



STARTERS

OLD GLORY CHEESE CURDS

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

FRIED CHICKEN SLIDERS

House pretzel bun, Scotch Ale pickles, romaine, Cajun remoulade / \$12

CRISPY SEARED BRUSSELS SPROUTS

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

NAKOMA NACHOS

Corn tortilla chips, cheese, black beans, pico de gallo, guacamole, sour cream, pickled jalapeño / \$16 **V**

Braised brisket / +\$5.5
Seasoned chicken / +\$4

HOMEMADE PRETZELS

BAVARIAN PRETZEL

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

GARLIC PRETZEL KNOTS

Handmade Pretzel knots, garlic herb butter, parmesan cheese, parsley, marinara / \$14.5 **V**

WISCONSIN PRETZEL BOARD

Bavarian pretzel, garlic pretzel knot, Wisconsin summer sausage, smoked gouda cheese, brie cheese, dried apricots, Scotch Ale pickles, cheese sauce, marinara, Peck's Pilsner mustard / \$18

PUB WINGS

GREAT DANE PUB WINGS

Choice of sauce, gorgonzola dressing, 6-pack, \$13 / 12-pack, \$22

BONELESS WINGS

1-pound of hand-breaded, beer-battered white meat, choice of sauce, gorgonzola dressing / \$16

SAUCES:

General Tso's, 3-alarm, chipotle stout BBQ, Korean BBQ, Nashville hot, habanero hellfire, Jamaican jerk

SALADS

CHILI-LIME SHRIMP SALAD

Lightly battered shrimp, sriracha-lime aioli, napa cabbage, carrot, red bell pepper, cilantro, soy-ginger vinaigrette, toasted almond and sesame seed / \$16

Make it a wrap, choice of side / +50¢

MOZZARELLA SALAD

Fresh mozzarella cheese, roasted red peppers, asparagus, cherry tomato, lemon-dijon vinaigrette, garlic naan crouton, balsamic glaze / \$15 **V**

HAIL CAESAR SALAD

Romaine, creamy caesar, pretzel croutons, parmesan crisps / \$13

Grilled or blackened chicken / +\$4

Grilled salmon / +\$7

WEBSTER STREET SALAD

Roasted chicken, Granny Smith apple, dried cranberries, walnut, gorgonzola, mixed greens, cherry tomato, honey-citrus dressing / \$15

Grilled salmon / +\$7

CHIMICHURRI RANCH STEAK SALAD*

Carne asada, avocado, tortilla strips, black beans, roasted corn salsa, cherry tomato, radish, red onion, romaine, feta, chimichurri ranch dressing / \$18

DRESSINGS:

Caesar, ranch, honey-citrus, gorgonzola, chimichurri ranch, lemon-dijon vinaigrette, soy ginger vinaigrette

BOWLS

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 / \$18

MEDITERRANEAN FALAFEL BOWL

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

Grilled or blackened chicken / +\$4

Grilled salmon / +\$7

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 / \$15 **V**

Grilled or blackened chicken / +\$4

FRIENDS & BEERS FOR 30 YEARS!

ESTABLISHED 1994

SOUP

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CUP / 4.5
BOWL / 6.5
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BROWN ALE ONION CROCK

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

ELOTE CORN CHOWDER

Sweet corn, poblano pepper, yukon potato, cilantro, Tajín. **V**

WEST AFRICAN CHICKEN PEANUT STEW

Chicken, rice, tomato, hint of peanut.

BUTTERNUT SQUASH & COCONUT CURRY

Squash, red lentil, curry, coconut milk, naan crouton, cilantro. **V**

SHOREWOOD HILLS

Soup and salad / \$12

DUNN'S MARSH

Half sandwich + choice of house salad - or - bowl of soup / \$14

SANDWICH CHOICES:

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

* 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

PESTO GRILLED CHICKEN

Pesto-marinated chicken breast, spinach and artichoke spread, tomato, smoked mozzarella cheese, pesto aioli, sourdough bread / \$14.5
Add bacon / + \$1.5

BROILED BRIE GRILLED CHEESE

Brie cheese, cherry tomato and sundried tomato confit, pesto, sourdough bread, creamy tomato-basil soup / \$14.5 **V**
Add bacon / + \$1.5

SMOKED ROAST BEEF SANDWICH

House-smoked roast beef, gruyère cheese, Stella's spicy cheese bun, garlic-braised spinach, grilled onion, horseradish sauce / \$16

MAYAN CHICKEN WRAP

Grilled chicken, guacamole, roasted corn salsa, mixed greens, creamy cilantro dressing, spinach tortilla wrap / \$13.5

CAESAR WRAP

Grilled chicken, romaine, Parmesan cheese, Caesar dressing, vegetable tortilla wrap / \$13

IRISH ROAD REUBEN

House-cured pastrami, Swiss cheese, sauerkraut, Thousand Island dressing, marble rye bread / \$15

NASHVILLE HOT CHICKEN

Hand-battered fried chicken breast, Nashville hot sauce, Scotch Ale pickles, creamy slaw, chipotle mayo, toasted bun / \$14.5

BRISKET TORTA

Guajillo chili-braised brisket, avocado-tomatillo salsa, aioli, green cabbage, onion, cilantro, bianco roll / \$16

TURKEY + AVOCADO

Smoked turkey breast, applewood-smoked bacon, avocado, arugula, tomato, lemon caper aioli, toasted wheatberry bread / \$16

EL CUBANO

Mojo-marinated pork loin, Swiss cheese, smoked ham, dill pickles, yellow mustard, toasted bianco roll / \$15

BURGERS

*** SUB A BLACK BEAN BURGER *** / *** SUB A BEYOND BURGER +\$3 ***

BURGERS ARE SERVED WITH YOUR CHOICE OF SIDE

PUB BURGER*

Lettuce, tomato, onion, pickle / \$13.5
Add cheese / +75¢ / Add Bacon / +\$1.5

MOODY BLUE BURGER*

Emmi Roth Moody Blue Cheese, Jones Dairy farm thick-cut bacon, Emerald Isle Stout grilled onions, aioli / \$16

BIG DOG SMASH MELT *

Double smash patties, sharp cheddar, white American cheese, grilled sweet onions, Big Dog sauce, Scotch Ale pickles, toasted sourdough / \$16

TEXARKANA BURGER*

Sharp cheddar cheese, chipotle stout BBQ sauce, bacon, haystack onion, chipotle cream cheese / \$16



PUB FRIES

KOHL SLAW

APPLESAUCE

THREE BEAN SALAD

MASHED POTATOES

SWEET FRIED PLANTAINS

WAFFLE FRIES / +\$1

HOUSE SALAD / +\$3

HOUSE SALAD A LA CARTE / \$6

PUB FAVORITES

SEARED SALMON

Sweet corn, asparagus, Jones Dairy Farm bacon, lemon / \$20

SOUTHWEST TORTELLINI

Tortellini, blackened chicken, black bean corn salsa, spinach, cilantro-pesto cream sauce, Parmesan, garlic bread / \$18

CHICKEN PICCATA

Parmesan-breaded chicken, lemon, caper, heirloom cherry tomato confit, basil, linguini / \$18

STEAK FRITES*

Marinated and grilled flank steak, frites, beer and butter sautéed shallots, aioli, Peck's Pilsner dijon mustard / \$19

JAIME'S FISH TACOS

Cornmeal-breaded fried tilapia, salsa fresca, cilantro, romaine, chipotle mayo, chipotle stout BBQ sauce and habanero hellfire sauce, served with cilantro rice and black beans / \$14
Add a third taco / +\$4

CHIPOTLE CHICKEN QUESADILLA

Seasoned chicken, poblano, salsa fresca, cheese, chipotle stout BBQ sauce, sour cream, cilantro, served with cilantro rice and black beans / \$14.5

CHICKEN POT PIE

Slowly simmered white-meat chicken, baked in a crock with vegetables, potato, and topped with puff pastry. Side of applesauce and pretzel / \$16

WISCONSIN-STYLE CHEDDAR MAC

Cavatappi noodles, cheddar cheese, Peck's Pilsner cheese sauce, cheddar-sourdough bread crumbs, pretzel stick / \$14 **V**

Grilled or blackened chicken / +\$4

BUFFALO STYLE: Grilled chicken, 3-alarm hot sauce, scallion, tomato, Gorgonzola / +\$5

BBQ BRISKET STYLE: Chipotle stout BBQ sauce, pickled jalapeño, pickled red onion, scallion / +\$6.5

NEW LONDON BRIDGE FISH FRY

Haddock, Peck's Pilsner batter, homemade tartar sauce, malt vinegar, slaw, lemon, pub fries / \$16
Add a third piece of haddock / +\$3.5

DESSERTS

STRAWBERRY BASQUE CAKE

Strawberry coulis, vanilla ice cream, powdered sugar / \$8

BLACK & TAN BROWNIE

Cream cheese & chocolate brownie, vanilla ice cream, stout fudge, hot caramel, whipped cream / \$8

PEANUT BUTTER CHEESECAKE

Pretzel crust, peanut butter, Black Earth Porter-chocolate ganache / \$8

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