



BAVARIAN PRETZEL

Handmade Bavarian Pretzel, Pilsner mustard, cheese sauce, \$11 **V**

PRETZEL BOARD

Handmade Bavarian Pretzel, Pilsner mustard, cheese sauce, Wisconsin summer sausage, Scotch Ale pickles, garlic herb compound butter, \$15

OLD GLORY CHEESE CURDS

American Pale Ale batter, roasted hatch chili ranch, \$11 **V**

FRIED PICKLE CHIPS

Hand-battered dill pickles, homemade ranch dressing, \$10

POUTINE

Hand-cut pub fries, Wisconsin white cheddar Ellsworth cheese curds, gravy, chives, \$12
Braised brisket, +\$4.5

NORTHWOODS NACHOS **🍷**

Corn tortilla chips, cheese, black beans, pico de gallo, guacamole, sour cream, pickled jalapeño, \$15 **V**

Braised brisket, +\$4.5
Seasoned chicken, +\$3.5

STARTERS

HAIL CAESAR SALAD

Romaine, creamy Caesar, pretzel croutons, Parmesan crisps, anchovy, \$11
Grilled or blackened chicken, +\$3.5
Grilled salmon, +\$6

SHERMAN STREET CHICKEN SALAD **🍷**

Roasted white chicken, Granny Smith apple, dried cranberries, walnuts, Gorgonzola cheese, mixed greens, cherry tomatoes, honey-citrus dressing, \$14
Grilled salmon, +\$6

BLACK & BLUE STEAKHOUSE*

Blackened-steak, romaine lettuce, cherry tomato, red onion, Gorgonzola cheese, buttermilk ranch, haystack onion strings, \$17

BLACKENED SHRIMP COBB SALAD

Gulf shrimp, hard-boiled egg, romaine, cherry tomato, red onion, queso fresco, roasted corn salsa, sourdough crouton, cajun-roasted garlic dressing, \$16

DRESSINGS:

Caesar, ranch, French, Gorgonzola, honey-citrus, red wine vinaigrette, cajun-roasted garlic, Thousand Island



PUB WINGS

GREAT DANE PUB WINGS

Choice of sauce, Gorgonzola dressing
6-pack / \$12
12-pack / \$20

BONELESS WINGS

1-pound of hand-breaded, beer-battered white meat, choice of sauce, Gorgonzola dressing / \$15

SAUCES

- General Tso's
- 3-alarm
- Chipotle
- Stout BBQ
- Korean BBQ
- Cajun Dry Rub
- Nashville Hot
- Habanero Hellfire
- Jamaican Jerk

MEDITERRANEAN FALAFEL BOWL

Falafel, hummus, tabbouleh, mixed greens, cherry tomato, kalamata olives, cucumber, feta cheese, red wine vinaigrette, tzatziki, grilled naan, \$14 **V**

Grilled or blackened chicken, +\$3.5
Grilled salmon, +\$6

HIGH POINT HARVEST BOWL

Brown rice, red quinoa, broccoli, sweet potato, roasted beets, spiced cashews, edamame, dried apricot, pickled red onion, sesame-crusted tofu, orange ginger dressing, aged balsamic, \$14 **V**

Grilled or blackened chicken, +\$3.5
Grilled salmon, +\$6

SALADS
BOWLS

ALL TACOS SERVED WITH CILANTRO RICE AND BLACK BEANS

JAIME'S FISH TACOS **🍷**

Cornmeal-breaded fried tilapia, salsa fresca, cilantro, romaine, chipotle mayo, chipotle BBQ sauce and habanero hellfire sauce, \$13
Add a third taco +\$4

GARLIC LIME SHRIMP TACOS

Blackened shrimp, garlic, lime, roasted corn salsa, shredded romaine, salsa verde, onion, cilantro, \$14
Add a third taco +\$4

BIRRIA TACOS

Chili braised brisket, shredded cheese, onion, cilantro, red chili broth, \$15
Add a third taco +\$4

PUB TACOS

🍷 = Dane classic **V** = Vegetarian item



SOUP

- ◆◆◆
- CUP \$4.5
- BOWL \$6.5
- ◆◆◆
- CROCK OF ONION \$7
- ◆◆◆

TOMATO & MUSHROOM BISQUE

Tomatoes, herbs, fresh mushroom, pretzel croutons, Parmesan crisps **V**

WEST AFRICAN CHICKEN PEANUT STEW

Chicken, rice, tomato, hint of peanut

BROWN ALE ONION CROCK

Chicken and beef broth, pretzel croutons, beer-simmered onions, with Swiss cheese, \$7

BLUEGILL BAY

Soup and salad, \$10 (Onion crock + 50c)



* Eggs served over-easy, sunny-side-up, or soft-boiled and hamburgers and steaks* that are served rare, medium-rare, medium and medium-well may be undercooked and will only be served upon the consumers' request. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SANDWICHES & WRAPS

SANDWICHES ARE SERVED WITH YOUR CHOICE OF SIDE

BUFFALO CHICKEN BLT SANDWICH

Buttermilk battered chicken breast, buffalo sauce, Applewood smoked bacon, romaine, tomato, onion, Gorgonzola, brioche bun, \$14

NASHVILLE HOT CHICKEN

Hand-battered fried chicken breast, Nashville hot sauce, Scotch Ale pickles, creamy slaw, chipotle mayo, toasted brioche bun, \$13.5

EL CUBANO

Mojo-marinated and slow roasted pork, smoked ham, Swiss cheese, Scotch Ale pickles, yellow mustard, toasted French bread, \$14.5

RIETBROCK REUBEN

Pastrami, Swiss cheese, Sauerkraut, thousand island dressing, marble rye bread, \$14

CALIFORNIA TURKEY CLUB

Roasted turkey, Swiss cheese, thousand island dressing, coleslaw, Applewood smoked bacon, toasted rye bread, \$14

BBQ BRISKET SANDWICH

Slow-cooked pulled brisket, Emerald Isle Stout BBQ sauce, cheddar cheese, haystack onions, toasted sourdough, \$14

PESTO GRILLED CHICKEN

Pesto marinated chicken breast, spinach and artichoke spread, tomato, mozzarella cheese, pesto aioli, toasted sourdough, \$14

CHICKEN BACON RANCH WRAP

Roasted chicken, bacon, blended cheese, romaine lettuce, cherry tomato, ranch dressing, garden vegetable tortilla, \$13

MAYAN CHICKEN WRAP

Roasted chicken, guacamole, corn salsa, mixed greens, creamy cilantro dressing, spinach tortilla wrap, \$12.5

CAESAR WRAP

Roasted chicken, romaine, Parmesan cheese, Caesar dressing, vegetable tortilla wrap, \$12

SYLVAN HILL

Half sandwich + choice of house salad
- or - bowl of soup, \$12.5 (Onion crock + 50c)

California Turkey Club, Mayan Wrap, Caesar Wrap, Rietbrock Reuben

SOUTHWEST TORTELLINI

Cheese-filled tortellini, blackened chicken, black bean corn salsa, spinach, cilantro-pesto cream sauce, Parmesan cheese, garlic bread, \$17

CHICKEN POT PIE

Simmered white-meat chicken, baked in a crock with vegetables, potato, and topped with puff pastry. Side of apple sauce and a pretzel stick, \$15

JAEGER SCHNITZEL

Hand-breaded and fried pork, lager mushroom gravy, garlic mashed potatoes, vegetable du jour, \$20

GERMAN BRATS & MASH

Two beer-boiled and chargrilled bratwursts, garlic mashed potatoes, sauerkraut, applesauce, house-made pilsner mustard, \$16

CHARGRILLED BBQ SALMON

8 oz salmon filet, Emerald Isle Stout BBQ Sauce, garlic mashed potato, haystack onions, vegetable du jour, \$20

WISCONSIN-STYLE CHEDDAR MAC

Cavatappi noodles, cheddar cheese, George Ruder's Pilsner cheese sauce, cheddar-sourdough bread crumbs, pretzel stick, \$13.5

Grilled or blackened chicken, +\$3.5

BUFFALO STYLE: grilled chicken, 3-alarm hot sauce, scallion, tomato, and Gorgonzola cheese, +\$4

BBQ BRISKET STYLE: chipotle BBQ sauce, pickled jalapeño, pickled red onion, scallion, +\$5

SMOTHERED & COVERED CHICKEN

Hand-breaded fried chicken, shrimp, andouille sausage, artichoke hearts, mushrooms, tomato, Cajun butter sauce, jalapeño cheddar mashed potatoes, vegetable du jour, \$17

NEW YORK STRIP STEAK*

Char-grilled, vegetable du jour, garlic mashed potatoes, garlic herb compound butter, \$26

NEW LONDON BRIDGE FISH FRY

Haddock, pilsner batter, homemade tartar sauce, malt vinegar, slaw, lemon, pub fries, \$15

Add a third piece of haddock, +\$3.5

SIDE CHOICES

PUB FRIES / KETTLE CHIPS
KOHL SLAW / MASHED POTATOES
APPLESAUCE / SWEET FRIED PLANTAINS

- OR -

SWEET POTATO FRIES, +\$1 / WAFFLE FRIES, +\$1
HOUSE SALAD, +\$2.5

HOUSE SALAD A LA CARTE, \$6

BURGERS

BURGERS ARE SERVED WITH YOUR CHOICE OF SIDE

*** SUB A BEYOND BURGER +\$3 ***

*** SUB A BLACK BEAN BURGER ***

PUB BURGER*

7-oz. fresh beef, lettuce, tomato, onion, pickle, brioche bun, \$12.5
Cheese, + 50c / Bacon, + \$1.5

BIG DOG SMASH MELT*

Double smash patties, sharp cheddar, white American cheese, griddled sweet onions, Big Dog sauce, Scotch Ale pickles, toasted sourdough bread, \$15

TEXARKANA BURGER*

7-oz. fresh beef, sharp cheddar cheese, BBQ sauce, bacon, haystack onion, chipotle cream cheese, brioche bun, \$15

ALL-AMERICAN BURGER*

7-oz. fresh beef, bacon, white American cheese, lettuce, tomato, onion, pickle, Thousand Island dressing, seeded brioche bun, \$16

PUB FAVORITES