

BAVARIAN PRETZEL

Handmade Bavarian Pretzel, Pilsner mustard, cheese sauce, \$11 **V**

PRETZEL BOARD

Handmade Bavarian Pretzel, Pilsner mustard, cheese sauce, Wisconsin summer sausage, Scotch Ale pickles, garlic herb compound butter, \$15

CRISPY SEARED BRUSSELS SPROUTS

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

OLD GLORY CHEESE CURDS

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

POUTINE

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

TUNA TATAKI*

Sesame-crusting 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 **V**

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 **V**

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

JAIME'S FISH TACOS

Cornmeal-breaded fried tilapia, salsa fresca, cilantro, romaine, chipotle mayo, chipotle BBQ sauce and habanero hellfire sauce, \$13

Add a third taco +\$4

GARLIC LIME SHRIMP TACOS

Blackened shrimp, garlic, lime, roasted corn salsa, shredded romaine, salsa verde, onion, cilantro, \$13

Add a third taco +\$4

SMOKED PORK TACOS

Queso fresco, onion, cilantro, lime, ranchero salsa, \$13

Add a third taco +\$4

CHILI-BRAISED BRISKET TACOS

Queso fresco, onion, cilantro, lime, ranchero salsa, \$14

Add a third taco +\$4

CHIPOTLE CHICKEN QUESADILLA

Seasoned chicken, poblano, salsa fresca, cheese, chipotle BBQ sauce, sour cream, cilantro, \$14.5

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

Sub crispy cauliflower **V**

DRESSINGS:

Caesar, ranch, French, Gorgonzola, honey-citrus, red wine vinaigrette, 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 **V**

Grilled or blackened chicken, +\$3.5

Grilled salmon, +\$6

MEXICAN RICE BOWL

Choice of braised brisket, smoked pork, or sweet potato, white rice, pinto beans, guacamole, salsa fresca, pickled red onion, cilantro, queso fresco, corn tortillas, ranchero salsa, \$13.5 **V**

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-crusting tofu, orange ginger dressing, aged balsamic, \$14 **V**

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, \$17

SOUP



CUP \$4.5

BOWL \$6.5



CROCK OF ONION \$7



TOMATO & MUSHROOM BISQUE

Tomatoes, herbs, fresh mushroom, pretzel croutons, Parmesan crisps **V**

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 ALA CARTE, \$6

MAYAN CHICKEN WRAP

Roasted chicken, guacamole, corn salsa, mixed greens, creamy cilantro dressing, spinach tortilla wrap, \$12.5

CALIFORNIA TURKEY CLUB

Roasted turkey, Swiss cheese, thousand island dressing, coleslaw, Applewood smoked bacon, toasted rye bread, \$14

CAESAR WRAP

Roasted chicken, romaine, Parmesan cheese, Caesar dressing, vegetable tortilla wrap, \$12

PESTO PORTABELLA

Portabella mushroom, basil-walnut pesto, roasted tomato jam, arugula, smoked mozzarella cheese, toasted ciabatta, \$14

SMOKED PORK

Shaved onion, jalapeño, apple cider slaw, toasted potato bun, \$14

BUFFALO CHICKEN BLT SANDWICH

Buttermilk battered chicken breast, buffalo sauce, Applewood smoked bacon, romaine, tomato, onion, Gorgonzola, brioche bun, \$14

RIETBROCK REUBEN

Pastrami, Swiss cheese, Sauerkraut, thousand island dressing, marble rye bread, \$14

EL CUBANO

Mojo-marinated and slow roasted pork, smoked ham, Swiss cheese, Scotch Ale pickles, yellow mustard, toasted French bread, \$14.5

NASHVILLE HOT CHICKEN

Hand-battered fried chicken breast, Nashville hot sauce, Scotch Ale pickles, creamy slaw, chipotle mayo, toasted brioche bun, \$13.5

CHICKEN SALAD CROISSANT

Applewood-smoked bacon, tomato, spring mix, lemon caper aioli, \$14

SYLVAN HILL

Half sandwich + choice of house salad
- or - bowl of soup, \$12.5 (Onion crock + 50c)

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 ALA 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, \$12.5
Cheese, + 50c / Bacon, + \$1.5

BIG DOG SMASH MELT*

Double smash patties, sharp cheddar, white American cheese, griddled sweet onions, Big Dog sauce, Scotch Ale pickles, toasted sourdough bread, \$15

STEAKHOUSE BURGER*

8-oz. chuck, brisket, short rib patty, 5-year aged Wisconsin cheddar, roasted tomato jam, caramelized onion-red wine reduction, brioche bun, \$17

TEXARKANA BURGER*

7-oz. fresh beef, sharp cheddar cheese, BBQ sauce, bacon, haystack onion, chipotle cream cheese, brioche bun, \$15

ALL-AMERICAN BURGER*

7-oz. fresh beef, bacon, white American cheese, lettuce, tomato, onion, pickle, Thousand Island dressing, seeded brioche bun, \$16

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
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.