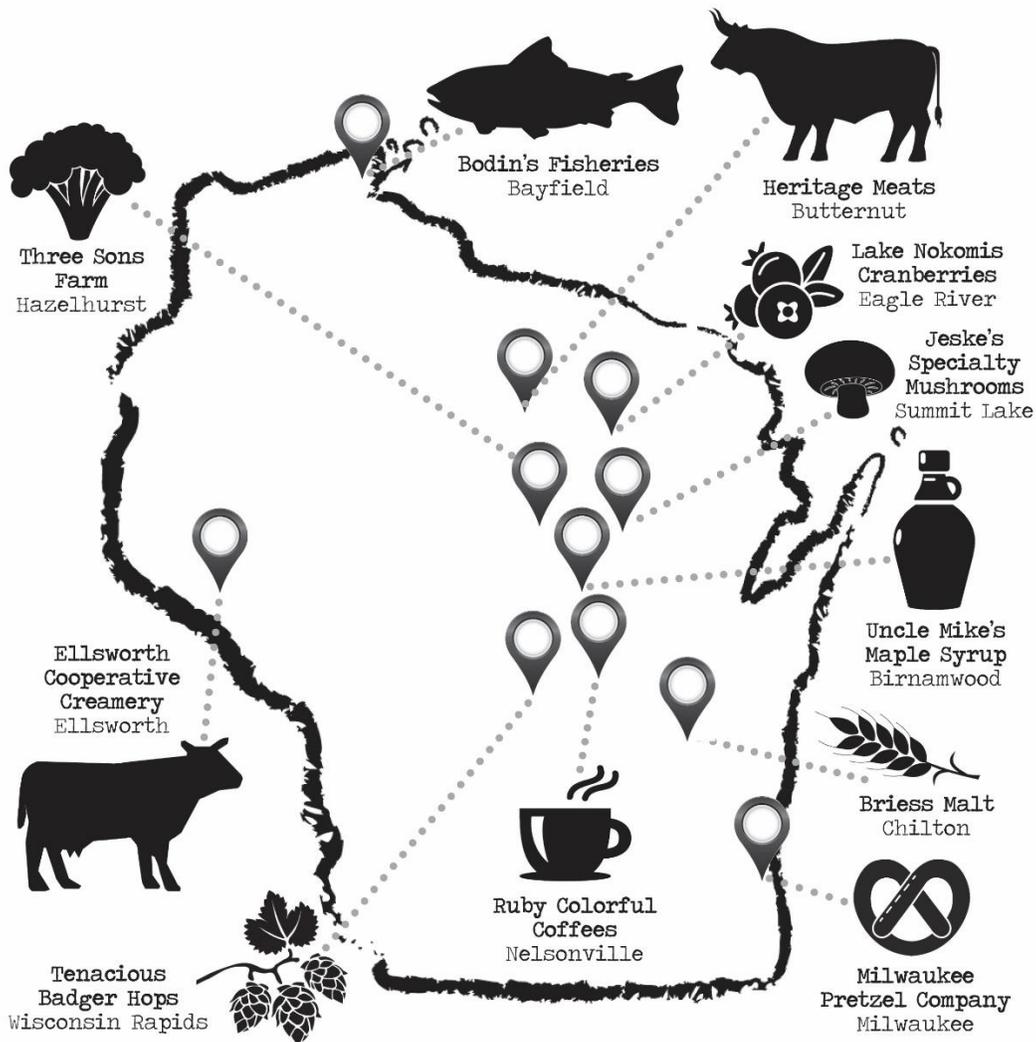




Welcome to the Minocqua Brewing Company! We invite you to sit back, relax, and enjoy all that our pub has to offer. From its history as a Masonic Temple in 1929 to a church, school, library, then brewpub in 1997, this building has always been one of the cultural gems of Minocqua. We continue this tradition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

Chicken n' Waffles

Southern fried chicken over fresh baked waffles served with
Uncle Mike's Maple Syrup & choice... 11

Smother'd Burrito

Scrambled eggs, pico de gallo, corn/black bean salsa, American fries, queso fresco, pickled red onion, wrapped
in flour tortilla, topped w/ cheese sauce... 10 add sausage, bacon or braised beef... \$3

Corned Beef Hash

Shaved corned beef with peppers, onions, potatoes and scrambled eggs... 11

Breakfast Burger

Grilled burger, cheddar cheese & fried egg on brioche bun & choice... 11

Breakfast Tacos

Scrambled eggs, pico de gallo, black bean/corn salsa, cheddar cheese, in flour tortilla w/ choice... 9

Breakfast Sandwich

3 eggs w/ smoked gouda cheese, lettuce, tomato, pickled red onion, w/ choice ... 9

Wisconsin Toast

3 pieces of Egg battered toast w/ cheese curds, maple syrup & sea salt w/ choice... 9

Smoked Salmon Sandwich

Smoked salmon, garlic lemon cream cheese, pickled red onion, fresh dill, toasted pretzel bun w/ choice... 13

Breakfast Poutine

Pulled beef over $\frac{1}{2}$ pound of crispy hand-cut french fries, served w/ Ellsworth Creamery 24-hour fresh
cheese curds, caramelized onions, Jeske's wild mushrooms & Pudgy Possom Porter gravy w/ a fried egg... 13

Breakfast Quinoa

Quinoa stewed in coconut milk, vanilla & honey, topped w/ fresh fruit & toasted walnuts... 9

*Choice = American fries, french fries, sweet potato fries or side salad w/ lemon
vinaigrette

*Add Bacon, Sausage or Ham... \$3

SNACKS

Cheese Curds...8

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

Brussel Sprouts

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

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

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

Chef's Recommendations

BURGERS*

(add \$2.50 for gluten free bun)

(add \$4 for "beyond burger" ✓)



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

Brewhaus BBQ

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

Build your own Burger

Lettuce and tomato... 9. Aged cheddar, gouda, Swiss, American, Pepper Jack cheese, sliced avocado... add 1.5 each, Wild Mushrooms, Blue Cheese Crumbles, and Bacon...add 3.0

*Choice = Homemade kettle chips, French Fries, Sweet potato fries, Cajun fries...

*Truffle Fries, Mushroom risotto, or side salad... add \$2

MBC Favorites

Figura Pizza

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

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 with choice... 12

Smoked Salmon Plate

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



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-borne 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 2/8/2020