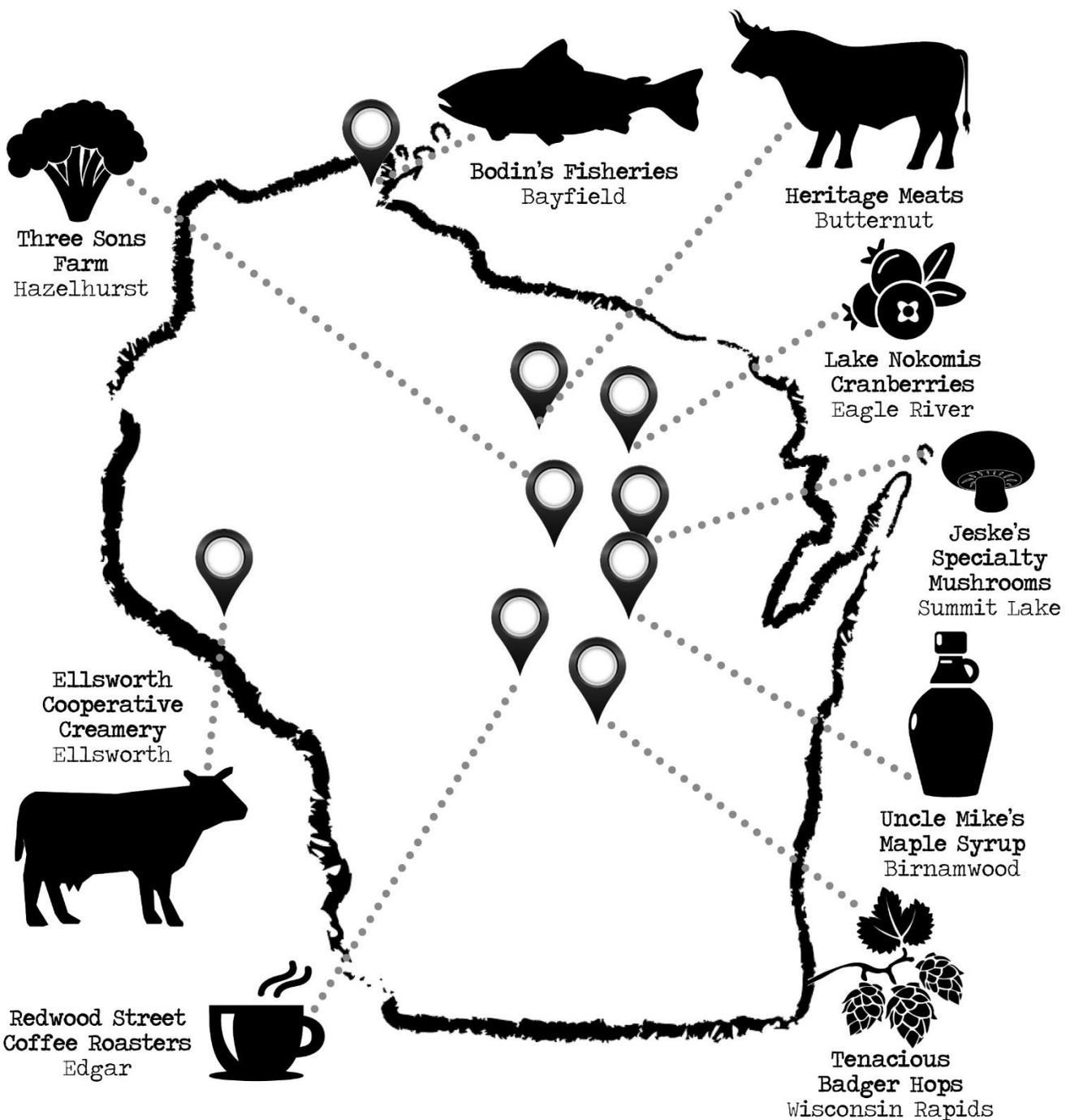




Welcome to the Minocqua Brewing Company! We invite you to sit back, relax, and enjoy all that our pub has to offer. From its history as a Masonic Temple in 1929 to a church, school, library, then brewpub in 1997, this building has always been one of the cultural gems of Minocqua. We continue this tradition as a brewer of craft beer, creator of innovative cuisine, and provider of live, original music of all genres



Local Partners

Our goal is to use the freshest ingredients in everything we make and support local agriculture to expand fresh options in the future. This map shows the local providers we're proud to call partners.

SNACKS

Cheese Curds

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

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 and Salads (all greens locally-sourced)

Our Famous Beer Cheese Soup (√)

Made with our Largemouth Blonde Ale and creamy cheddar cheese... 5/7

Jeske's Wild Mushroom Soup (√)

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

Bison Chili

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

Kale Quinoa (†√)

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 serrano glaze, atop a warm kale, brussel sprout, white bean slaw,... 22
(Suggested Pairing, Markham Chardonnay)

Chicken Parmesan

Hand-breaded chicken breasts w/ house-made marinara, mozzarella cheese, and penne pasta...12
(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 Valley Cabernet Sauvignon c)

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*

! On-the-fly-guaranteed 45-minute menu from 11-3 pm, Tuesday through Friday only, non-holiday weekends, and time starts from when your drink order is taken to when you get your food (ask your server)

*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.

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

Menu updated 1/16/19

BOTTLE SELECTIONS

Riondo Prosecco - Italy (Sparkling)- Crisp and dry, effervescence...27

Rosè - Chapoutier, France - Classic notes of cherry and rose petal, red fruit, very refreshing...31

Sauvignon Blanc - Domaine de la Perrière, Sancerre, Loire, FR, 2017... 56

Well balanced and fruity on the nose with aromas of white flowers, vineyard peach, and acacia. This wine is supple and well-structured and develops mineral and white fruit notes.

Fiano di Avellino - Feudi di San Gregorio, Campania, IT, 2015...45

Near legendary volcanos, these ancient grape archives it's elegance in mineral rich soils. It's lush and fruit forward with notes of peach and orange blossom.

Sylvaner - Schieferkopf, Alsace, FR, 2014...40

Once Germany's most popular grape, and being an offspring of Sauvignon, it's a wonder this grape is not in fashion. Slightly herbaceous and the dry finish make it a great seafood pairing!

Chardonnay - Domaine Vocoret, Chablis, FR, 2014...65

From the birthplace of Chardonnay, this classic stainless-steel wine is crisp and loaded with terroir, minerality and a hint of lime-stone. Great acidity, and pairs with shellfish and seafood.

Pinot Noir - EnRoute "Les Pommiers" Russian River Valley, CA, 2015...85

A very agreeable mix of savory and dried herb, red berry and dusty earth notes, this is elegant and refined, ending with a graceful aftertaste.

Pinot Noir - Calera, Central Coast, CA, 2014...55

A beautiful bouquet of cranberry, boysenberry, redwood bark, and a hint of red licorice waft from this 2014 Pinot Noir. The Jensen family is a personal friend of MBC's owner.

Nebbiolo - Grasso Fratelli, Barbaresco "Bricco Spessa" Piemonte, IT, 2007...80

The bouquet of this wine is deep and complex with notes of dried red fruits, ripe figs and grated nutmeg. Full-bodied with palate-filling density, the wine is well-framed by caressing tannins and medium acidity. This wine showing at its peak now!

Red Blend - Federalist Vineyards, Rutherford, CA, 2014...40

55% Merlot, 30% Zinfandel, 15% Cabernet Sauvignon. This wine has aromas and flavors of plum, blackberry and black currant with a hint of spice. The dark fruits & spice offer a rich, round mouthfeel with a long finish.

Tempranillo - Venta la Ossa, La Mancha, Spain 2012...48

Ripe fruit, lifted floral characters; the palate is lifted, with blackberry fruit, minerality, touches of pimento, clove, sage and dark chocolate complex, with beautiful nuances and a long finish.

Tempranillo - Conde Valdemar Crianza (Rioja), Northern Spain, 2015 ... 39

Raisin and prune aromas announce a chunky palate that's solid but not agile or elegant. Flavors of prune and cassis come with a sense of grape skins. It finishes well.