

DAILY MENU



APPETIZERS

BAVARIAN SOFT PRETZEL \$11

Authentic Bavarian-style soft pretzel brushed with Eastside Dark Lager, salted and baked. Served with brat & beer cheese sauce, Polish mustard, and chocolate ganache.

**vegetarian cheese sauce available upon request*

* FAVE * FRIED CHEESE CURDS \$9

Lakefront Lager battered fried cheese curds served with garlic ranch. **VEGETARIAN**

LOADED FRIES \$10

Back by popular demand! Battered and seasoned fries loaded with chimichurri sauce, garlic ranch, parmesan flakes, and red pepper flakes.

VEGETARIAN

BASKET OF FRIES \$6

Battered and seasoned fries. **VEGETARIAN**

Add beer & brat cheese sauce or chorizo queso \$3

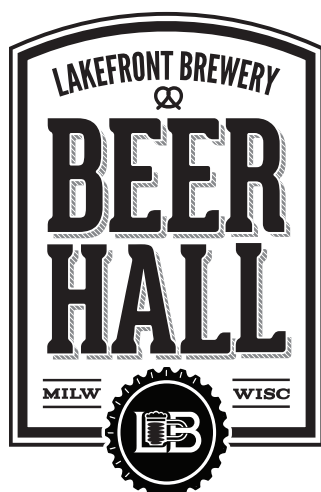
FISH FRY BITES \$12

Bite-sized pieces of crispy Eastside Dark battered cod served with a lemon wedge and spicy tartar sauce.

KETTLE CHIPS WITH BEER CHORIZO QUESO \$10

Kettle chips coated with chile lime seasoning, served with chorizo queso.

**vegetarian cheese sauce available upon request*



BEER. FOOD. BEER.

GREENS

SALAD DRESSINGS:

**GARLIC RANCH • BLUE CHEESE
BALSAMIC VINAIGRETTE • FRENCH
CAESAR • VEGAN CHILE LIME**

BUFFALO CHICKEN SALAD \$13

Mixed greens, buffalo-tossed crispy chicken, blue cheese crumble, cucumber, onion, carrots, croutons, and cherry tomatoes. **SPICY!**

Sub plant-based chicken tenders \$5

Chef recommends: Garlic ranch dressing.

CAESAR SALAD \$8

Romaine, iceberg, parmesan flakes, croutons and house-made caesar dressing.

Add crispy chicken or grilled chicken \$4

Add plant based chicken tenders \$5

* FAVE * GRILLED STEAK SALAD \$15

Mixed greens, arugula, grilled sweet corn, grilled steak, cherry tomatoes, pickled onions, cucumber, feta, and shredded carrots.

GLUTEN-FREE

Chef recommends: Chile lime dressing

STRAWBERRY SALAD \$11

Mixed greens, arugula, strawberries, feta, onions, and candied pecans. **GLUTEN-FREE**

Add crispy chicken or grilled chicken \$4

Add plant based chicken tenders \$5

Chef recommends: Balsamic vinaigrette

MAC & CHEESE \$9

Cavatappi pasta and creamy cheese sauce.

VEGETARIAN

BUILD YOUR OWN:

GRILLED CHICKEN +\$4

SLICED HOT DOG +\$3.5

SLICED KIELBASA +\$4

CRISPY CHICKEN +\$4

PLANT-BASED CHICKEN STRIPS +\$5

HANDHELDS

Served with fries, pasta salad or chile lime kettle chips.

Substitute mac & cheese or side salad for \$1.50

* FAVE * BUTTERMILK FRIED CHICKEN \$13

Buttermilk-marinated and double dredged chicken breast on a brioche bun, house-made pickles and a side of mayo.

SPICY BUFFALO CHICKEN \$13

Buttermilk-marinated and double dredged chicken breast dunked in spicy buffalo sauce, topped with blue cheese dressing, and shredded lettuce served on a brioche bun. **SPICY!**

STEAK SANDWICH \$16

Marinated and grilled steak topped with sauteed onions, arugula, chimichurri, and provolone on a grilled split top bun.

CREAM CITY DAWG \$9

Deep fried, jumbo frankfurter, sweet bbq sauce, house-made pickles, and raw onions on a split top bun.

* FAVE * BEER-BATTERED FISH TACOS (2) \$12

Eastside Dark battered crispy fried cod in flour tortillas with cabbage, tomatoes and spicy tartar.

Add a taco \$4

VEGAN FRY BREAD TACO \$13.

Chipotle seasoned soy crumble mixed with pinto beans, grilled sweet corn, cherry tomatoes, shredded lettuce, and vegan chile lime sauce served on Lakefront Lager fry bread. **VEGAN**

We believe in flavor.
We believe in local.
That's why we strive to provide
the very best local ingredients
in everything we make.

peanut-free facility
all fried items: fried in soy oil

ENTREES

BUFFALO MAC \$14

Creamy mac & cheese topped with crispy buffalo coated chicken, blue cheese crumbles, and crispy jalapeños. **SPICY!**

FISH FRY BASKET \$13

2-piece Eastside Dark battered cod, seasoned fries, creamy coleslaw, lemon wedge, and tartar sauce.

Add a piece of fish \$3

CHICKEN STRIP BASKET \$11

Crispy chicken strips, seasoned fries, and garlic ranch. **Buffalo-style \$1**

KIELBASA & KRAUT \$14

Grilled kielbasas on a bed of sauerkraut served with choice of side. **GLUTEN-FREE**

PLANT-BASED CHICKEN TENDERS \$15

A simply satisfying alternative. Crispy homestyle breading served with seasoned fries and vegan chile lime sauce. **VEGAN**

KIDDOS Served with fries.

MAC & CHEESE \$6

Spiral pasta tossed in creamy cheese sauce.

HOT DOG \$7

All beef frankfurter served in a toasted bun.

CHICKEN TENDERS \$7.50

Crispy chicken strips.

SAUSAGE FLIGHTS

CHOOSE FROM **5** DIFFERENT LOCALLY-MADE SAUSAGES:

FRANKFURTER

+ RELISH AND ONIONS **GLUTEN-FREE**

BEER BRAT

POACHED IN EASTSIDE DARK + CIDER ONIONS

POLISH SAUSAGE

+ SAUERKRAUT **GLUTEN-FREE**

SWEET ITALIAN **GLUTEN-FREE**

POACHED IN NEW GRIST PILS + SAUTÉED PEPPERS AND ONIONS

CHORIZO **GLUTEN-FREE**

POACHED IN LA GOSA RITA ALE + PICKLED ONIONS & CHIMICHURRI

1-\$5.50 2-\$11 3-\$16 4-\$21 5-\$26

Add a pretzel bun \$1.50

Make it a meal - add a side!



SOUPS AND SIDES

MAC & CHEESE \$2

VEGETARIAN

SIDE SALAD \$4

Mixed greens, cucumber, cherry tomatoes, onion, carrots and croutons. With choice of dressing.

VEGETARIAN

FRIES \$3

Battered and seasoned. **VEGETARIAN**

KETTLE CHIPS \$3

Chile lime seasoned. **VEGETARIAN**

PASTA SALAD \$2

Pasta, basil aioli, cherry tomatoes, onions, and parmesan flakes. **VEGETARIAN**

DESSERT

ELEPHANT EARS \$8

Lakefront Lager-infused fried dough tossed in cinnamon sugar, served with cheesecake dip and fresh strawberries.

peanut-free facility
all fried items: fried in soy oil

BEER + BEVERAGES

LAKEFRONT BREWERY BEER (18 TAPS)

Full pour, half-pour, bottle, can, or pitcher.

MAPLE ROOT BEER \$2.50

Made with real maple syrup.

FOUNTAIN DRINKS \$2

Coca-cola®, diet coke®, sprite®, pibb xtra®, mello yello®, iced tea, lemonade, or cranberry.

WINE \$3

Wollersheim Winery's prairie fumé, prairie sunburst, or blushing rosé.



Monday

HALF OFF PINTS

Tuesday

DRAG QUEEN BINGO MONTHLY AND OTHER EVENTS

Wednesday

TRIVIA

Thursday

CURD OF THE DAY AND CROWLER DAY

Friday

FISH FRY

Saturday - Sunday

CURDWAGON ON THE PATIO