



# STARTERS

## BAVARIAN PRETZEL

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

## OLD GLORY CHEESE CURDS

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

## FRIED PICKLE CHIPS

Hand-battered dill pickles, homemade ranch dressing, \$10

## POUTINE

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

## NORTHWOODS NACHOS

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

Braised brisket, +\$4.5

Seasoned chicken, +\$3.5

## 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

# PUB WINGS

## 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

## SAUCES

General Tso's

3-alarm

Honey  
Chipotle BBQ

Korean BBQ

Cajun Dry Rub

Nashville Hot

Habanero Hellfire

Jamaican Jerk

## 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

## 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

# TACOS

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, \$14

Add a third taco +\$4

## BIRRIA TACOS

Chili braised brisket, shredded cheese, onion, cilantro, red chili broth, \$15

Add a third taco +\$4

👉 = Dane classic    **V** = Vegetarian item

## 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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\* 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.

# SANDWICHES & WRAPS

SANDWICHES ARE SERVED WITH YOUR CHOICE OF SIDE

## BUFFALO CHICKEN BLT SANDWICH

Buttermilk battered chicken breast, buffalo sauce, Applewood smoked bacon, romaine, tomato, onion, Gorgonzola, brioche 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

## EL CUBANO

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

## RIETBROCK REUBEN

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

## CALIFORNIA TURKEY CLUB

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

## BBQ BRISKET SANDWICH

Slow-cooked pulled brisket, Emerald Isle Stout BBQ sauce, cheddar cheese, haystack onions, toasted sourdough, \$14

## PESTO GRILLED CHICKEN

Pesto marinated chicken breast, spinach and artichoke spread, tomato, mozzarella cheese, pesto aioli, toasted sourdough, \$14

## CHICKEN BACON RANCH WRAP

Roasted chicken, bacon, blended cheese, romaine lettuce, cherry tomato, ranch dressing, garden vegetable tortilla, \$13

## MAYAN CHICKEN WRAP

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

## CAESAR WRAP

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

## 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

## SOUTHWEST TORTELLINI

Cheese-filled tortellini, blackened chicken, black bean corn salsa, spinach, cilantro-pesto cream sauce, Parmesan cheese, garlic bread, \$17

## CHICKEN POT PIE

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

## JAEGER SCHNITZEL

Hand-breaded and fried pork, lager mushroom gravy, garlic mashed potatoes, vegetable du jour, \$20

## GERMAN BRATS & MASH

Two beer-boiled and chargrilled bratwursts, garlic mashed potatoes, sauerkraut, applesauce, house-made pilsner mustard, \$16

## CHARGRILLED BBQ SALMON

8 oz salmon filet, Emerald Isle Stout BBQ Sauce, garlic mashed potato, haystack onions, vegetable du jour, \$20

## WISCONSIN-STYLE CHEDDAR MAC

Cavatappi noodles, cheddar cheese, George Ruder's Pilsner cheese sauce, cheddar-sourdough bread crumbs, pretzel stick, \$13.5

Grilled or blackened chicken, +\$3.5

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

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

## 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, vegetable du jour, garlic mashed potatoes, garlic herb compound butter, \$26

## 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

## 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, + 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

## 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

PUB FAVORITES

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