

### BAVARIAN PRETZEL

Handmade Bavarian Pretzel, Pilsner mustard, cheese sauce, \$11 ▼

**MAKE IT A BOARD:** Add Wisconsin summer sausage, Scotch Ale pickles, garlic herb compound butter, +\$4

### CRISPY SEARED BRUSSELS SPROUTS

Roasted and seared, lemon, garlic caper aioli, fried shallots, parsley, \$12 ▼

### OLD GLORY CHEESE CURDS

American Pale Ale batter, roasted hatch chili ranch, \$11 ▼

### POUTINE

Hand-cut pub fries, Wisconsin white cheddar Ellsworth cheese curds, gravy, chives, \$12  
Braised brisket, +\$4.5

### TUNA TATAKI\*

Sesame-crusted tuna, arugula, orange, pickled red onion, soy-scallion dipping sauce, wasabi, pickled ginger, \$15

### NORTHWOODS NACHOS

Corn tortilla chips, cheese, black beans, pico de gallo, guacamole, sour cream, pickled jalapeño, \$15 ▼

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

### SPICY CAULIFLOWER BITES

Spicy-crispy-battered cauliflower bites, choice of sauce, Gorgonzola dressing, \$14 ▼

**WING SAUCES:** General Tso's, 3-alarm, honey-chipotle BBQ, Korean BBQ, Nashville hot, habanero hellfire, sweet heat peach habanero, Jamaican jerk, cajun dry rub

### ALL TACOS SERVED WITH CILANTRO RICE AND BLACK BEANS

### BREW STREET TACOS

Three tacos with choice of seasoned chicken, chili-braised brisket, carne asada or pork carnitas, topped with onion, cilantro, queso fresco, served with tomatillo salsa verde and ranchero 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

### BIRRIA QUESO TACOS

Braised brisket, chihuahua cheese, onion, cilantro, griddled in three tortillas and served with red chili broth, \$13.5

### CHIPOTLE CHICKEN QUESADILLA

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

### HAIL CAESAR SALAD

Romaine, creamy Caesar, pretzel croutons, Parmesan crisps, anchovy, \$11

Grilled or blackened chicken, +\$3.5  
Grilled salmon, +\$6

### SHERMAN STREET CHICKEN SALAD

Roasted white chicken, Granny Smith apple, dried cranberries, walnuts, Gorgonzola cheese, mixed greens, cherry tomatoes, honey-citrus dressing, \$14

Grilled salmon, +\$6

### BLACK & BLUE STEAKHOUSE\*

Blackened-steak, romaine lettuce, cherry tomato, red onion, Gorgonzola cheese, buttermilk ranch, haystack onion strings, \$17

### BLACKENED SHRIMP COBB SALAD

Gulf shrimp, hard-boiled egg, romaine, cherry tomato, red onion, queso fresco, roasted corn salsa, sourdough crouton, cajun-roasted garlic dressing, \$16

### DRESSINGS:

Caesar, ranch, Gorgonzola, honey-citrus, red wine vinaigrette, chimichurri ranch, cajun-roasted garlic, Thousand Island

### MEDITERRANEAN FALAFEL BOWL

Falafel, hummus, tabbouleh, mixed greens, cherry tomato, kalamata olives, cucumber, feta cheese, red wine vinaigrette, tzatziki, grilled naan, \$14 ▼

Grilled or blackened chicken, +\$3.5  
Grilled salmon, +\$6

### MEXICAN RICE BOWL

Choice of braised brisket, grilled chicken, or sweet potato, white rice, pinto beans, guacamole, salsa fresca, pickled red onion, cilantro, queso fresco, corn tortillas, ranchero salsa, \$13.5 ▼

Braised brisket, +\$2.75

### 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, \$14 ▼

Grilled or blackened chicken, +\$3.5  
Grilled salmon, +\$6

### KOREAN RICE BOWL

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

## SOUP

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CUP \$4.5  
BOWL \$6.5

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CROCK OF ONION \$7  
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### TOMATO & MUSHROOM BISQUE

Tomatoes, herbs, fresh mushroom, pretzel croutons, Parmesan crisps ▼

### WEST AFRICAN CHICKEN PEANUT STEW

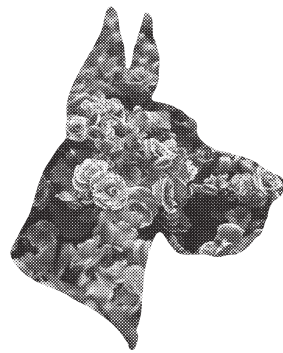
Chicken, rice, tomato, hint of peanut

### BROWN ALE ONION CROCK

Chicken and beef broth, pretzel croutons, beer-simmered onions, with Swiss cheese, \$7

### BLUEGILL BAY

Soup and salad, \$10 (Onion crock + 50c)



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STARTERS

PUB WINGS

PUB TACOS



# SANDWICHES & WRAPS

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

## MAYAN CHICKEN WRAP

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

## CALIFORNIA TURKEY CLUB

Roasted turkey, Swiss cheese, thousand island dressing, coleslaw, Applewood smoked bacon, toasted rye bread, \$13.5

## CAESAR WRAP

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

## GRILLED CHEESE

Cheddar, muenster and American cheeses, caramelized onion, grilled tomatoes, toasted wheatberry bread, \$11

Bacon, +\$1.5 | Avocado, +\$1.5

## GRILLED STEAK SANDWICH \*

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

## BUFFALO CHICKEN BLT SANDWICH

Buttermilk battered chicken breast, buffalo sauce, Applewood smoked bacon, romaine, tomato, onion, Gorgonzola, brioche bun, \$13.5

## RIETBROCK REUBEN

Pastrami, Swiss cheese, Sauerkraut, thousand 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

## NASHVILLE HOT CHICKEN SANDWICH

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

## MUSTARD-GLAZED SALMON CLUB

Grilled salmon, honey-mustard glaze, Applewood-smoked bacon, lemon-caper aioli, arugula, tomato, toasted seeded bun, \$16

## SYLVAN HILL

Half sandwich + choice of house salad - or - bowl of soup, \$12 (Onion crock + 50c)

Grilled Cheese, California Turkey Club, Mayan Wrap, Caesar Wrap, Rietbrock Reuben

# BURGERS

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, +\$3

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

## PUB BURGER \*

7-oz. fresh beef, lettuce, tomato, onion, pickle, brioche bun, \$11

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, pilsner mustard, \$16

## TEXARKANA BURGER \*

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

## WILD MUSHROOM BURGER\*

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

## ALL-AMERICAN BURGER \*

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

# DANE FAVORITES

## 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, George Ruder'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, and Gorgonzola cheese, +\$4

**BBQ BRISKET STYLE:** braised brisket, chipotle BBQ sauce, pickled jalapeño, pickled red onion, scallion, +\$5

## NEW LONDON BRIDGE FISH FRY

Haddock, pilsner batter, homemade tartar sauce, malt vinegar, slaw, lemon, pub fries, \$15

Add a third piece of haddock, +\$3.5

## MEATLOAF

Our house recipe meatloaf topped with Emerald Isle Stout BBQ sauce, roasted red peppers, haystack onion strings, garlic mashed potatoes, and vegetable du jour, \$16

## GRILLED SALMON

Char-grilled, served with vegetable du jour, cilantro rice, and garlic herb compound butter, \$24

## SMOTHERED & COVERED CHICKEN

Hand-breaded fried chicken, shrimp, andouille sausage, artichoke hearts, mushrooms, tomato, Cajun butter sauce, jalapeño cheddar mashed potatoes, vegetable du jour, \$17

## NEW YORK STRIP STEAK\*

Char-grilled and served with a house salad, vegetable du jour, garlic mashed potatoes and topped with garlic herb compound butter, \$25

\* 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 food-borne illness.

