Appetizers

PULLED PORK NACHOS
Corn tortilla chips topped with pulled pork, cheddar cheese sauce, corn poblano relish, sour cream and salsa. 15

WISCONSIN CHEESE CURDS
Cheddar cheese curds deep fried in a beer batter, served with a ranch dipping sauce. 13

ZESTY WINGS
Marinated jumbo chicken wings deep fried and tossed in your choice of our homemade BBQ sauce, zesty hot sauce or sweet thai sauce. Served with homemade bleu cheese dressing and celery strips. 15

WISCONSIN CHEESE & SAUSAGE
Assorted artisan Wisconsin cheeses and gourmet sausage, served with flatbread crackers and grapes. 16

MAC & CHEESE BITES
Signature craft beer surrounds the mouth watering blend of spicy pepper jack cheese, bacon and tender macaroni noodles, served with a red pepper aioli. 14

CHICKEN QUESADILLA
Seasoned shredded chicken, diced onions and tomatoes, monterey jack and cheddar cheese sandwiched in flour tortillas with sliced jalapeños, served with sour cream and salsa. 15

ONION HAYSTACK
Thinly sliced onions, hand dipped in our seasoned batter then deep fried to a golden brown, served with homemade BBQ sauce and ranch dressing for dipping. 12

ARTICHOKE & ROASTED RED PEPPER DIP
Creamy artichoke and roasted red pepper dip served with pita chips, fried and seasoned with garlic and mediterranean spices. 14

Flatbreads

BBQ CHICKEN FLATBREAD
Flatbread topped with BBQ sauce, chicken, tomatoes, red onions, cheddar and mozzarella cheeses, garnished with cilantro. 16

CHICKEN BACON RANCH FLATBREAD
Flatbread topped with ranch dressing, chicken, bacon, asiago and mozzarella cheeses. 16

BLT FLATBREAD
Flatbread topped with marinara, bacon, cheddar and mozzarella cheeses, shredded lettuce, diced tomato and mayo. 15

Salads

COBB SALAD
Grilled chicken breast, bacon, hard boiled eggs, scallions and tomatoes atop a bed of mixed greens, finished with crumbled bleu cheese and thinly sliced avocado, served with your choice of dressing. 17

APPLE & MIXED BERRY SALAD
Mixed greens, tossed with granny smith apples, sliced strawberries, fresh blueberries, walnuts, and feta cheese, served with raspberry vinaigrette dressing. 17

BABY SPINACH SALAD
Baby spinach greens topped with mandarin oranges, fresh strawberries, candied pecans, grilled red onions, crumbled bleu cheese, served with a housemade vanilla bean vinaigrette. 17

FRENCH SALAD
Parmesan dijon crusted chicken breast served over crisp romaine greens, tossed with toasted pecans, cranberries, granny smith apples and crumbled bleu cheese, served with a housemade vidalia onion dressing. 18

TACO SALAD
A tortilla shell, filled with lettuce and topped with zesty taco beef, cheese, tomatoes, green onions and black olives, served with sour cream and salsa. 15

Soups

OUR OWN CREAM OF BLEU CHEESE SOUP
Cup 7  Bowl 8
HOMEMADE SOUP OR CHILI
Cup 5  Bowl 6
Sandwiches
All sandwiches served with your choice of Housemade Potato Chips, Gourmet Potato Salad, Homemade Cole Slaw, Onion Rings, Pub Fries, Garlic Fries, Sweet Potato Fries, Seasonal Vegetables, Fresh Fruit Cup or Cottage Cheese and a Dill Pickle Spear.

**Sandwiches**

**SHRIMP PO BOY**
Red Hook ale battered shrimp, lettuce, tomato and onion topped with sriracha mayonnaise, served on a toasted hoagie roll.  16

**CHEESE STEAK SANDWICH**
Shaved prime rib, caramelized onions, and topped with homemade cheese sauce, served on a hoagie roll.  17

**BEEF BRISKET SANDWICH**
Smoked BBQ beef brisket topped with melted cheddar cheese and fried onions, served on a toasted ciabatta roll with homemade pickles.  17

**PUB STYLE SALMON BURGER**
Hand crafted Atlantic salmon patty served with onion, arugula, finished with roasted red pepper aioli on a craft beer bun.  17

**CUBAN HOUSE SPECIALTY**
Pulled pork, sliced ham, red onion, cheddar cheese, served on a pressed ciabatta roll with an herb cream cheese spread and spicy mustard with housemade pickles.  17

**PASTRAMI REUBEN**
Lean pastrami topped with sauerkraut, Swiss cheese and thousand island dressing served on grilled marble rye bread.  17

**DELUXE CLUB SANDWICH**
Triple decker club with turkey, bacon, lettuce, sliced tomato and mayonnaise. This sandwich may also be prepared as a wrap.  16

**HOUSE BATTERED COD**
Served with choice of potato, homemade cole slaw and housemade tartar sauce.  16

**HOMEMADE MAC & CHEESE**
Cavatappi pasta tossed in a creamy blend of parmesan, American, cheddar and gruyere cheese, served with garlic oil brushed French bread.  13
Add Pulled Pork for 6
Add Chicken for 6

**GOURMET GRILLED CHEESE HOUSE SPECIALTY**
Served with a cup of homemade tomato bisque and red grapes.  14

**GRILLED OR CRISPY FRIED CHICKEN SANDWICH**
A boneless breast of chicken grilled or breaded with a panko herb parmesan mix and deep fried, served on a toasted homestyle bun with lettuce, sliced tomato and onion with a red pepper aioli.  16
Cordon Bleu Style for 5

**PULLED PORK SANDWICH HOUSE SPECIALTY**
Pulled pork topped with homemade BBQ sauce and homemade cole slaw, served on a pretzel bun with housemade pickles.  16

**FISH TACOS**
Corn tortillas, topped with our house beer battered catfish, cilantro citrus slaw, sour cream and lime wedges and a side of sriracha mayonnaise.  16
Or choose Beer Battered Shrimp, Beef or Chicken  4

**TURKEY MELT**
Sliced hickory smoked turkey breast with applewood smoked bacon, sauteed spinach, red onion, Swiss and American cheeses, lettuce and tomato, served on a toasted ciabatta roll with a red pepper aioli.  16

**GREEN STREET BURGER**
A full ½ lb. local grass fed prime beef burger, char-grilled and topped with lettuce, sliced tomato and onion, served on a toasted homestyle bun.  17
Add a grilled Portabella mushroom to the Burger for 4
Substitute a grilled Portabella mushroom for the Burger 17

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*Whether dining out or preparing food at home, consuming raw or undercooked poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.