



SNACKS & SOUPS

Cheese Curds...8

24-hour-fresh from Ellsworth Cooperative Creamery, «squeaky» curds breaded/fried in-house... 8

Bison Nachos

Corn tortillas, Bison chili, queso, pico de gallo, black beans, grilled corn, lime sour cream... 12

Buffalo Wings

With bleu cheese dressing, carrots, celery... 13

Brussel Sprouts

Flash-fried and tossed with local maple syrup balsamic dressing, topped w/toasted pine nuts...8

Bavarian Pretzel Bites ✓

with Beer Mustard or Beer Cheese Sauce... 6

BBQ Pulled Pork Sliders

House-braised BBQ pork with coleslaw on brioche slider buns...10

Jeske's Wild Mushroom Soup (✓)

Cream-based with locally grown wild mushrooms... 5/7

Blonde Beer Cheese Soup (✓)

Creamy Cheddar soup with our Large Mouth Blonde beer... 5/7

Bison Chili

Three bean red chili w/ ground lean bison ...5/7

BRUNCH

Chicken n' Waffles - Southern fried chicken over fresh baked waffles and served with Uncle Mike's Maple Syrup and Bourbon, Bacon aioli... 11

Breakfast Burrito - Scrambled eggs with Pico de Gallo, chorizo & potatoes in flour tortilla... 8

Corned Beef Hash - Shaved corned beef with peppers, onions, potatoes and scrambled eggs... 11

Breakfast Burger - Grilled burger with ham, cheddar cheese and fried egg on brioche bun... 13

Paul's Pancakes - Chef Scott's Father's recipe! With whipped butter & Uncle Mike's Organic Syrup... 9

Texas French Toast - 3 pieces of Egg battered texas toast with powdered sugar...8

Smoked Salmon Benedict - atop poached eggs/English muffin w/ dill hollandaise and garnished with salmon caviar... 12

****All brunch items include choice of smoked bacon or sausage****

BURGERS*

Chef's Burger

Balsamic sautéed onions, gouda and aged cheddar cheese, lettuce/tomato with Cajun fries...14

Spicy Chef's Burger

Served with pepper jack cheese, guacamole, chipotle aioli, lettuce, and Cajun fries...15

Swiss Mushroom Burger (†)

Jeske's Wild Mushroom-infused burger, swiss cheese w/ truffle aioli...12

Brewhaus BBQ

Smoked bacon, gouda cheese, crispy onion strings bourbon bbq aioli w/ choice*... 12

Wild Rice Veggie Burger (made from scratch) ✓

Wild rice, black bean, vegetable burger topped with avocado, sprouts, lettuce, tomato on ciabatta... 11

Build your own Burger

Lettuce and tomato... 9. Aged cheddar, gouda, Swiss, American, feta cheese, sliced avocado... add 1.5 each, Bleu Cheese crumbles and wild mushrooms... add 2.0, Bacon...add 2.5

MBC Favorites

Spicy Tuna (†) - Cajun-seared sashimi-grade Ahi tuna served with house-pickled ginger, sushi rice, red chili glaze, wasabi, gluten-free Tamari (soy sauce), and sesame seaweed salad ... 20

Salmon Salad* - 6oz baked salmon, bib & arugula, candied walnuts, dried cranberries, goat cheese, and parmesan vinaigrette...16

Kale Quinoa Salad (†✓) - With toasted almonds, carrots, and sesame vinaigrette... 9 with Tuna-16

ABLT

Traditional favorite with a twist! Avocado, bacon, lettuce & tomato on a white panini with chips... 12

Beef Tip Poutine*

Herb-marinated beef tips over crispy fingerling potatoes, served with Ellsworth Creamery fresh cheese curds, caramelized onions, Jeske's wild mushrooms & Pudgy Possum Porter gravy...16

Minocqua Meat Pie

Braised beef with cabbage, carrots, smoked gouda cheese & cream wrapped in puff pastry...10

Smoked Salmon Plate

Cold smoked salmon w/ avocado toast, pickled red onions, crème fraiche, salmon caviar & truffle deviled eggs... 15

✓ Vegetarian

† Gluten-Free

*The state of Wisconsin requires the Minocqua Brewing Company to inform our guests that consuming undercooked meat, poultry, and seafood may increase your risk of food-borne illness.

Menu updated 12-1-18

We reserve the right to add 18% gratuity to parties of 6 or more