

STARTERS

JARS

House-made jams and spreads served with grilled flat bread and crostini.

WHITE CHEDDAR JALAPEÑO CHEESE White cheddar and pickled jalapeño. \$6

BOURBON APPLEWOOD BACON JAMApplewood smoked bacon, bourbon. **\$6**

THAI CHILI HUMMUS
Chickpea, roasted garlic, chili oil. \$5

FRIES

Thick-cut and double fried.

GARLIC PARMESAN

Garlic parmesan, sea salt, tarragon aioli. **\$5**

BEER CHEESE AND BACON

House fries, cheese curds, beer cheese soup and applewood smoked bacon \$7

DEVILED EGGS

Beer battered, sesame seeds, Korean BBQ. **\$6**

WINGS

CHICKEN

Brined and smoked then fried crisp.
Choice of garlic parmesan, buffalo, apricot chipotle or naked **\$10**

BONELESS CHICKEN WINGS

Choice of apricot chipotle, buffalo or naked \$11

ROASTED CAULIFLOWER

Tumeric, smoked paprika, white cheddar dipping sauce. **\$8**

1000

LIGHTER FARE

BEER CHEESE SOUP

Spiced popcorn. \$5

TWISTED CAESAR

Romaine, spiced croutons, American grana, roasted garlic vinaigrette. \$8 With grilled chicken. \$11

SMOKED

WALLEYE SALAD

Smoked walleye, aioli, pickled beets, horseradish, arugula. \$13





GRAB 'EM

ACHIOTE CHICKEN SANDWICH

Cheddar, Bacon, ranch on a sesame seed bun. \$12

BURGERS

7-ounce, seasoned ground chuck served on a on a sesame seed bun with double fried fries and pickles.

SMOKED MUSHROOM

Mushroom powder, sauteed onion and smoked portabella, Swiss cheese. **\$11**

BREAKFAST BURGER

Cheddar cheese, bacon, fried egg, roasted garlic aioli. \$11

CLASSIC

Shredded lettuce, tomatoes. \$10

Add cheese. \$1

Add bacon. \$2

BRISKET SAMMY

Smoked brisket, bourbon bacon jam, onion straws, roasted garlic aioli. **\$12**

WALLEYE SANDWICH

Shredded lettuce, tomatoes, remoulade. \$13

REUBEN

Corned beef brisket, sauerkraut, Russian dressing, Swiss, pumpernickle. **\$10**

ITALIAN SAUSAGE

Sweet Italian sausage link, Giardiniera, roasted garlic aioli, Swiss. Sesame seed bun. **\$9**

All Grab 'Ems are served with house fries. Make them Garlic Parmesan fries for \$1 or Beer Cheese fries for \$2



SIGNATURE

BEER CHEESE MAC

Cheesy cavatappi mac, garlic panko.

NAKED \$10

BEEF BRISKET \$13

ACHIOTE CHICKEN \$12

must try!

ALFREDO

Mushrooms, broccoli, roasted garlic cream, parmesan, campanelle
NAKED \$13
BEEF BRISKET \$16
ACHIOTE CHICKEN \$15

BRISKET

Slow smoked beef brisket with fresh vegtable, house fries, white and house BBQ sauces. \$16

WILD RICE MEATLOAF

Creamy potatoes, fresh vegetable. \$14

WALLEYE

Garlic-parmesan breading, fresh vegetable, creamy mashed potatoes. \$18

Note: Consuming raw or undercooked meats, poultry, seafood or shellfish may increase the risk of food-borne illness.