

# 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  
Guinness 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

# WINE

## 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

# COCKTAILS

# NON-ALCOHOLIC





## WEEKLY SPECIALS

### MONDAY - FRIDAY

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

### VIKING AFTERNOON

### CHEESE CURD MONDAY

Goosey, 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 FISH FRY

### SUNDAY CHICKEN DINNER

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



## SAMMICH OF THE MONTH

### ARTICHOKE PO'BOY

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

From Scratch  
COOKIN'

## 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

