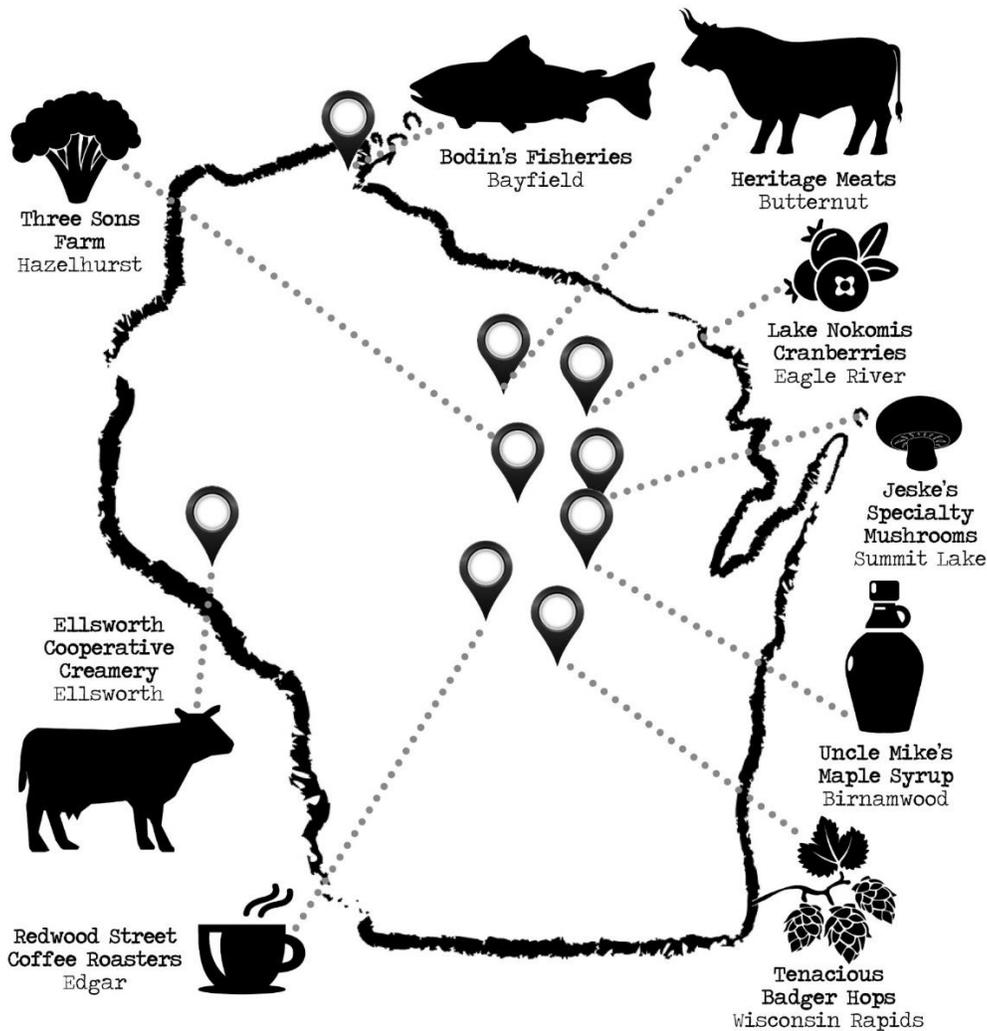




Welcome to the Minocqua Brewing Company! We invite you to sit back, relax, and enjoy all that our pub has to offer. From its history as a Masonic Temple in 1929 to a church, school, library, then brewpub in 1997, this building has always been one of the cultural gems of Minocqua. We continue this tradition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

### **Calamari**

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

### **Buffalo Wings**

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

### **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

### **Brussel Sprouts**

Flash-fried and tossed with Uncle Mike's maple syrup balsamic dressing, topped with toasted pine nuts...10

### **Lobster Crab Cake**

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

## SOUPS



### **Our Famous Beer Cheese Soup (√)**

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

### **Jeske's Wild Mushroom Soup (√)**

Cream-based with locally grown wild mushrooms... 6/8

## Salads

(all greens locally-sourced)

### **Kale Quinoa (†√)**

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

### **Classic Cobb (†)**

Grilled chicken, bacon, egg, avocado, bleu cheese, your choice of dressing... 14



### **Salmon Salad**

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



### **Chef Scott's Recommendations**

## 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 ... 26

(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 Ale)

### **Reuben**

Corned beef, signature kraut, Swiss cheese, marble rye, 10K island dressing w/ choice\* ...12  
(Suggested pairing, Road-Kill Red Ale)

### **Lobster Roll**

Real lobster meat with green peppers, celery, & onion mixed with a light mayo base. Served on a brioche roll with choice... 20  
(Suggested Pairing, Anterra Pinot Grigio)

### **Lion's Mane Mushroom Melt (√)**

Balsamic marinated Jeske's lion paw mushroom, grilled and topped with Danish blue cheese, roasted red peppers, lettuce, tomato, served with roasted garlic aioli with choice. 12

### **ABL**

Traditional favorite with a twist! Avocado, bacon, lettuce & tomato on a white panini w/ choice\*... 12  
(Suggested Pairing, Largemouth Blonde)

## BURGERS (\*†)

(add \$2.50 for gluten free bun)

### **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



### **Wisconsinite Burger**

Beef from Green Bay topped w/ WI sour kraut, Ellsworth fresh 24hr cheese curds, house-made beer mustard on a Miller pretzel bun w/ a side of our beer cheese soup for dipping. Comes w/ choice...13

### **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



### **Chef Scott's Recommendations**

\*Choice = Homemade kettle chips, French Fries, Sweet potato fries, Cajun fries or Garlic Mashed...Truffle Fries, Mushroom risotto, or side salad... add \$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,... 23  
(Suggested Pairing, Markham Chardonnay)



### Seared Halibut

Seared fresh Alaskan halibut over crispy fingerling potatoes, asparagus, roasted tomatoes and whole grain mustard vinaigrette,... 28  
(Suggested Pairing, Markham Chardonnay)

### Chicken Parmesan

Hand-breaded chicken breasts w/ house-made marinara, mozzarella cheese, and penne pasta...16  
(Suggested Pairing, Joseph Douhin Pinot Noir)



### 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....18  
(Suggested Pairing, Pudgy Possum Porter)

### Filet & Mushroom Risotto (†)

Grilled 6oz Angus filet with red wine au jus over Jeske's Wild Mushroom risotto... 28  
(Suggested Pairing, Gravel Bar Cabernet)

### Coffee Rubbed Ribeye

Redwood St. coffee-rubbed angus 14 oz. ribeye with Lyonnaise fingerling potatoes, roasted asparagus and finished with aged balsamic, extra virgin olive oil. 38  
Suggested Pairing, (Gravel Bar Cabernet)



### Chef Scott's Recommendations



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

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√ 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