

# 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

Beer battered fried cheese curds served with garlic ranch. **VEGETARIAN**

### BASKET OF FRIES \$6

Battered and seasoned fries. **VEGETARIAN**  
Add beer & brat cheese sauce \$3

### BRUSSEL SPROUTS \$7.50

Deep fried brussel sprouts topped with honey mustard sauce, spiced sunflower seeds. **VEGETARIAN**

### BEER CAN WINGS AND DRUMMIES \$17

Beer and pickle-brined, fried, seasoned, and grilled. Served with garlic ranch and pickled carrots.

### POT ROAST POUTINE \$15

Seasoned fries, cheese curds, tender pot roast, beef gravy, and chives.

### MAC & CHEESE \$9

Cavatappi pasta and creamy cheese sauce. **VEGETARIAN**

#### BUILD YOUR OWN:

GRILLED CHICKEN +\$5

SLICED HOT DOG +\$4

SLICED KIELBASA +\$4

CRISPY CHICKEN +\$5

CHILI +\$3

## SOUPS & SALADS

### SALAD DRESSINGS:

GARLIC RANCH • BLUE CHEESE  
BALSAMIC VINAIGRETTE • FRENCH  
HONEY MUSTARD • GREEK VINAIGRETTE

### BUTTERNUT SQUASH BISQUE Cup \$6 Bowl \$8.50

Creamy butternut squash and root vegetable soup, topped with spiced sunflower seeds.

**VEGAN GLUTEN-FREE**

### BEEF CHILI Cup \$6 Bowl \$8.50

Chunky beef, beans, tomato, and spices. Topped with cheddar cheese, raw onions, and a side of sour cream.

### CRISPY CHICKEN SALAD \$13

Mixed greens, carrots, onions, cucumber, shredded cheese, tomatoes, and croutons topped with crispy fried chicken.

Served with Honey Mustard dressing.

Sub buffalo-tossed chicken \$1.50

### THE MED SALAD \$11

Mixed greens topped with feta cheese, tomatoes, onions, cucumbers, kalamata olives, croutons, and lemon wedge.

Served with greek vinaigrette.

### THE NORTHWOOD \$11

Mixed greens, dried cranberries, blue cheese crumbles, apples, onions, croutons, and spiced sunflower seeds. Served with Balsamic Vinaigrette.

Add crispy chicken, grilled chicken or plant-based chicken tenders \$5



## HANDHELD

Served with seasoned fries or BBQ kettle chips.

Substitute side salad, cup of soup, chili, or mac & cheese for \$1.50

### \*FAVE\* BUTTERMILK FRIED CHICKEN \$15

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

### BEER-BATTERED FISH TACOS (2) \$13.50

Eastside Dark battered crispy fried cod in flour tortillas with spicy slaw, tomatoes, and a lemon wedge.

Add a taco \$4

### GRILLED PORK CHOP \$15

Seasoned and grilled pork chop on grilled brioche bun with apple onion chutney, and dijon aioli.

### FRENCH DIP \$17

Tender slices of roast beef on grilled french bread with a side of au jus.

### GENERAL JACK \$14

Shredded jackfruit tossed in General Tso's sauce, served on grilled french bread with pickled carrots, cucumbers, and a side of sriracha mayo.

### CHICKEN WRAPPERS (2) \$14

Grilled or crispy chicken breast served in flour tortillas with lettuce, shredded cheese, tomatoes, and a side of garlic ranch.

Add a wrapper \$4.50

### OPEN-FACED ROAST BEEF \$17

Tender roast beef over white bread smothered in gravy and topped with chives.

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!** Plant-based chicken tenders available upon request.

### FISH FRY BASKET \$13.50

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

Add a piece of fish \$3.50

### CHICKEN TENDER BASKET \$14

Crispy chicken strips, seasoned fries, and garlic ranch. **Buffalo-style** \$1.50

### KIELBASA & KRAUT \$15

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

### PLANT-BASED CHICKEN TENDERS \$13.50

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

### BEER-BRAISED POT ROAST \$20

Tender roast beef and rich beef gravy over parsnip puree with choice of side.

## SAUSAGE FLIGHTS

CHOOSE FROM **3** DIFFERENT LOCALLY-MADE SAUSAGES:

### FRANKFURTER

+ RELISH AND ONIONS **GLUTEN-FREE**

### BEER BRAT

POACHED IN EASTSIDE DARK + APPLE ONION CHUTNEY

### POLISH SAUSAGE

+ SAUERKRAUT **GLUTEN-FREE**

1-\$5.50 2-\$11 3-\$16

Add a pretzel bun \$2

Make it a meal - add a side!



## SIDES

### \* FAVE \* MAC & CHEESE \$2

**VEGETARIAN**

### SIDE SALAD \$6

Mixed greens, cucumber, carrots, tomatoes, onion, and croutons. Served with choice of dressing.

**VEGETARIAN**

### FRIES \$3

Battered and seasoned. **VEGETARIAN**

### BBQ KETTLE CHIPS \$4

Made fresh daily with house-made bbq seasoning. **VEGETARIAN**



## KIDDOS

Served with fries or sliced apples.

### MAC & CHEESE \$6

Spiral pasta tossed in creamy cheese sauce.

### HOT DOG \$9

All beef frankfurter served on pretzel bun.

### CHICKEN TENDERS \$9.50

Crispy chicken tenders.

### CHICKEN WRAPPER (1) \$8

Flour tortilla, crispy chicken, cheese, tomato, lettuce and ranch on the side.

## 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 \$6

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



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all fried items: fried in soy oil

### 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

### Sat/Sun

ALL DAY TOURS AND HOP HOUSES