



SNACKS & SOUPS

Cheese Curds...8

Bison Nachos

Corn tortillas, Bison chili, cheddar cheese, pico de gallo, black beans, corn, Lime sour cream... 12

Buffalo Wings

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

Artichoke Au Gratin (√)

Asiago and Havarti cheeses, dill, ciabatta rolls... 11

Bavarian Pretzel Bites √

with Beer Mustard or Beer Cheese Sauce... 6

Wheat Ale & Smoked Gouda Soup... Cup 4.5, Bowl 6

Bison Chili...Cup 5, Bowl 7

Soup of the day... Cup 4.5, Bowl 6

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 & fried potatoes in flour tortilla... 8

Corned Beef Hash - Shaved corned beef with peppers, onions, fried 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

**** 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 aoli, lettuce, and Cajun fries...15

Ribeye Burger

Topped with gouda cheese, caramelized onions, lettuce, walnut candied bacon, w/Cajun fries...16

Brewhaus BBQ

Bacon, sautéed onions, gouda cheese house BBQ sauce... 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!

Only lettuce and tomato... 9

Burger Extras

Aged cheddar, gouda, Swiss, American, feta cheese, sliced avocado... 1.5 each, Bleu Cheese crumbles and wild button mushrooms...2.0, Bacon...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 ... 18

Minocqua Meat Pie - Braised beef with cabbage, carrots, smoked gouda cheese & cream wrapped in puff pastry, served with choice of potato...12
(Suggested pairing, Bear Naked Brown)

Salmon Salad* - 6oz baked salmon, bib & arugula, candied walnuts, dried cranberries, goat cheese, and parmesan vinaigrette...15
(Suggested pairing, Markham Chardonnay)

Kale Quinoa Salad (†√) - With toasted almonds, carrots, and sesame vinaigrette... 9

New England Style Lobster Roll--Real lobster meat w/ green peppers, celery, onion, light mayo. Served on a brioche roll & with chips... 20

Non-Alcoholic or Gluten Free

Coke products--2.75

Point root beer-3

Ann Marie's locally roasted coffee...3

Buckler N/A lager...3

Fever Tree ginger beer-3

fresh-brewed iced tea, hot tea...2.75

kiddie cocktail-3

San Pellegrino sparkling water...5

Cider Boys hard cider...3†

Goslings ginger beer...3

√ 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 6-3-18

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