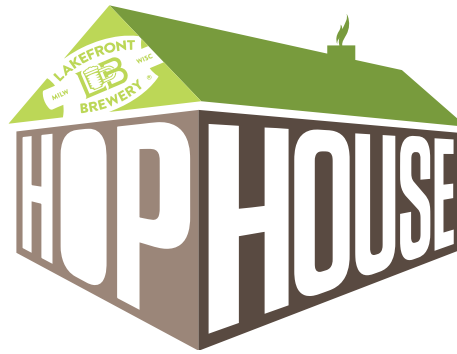


Snuggle in, Warm up...



Drinks and food, Comin' up!

Our Lakefront Brewery chef designed this menu exclusively for an extraordinary dining experience in our Hop Houses. Made from prime local ingredients, these specialty dishes epitomize winter in Wisconsin, with an added Lakefront Brewery touch. They're built for groups with different preferences in mind so you can customize your food or beverage to your palate.

For dietary restrictions or questions about ingredients, please email Chef Kristin Hueneke: kristin@lakefrontbrewery.com

All packages serve 4-6 people and must be pre-ordered when you reserve your Hop House. Additional in-house dining menu items available to order after you arrive, if you prefer.

HOT BEVERAGES

OLD-FASHIONED HOT COCOA **64oz - \$38**

Take yourself back to childhood with this creamy and rich, made from scratch indulgence of chocolate, milk, sweetened condensed milk and spices with all the fixings to personalize your hot cocoa hankering.

Make it a grown up hot cocoa! Add a shot* of Bailey's Irish Cream + **\$20**

* three (3), 50ml bottles served separately

HOP HOUSE APPLE CIDER **64oz - \$36**

Crisp and sweet with cinnamon and caramel, the perfect complement to a chilly night. Served with an array of toppings and stir-ins.

Spike your cider! Add a shot* of brandy + **\$15**

* three (3), 50ml bottles served separately

*MULLED WINE **750ml bottle - \$32**

Pamper yourself this holiday season with some warm Wollersheim Cedarburg Spice wine. Served with cinnamon sticks, orange and apple slices. Go ahead, you deserve it.

* *Chef Recommended*

GRAZING BOXES

SOPHISTICATED S'MORES **\$57**

Roast marshmallows right in your Hop House! Not just chocolate and graham crackers, we added a s'moresgasm of sweets and treats to mix and match your own luxurious delight.

*WISCONSIN DELICATESSEN **\$55**

An eye-pleasing and stomach-satisfying feast of local sausages, cheeses, pickles, and crackers which coincidentally pair perfectly with our craft beer.

* *Chef Recommended*

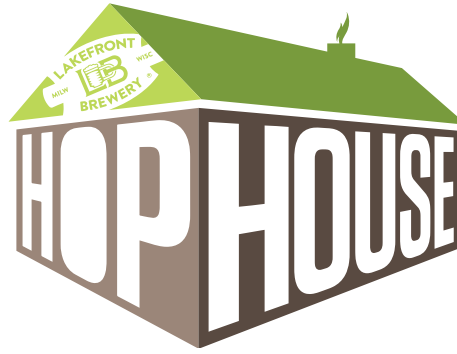
BAVARIAN WREATH PRETZEL **\$35**

A charming, wreath-shaped soft pretzel brushed with beer, salted and baked to a soft, warm pillow of carbohydrate joy. Dip it in beer n' brat cheese sauce, spicy mustard or chocolate ganache.

KID-CUTERIE **\$35**

A snack pack for the kiddos to indulge on. A kid-friendly version of their favorite snacks. Assorted cheeses, crackers, fruits, vegetables, meats and sweet treats. Nut-free.

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HOT APPETIZERS

FRIED CHEESE CURDS \$27

The squeaky cheese that put us a step above the rest. Voted best in town many times over! Your visit isn't complete without a taste of these beer-battered and fried to gooey perfection curds. Served with our equally tantalizing house-made garlic ranch dipping sauce.

BEER CAN WINGS & DRUMMIES \$53

Not your average chicken wings. We brine them in beer and pickle juice, then fry, then grill, and if that wasn't enough we dry rub them with our special seasonings. We put them next to some carrots and celery so you don't feel bad about it. Served with garlic ranch, blue cheese, and spicy buffalo sauces.

FRY-CUTERIE \$32

Can't decide? You can have it all! Seasoned french fries, chicken wings, chicken strips, bbq seasoned kettle chips. Served with too many sauces to list and extra napkins, you'll need 'em.

ENTRÉES

CHICKEN TENDERS WITH FRIES \$45 (SUB PLANT-BASED) + \$20

Crispy, Southern-style breaded chicken tenders with battered and seasoned fries. Plus plenty of dipping sauces for a variety of taste buds.

FISH FRY WITH FRIES \$80

It wouldn't be Wisconsin without a beer-battered fish fry. Our award-winning crispy cod fry and battered seasoned fries come with house-made tartar sauce, creamy coleslaw, and lemon wedges. Get that Friday night oompah-pahs vibe any day of the week.

CHEESEBURGER SLIDERS \$64

Cute little flame grilled beef patties seasoned with our scratch-made grill seasoning, served with equally adorable mini brioche buns. Build them the way you like with all the burger accoutrements. Served with house-made BBQ kettle chips.

MAC N' CHEESE BAR \$67

Spiral pasta tossed in hot and creamy cheese sauce served with everything you could imagine to make your tailor-made mac n' cheese dreams come true. From crispy chicken and hot dog slices, to veggies, cheese, chili and crispy jalapenos—we got you covered.