

### BAVARIAN PRETZEL

Handmade Bavarian Pretzel, Peck's Pilsner mustard, cheese sauce, \$11 **v**

### PRETZEL BOARD

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

### TUNA TATAKI\* **☛**

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

### NAKOMA 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

### CAULIFLOWER BITES

Crispy battered cauliflower bites, choice of sauce, Gorgonzola dressing, \$14 **v**

### 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

### 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, rancho salsa, \$13

Add a third taco +\$4

### CHILI-BRAISED BRISKET TACOS

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

Add a third taco +\$4

### CHIPOTLE CHICKEN QUESADILLA **☛**

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

### 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**

### HAIL CAESAR SALAD

Romaine, creamy caesar, pretzel croutons, parmesan crisps, anchovy, \$11  
Grilled or blackened chicken, +\$3.5  
Grilled salmon, +\$6

### WEBSTER STREET SALAD **☛**

Roasted chicken, Granny Smith apple, dried cranberries, walnut, Gorgonzola, mixed greens, cherry tomato, honey-citrus dressing, \$14  
Grilled salmon, +\$6

### AVOCADO & ROASTED BEET SALAD

Roasted 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, balsamic vinaigrette, chimichurri ranch, cajun-roasted garlic

### 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

### 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, smoked pork or sweet potato, with cilantro rice, pinto beans, guacamole, salsa fresca, pickled red onion, cilantro, queso fresco, corn tortillas and rancho 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-crusted tofu, orange ginger dressing, aged balsamic, \$14 **v**  
Grilled or blackened chicken, +\$3.5  
Grilled salmon, +\$6

### WEST AFRICAN CHICKEN PEANUT STEW

Chicken, rice, tomato, hint of peanut

## SOUP

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CUP / \$4.5

BOWL / \$6.5

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### BUTTERNUT SQUASH & COCONUT CURRY

Squash, red lentil, curry, coconut milk, naan crouton, cilantro **v**

### BEER CHEESE & POTATO SOUP

Smoked Gouda, sharp cheddar, sautéed leeks, cream, chives, homemade pretzel croutons **v**

### BROWN ALE ONION CROCK

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

### SHOREWOOD HILLS

Soup and salad, \$10

### HAPPY HOUR

M-F • 3 PM - 6 PM

\$4 - PINTS, RAIL DRINKS, WINE

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# SANDWICHES & WRAPS

SANDWICHES ARE SERVED WITH YOUR CHOICE OF SIDE

## PESTO PORTABELLA

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

## SWEET HEAT FRIED CHICKEN

Hand-battered fried chicken breast, peach-habanero glaze, ranch, bacon, shaved romaine, Scotch Ale pickles, toasted potato bun, \$14.5

## MAYAN CHICKEN WRAP

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

## CAESAR WRAP

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

## CHICKEN SALAD CROISSANT

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

## SMOKED PORK

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

## NASHVILLE HOT CHICKEN

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

## TURKEY + AVOCADO

Smoked turkey breast, applewood-smoked bacon, avocado, arugula, tomato, lemon caper aioli, toasted wheatberry bread, \$14.5

## IRISH ROAD REUBEN

House-cured 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

## DUNN'S MARSH

Half sandwich + choice of house salad - or - bowl of soup, \$12.5

Turkey + Avocado, Mayan Wrap, Caesar Wrap, Irish Road Reuben

☛ = Dane classic    v = Vegetarian item

## SIDE CHOICES

PUB FRIES / KETTLE CHIPS  
KOHL SLAW / MASHED POTATOES  
APPLESAUCE / SWEET FRIED PLANTAINS

- OR -

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

HOUSE SALAD A LA CARTE, \$6

## BURGERS

BURGERS ARE SERVED WITH YOUR CHOICE OF SIDE

\*\*\* SUB A BEYOND BURGER +\$3

\*\*\* SUB A BLACK BEAN BURGER

### PUB BURGER\*

7-oz. fresh beef, lettuce, tomato, onion, pickle, brioche bun, \$12.5 • Cheese, + 50¢ / 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, arugula, 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

### PEANUT BUTTER CHEESECAKE

Pretzel crust, peanut butter, Black Earth Porter-chocolate ganache, \$7

### BLACK & TAN BROWNIE

Cream cheese & chocolate brownie, vanilla bean ice cream, stout fudge, hot caramel, whipped cream, \$7

## PUB FAVORITES

### SOUTHWEST TORTELLINI ☛

Cheese-filled tortellini, blackened chicken, black bean corn salsa, spinach, cilantro-pesto cream sauce, Parmesan cheese, garlic bread, \$16

### SCOTCH ALE BRAISED PORK

Brined pork roast, caramelized shallots and fennel, applewood-smoked bacon, Wisconsin 5-year cheddar polenta, gremolata, \$18

### CHICKEN POT PIE ☛

Slowly simmered white-meat chicken, baked in a crock with vegetables, potato, and topped with puff pastry. Side of applesauce and a pretzel stick, \$15

### BLACKENED WALLEYE

Andouille sausage, garlic mashed potato, baby spinach, Cajun white wine-butter-sauce, \$18

### WISCONSIN-STYLE CHEDDAR MAC

Cavatappi noodles, cheddar cheese, Peck's Pilsner cheese sauce, cheddar-sourdough bread crumbs, pretzel stick, \$13.5 **v**

Grilled or blackened chicken, +\$3.5

**BUFFALO STYLE:** Grilled chicken, 3-alarm hot sauce, scallion, tomato, Gorgonzola, +\$4

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

### LOMO SALTADO\*

Peru's national dish! Stir-fried beef tenderloin, ginger, garlic, red onion, bell pepper, jalapeño, fried russet and sweet potato, tomato, cilantro, soy-oyster sauce, sticky rice, \$18

\$1 goes to support Combat Blindness International

### NEW LONDON BRIDGE FISH FRY ☛

Haddock, Peck's Pilsner batter, homemade tartar sauce, malt vinegar, slaw, lemon, pub fries, \$15  
Add a third piece of haddock, +\$3.5

DESSERTS

\* 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.