



## Welcome Back! We're glad to see you!

In addition to these flavorful menu options, please look for our weekly specials. You can find them on your table tent, along with the beer and other beverages we feature. You will enjoy plenty of choices. Please ask your server for any substitutions, modifications, vegan and gluten free options.

### APPETIZERS

#### Chile Con Queso

Alma Pepper Jack & Cheddar - Green Chiles - Black Bean Puree - Scallions - Fresh Fried Corn Tortilla Chips **\$11.75**

#### Onion Rings

Colossal Onion Rings - Seasoned Flour - Beer Batter - Our Own Mustard **\$9.45** Half Order **\$6.25**

#### Tomato Basil Bruschetta

Roasted Red Cherry Tomatoes - Grilled Baguette - Walnut Basil Pesto - Pickled Red Onion - Mixed Greens - Basil Balsamic Vinaigrette **\$11.95**

#### Southwest Hummus

Garbanzo Beans - Tahini - Garlic - Spicy Harissa - Olive Oil - Hatch Green Chiles - Roasted Pepitas - Sliced Radish - Toasted Pita - Sliced Cucumber - Lemon **\$11.25**

#### Filipino Egg Rolls

Coarse Ground Seasoned Pork - Garlic - Ginger - Carrots - Leeks - Spring Roll Wrap - Sesame Soy Dipping Sauce - Scallions **\$9.45**

#### Pretzel Board

Jumbo Salted Bavarian Pretzel - Pepperoni - Genoa Salami - Chile Con Queso - Alma Cheddar - Danish Blue - Wisconsin Goat Cheese - Green and Kalamata Olives - Seasonal Fruit - House Mustard **\$25.45** Pretzel and Mustard Only **\$13.75**

#### Spanish Baked Goat Cheese

Garlic Tomato Sauce - Wisconsin Goat Cheese - Swiss - Fried Capers - Toasted Baguette **\$11.95**

#### Garden Salsa and Tortilla Chips

Tomato - Herbs - Chiles - Fresh Fried Corn Tortilla Chips **\$7.65**

#### Lox and Chips

Cured Atlantic Salmon - Fresh Fried Potato Chips - Our Own Garlic and Herb Boursin - Pickled Red Onions - Fried Capers - Backyard Produce Micro Greens **\$10.95**

### ENTREES

#### Black Bean Quesadilla

Flour Tortillas - Three Cheese Mix - Black Beans - Sour Cream - Scallions - Spanish Rice Pilaf - Salsa **\$13.25** Half Order **\$8.45**

#### Free State Fish and Chips

Flaky White Fish - Seasoned Flour - Beer Batter - Seasoned Fries - Lemon - Remoulade **\$15.25**

#### Hungarian Mushroom Goulash

Shiitake and Button Mushrooms - Red Potatoes - Bell Peppers - Mushroom Paprika Espagnole - Mirepoix - Cherries - Leeks - Sour Cream - Scallion - Grilled Baguette **\$15.25**

#### Jaegerschnitzel and Mash

Pan Seared Pork Loin - Roasted Garlic Mashers - Shiitake and Button Mushrooms - Thyme Gravy - Scallion - Sherry Soaked Cherries - Buttermilk Fried Onions **\$17.15**

#### Nashville Chicken Mac

Fresh Buttermilk Chicken Tenders - Seasoned Flour - Nashville Hot Sauce - Alma Cheddar Mac Sauce - Shell Pasta - Pimiento Relish - Scallions **\$15.25**

#### Santiago Shrimp Linguine

Marinated Gulf Shrimp - Linguine - White Wine - Chimichurri Walnut Pesto - Spinach - Spicy Chile Pangrattato - Peruvian Peppers - WheatFields Bakery Grilled Baguette - Backyard Produce Micro Greens **\$16.75**

#### Fried Chicken Tenders

Fresh Buttermilk Chicken Tenders - Seasoned Flour - Choice of Side - Dill Pickle Spear - Choice of Dipping Sauce **\$14.25**

#### Farm Sausage Tortellini

Four Cheese Tortellini - Our Own Pork Sausage - Tomato Duxelles - Shiitake and Button Mushrooms - White Wine Cream Sauce - Grilled Baguette - Parmesan - Backyard Produce Micro Greens **\$17.75**

#### Petite Sirloin with Harissa Hash

Aged Sirloin - Shiitake and Button Mushrooms - Bourbon Brown Butter - Spicy Harissa Red Potato Hash **\$27.75** \*  
Add An Easy Egg **\$1**

### SOUP AND SALAD

#### Cheddar Ale Soup or Soup of the Day

served with WheatFields Bakery Rolls and Stoned Wheat Crackers  
cup **\$7.95** / bowl **\$9.15**

#### House Salad

Romaine - Red Cabbage - Carrot - Cucumber - Sunflower Seeds - Choice of Dressing - Bread Basket **\$6.55**

#### Soup and Salad Combo

House Salad - Choice of Soup - Choice of Dressing - Bread Basket  
cup **\$10.25** / bowl **\$11.45**

#### Brewhouse

Ale Marinated Chicken Breast - Romaine - Crispy Bacon - Cucumber - Alma Cheddar - Buttermilk Fried Onions **\$14.25**

#### Chopped Verde

Avocado - Shell Pasta - Spinach - Roma Tomatoes - Sweet Pea Vinaigrette - Vella Dry Jack - Parmesan - Cracked Black Pepper - Flour Tortilla Chips **\$14.15**

#### Balsamic Beet

Pickled Red Beets - Mixed Greens - Cucumbers - Wisconsin Goat Cheese - Candied Walnuts - Grilled Baguette - Basil Balsamic Vinaigrette **\$12.25**

Dressing offerings: Creamy Blue - Buttermilk Ranch - Roasted Red Pepper Vinaigrette - Sweet Pea Vinaigrette - Basil Balsamic Vinaigrette - Honey Dijon - Oil and Vinegar

# SANDWICHES

Served with your choice of side, and a dill pickle spear

## Frenchie

Prime Rib of Beef - WheatFields Bakery Ciabatta - Provolone - Horseradish Sauce - Au Jus **\$16.25**

## Turkey Club

Applewood Smoked Turkey - WheatFields Bakery Sourdough - Crispy Bacon - White Cheddar - Mixed Greens - Aioli **\$15.25**

## The Julius

### Try it Deli Style or Grilled

Genoa Salami - Pepperoni - WheatFields Bakery Ciabatta - Provolone - Pickled Red Onions - Mixed Greens - Roma Tomato - Olive Oil - Red Wine Vinegar - Oregano **\$14.15**

## Spicy Chicken Club

Ale Marinated Chicken Breast - M&M Bakery Kaiser Bun - Spicy Harissa - Crispy Bacon - Avocado **\$15.25**

## Crispy Pork T

Hand Breaded Pork Loin - Farm to Market Pretzel Bun - Horseradish Sauce - Pickled Red Onion - Mixed Greens **\$14.15**

## Hot Ham and Swiss

Grilled Deli Ham - Farm to Market Everything Egg Bun - Swiss - Pickled Apple - Hot Dijon - Spinach **\$15.15**

## Cheddar Jamwich

White Cheddar - Provolone - Wheatfields Bakery Sourdough - Seasonal Jam - Caramelized Onion - Spinach **\$12.25**

## Avocado Chimichurri

Avocado - Flour Tortilla - Chimichurri Walnut Pesto - Roma Tomato - Vella Dry Jack - Romaine **\$14.25**

# SIDES

Seasoned French Fries - Potato Chips - Onion Rings

House Salad - Fresh Fruit - Vegetable O'Day

Black Beans - Spanish Rice Pilaf

Roasted Garlic Mashers - Sweet Potato Fries

Mac 'N' Cheese - Cup of Soup

# EXTRAS

Grilled Chicken - Fried Chicken - Shrimp Skewer

Crispy Bacon - Farm Sausage - Chimichurri Walnut Pesto

Avocado - Jalapeño - Seasonal Jam

Grilled Mushrooms - Buttermilk Fried Onions

Harissa - Walnut Basil Pesto - Caramelized Onion

We use 100% peanut oil for all fried foods.

\*Consumer Advisory - consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# BURGERS

Served with your choice of side, and a dill pickle spear \*

## Brewery

Local Certified Angus Beef - M&M Bakery Kaiser Bun **\$15.15**  
Customize your burger with Add Ons of Cheese or Extras listed below.

## Bavarian

Our Own Bratwurst Sausage - Farm to Market Pretzel Bun - Jalapeno Kraut - Hot Dijon - Swiss **\$14.95**

## Tomato Truffle

Local Certified Angus Beef - M&M Kaiser Bun - Provolone - Roasted Red Cherry Tomatoes - Truffle Aioli - Mixed Greens **\$18.75**

## Black and Blue

Local Certified Angus Beef - Farm to Market Pretzel Bun - Blackening Spice - Blue Cheese - Crispy Bacon **\$17.15**

## Green Chile Turkey

Premium Turkey - Mild Green Chile Relish - M&M Bakery Kaiser Bun - Alma Monterey Jack - American Cheese - Pickled Red Onion - Chipotle Aioli **\$16.45**

## Garden

Black Beans - Southwest Seasoning - Corn - M&M Bakery Kaiser Bun - Avocado - Monterey Jack **\$14.25**

Cheese Selection: White Cheddar - Yellow Cheddar - American - Monterey Jack - Provolone - Swiss - Goat - Blue

# KID'S MENU

## Fried Chicken Tenders

Fresh Buttermilk Marinated Tenders - Seasoned Flour - Seasoned Fries **\$6.50**

## Fish and Chips

Flaky White Fish - Seasoned Flour - Beer Batter - Seasoned Fries - Remoulade **\$6.95**

## Mac and Cheese

Alma Cheddar Mac Sauce - Shell Pasta **\$6.75**

## Cheese Quesadilla

Flour Tortilla - Cheddar - Jack - Spanish Rice Pilaf - Salsa **\$5.45**

## Fruit and Cheese

Seasonal Fruit - Alma Cheddar **\$5.45**

# SOFT DRINKS

Coke, Sprite, Root Beer, Diet Coke, Dr. Pepper **\$3.00** (refills OK)

La Croix Sparkling Water (Lime, Tangerine, Grapefruit) **\$2.25**

Homemade Lemonade **\$3.00** (refills OK)

IZZE Sparkling Juice (Apple, Clementine, Blackberry, Grapefruit) **\$3.00**

Bundaberg Brewed Ginger Beer **\$3.85**

Hot Tea (Red Raspberry, Black, Mint, Earl Grey, Green) **\$3.50**

Freshly Brewed Iced Tea **\$3.00**

Hiland Dairy Milk **\$3.50**

Freshly Brewed Roasterie Coffee **\$4.00**