

DAILY MENU



APPETIZERS

Serves 2-3 people.

OUR FAMOUS CHEESE CURDS \$12

A half pound of our beer-battered fried cheese curds served with garlic ranch. **VEGETARIAN**

SOFT PRETZEL \$11

A large soft pretzel, Eastside Dark beer-brushed and sprinkled with coarse salt. Served with three hand-picked specialty dips: beer cheese sauce, spicy mustard, and Obatzda.* **VEGETARIAN**
*OBATZDA (oh-bats-DUH): Bavarian cheese dip covered with port wine reduction and crushed candied pecans.

EVERYTHING PRETZEL \$12

A large soft pretzel brushed with beer and pressed into "everything" seasoning (contains sesame seeds). Served with jalapeño cream cheese dip (mild) and beer cheese sauce. **VEGETARIAN**

GENERAL TSO'S BRUSSELS SPROUTS \$6

A bowl of deep-fried Brussels sprouts tossed in General Tso's sauce (mild) then drizzled with Sriracha sour cream (medium) and sprinkled with crispy fried onion. **VEGETARIAN**

SAUSAGE FLIGHT \$15

A beer-poached brat topped with Eastside Dark beer-braised onions, smoked kielbasa with sauerkraut, and an all-beef frankfurter with raw onions and relish served on a board with Polish mustard and beer cheese sauce. + Add a pretzel bun \$2
No substitutions

WHY ARE OUR CHEESE CURDS THE BEST?

We start by using the entire curds from Hill Valley Dairy so there is less batter-to-cheese ratio, which makes a lighter curd. Then they are dipped in our handmade beer batter, fried to perfection, and garnished with our secret granch sauce which is the best in town.

SALADS

SALAD DRESSINGS:

Garlic Ranch (gluten-free, vegetarian)
French (gluten-free, vegetarian)
Vinegar & Oil (gluten-free, vegetarian)
1000 Island (gluten-free, vegan)
Balsamic Vinaigrette (gluten-free, vegetarian)

COBB SALAD \$14

Mixed greens, avocado, chunked tomatoes, blue cheese crumbles, beer-braised turkey breast, bacon crumbles, diced red onion, shredded carrots, cucumbers, croutons, vegan egg salad, and 1000 island dressing on the side. **GLUTEN-FREE AVAILABLE**

BUFFALO CHICKEN SALAD \$12

Mixed greens, chunked tomatoes, blue cheese crumbles, crispy fried chicken chunks tossed in Buffalo sauce (spicy), diced red onions, shredded carrots, cucumbers, croutons, and garlic ranch dressing on the side.

CHICKEN BACON RANCH SALAD \$12

Mixed greens, chunked tomatoes, shredded cheese, crispy fried chicken chunks, bacon crumbles, diced red onions, shredded carrots, cucumbers, croutons, and garlic ranch dressing on the side.

SAUSAGES

Served with a side of Polish mustard and a choice of seasoned fries or sour cream & cheddar kettle chips*. Sub mac n' cheese or side salad \$1

ALL-BEEF FRANKFURTER \$9

Klement's all-beef frankfurter topped with raw red onions and sweet relish, served on a pretzel bun.

BEER BRAT \$10

Beer-poached Usinger's brat topped with Eastside Dark beer-braised onions, served on a pretzel bun.

KIELBASA N' KRAUT \$9

Klement's Smoked Polish kielbasa topped with sauerkraut, served on a pretzel bun.

SANDWICHES

Served with a choice of seasoned fries* or sour cream & cheddar kettle chips*. Sub mac n' cheese or side salad \$1

FISH TACOS \$12

Two flour tortillas filled with beer-battered cod strips, coleslaw (spicy), tomatoes, zesty microgreens and a lemon wedge on the side. + Add a taco \$5

BEEF BARBACOA TACOS \$10

Shredded beef cooked in barbacoa sauce (spicy), topped with diced red onions, fresh cilantro, and avocado in two flour tortillas. + Add a taco \$4

VEGAN BARBACOA TACOS \$9

Plant-based soy crumbles cooked in barbacoa sauce (spicy), topped with diced red onion, fresh cilantro, and avocado in two flour tortillas. **vegan** + Add a taco \$3

POT ROAST SANDWICH \$15

Tender pot roast on a grilled brioche bun with jalapeño cream cheese spread (mild) and a side of onion gravy.

GLUTEN-FREE AVAILABLE

TURKEY MELT \$13

Beer-braised turkey breast on grilled sourdough bread with melted sharp cheddar cheese, sauteed onions, and chipotle mayo.

GLUTEN-FREE AVAILABLE

VEGAN EGG SALAD SANDWICH \$11

Creamy egg salad on sourdough bread with mixed greens. **vegan**

GLUTEN-FREE AVAILABLE



ENTREES

FISH FRY BASKET \$14

Two-piece beer-battered cod with seasoned fries, creamy coleslaw, lemon wedge, and tartar sauce on the side.

+ Add a piece of cod **\$4.5**

KIELBASA PLATE \$13

Two sliced Usinger's kielbasa links on a bed of sauerkraut with a side of spicy mustard and choice of side. **GLUTEN-FREE**

MAC N' CHEESE \$9

A hearty bowl of spiral pasta smothered in our house-made beer and five cheese sauce.

VEGETARIAN

GLUTEN-FREE MAC N' CHEESE \$12

Gluten-free penne pasta smothered in our beer and five cheese sauce.

VEGETARIAN GLUTEN-FREE

POLISH MAC \$10

A hearty bowl of spiral pasta smothered in our house-made beer and five cheese sauce. Topped with sliced smoked kielbasa and beer-braised onions.

BUFFALO MAC \$13.5

Crispy chicken chunks tossed in Buffalo sauce (*spicy*), topped with blue cheese, Flamin' Hot Cheetos® crumble, and drizzled with garlic ranch sauce.

CHICKEN STRIP BASKET \$11

Crispy chicken tenders served with seasoned fries and garlic ranch sauce.

+ General Tso's dipped (*mild*) **\$1.5**

+ Buffalo dipped (*spicy*) **\$1.5**

FLATBREADS

Serves 1-2 people.

KUH-PRAY-ZAY \$17.5

Flatbread topped with nut-free pesto, mozzarella pearls, shredded mozzarella, tomatoes, and balsamic drizzle.

VEGETARIAN GLUTEN-FREE

CHICKEN BACON RANCH \$18

A flatbread topped with BBQ, gouda, mozzarella, bacon crumbles, crispy chicken chunks, Flamin' Hot Cheetos® crumble and garlic ranch drizzle.

COMMERCE ST CLASSIC \$14

Flatbread topped with seasoned tomato sauce, mozzarella, Parmesan, and pepperoni.

GLUTEN-FREE

SIDES

SOUR CREAM & CHEDDAR KETTLE CHIPS* \$3

House-made kettle cut potato chips* seasoned with sour cream & cheddar seasoning. **VEGETARIAN**

FRIES \$3

Seasoned with LFB fry seasoning.

VEGETARIAN

MAC \$3

Spiral pasta smothered in beer and five cheese sauce. **VEGETARIAN**

SIDE SALAD \$4

Mixed greens topped with cucumbers, tomatoes, carrots, diced red onions, and croutons. Choice of dressing on the side.

VEGETARIAN GLUTEN-FREE AVAILABLE

FRIES

Serves 2-3 people.

BASKET OF FRIES \$7

Crispy basket of LFB-seasoned fries.

VEGETARIAN

CHEESE FRIES \$9

Basket of fries smothered with beer cheese sauce. **VEGETARIAN**

CHICKEN BACON RANCH FRIES \$14

A basket of crispy LFB-seasoned french fries topped with beer cheese sauce, crispy fried chicken chunks, bacon crumbles, and garlic ranch.

POT ROAST POUTINE \$16.5

A basket of crispy seasoned french fries topped with cheddar cheese curds, tender pot roast, onion gravy, and crispy fried onions.

Allergen Guide:



20% gratuity will be added to all checks with groups of more than eight people.

- * Made with gluten-free ingredients but deep-fried in the same oil as items containing gluten.
- ☛ Made with vegan ingredients, but deep-fried in same oil as non-plant-based items. Peanut-free facility. All fried items: fried in soy oil. Please alert server/cashier of any allergies.

BEER + BEVERAGES

LAKEFRONT BREWERY BEER (18 TAPS)

Full pour, half pour, can, or pitcher.

GOLDEN MAPLE ROOT BEER \$3.50

Lakefront's own recipe made with real maple syrup.

FOUNTAIN DRINKS \$2.50

Coca-Cola®, Diet Coke®, Sprite®, Pibb Xtra®, Mello Yello®, iced tea, lemonade, or cranberry.

WINE \$7

Wollersheim Winery's Prairie Fumé, Prairie Sunburst, or Blushing Rosé.



KIDDOS

Comes with animal crackers and a choice of kettle chips*, fries, or mac n' cheese.

KIDS MAC \$7

Spiral pasta and cheese sauce.

+ Add a sliced hot dog **\$4**

+ Make it gluten-free (penne pasta) **\$2**

HOT DOG \$9

All-beef frankfurter served on a pretzel bun.

CHICKEN TENDERS 2-PIECE \$7 3-PIECE \$9

KIDS FLATBREAD \$8

The only thing they'll eat - just sauce and cheese.

VEGETARIAN GLUTEN-FREE