

First THINGS FIRST

HOUSE WINGS (G) a pound of brined wings; available in extra medium Buffalo, tangy Doc Rae BeerBQ, or Nekkid; served with carrots, celery, and choice of bleu cheese or ranch ... **12**

THE BACON PINT a pint glass stuffed with hickory smoked bacon, candy crisped with a mixture of Shakleton's Endurance Barleywine and brown sugar ... **8**

CHEESE & ALE DIP Doc Rae Scotch Ale, our blend of cheeses, roasted red peppers, and toasted baguette slices ... **9**

BREWHOUSE PRETZEL one-pound Milwaukee Pretzel Co. pretzel, brushed with garlic oil, and finished in the hearth; served with Düsseldorf mustard dip and creamy beer cheese ... **13**

CRISPY CALAMARI lightly-battered calamari, marinated and fried crisp with lemon slices, banana peppers, and scallions; tossed in a sweet chili sauce, and drizzled with Sriracha ... **14**

HUMMUS (G) roasted red pepper hummus; kalamata olive tapenade; served with hearth bread. Gluten free crackers available upon request ... **8**

TRUFFLE FRITES (G) crispy fries tossed with coarse sea salt, white truffle oil, and parmesan cheese; served with lemon-caper aioli ... **6**

CURATOR BOARD (G) Chef's selection of local & international cheeses and charcuterie; served with gherkins, nuts, dried fruit, sliced baguette, and honey butter; the perfect partner for a beer flight! ... **15**

BAGUETTE & BUTTER a generous chunk of warm French bread and whipped Humboldt's Hefeweizen honey butter ... **5**

SQUEAKY CHEESE (G) fresh, locally-sourced cheese curds; marinated in exotic hop-infused oil with fresh herbs, lemon zest, and pepper; also available Nekkid ... **4**

OUR SIGNATURE MUSSELS PEI black mussels sautéed with three distinct preparations; all served with a chunk of warm baguette so soak up the sauce you miss ... **15**

BRUSSELS roasted garlic, onions, celery, carrots, and butter in Sutter's Golden Ale

CURRY red onion, lime, cashew, and Jalapeño slices in Hefeweizen coconut red curry

PROVENÇAL (G) roasted garlic, tomato, onion, olive oil, white wine, and Herbs de Provence

Daily SOUPS cup / bowl

WISCONSIN RAREBIT creamy yet sharp from copious amounts of Wisconsin cheddar, infused with Sutter's Golden Ale and grain mustard, topped with a grilled crustade ... **4 / 6**

BAKED ENGLISH ONION Livingstone Porter-braised onions in a rich beef broth; topped with toasted croutons, Alpine Swiss cheese ... **6**

SOUP DU JOUR it's the soup of the day; ask your server what's cooking ... **4 / 6**

GLUTEN Restriction? Many of our menu items can be made without added gluten as indicated by the (G) in the description. Ask your server.

ON A BUN

Served with LETTUCE & TOMATO & Choice of FRIES, CHEDDAR MASHED POTATOES or BEER CHIPS
Substitute HOUSE SALAD or SOUP **2** | TRUFFLE FRITES **3** | PRETZEL BUN **1** | JONES BACON **1.5**
(Raw / Grilled / Pickled) RED ONIONS **0.5** | GRILLED PORTOBELLO **2**
(G) GLUTEN FREE BUN UPON REQUEST **2**

Angus
BEEF
1/2 LB

BREWER'S BURGER * almost too classic; topped with Alpine Swiss, cheddar, provolone, pepper jack, or American cheese; served on a pretzel burger bun ... **10**

THE ALL-AMERICAN * bacon, American cheese, tangy Doc Rae BeerBQ, and fries; all piled high on a brioche bun ... **11**

THE BOMB * horseradish sauce, bacon, cheddar, provolone, Livingston Porter caramelized onions; wrapped in pizza dough and baked ... **14** Ask your server about the MOAB!

LEAN BISON
1/3 LB

WIDE ROAMER * roasted herb & mushroom blend, grilled red onion rings, and melty provolone; served on a brioche bun ... **15**

BLACK EYE BURGER * blackened bison patty, crisp bacon, cheddar, fried egg, and pickled red onions; served on a pretzel burger bun; two hands and extra napkins required ... **16**

POULTRY
6 OZ

BIG TOM seared turkey patty, grilled zucchini, grilled red onion rings, pepper jack, and orange-cranberry mayo; served on a brioche burger bun ... **10**

CHICKEN BREAST SANDWICH a grilled breast of chicken with your choice of preparation; either Buffalo-style, Beer-BQ, or Nekkid. Served with your choice of cheese, and with fries, Wisconsin cheddar mashed red potatoes, or beer chips ... **10**

BLACK BEAN
6 OZ

SOUTHWEST FACE pepper jack, grilled red onion rings, and flame-kissed avocado; served on a brioche bun ... **10**

PIZZAS, CALZONES & FLATBREADS

Pizzas and calzones are made with our BEER-BASED SOURDOUGH
(FB) Denotes pizzas available on a crisp, FLATBREAD crust
Pizzas are hand stretched, then baked in our Woodstone oven. Approximately 11" in size.
(G) Gluten free crust available... **2**

CLASSIC CHEESE (FB) red sauce and house cheese blend; ready for your personal touch ... **10**

BREWER'S CHOICE red sauce, house cheese blend, pepperoni, sausage, ham, mushrooms, pickled red onion, basil, poblano pepper ... **13**

ROAST MUSHROOM PIE (FB) herb Alfredo sauce, house cheese blend, chevre goat cheese, red onion, roasted mushroom blend, roasted red peppers ... **13**

BUFFALO CHICKEN (FB) extra medium Buffalo sauce, shredded white meat chicken, pickled red onions, house cheese blend, bleu cheese; finished with a drizzle of ranch ... **13**

GENOA SCAMPI (FB) basil pesto, fresh mozzarella, shredded parmesan, sun dried tomatoes, gulf shrimp ... **15**

THE MADE MAN red sauce, house cheese blend, Italian sausage, roasted red pepper, red onion, pepperoni, red pepper flakes ... **13**



CALZONE big enough to share, but good enough not to; starts with creamy ricotta, house cheese blend, and one choice of topping; red sauce on the side ... **12**

FLATBREAD thin, crispy, and light doesn't mean flavorless; starts with your choice of fresh mozzarella, chevre goat cheese, or house blend cheese, and choice of one topping ... **10**

More
TOPPINGS

+ PEPPERONI **1.5**

+ ITALIAN SAUSAGE **1.5**

+ JONES BACON **1.5**

+ GULF SHRIMP **2**

+ PIT HAM **1**

+ SHREDDED CHICKEN **1**

+ FRESH JALAPEÑOS **0.5**

+ (Raw / Grilled / Pickled)
RED ONIONS **0.5**

+ ROASTED 'SHROOMS **2**

+ ROASTED RED PEPPERS **0.5**

+ EXTRA CHEESE **2.5**

+ SUN DRIED TOMATOES **0.5**

+ SUN DRIED TOMATOES **0.5**

SANDWICHES

CAPRI BAGUETTE fresh mozzarella, Roma tomatoes, and fresh basil chiffonade on a warm baguette; finished with balsamic vinegar, extra virgin olive oil, coarse salt and black pepper; served with fries, Wisconsin cheddar mashed red potatoes, or beer chips ... **8**

'SCONNIE CHEESE sourdough bread grilled with a crispy parmesan crust, filled with melted cheddar and provolone cheese, Jones bacon and tomato, served with fries, Wisconsin cheddar mashed red potatoes, or beer chips ... **8**

THE BIG BLAT sourdough bread with Jones bacon, lettuce, tomato, avocado, and mayo; served with fries, Wisconsin cheddar mashed red potatoes, or beer chips ... **10**

SHEBOYGAN BRAT-WICH two char-grilled Johnsonville beer brats with braised Kaiser kraut on a pretzel bun ... **9**

ENTRÉE SALADS

BREWHOUSE CHOP SALAD * (G) blackened steak, crisp bacon, hearts of romaine, grape tomato, bleu cheese, pretzel croutons, and diced pear; tossed with bleu cheese dressing ... **15**

BERRY CHICKEN SALAD (G) grilled chicken breast over a bed of baby spinach with raspberry, blackberry, strawberry, cashew, chevre goat cheese, and croutons; dressed with cranberry-ginger vinaigrette ... **13**

SALMON GENOVESE SALAD (G) pesto-smear salmon filet over a bed of romaine hearts, with grilled Roma tomatoes, toasted pine nuts, and fresh mozzarella drizzled with balsamic orange vinaigrette ... **14**

ENTRÉES

Add HOUSE SALAD or CUP OF SOUP **2**

STUFFED MEATLOAF ground beef stuffed with a stick of provolone cheese, then wrapped in bacon and glazed with tangy Doc Rae's BeerBQ; served with Wisconsin cheddar mash, fried onion shreds, and Horsey side ... **16**

IMPERIAL STOUT HERDER'S PIE hand-cut steak, peas, carrots, and onions stewed in Three Saints Imperial Stout; topped with Wisconsin cheddar mashed red potatoes, cheddar cheese and bacon ... **14**

BLACKENED CHICKEN PASTA with roasted mushrooms, baby spinach, sun-dried tomatoes, and pine nuts in a creamy herb Alfredo sauce; tossed with trottolo pasta ... **16** + substitute shrimp **2**

CRISPY SALMON * (G) seared and topped with Three Saints Stout & honey glaze; served with sautéed spinach and basmati rice ... **18**

FISH & CHIPS hand-dipped in our Sutter's Golden Ale tempura batter and fried crispy golden brown; served with fries, apple slaw, and traditional tartar sauce ... **14**

FRIDAY NIGHT FISH FRY Always Great Lakes caught. Always fresh fish in Sutter's Golden Ale batter. Served with apple slaw, tartar sauce, rye bread, and your choice of fries or potato pancakes ... **14**

DESSERTS

FRY BREAD lightly-fried pizza dough; topped with powdered sugar, fresh berries, and drizzled with Raspberry tequila sauce ... **5**

CAST IRON COOKIE chocolate toffee cookie; baked in the hearth then topped with Purple Door Malted Ice Cream, and drizzled with salted caramel ... **6**

BREW BUDDY CHEESECAKE New York style chocolate cheesecake in a pretzel crumb crust; topped with salted caramel ... **7**

ORCHARD COBBLER thinly-sliced and spiced apples and pears under a tender biscuit crust; topped with Purple Door Malted Vanilla ice cream and salted caramel ... **6**

THREE SAINTS STOUT FLOAT co-starring Purple Door Malted Vanilla ice cream ... **6**

ENJOY YOUR MEAL? Buy Chef Nick a pint of house beer ... **5**

We use SEASONAL & FRESH, NATURAL PRODUCTS
*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.