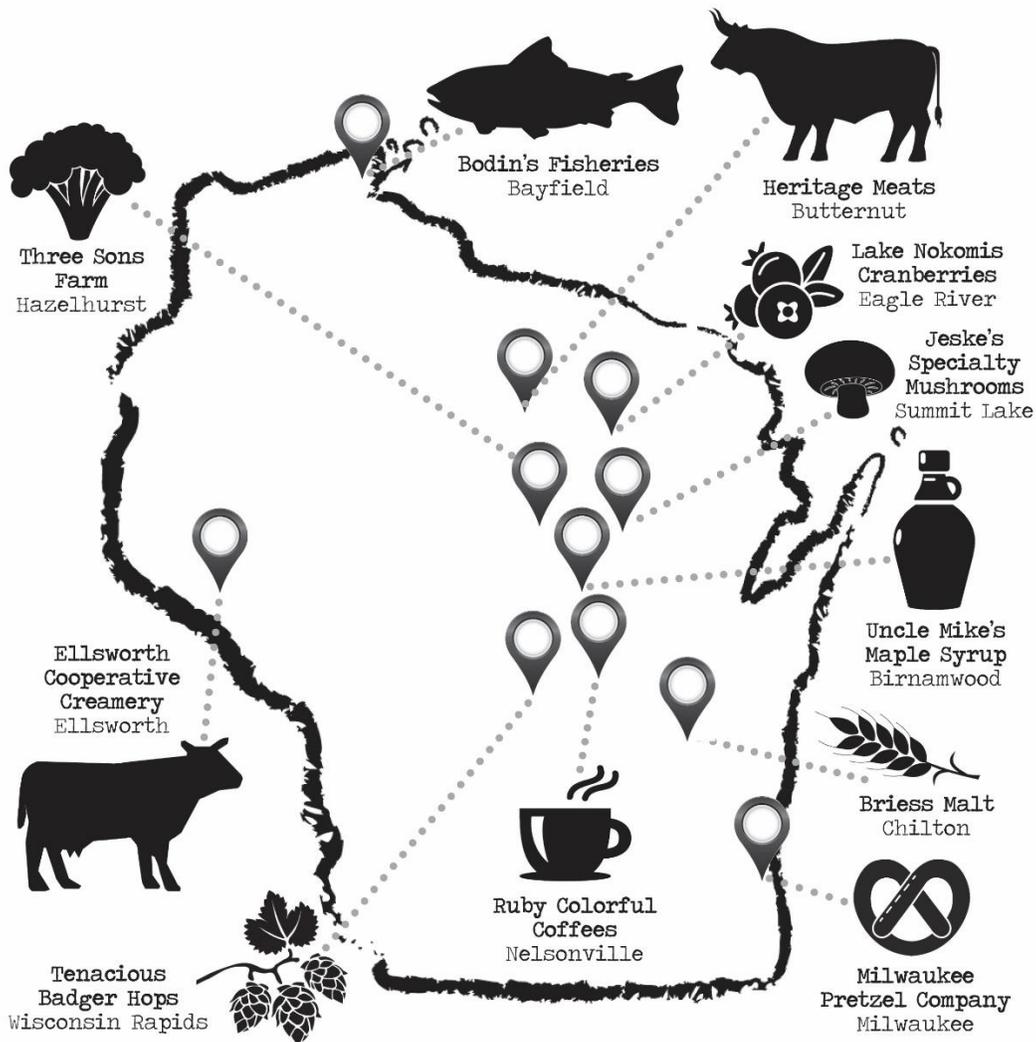




Welcome to the Minocqua Brewing Company! We invite you to sit back, relax, and enjoy all that our pub has to offer. From its history as a Masonic Temple in 1929 to a church, school, library, then brewpub in 1997, this building has always been one of the cultural gems of Minocqua. We continue this tradition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

### **Bavarian Pretzel (√)**

1 pound pretzel with beer mustard or beer cheese sauce... 12

### **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 slivered almonds...10

## SOUPS



### **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... 6/8

### **Bison Chili (†)**

Back by Popular Demand... 5/7

## Salads

(all greens locally-sourced)

### **Classic Cobb (†)**

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



### **Salmon Salad**

6oz seared salmon, bib lettuce, candied walnuts, dried cranberries, goat cheese, and parmesan vinaigrette...21

(Suggested pairing, Markham Chardonnay)

### **Warm Quinoa Bowl**

Warm quinoa, kale, brussel sprouts, crispy chickpeas, diced peppers, red onion, roasted sweet potatoes, w/ tahini sauce...15



### **Chef's Recommendations**

## SMALLER PLATES

### **Beef and Brie**

Open-faced ciabatta, house-braised pot roast, sautéed onions, Wisconsin Brie Cheese, house beer mustard on the side w/ choice... 13  
(Suggested Pairing, Pudgy Possum Porter)



### **Street Tacos**

Choose from fish, shrimp, BBQ pork or beef tacos w/lettuce, tomatoes, cheddar cheese in a flour tortilla. Served w/ black corn bean salsa, choice of spicy mango salsa or tomatillo on the side... 13 Add Guac... 1  
(Suggested Pairing, Largemouth Blonde Ale)

### **Smothered Burrito**

Beef burrito with Mexican rice, corn, black beans, pico de gallo, tomatillo sauce and queso fresco... 15  
(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)

### **BBQ Brisket Sandwich**

Heritage Farms smoked brisket w/ hot & sweet slaw on a ciabatta w/ choice... 15  
(Suggested Pairing, Road-Kill Red Ale)

### **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. 13

### **ABLT**

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)  
(add \$4 for "beyond burger")

### **Brewhaus BBQ**

Smoked bacon, gouda cheese, crispy onion strings & bourbon bbq aioli w/ choice\*... 14



### **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...14

### **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, bacon...add \$3.0 each



### **Chef'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

## HOMEMADE PAN-STYLE PIZZAS

### **Carne**

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

### **Formaggio (√)**

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

### **Figura**

Caramelized fig purée, crispy prosciutto & warm goat cheese, topped w/ frisée... 15

## LARGER PLATES

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

From Bodin Fisheries in Bayfield, WI... lightly breaded, house cole slaw, choice of potato, remoulade sauce... 15

### **Seared Salmon**

8 oz. seared salmon with serrano glaze, atop a warm kale, brussel sprout, white bean slaw,... 23  
(Suggested Pairing, Francois Labet Pinot Noir)

### **Chicken Parmesan**

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

### **Braised Beef Poutine\***

Pulled beef over 1 pound of crispy hand-cut french fries, served with Ellsworth Creamery 24-hour fresh cheese curds, caramelized onions, Jeske's wild mushrooms & Pudgy Possum Porter gravy....19  
(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)

### **Chef'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-bourne illness.

\*\*We reserve the right to add 20% gratuity to parties of 6 or more\*\*

\*\*No separate checks for parties of 8 or more\*\*

Menu updated 1/31/2020