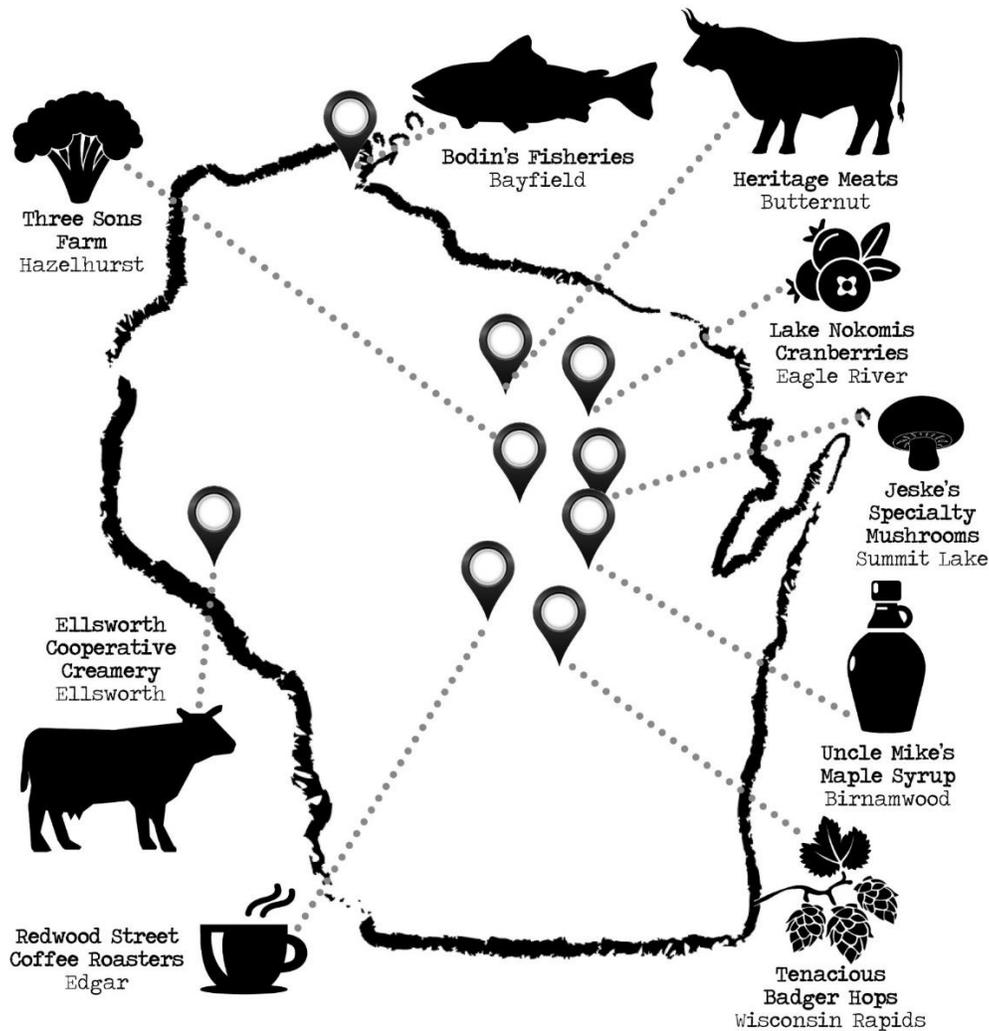




Welcome to the Minocqua Brewing Company! We invite you to sit back, relax, and enjoy all that our pub has to offer. From its history as a Masonic Temple in 1929 to a church, school, library, then brewpub in 1997, this building has always been one of the cultural gems of Minocqua. We continue this tradition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



BRUNCH

****All brunch items include choice of smoked bacon or sausage****



Chicken n' Waffles

Southern fried chicken over fresh baked waffles served with Uncle Mike's Maple Syrup and Bourbon, Bacon aioli... 11

Breakfast Burrito

Scrambled eggs with Pico de Gallo, chorizo & potatoes in flour tortilla... 8

Corned Beef Hash

Shaved corned beef with peppers, onions, 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



Smoked Salmon Benedict

Smoked salmon atop poached eggs/English muffin with dill hollandaise and garnished with salmon caviar... 12



Chef Scott's Recommendations



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

SNACKS



Cheese Curds...8

24-hour-fresh from Ellsworth Cooperative Creamery, « squeaky » curds breaded/fried in-house... 8

Buffalo Wings

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

Brussel Sprouts

Flash-fried and tossed with local maple syrup balsamic dressing, topped w/toasted pine nuts...10

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

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



Our Famous Beer Cheese Soup (√)

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

Salads



Salmon Salad

6oz baked salmon, bib lettuce, candied walnuts, dried cranberries, goat cheese, and parmesan vinaigrette...16

Kale Quinoa Salad (†√)

With toasted almonds, carrots, and sesame vinaigrette... 9
with Tuna—26



Chef Scott's Recommendations



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

BURGERS*

(add \$2.50 for gluten free bun)

Spicy Chef's Burger

Served with pepper jack cheese, guacamole, chipotle aioli, lettuce, and Cajun fries...15



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

Brewhaus BBQ

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

Build your own Burger

Lettuce and tomato... 9. Aged cheddar, gouda, Swiss, American, Pepper Jack cheese, sliced avocado... add 1.5 each, Bleu Cheese crumbles and wild mushrooms... 2.0, Bacon...add 2.5

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

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 ... 26

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 with chips... 12



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

Seared Halibut

Seared fresh Alaskan halibut over crispy fingerling potatoes, asparagus, roasted tomatoes and whole grain mustard vinaigrette,... 28

Smoked Salmon Plate

Cold smoked salmon w/ avocado toast, pickled red onions, crème fraiche, salmon caviar & truffle deviled eggs... 15



Chef Scott's Recommendations

√ 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 6/13/19