



## SNACKS

### **Cheese Curds...**

24-hour-old 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

### **Calamari**

Fried with sprouts, water chestnuts & teriyaki glaze... 12

### **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

### **Brussel Sprouts**

Flash-fried and tossed with Uncle Mike's maple syrup balsamic dressing, topped with toasted pine nuts...8

### **Lobster Crab Cake**

Fresh Maine Lobster and blue crab and Old Bay stuffing, served with roasted red pepper remoulade...14

## SOUPS

### **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**

Back by popular demand ...5/7

## SALADS (all greens locally-sourced)

### **Kale Quinoa (†√)**

Spice-rubbed sushi-grade Ahi Tuna, with toasted almonds, carrots, and sesame vinaigrette... 9 with Cajun-seared sashimi-grade ahi tuna...16

### **Classic Cobb (†)**

Grilled Chicken, bacon, egg, avocado, bleu cheese, your choice of dressing... 13

### **Salmon Salad**

6oz baked salmon, bib & arugula, candied walnuts, dried cranberries, goat cheese, and parmesan vinaigrette...16 (Suggested pairing, Markham Chardonnay)

## BURGERS (\*†) (add \$2.50 for gluten free bun)

### **Chef's Burger**

Balsamic sautéed onions, gouda and aged cheddar cheese, lettuce/tomato on a brioche bun w/ choice\*...14

### **Spicy Chef's Burger**

Served with pepper jack cheese, guacamole, chipotle aioli, lettuce, w/ choice\*... 15

### **Brewhaus BBQ**

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

### **Mushroom Swiss Burger (†)**

Jeske's Wild Mushroom-infused with truffle aioli & swiss w/ choice\*...12

### **Wild Rice Veggie Burger (√)**

wild rice, black bean, vegetable burger topped with avocado, sprouts, lettuce, tomato and lemon ginger aioli on ciabatta w/ choice\*... 11

### **Build Your Own Burger**

Lettuce and tomato w/ choice\*...9 Aged Cheddar, Gouda, Swiss, American, Pepper Jack cheese, sliced avocado... add 1.5 each, wild mushrooms, bleu cheese crumbles... add 2.0 each, bacon...2.5

\*Choice = Homemade kettle chips, French Fries, Sweet potato fries, Cajun fries or Garlic Mashed\*  
Truffle Fries or Mushroom risotto... \$2



## SMALLER PLATES

### **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

(Suggested Pairing, Joseph Douhin Pinot Noir)

### **Beef and Brie (!)**

Open-faced ciabatta, hand-pulled beef, sautéed onions, Wisconsin Brie Cheese, house beer mustard on the side w/ choice\*... 13

(Suggested Pairing, Bear Naked Brown)

### **Street Tacos (!)**

Choose from fish, shrimp, BBQ pork or beef tacos served with black bean corn salsa, spicy mango sauce and fresh guacamole... 13

(Suggested Pairing, Largemouth Blonde)

### **Reuben**

Corned beef, signature kraut, Swiss cheese, marble rye, 10K island dressing w/ choice\* ...10

(Suggested pairing, Road-Kill Red Ale)

### **French Dip**

Shaved prime rib, caramelized onions, mushrooms, Swiss cheese on ciabatta, choice of au jus or horseradish sour cream w/ choice\*... 15

(Suggested Pairing, Minocqua Pale Ale)

### **Minocqua Meat Pie**

Braised beef with cabbage, carrots, smoked gouda cheese & cream wrapped in puff pastry w/ choice\*...10

### **Chicken Salad Club (!)**

House-made chicken salad (red onion/celery), bacon, lettuce, tomato, on a white panini w/ choice\*... 12

(Suggested Pairing, Anterra Pinot Grigio)

### **ABLT (!)**

Traditional favorite with a twist! Avocado, bacon, lettuce & tomato on a white panini w/ choice\*... 12

(Suggested pairing, Loire Valley Sauvignon Blanc)

\*Choice = Homemade kettle chips, French Fries, Sweet potato fries, Cajun fries or Garlic Mashed\*  
Truffle Fries or Mushroom risotto... \$2

## LARGER PLATES

### **White Fish n' Chips**

From Bodin Fisheries in Bayfield, WI... lightly breaded, house cole slaw, choice of potato, remoulade sauce... 14

(Suggested Pairing, Largemouth Blonde)

### **Seared Salmon (†)**

8 oz. seared salmon with French green beans, potato speatzle & whole grain mustard sauce,... 22

(Suggested Pairing, Markham Chardonnay†)

### **Chicken Parmesan**

Hand-breaded chicken breasts w/ house-made marinara, mozzarella cheese, and penne pasta...14

(Suggested Pairing, Joseph Douhin Pinot Noir)

### **Roadkill Chicken**

Roasted and marinated in our Roadkill Red Ale over mashed potatoes, carrots, and cranberry auj jus...16

(Suggested Pairing, Roadkill Red Ale)

### **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

(Suggested Pairing, Hayes Ranch Cabernet)

### **Filet & Mushroom Risotto (†)**

Grilled 6oz Angus filet with red wine au jus over Jeske's Wild Mushroom risotto... 26

(Suggested Pairing, Gravel Bar Cabernet)

√ 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 1/19/19

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