

## STARTERS

### CHEESE CURDS 10

Beer battered and fried to crispy goodness served with berry jam.

### BASKET OF FRIES 6

Fresh cut, state fair style fries, served with a side of aged cheddar cheese sauce and house made chipotle ranch.

### ONION RINGS 8

Lightly battered and tossed in beer batter and fried to a golden crisp, served with house made chipotle ranch.

### BUFFALO CAULIFLOWER 9

Fried cauliflower lightly battered with rice flour, tossed in buffalo sauce and served with ranch dressing.

### CHICKEN WINGS 13

Fried wings tossed in our house bourbon glaze, buffalo, or cajun dry rub served with ranch or blue cheese dressing.

### FRIED PICKLES 8

House fried pickles tossed in dill flour and deep fried to perfection served with chipotle ranch.

### LOADED SIDEWINDERS 12

Curly spuds topped with house queso, hickory smoked bacon and jalapeños.

### SMOKEHOUSE POUTINE 12

Hand cut fries topped with fresh curds, house smoked brisket, and smothered with gravy.

### SMOKEHOUSE NACHOS 13

Crisp tortillas chips layered with melted cheese and piled high with smoked brisket, black beans, smoked jalapeño, sour cream, fresh salsa, and guacamole.

## THE BURGERS

**ADD A SIDE:** HAND CUT FRIES OR FRESH FRIED CHIPS FOR \$2.

**SWEET POTATO WAFFLE FRIES, BEER BATTERED ONION RINGS OR BATTERED GREEN BEANS FOR \$3. CHEESE CURDS FOR \$4**

### GUACAMOLE BURGER 11

Sliced red onion and american cheese between two angus steak burgers. Topped with fresh guacamole, romaine lettuce, lime sour cream and a side of pico de gallo.

### BACON CHEESE BURGER 11

Wisconsin cheddar and hickory smoked bacon between two angus steak patties. Topped with lettuce, tomato and mayo.

### MUSHROOM SWISS BURGER 10

Grilled mushrooms and swiss cheese between two angus steak burgers. Topped with lettuce, tomato and mayo.

### FIRED UP BURGER 10

Fresh jalapeños and melted pepper jack cheese between two angus steak burgers. Topped with lettuce, tomato and green chile mayo.

### BRUNCH BURGER 11

Fried egg, cheddar cheese and smoked bacon between two angus steak patties. topped with lettuce, tomato, and house made pico de gallo.

### CHEESE CURD BURGER 11

Breaded white cheddar cheese curds and thick cut bacon between two grilled patties. Topped with chipotle ranch.

### PEANUT BUTTER BACON BURGER 11

Thick cut bacon and cheddar cheese between two angus steak patties. Topped with crunchy peanut butter.

### BACON BRISKET BURGER 12

Half burger half smoked brisket topped with cheddar cheese smoked bacon onion ring and bbq sauce.

### JUICY LUCY AMERICAN AND SWISS BURGER 12

Half pound grilled angus burger stuffed with american and swiss cheese, topped with more american and swiss cheese, lettuce, tomato, onion and mayo.

### BACON BOURBON BURGER 12

Two angus patties topped with bacon and wisconsin cheddar smothered in our house bourbon glaze.

### TURKEY BURGER 11

Fresh ground turkey, house blender with bacon, then flame grilled and topped with micro greens, pickled red onion and our signature herb mayo.

### CHIPOTLE BLACK BEAN BURGER 10

Quarter pound black bean burger made with whole kernel corn and smoky chipotle peppers. Topped with lettuce, tomato, red onion and fresh guacamole .

## STARTERS AND BURGERS

## SALADS

### TACO GRILLED CHICKEN SALAD BOWL 11

Fresh romaine lettuce topped with grilled chicken breast, tomatoes, red onion, green peppers, black olives, fresh jalapeños, shredded cheese and side of chipotle ranch and black bean corn salsa, served in a crisp tortilla bowl.

### COBB SALAD 11

Hard-boiled egg, avocado, tomatoes, chicken, onion, bacon, blue cheese dressing and romaine lettuce.

### CHICKEN CAESAR SALAD 11

Chicken, romaine, parmesan, croutons, cherry tomatoes, and caesar dressing.

## BASKETS

Served in a basket with fresh cut fries.

### FISH AND CHIPS BASKET 12

Beer battered fried cod.

### JUMBO FRIED SHRIMP BASKET 12

Jumbo shrimp fried to a crispy golden perfection.

### CHICKEN TENDERS BASKET 12

TOSSED IN ONE OF OUR SIGNATURE SAUCES FOR \$1.  
SAUCES: BUFFALO, BBQ, BOURBON GLAZE

Hot and crispy, golden brown, white meat tenders served with your choice of honey mustard, BBQ, buffalo, or ranch dipping sauce.

## WRAPS AND SANDWICHES

**ADD A SIDE:** HAND CUT FRIES OR FRESH FRIED CHIPS FOR \$2.

SWEET POTATO WAFFLE FRIES, BEER BATTERED ONION RINGS OR BATTERED GREEN BEANS FOR \$3.  
CHEESE CURDS FOR \$4

### WEST COAST CHICKEN 11

All natural flame grilled chicken breast with melted cheddar, smoked bacon, fresh guacamole, lettuce and tomato.

### THAI CHICKEN WRAP 10

Cabbage, carrots, green onions, fennel, cilantro, crispy fried chicken, wonton strips, orange sesame dressing.

### SOUTHWEST CHICKEN WRAP 10

A warm grilled tortilla wrapped around grilled chicken breast, hickory smoked bacon, romaine lettuce, sliced tomatoes, finished with chipotle ranch dressing and black bean corn salsa.

### CRISPY CHICKEN SANDWICH 11

Buttermilk fried chicken breast topped with pickles and served with Alabama white sauce.

### SPICY CRISPY CHICKEN SANDWICH 12

Buttermilk fried chicken breast with a spicy pepper blend topped with pickles and chipotle ranch.

## KIDS MEALS

### CHOICE OF ENTREE, DRINK, AND A SIDE 6

**Entree:** chicken tenders, kids cheeseburger, kids cheese curd burger, cheese quesadilla, or mac and cheese

**Drink:** milk, chocolate milk, or upgrade to any glass bottle soda for 1.50

**Sides:** fries, yogurt, banana or mixed fruit

## GLASS BOTTLE SODAS \$3

OAK CREEK BARREL AGED ROOT BEER  
NESBIT HONEY LEMONADE  
JACKSON HOLE STRAWBERRY RHUBARB  
HOLLYWOOD SHIRLEY TEMPLE  
CARUSO'S LIMONCELLO  
AVERY'S UNICORN YAK  
AMERICANA HUCKLEBERRY  
SIOUX CITY CREAM SODA  
SIOUX CITY BIRCH BEER  
DANG BUTTERSCOTCH ROOT BEER  
DANG RED CREAM  
DAD'S ROOT BEER  
TRIPLE XXX ROOT BEER  
DIET CHEERWINE  
CHEERWINE  
KICKAPOO FUZZY NAVEL  
BIG RED  
DR PEPPER  
COCA COLA  
PEPSI  
ALE 8-ONE GINGER ALE  
COCK N BULL GINGER BEER  
MOUNTAIN DEW  
FROSTIE ROOT BEER  
FROSTIE DIET ROOT BEER  
FROSTIE GRAPE  
FROSTIE STRAWBERRY  
FROSTIE GREEN APPLE  
FROSTIE BLUE CREAM  
FROSTIE VANILLA ROOT BEER  
FROSTIE ORANGE

## TEA & LEMONADE

ICED TEA 3  
RASPBERRY ICED TEA 3  
LEMONADE 3  
RASPBERRY LEMONADE 3.5  
STRAWBERRY LEMONADE 3.5  
ARNOLD PALMER 3

## MILKSHAKES \$5

VANILLA  
CHOCOLATE  
STRAWBERRY  
OREO  
MINT OREO  
PEANUT BUTTER CUP  
BUTTERFINGER

# WINE

## REDS

	GLASS	BOTTLE
Malbec _____ The Seeker - Mendoza, Argentina	10	36
Cabernet _____ Smith & Hook - Central Coast, California	12	44
Red Blend _____ The Cleaver - California	10	36
Pinot Noir _____ Cycles Gladiator - Central Coast, California	10	36
Merlot _____ Chateau Sauvrain - Alexander Valley, California	10	32

## WHITES

Moscato _____ Foxbrook - Mendocino, California	8	28
Riesling _____ Kung Fu - Charles Smith - Columbia Valley, Washington	9	32
Pinot Grigio _____ Kris - Veneto, Italy	10	36
Sauvignon Blanc _____ Frenzy - Wilson Daniels - Marlborough, New Zealand	11	40
Chardonnay _____ Gen 5 - Lodi, California	11	40

## ROSE

Rose - Pinot Noir _____ Primarius - Willamette Valley, Oregon	10	36
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## SPARKLING

Brut Rose _____ Graham Beck - Breede River Valley, South Africa	11	40
Prosecco _____ La Marca - Trevigiana, Italy	10	36

# WINE FLIGHTS

Pick Any Three Wines - 3oz Pours \$10

# BEER & A BUMP

PICK YOUR BEER AND YOUR BUMP FOR \$5

**BEER** PBR, Coors Banquet, Montucky Cold Snacks, Grainbelt  
**BUMP** VH Cinnamon Whiskey, Gold Rush, Jameson, buffalo Trace

## DRAFT

ROTATOR -- ASK SERVER FOR DETAILS

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Sociable Ciderworks	Freewheeler Cider	5.80%	6
Utepils	Pilsner	5.00%	5
Brass Foundry	Crazy Hair Blonde Ale	5.30%	6
Bent Paddle	Cold Press Black Ale	6.00%	6
Bad Weather	Ominous Dark Brown Ale	7.50%	6
Goose Island Next Coast Ipa	American India Pale Ale	7.50%	7
Badger Hill	Hop Hill Pale Ale	5.40%	6
Inbound	Minnemosa IPA	5.25%	6
Fulton	300 Mosaic IPA	7.00%	6
City Light	Coconut Porter	5.30%	6
Summit	Oatmeal Stout	4.70%	6

## BEER FLIGHTS

FOUR 5oz POURS FOR \$10

### BUILD YOUR OWN FLIGHT

Choose any four of our draft beers.

## BOTTLED

Mich Golden Light	4
Bud Light	4
Coors Light	4
Miller Lite	4
High Life	4
Budweiser	4
Corona	5
Fulton Lonely Blonde	6
Grain Belt Nordeast	5
Blue Moon	5
Summit Extra Pale Ale	5
Surly Furious IPA	6
Bells Two Hearted	6
Loon Juice Cider	5
2 Towns Pacific Pineapple Cider	5
Glutenberg Blonde Ale	6

## BEER LIST

## WINE LIST

# LUNCH

LUNCH SERVED 11AM-3PM

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## STARTERS

### **FRIED PICKLES 6.99**

House fried pickles tossed in dill flour and deep fried to perfection served with chipotle ranch.

### **LOADED SIDEWINDERS 9.99**

Curly spuds topped with house queso, hickory smoked bacon and jalapeños.

### **SMOKEHOUSE POUTINE 10.99**

Hand cut fries topped with fresh curds, house smoked brisket, and smothered with gravy.

### **SMOKEHOUSE NACHOS 11.99**

Crisp tortillas chips layered with melted cheese and piled high with smoked brisket, black beans, smoked jalapeño, sour cream, fresh salsa, and guacamole.

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## THE BURGERS

**ALL BURGERS ARE ¼ POUND BURGERS AND COME WITH A CHOICE OF HAND CUT FRIES OR FRESH FRIED CHIPS. SUB SWEET POTATO WAFFLE FRIES, BEER BATTERED ONION RINGS OR BATTERED GREEN BEANS FOR \$1 OR CHEESE CURDS FOR \$2**

### **GUACAMOLE BURGER 9.99**

Sliced red onion and american cheese topped with fresh guacamole, romaine lettuce, lime sour cream and a side of pico de gallo.

### **BACON CHEESE BURGER 9.99**

Wisconsin cheddar and hickory smoked bacon topped with lettuce, tomato and mayo.

### **MUSHROOM SWISS BURGER 8.99**

Grilled mushrooms and swiss cheese topped with lettuce, tomato and mayo.

### **FIRE UP BURGER 8.99**

Fresh jalapeños and melted pepper jack cheese topped with lettuce, tomato and green chile mayo.

### **BRUNCH BURGER 9.99**

Fried egg, cheddar cheese and smoked bacon topped with lettuce, tomato, and house made pico de gallo.

### **CHEESECURD BURGER 9.99**

Breaded white cheddar cheese curds and thick cut bacon topped with chipotle ranch.

### **PEANUT BUTTER BACON BURGER 9.99**

Thick cut bacon and cheddar cheese topped with crunchy peanut butter.