



Upstairs Pizza Menu

SNACKS



Bavarian Pretzel (√)

With beer mustard or beer cheese sauce... 8

BBQ Pulled Pork Sliders

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

Ahi Tuna and Pear

Cajun Seared ahi tuna with sliced Bosch pears, sesame seaweed salad and ginger glaze...14

SALADS (all greens locally-sourced)

Kale Quinoa (†√)

With toasted almonds, carrots, and sesame vinaigrette... 9 With Cajun-seared sashimi-grade ahi tuna... 26



Goat Cheese Cranberry

Bibb lettuce, candied walnuts, dried cranberries, goat cheese, and parmesan vinaigrette...9

Pizza

(Dough made fresh daily)

Formaggio

House-made marinara, fresh mozzarella, and torn basil... 14



Carne

House-made marinara, Olli pepperoni, prosciutto, salami, aged Parma and mozzarella... 18

Pesto

Basil pesto sauce, roasted red tomatoes, fresh mozzarella... 15

BBQ Chicken

Largemouth Blonde Ale BBQ sauce, chicken, shaved red onion, white cheddar and mozzarella... 16

Bosch Pear

Fresh Bosch Pears, caramelized onion, topped with Danish Bleu Cheese... 15



Chef Scott's Recommendations



****BUY A GROWLER... \$21 HOWLER... \$13... Crowler \$8**

√ 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.

We reserve the right to add 18% gratuity to parties of 6 or more. Menu updated 5/21/19