COLD BEER

OLD FRIENDS

Coors Banquet 5% | \$3.50 Cold Snack Tallboy 4% | \$4 Hamms 4.7% | \$3 High Life 4.7% | \$3.50 Miller Lite (can) 4.2% | \$3.50 Modelo 4.4% | \$5 PBR Tallboy 5% | \$3.50 Spotted Cow 5.1% | \$5

IPA / PALE ALE

Eagle Park Set List 5.6% | \$6 Lakefront IPA Tallboy 6.9% | \$6 Half Acre Daisy Cutter 5.2% | \$6 Third Space Happy Place 5.3% | \$5

PORTER / STOUT / AMBER

Central Waters Mudpuppy 5.5% | \$5 Guiness Pub Can 4.3% | \$6 Riverwest Stein Tallboy 5.6% | \$6

SOUR

O'so Infectious Groove 4.8% | \$6

CIDER / SELTZER / OTHER

Cloudless Hard Seltzer 5% | \$6

Wild Berry | Tropical | Citrus

Seattle Dry Cider 6.5% | \$6

Stiegl Grapefruit Radler 2.5% | \$6

BEER-ISH (N/A)

Athletic Lite | \$5
Fair State Hop Water Tallboy | \$5
Lakefront East Side Dark | \$5
Lakefront Extended Play Pale Ale | \$5
Lakefront Riverwest Stein | \$5



CANNED, 250 ML

UNDERWOOD

Bubbles | Pinot Gris | Pinot Noir Rosé | Rosé Bubbles | \$9

ARCHER ROSE

Sauvignon Blanc | \$9

OLD FASHIONED WISCONSIN

Wisconsin's Own J Henry Small Batch Bourbon, WI Maple Syrup, Orange Bitters | \$13

ROSEMARY'S BABY DADDY

Death's Door Gin, St. George Spiced Pear, Rosemary Syrup, Lemon, Gin Barrel-Aged Orange Bitters | \$12

COUCH SNURFER

Corazon Reposado, Grand Marnier, Lime, Blood Orange Ginger Beer | \$11

OVERBOARD & OUT

Plantation Pineapple Rum, Rumhaven Coconut, Campari, Cocchi Rosa, Almond Orgeat, Lemon/Lime | \$12

DECIDIOUSLY DRIFTLESS

Driftless Glenn Bourbon, Nux Alpina Black Walnut, Amaro, Smoked Cherry Tobacco Syrup | \$12

MOCKTAILS

SHORTY WITH AUTHORITY

Door Co. Cherry Syrup, Blood Orange Ginger Beer, Pineapple, Lime, Chili Salt | \$8

CHERRY LIME-ADE

Door Co. Cherry Juice, Lemon, Lime | \$5

BABY ROSE

Spiced Pear and Rosemary Syrup, Lemon, Fair State Hop Water | \$8

EVERYTHING ELSE

RISHI TEA |\$3.50

HOT: Earl Green | Earl Grey | Turmeric Ginger Iced: Classic Black

JUICE | \$2.75

Cranberry | Grapefruit | Pineapple | Lemonade

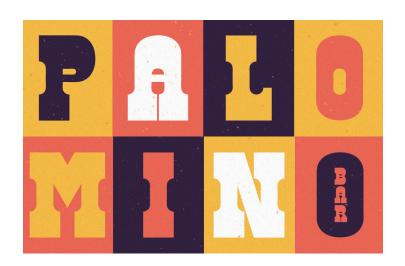
CREAM CITY SODAS | \$3

Cola | Diet Cola | Ginger Ale | Root Beer Lemon Lime | Orange | Sour

GINGER BEER | \$3

NON-ALCOHOLIC

CKTAILS



WEEKLY SPECIALS

MONDAY - FRIDAY

Pint of Beer from our BREWERY OF THE MONTH and the Brisket Burger | \$15

VIKING

CHEESE CURD MONDAY

Gooey, beer-battered Wisconsin cheese curds with ranch. ONLY available Mondays, got it? | \$13

You know, the Wisconsin staple. Beer-battered haddock, fries, slaw, corn bread and honey butter, with tartar sauce and grilled lemon | \$19

FRIDAY

SUNDAY

4pc chicken, mashed potatoes 'n gravy, seasonal veg, and cornbread with honey butter | \$29



ARTICHOKE PO'BOY

Fried n' breaded artichokes, slaw, chipotle aoili, on a baguette | \$15



FOOD

Burgers and sandwiches served w/ fries

SHOW STARTERS

FRIED PICKLES (V)

With house secret sauce | \$8

PIMENTO CHEESE FRIES

Hand cut fries, pimento cheese, chives, house hot sauce | Add fried chicken + \$6 | \$14

BASKET OF FRIES (GF)

With house secret sauce | \$5

STREET CORN (GF)(V)

Corn with mayo and Parmesan | \$6

BUFFALO FRIED CAULIFLOWER (V)

Breaded cauliflower, house hot sauce, ranch | \$12

SHOW STOPPERS

HOT FRIED CHICKEN SANDWICH (V)

Fried chicken thigh, house hot sauce, pickles, mayo, brioche bun

Single \$14 | Double \$17

BRISKET BURGER* (GF)

American cheese, onions, pickles, house secret sauce, brioche bun

Single \$13 | Double \$16 Sub GF bun +\$1.5

VEGGIE BURGER (V) (GF)

Beyond Meat burger, American cheese, onions, pickles, house secret sauce, brioche bun **Single \$13 | Double \$16** Sub GF bun +\$1.5

SLAP YER PAPPY SALAD (v)

Mixed greens, ranch, sliced apples, bacon, chow chow, cheddar, fried chicken | \$17

WINGS

Ten chicken wings, house hot sauce or dry rub, served with ranch | \$16

(V) Vegan optional | (GF) Gluten friendly (shares equipment) *Consuming raw or undercooked food may increase the chance of food borne illness