER SOY GLAZED SALMON SALAD

Teriyaki glazed salmon, shredded cabbage, bok choy, carrot, red bell pepper, snap peas, mixed greens, ginger-peanut dressing, \$17

HAIL CAESAR SALAD

Romaine, creamy Caesar, pretzel croutons, parmesan crisps, anchovy, \$10.5

Grilled or blackened chicken, +\$3.5

Grilled salmon, +\$6

WEBSTER STREET CHICKEN

Roasted white meat, Granny Smith apple, dried cranberries, walnut, Gorgonzola, mixed greens, cherry tomato, honey-citrus dressing, \$14

Grilled salmon, +\$6

AVOCADO & ROASTED BEET SALAD

Roasted and marinated red and yellow beets, mixed greens, arugula, avocado, feta, toasted almonds, pumpkin seeds, sesame seeds, balsamic vinaigrette, \$13 **V**

Grilled or blackened chicken, +\$3.5

Grilled salmon, +\$6

CHIMICHURRI RANCH STEAK SALAD *

Carne asada, avocado, tortilla strips, black beans, roasted corn salsa, cherry tomato, radish, red onion, romaine, feta, chimichurri ranch dressing, \$17

DRESSINGS:

Caesar, ranch, Gorgonzola, honey-citrus, creamy cilantro, balsamic vinaigrette, 1000 island, chimichurri ranch, ginger peanut.

KOREAN RICE BOWL

Marinated and grilled flank steak or crispy tofu, shredded carrot, cucumber, scallion, cilantro, shiitake mushrooms, bok choy, sunny-side egg, \$16

MEDITERRANEAN FALAFEL BOWL

Falafel, hummus, tabbouleh, mixed greens, cherry tomato, kalamata olives, cucumber, feta, balsamic vinaigrette, tzatziki, grilled naan, \$14 **V**

Grilled or blackened chicken, +\$3.5

Grilled salmon, +\$6

MEXICAN RICE BOWL

Choice of braised brisket, chicken al pastor or sweet potato, with cilantro rice, pinto beans, guacamole, salsa fresca, pickled red onion, cilantro, queso fresco, corn tortillas and rancho salsa, \$13.5

Braised brisket, +\$2.75**V**

HIGH POINT HARVEST BOWL

Brown rice, red quinoa, broccoli, sweet potato, roasted beets, spiced cashews, edamame, dried apricot, pickled red onion, sesame-crusting tofu, orange ginger dressing, aged balsamic, \$14 **V**



SOUP



CUP \$4
BOWL \$ 6



WEST AFRICAN CHICKEN PEANUT STEW

Chicken, rice, tomato, hint of peanut.

BROWN ALE ONION

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

BEER CHEESE & POTATO SOUP

Smoked Gouda, sharp cheddar, sautéed leeks, potatoes. Finished with cream, chives, and homemade pretzel croutons, **V**

SHOREWOOD HILLS

Soup and salad, \$9



HAPPY HOUR

M-F • 3 PM - 6 PM

\$4 - PINTS, RAIL DRINKS, WINE

STARTERS

PUB WINGS

PUB TACOS

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☛ SANDWICHES & WRAPS ☛

SERVED WITH YOUR CHOICE OF PUB FRIES / KETTLE CHIPS / KOHL SLAW / APPLESAUCE / MASHED POTATOES / SWEET FRIED PLANTAINS - OR - WAFFLE FRIES, +\$1 / SWEET POTATO FRIES, +\$1 / HOUSE SALAD, +\$2.5 / HOUSE SALAD A LA CARTE, \$6

MAYAN CHICKEN WRAP

Grilled chicken, guacamole, corn salsa, mixed greens, creamy cilantro dressing, spinach tortilla wrap, \$12

TOFU BÁNH MÌ

Marinated and seared tofu, carrots, cilantro, cucumber, jalapeño, shiitake vinaigrette, hoisin aioli, toasted baguette, \$13.5 **V**

TURKEY + AVOCADO

Smoked turkey breast, applewood-smoked bacon, avocado, arugula, tomato, lemon caper aioli, toasted wheatberry bread, \$14

CAESAR WRAP

Grilled chicken, romaine, Parmesan cheese, Caesar dressing, vegetable tortilla wrap, \$11.5

NASHVILLE HOT CHICKEN SANDWICH

Hand-battered fried chicken breast, Nashville hot sauce, Scotch Ale pickles, creamy slaw, chipotle mayo, toasted brioche bun, \$13

IRISH ROAD REUBEN

House-cured pastrami, Swiss cheese, sauerkraut, 1000 island dressing, marble rye bread, \$13.5

EL CUBANO

Mojo-marinated and slow-roasted pork, smoked ham, Swiss cheese, Scotch Ale pickles, yellow mustard, toasted French bread, \$13.75

JERK CHICKEN SANDWICH

Jerk-marinated grilled chicken breast, mango-habanero aioli, mixed greens, tomato, red onion, toasted pretzel roll, \$13

GRILLED STEAK SANDWICH *

Grilled flank steak, miso blue cheese, arugula, grilled onion, grilled ciabatta, \$17

DUNN'S MARSH

Half sandwich + choice of house salad
- or - bowl of soup, \$12
Turkey + Avocado,
Mayan Wrap, Caesar Wrap,
Irish Road Reuben

SERVED WITH YOUR CHOICE OF PUB FRIES / KETTLE CHIPS / KOHL SLAW / APPLESAUCE / MASHED POTATOES / SWEET FRIED PLANTAINS - OR -

SWEET POTATO FRIES, +\$1 / WAFFLE FRIES, +\$1
HOUSE SALAD, +\$2.5

HOUSE SALAD A LA CARTE, \$6

*** SUB A BEYOND BURGER FOR ANY REGULAR PATTY, +\$4

*** SUB A BLACK BEAN BURGER FOR ANY REGULAR PATTY ***

PUB BURGER*

7-oz. fresh beef, lettuce, tomato, onion, pickle, brioche bun, \$11.5

Cheese, + 50c

Bacon, + \$1.5

BRAT & BACON PRETZEL BURGER*

7-oz. fresh beef, ¼-lb. brat patty, Emerald Isle Stout caramelized onions, bacon, cheddar, pretzel bun, Peck's Pilsner mustard, \$16

TEXARKANA BURGER*

7-oz. fresh beef, sharp cheddar cheese, BBQ sauce, bacon, haystack onion, chipotle cream cheese, brioche bun, \$14

ALL-AMERICAN BURGER*

7-oz. fresh beef, bacon, white American cheese, lettuce, tomato, onion, pickle, 1000 island dressing, seeded brioche bun, \$15

WILD MUSHROOM BURGER*

7-oz. fresh beef, caramelized onion bordelaise, Emmi Roth Butterkase cheese, seared wild mushrooms, chives, toasted pretzel bun, \$15

BURGERS

DESSERTS

SEASONAL CAST IRON SKILLET CRISP

Baked seasonal fruit, streusel, vanilla ice cream, caramel sauce, \$7

BLACK & TAN BROWNIE

Cream cheese and chocolate brownie, vanilla bean ice cream, stout fudge, hot caramel, whipped cream, \$5.5

DANE FAVORITES

TANDOORI CHICKEN NAAN

Tandoori-marinated and grilled chicken, mint, scallion, cilantro, Fresno chili, pickled red onion, grilled naan bread, \$17

CHICKEN POT PIE

Slowly simmered white-meat chicken, baked in a crock with vegetables, potato, and topped with puff pastry. Side of apple sauce and a pretzel stick, \$13.5

WISCONSIN-STYLE CHEDDAR MAC

Cavatappi noodles, cheddar cheese, Peck's Pilsner cheese sauce, cheddar-sourdough bread crumbs, pretzel stick, \$12.75 **V**

Grilled or blackened chicken, +\$3.5

Buffalo style: grilled chicken, 3-alarm hot

sauce, scallion, tomato, gorgonzola, +\$4

BBQ brisket style: braised brisket,

chipotle BBQ sauce, pickled jalapeño,

pickled red onion, scallion, +\$5

NEW LONDON BRIDGE FISH FRY

Haddock, Peck's Pilsner batter, homemade tartar sauce, malt vinegar, slaw, lemon, pub fries, \$14

Add a third piece of haddock, +\$3.5

MALAYSIAN LAKSA NOODLE SOUP

Coconut red-chili broth, rice noodles, shrimp, ground pork, bean sprout, chili, cilantro, mint, scallion, fried shallot, \$17

\$1 goes to support Combat Blindness International

PAN-SEARED SALMON

Asparagus risotto, grilled fennel, roasted tomato and pepper mojo picon sauce, toasted almond, \$24

* Eggs served over-easy, 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. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.