

# WINGS

Choose up to two of the sauces listed above.

## HOUSE WINGS (G)

A full pound of fresh jumbo wings brined, fried dark and crispy, then tossed in sauce. Served with carrots and celery and your choice of bleu cheese or ranch. 15

## BONELESS WINGS (G)

A generous portion of breaded and fried white meat chicken tossed in sauce. Served with carrots & celery and your choice of bleu cheese or ranch dressing. 15

# SHAREABLES & SMALL PLATES



## CARNE ASADA TACOS (G)

Three corn tortillas stuffed with grilled steak, topped with diced onion and cilantro. Served with a lime wedge. 14

## BIG A\*\* PRETZEL (V)

A one-pound Milwaukee Pretzel Co. pretzel, brushed with garlic oil & sprinkled with salt; served with creamy beer cheese. 16  
Add house-made Düsseldorf mustard dip. + 0.8

## TRUFFLE FRIES (G)

A generous basket of crispy fries tossed with white truffle oil and loaded with Parmesan cheese. Served with a side of garlic aioli. 13

## FRIED MEATLOAF (G)

Our signature meatloaf chunked and buttermilk fried. Served with horsey sauce and Doc Rae BeerBQ. 14

## CHEESE CURDS (G)

Gluten-removed beer battered, Wisconsin-style fried cheese curds served with carrots and celery and a side of ranch dipping sauce. 15

## CANDIED BACON (G)

Sweet thick cut bacon candied with a beer sugar glaze served with candied walnuts. 14

## REUBEN DIP (G)

Tender house-made corned beef with Swiss cheese, sauerkraut and Thousand Island dressing topped with more cheese served in a steaming hot skillet with GF hearth bread. 15

## CRISPY SPROUTS (G) (V)

Crispy fried Brussels sprouts tossed in balsamic vinegar glaze then topped with chopped bacon, and candied walnuts. 13

## FRIED PORTOBELLO (G)

Lightly beer battered fried sliced portobello served with carrot & celery and a side of ranch dipping sauce. 15

## BUFFALO CHICKEN TOTS (G) (Spicy!)

Crispy fried tater tots loaded up with diced chicken, bacon, house-blend cheese, fresh Jalapeño peppers, cilantro, and a ranch drizzle. 14

# SOUPS

## BEER CHEESE SOUP

A creamy and delicious blend of Wisconsin cheddar, house beer & grain mustard, topped with house made croûtons. 6

## BAKED ENGLISH ONION

Livingstone's Porter braised onions in a rich beef broth; topped with house made croûtons and blanketed with melted Alpine Swiss cheese. 7

## SOUP OF THE DAY

Ask your server what's cooking! 6

# SIDES, ADD ONS & UPGRADES

## TRADITIONAL SIDES:

House-Made Beer Chips, Mashed Potatoes, or Fries

## SUBSTITUTE PREMIUM SIDES

Tater Tots 4, Soup 4, House Side Salad 3

Caesar Side Salad 4, Truffle Fries 5

Brussels Sprouts 5, Broccoli 4

## ADD TO YOUR MEAL

Soup of the Day 6, House Side Salad 5, Caesar Side Salad 6

# SALADS & WRAPS

Make any salad a wrap with a pickle spear and your choice of side.

## BLACKENED CHICKEN CAESAR

Blackened, sliced chicken breast served over hearts of romaine tossed in house Caesar dressing with grape tomatoes, kalamata olives, croûtons, and shaved Parmesan. 18



## BERRY CHICKEN

Grilled, sliced chicken breast over a bed of baby spinach with mixed berries, candied walnuts, and feta cheese; dressed with balsamic orange vinaigrette. 18

## SOUTHWEST STEAK\* (Spicy!)

Tender grilled flank steak, romaine lettuce, corn salsa, black beans, shredded cheddar, avocado, cilantro, tortilla strips & chipotle lime dressing. 20

## SALMON CAPRESE

Seared salmon, mixed greens, fresh tomato, cucumber, creamy Burrata and fresh basil; finished with extra virgin olive oil, balsamic glaze, course salt & pepper. 21

# FLATBREADS, PIZZAS, & CALZONES

Pizzas and calzones are made with our fresh, house-made dough and can take up to 30 minutes.

Substitute our Vegan Gluten Free Crust 6 Substitute Vegan Cheese 4



## FLATBREAD PIZZA CALZONE

**BUILD YOUR OWN**.....12 .....14 .....16  
Start with our classic red sauce and house cheese blend, and build your own flatbread, pizza or calzone. Select from the list of toppings below to create your perfect combination.

**THE MADE MAN**.....15 .....17 .....19  
Our MOST popular pizza with red sauce, house cheese blend, Italian sausage, roasted red pepper, red onion, pepperoni, and lightly sprinkled with red pepper flakes.

**NEAPOLITAN DAISY (V)**.....14 .....16 .....18  
Our take on the classic Margherita pizza with tomato sauce, fresh mozzarella, chiffonade basil, & finished with a drizzle of olive oil.

**STEAK HOUSE**.....16 .....18 .....20  
Herbed ricotta, house cheese blend, grilled flank steak, shaved Brussels sprouts, bacon, goat cheese, and balsamic glaze.

**ROASTED MUSHROOM**.....15 .....17 .....19  
Herb Alfredo sauce base, house cheese blend, feta cheese, red onion, roasted mushrooms, and roasted red peppers.

**BUFFALO CHICKEN**.....14 .....16 .....18  
Extra-medium Buffalo sauce base, house cheese blend, a sprinkle of bleu cheese, shredded white meat chicken, pickled red onions, and finished with a drizzle of ranch.

**MEDITERRANEAN (V)**.....14 .....16 .....18  
Lebanese style vegetarian pizza; Zahtar seasoned crust topped with fresh mozzarella, spinach, grape tomatoes, artichoke, and feta cheese. Finished with more Zahtar and red pepper flakes.

## TOPPINGS

### DAIRY

- +BLEU CHEESE 1.5
- +FETA CHEESE 1
- +FRESH MOZZARELLA 2
- +GOAT CHEESE 2
- +VEGAN CHEESE 4

### PROTEIN

- +CHICKEN 3
- +CHOPPED BACON 2
- +CHOPPED PIT HAM 2
- +ITALIAN SAUSAGE 3
- +PEPPERONI 3
- +STEAK 4

### FRUITS & VEGGIES

- +ARTICHOKE HEARTS 1
- +AVOCADO 1
- +BANANA PEPPERS 0.6
- +BLACK OLIVES 0.6
- +BRUSSELS SPROUTS 0.6
- +FRESH JALAPEÑO 0.8
- +GRAPE TOMATOES 0.8
- +PINEAPPLE 1
- +POBLANO PEPPERS 0.8
- +PICKLED RED ONION 0.8
- +RAW RED ONION 0.8
- +ROASTED RED PEPPERS 0.8
- +ROASTED 'SHROOMS 2
- +SPINACH 0.8
- +SUN DRIED TOMATOES 1

## PIZZA

Hand-tossed perfection starting with our fresh, house-made dough, red sauce, & our house cheese blend.

## CALZONE

Like a pizza, but turned over with the toppings on the inside! The basic calzone comes filled with cheese & side of marinara.

## FLATBREAD

Crispy and light flatbread crust ready for your choice of cheese & toppings, or select one of our specialty combinations.

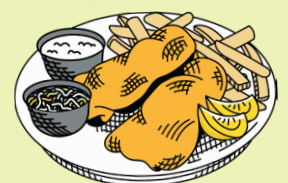
# ENTREES

## SIDE ADD-ONS

Bowl of Soup 6 House Side Salad 5  
Caesar Side Salad 6

## TRADITIONAL FISH & CHIPS (G)

Atlantic Cod beer battered and fried crispy golden brown; served with fries, creamy coleslaw, traditional house-made tartar sauce, and lemon. 19



## CHICKEN TENDERS (G)

A generous portion of our gluten-free breaded and fried white meat chicken tenders served with fries, carrot sticks, celery sticks and a side of ranch. 18

## SIGNATURE MEATLOAF (G)

Beef & pork blend seared meatloaf served over mashed potatoes with broccoli; topped with beef gravy & breaded mushrooms. 22

## TERIYAKI BOWL (G) (V)

Stir-fried broccoli, red bell peppers, Fresno peppers, carrots, shallots, rice and teriyaki glaze topped with teriyaki white meat chicken. Finished with green onions, cilantro & a lime wedge. 19

## BRUSCHETTA SALMON (G)

A seared salmon filet topped with bruschetta on a bed of arugula with rice. 21

## BLACKENED CHICKEN PASTA

Cavatappi pasta tossed with roasted mushrooms, baby spinach, and sun-dried tomatoes, then smothered in a rich herb Alfredo sauce. 19  
Make gluten free with rice noodles. +5

# FRIDAY FISH FRY

Our Friday Fish Fry is available all day from open to close! Choice of sides include: Fries, Beer Chips, Mashed Potatoes, or Potato Pancakes.



ADD A BARREL AGED OLD FASHIONED TO ANY FISH FRY FOR \$8.

## BLACKENED MAHI\* (G)

Blackened mahi, with mango chimichurri, Pico de Gallo, and avocado. Served on bed of rice. 20

## BAKED COD\* (G)

Baked Atlantic cod fillet finished with butter. Served with broccoli, lemon, house-made tartar sauce, creamy coleslaw, and choice of potato. 21

## CREOLE FISH FRY (G)

Lightly breaded, Cajun seasoned fried catfish served with house-made tartar sauce, creamy coleslaw, rye bread, butter & lemon and your choice of potato. 19

## TRADITIONAL FISH & CHIPS (G)

Atlantic Cod beer battered and fried crispy golden brown; served with fries, creamy coleslaw, traditional house-made tartar sauce, and lemon. 19

Almost all items on the menu can be modified to be made gluten free. (G) Indicates the item is gluten free or contains gluten removed ingredients. (V) Indicates that this item can be made vegan upon request. Please make your server aware of any allergies or dietary restrictions. Should you require separation of your meal due to an allergy, please allow extra time for separated items to be prepared in the kitchen. All of our fryers are gluten free.

# BURGERS

BURGERS SERVED WITH YOUR CHOICE OF SIDE. Lettuce, tomato, raw onion, & pickles upon request. ADD: Bacon 2, Sautéed Onion 1, Mushrooms 2, Pickled Red Onion 0.6, Toasted Gluten Free Bun 4



## THE BOMB\*

An Angus beef patty topped with bacon, cheddar, provolone, Livingstone's Porter caramelized onions then wrapped in pizza dough and baked. Served with a side of house-made horsey sauce. 22  
This item is ONLY available med-well done.

## BREW BURGER\*

Seasoned Angus beef patty, juicy and delish! Served on a brioche bun with your choice of cheese: Swiss, cheddar, provolone, pepper jack, or American. 15

## SOUTHWEST BEAN BURGER (G)

Scratch-made in house patty, Pepper-jack, corn salsa, and sriracha aioli; served on a toasted brioche bun. 17

## ABBY PATTY DELUXE\*

Angus beef patty with porter braised onions, sauteed mushrooms, Hefeweizen butter and crisp candied bacon on a toasted brioche bun. 20

## TNT BURGER\* (Spicy!)

Grilled turkey patty loaded with tomato habanero jam, spinach, and goat cheese on a toasted brioche bun. 17

## QUESADILLA BURGER\*

Fajita seasoned beef patty, pepper jack, cheddar, shredded lettuce, & pico de gallo pressed & grilled between two flour tortilla shells. Served with a side of sour cream. 17

## JALAPEÑO PUB BURGER\*

Angus beef patty on a toasted brioche bun piled high with bacon, fresh jalapenos, and creamy beer cheese over the top! 17

## THE BEAST\*

A blackened Angus beef patty topped with crisp bacon, cheddar cheese, fried egg, pickled red onions; served on a toasted brioche bun. 20

We only use the highest quality ingredients in our burgers. All beef burgers are cooked to chef's temperature of medium.

# DESSERTS

## CAST IRON COOKIE (G)

A gluten free chocolate chip cookie baked in the hearth then topped with a scoop of French vanilla ice cream and drizzled with salted caramel and chocolate syrup. 8

## CAST IRON BROWNIE (G)

A gluten free fudge brownie baked in the hearth then topped with a scoop of French vanilla ice cream and drizzled with salted caramel and chocolate syrup. 9



## BYO FLOAT

Create your own float with a generous scoop of vanilla ice cream in a glass with a beverage of your choosing!  
ROOT BEER. 6  
HARD SODA. 8  
ANY DRAFT BEER. 10

## BUY THE KITCHEN A BEER!

Buy the kitchen a pint of house beer to thank them for their efforts! 5

# SANDWICHES

Served with house pickle spear and your choice of side.

## CHICKEN BREAST

Tender and juicy chicken breast, perfectly seasoned with crisp lettuce, ripe tomatoes on a toasted brioche bun. Get it grilled or fried. 15  
Add a side of garlic aioli. +1

## CUBAN

Grilled & pressed Cuban roll layered with mustard, Swiss cheese, pulled pork, ham, & pickles. 15

## BANH MI

A traditional Vietnamese sandwich constructed on a baguette with shredded pork, thin pickled carrots, shaved cucumber, Fresno peppers, and spicy aioli; garnished with cilantro. 16

## 'SCONNIE CHEESE

Sourdough bread grilled with a crispy Parmesan cheese crust, filled with cheddar and provolone cheese, bacon, and tomato. 14 Add Beef Patty. +6

## THE BIG BLAT

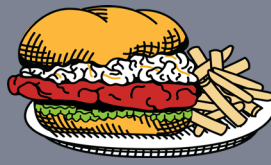
Grilled sourdough bread piled high with crisp bacon, lettuce, fresh tomato, sliced avocado, and mayo. 15 Add Salmon. +6

## REUBEN

Tender house-made corned beef trimmed, sliced thick & piled high on grilled marble rye bread with sauerkraut, Thousand Island dressing, and melted Swiss cheese. 16

## NASHVILLE HOT CHICKEN

Gluten free breaded chicken breast tossed in our house-made Nashville Hot Oil on a toasted brioche bun with pickles & slaw. 16



# EXTRA SAUCES & DRESSINGS

## SAUCES

+BUFFALO 0.8	+HONEY SRIRACHA 1	+MARINARA 1
+BUFFALO RANCH 0.8	+HORSEY 0.8	+MUSTARD 0.8
+CREAMY BEER CHEESE 1	+HOT HABANERO 1	+SRIRACHA MAYO 0.8
+DOC RAE BEERBO 0.8	+GARLIC AIOLI 1	+SWEET THAI 1
+HEFEWEIZEN BUTTER 0.8	+GARLIC PARMESAN 1	+TARTAR SAUCE 0.8
	+MANGO CHIMICHURRI 1	+TOMATO HABAÑERO JAM 1

## DRESSINGS

+BALSAMIC ORANGE 0.8	+CAESAR 1	+RANCH 1
+BLEU CHEESE 1	+CHIPOTLE LIME 1	+THOUSAND ISLAND 0.8
	+FRENCH 0.8	

\*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Our kitchen uses fresh and natural ingredients including ingredients that some people may be allergic to. This may include tree nuts, fish, shellfish, dairy products, eggs, wheat, soybeans, and sesame. Although great care is taken to avoid cross contamination, no guarantee of cross contamination is expressed or implied. Our kitchen is peanut free.

# EXPLORE. Taste. DISCOVER.

## MEET OUR EXPLORIUM FAMILY

With a passion for hospitality, Mike and Joan Doble founded The Explorium Brewpub in 2016 to bring great beer and delicious food to their hometown. Mike grew up traveling the world as a child of the military; Joan is a Wisconsin girl with strong roots in Milwaukee. A few years ago, they ventured to Florida to lend a hand in the family brewpub business.

Armed with new-found knowledge and experience, Mike and Joan came back home to Wisconsin to develop a brewpub of their own, bringing together the best of their experiences. They are grateful for the support of their family and partners who helped make this all possible.

As a guest in our establishment, please let us know how we're doing by emailing Mike with your feedback. He will return the favor with a prompt reply: [mike@exploriumbrew.com](mailto:mike@exploriumbrew.com)

Please understand that on busy nights our staff works extremely hard to accommodate all of the people that want to enjoy our establishment. In order to allow for reservations, there might be times when we need you to limit your visit at a table to an hour and a half for parties of four or less, or two hours for parties over four. Predictability of a guest's visit is the only way we can allow for reservations. This won't happen often, but your patience and understanding are appreciated if this does happen. - Mike and Joan Doble

## ALSO NOTE

Parties greater than six are subject to an automatic gratuity of 20%. Any tab left open is subject to the addition of a 20% service charge.

EST.

The

2016

# EXPLORIUM BREW PUB

MILWAUKEE, WI

