

SUMMER MENU



SHARING

FRIED CHEESE CURDS \$9

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

BAVARIAN SOFT PRETZEL \$11

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

VEGETARIAN

BASKET OF FRIES \$5

Crispy seasoned fries.
+ cheese sauce **\$1.50**
+ garlic ranch **\$0.50**

VEGAN WINGS \$11

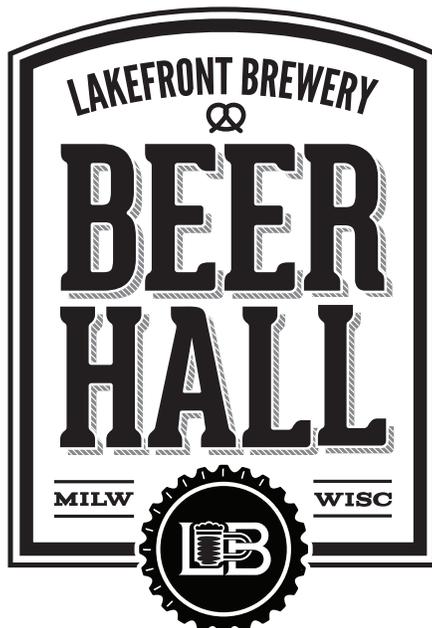
Seitan chunks are battered, breaded, and deep fried then smothered in bbq sauce, served with celery sticks and vegan ranch. *vegan*

CHIPS AND BEEF QUESO \$11

Shredded cheese and cheese sauce with seasoned ground beef over mesquite corn tortilla chips.

GLUTEN-FREE*

*fried in same oil as items containing gluten.



BEER. FOOD. BEER.

SALADS

SALAD DRESSINGS:

Garlic Ranch • French
Balsamic Vinaigrette
Southwest • Vegan Ranch

CRISPY CHICKEN SALAD \$14

Mixed greens, shredded cheese, cucumber, cherry tomatoes, shredded carrots, diced red onions, croutons, crispy chicken, and garlic ranch dressing.

VEGAN CRISPY CHICKEN SALAD \$12.50

Mixed greens, vegan fried chicken, cucumber, cherry tomato, shredded carrots, diced onions, and vegan ranch. *vegan*

CHICKEN SALAD \$10

Creamy chicken salad, mixed greens, tart apples and candied pecans, with balsamic vinaigrette.

GLUTEN-FREE

*sub vegan chickpea salad **\$4**

SOUTHWEST SALAD \$10

Mixed greens, elote salsa, tortilla chips, cherry tomato, diced red onion, shredded cheese, and southwest dressing.

GLUTEN-FREE*

*fried in same oil as items containing gluten.

+ grilled chicken **\$7**
+ vegan fried chicken **\$5**
+ crispy chicken **\$3**
+ seasoned ground beef **\$6**

WE BELIEVE IN FLAVOR.
WE BELIEVE IN LOCAL.
THAT'S WHY WE STRIVE
TO PROVIDE THE
VERY BEST LOCAL
INGREDIENTS IN
EVERYTHING WE MAKE.

SANDWICHES

Served with tortilla chips, fries, side salad, or pesto pasta salad.

CRISPY CHICKEN \$16

6oz buttermilk marinated, double breaded, and fried with a side mayo, green leaf, tomato, and pickles served on grilled brioche bun.

BBQ PORK \$11

Beer braised pulled pork with bbq sauce served on grilled brioche bun with housemade pickle slices.

CHICKEN SALAD CROISSANT \$12

Creamy chicken salad on a grilled flaky croissant with green leaf lettuce.

***GLUTEN-FREE AVAILABLE**

VEGAN CHICKEN SALAD \$12

Creamy chickpea salad served on a grilled vegan croissant with green leaf lettuce. *vegan*

***GLUTEN-FREE AVAILABLE**

CARNITAS TACOS \$10

2 flour tortillas filled with mojo seasoned and beer braised pulled pork, diced red onion, cilantro, and elote corn salsa.

+ a taco **\$3**

GRILLED CHICKEN CROISSANT \$15

6oz grilled chicken breast, green leaf lettuce, basil aioli, tomato slices served on a grilled flaky croissant.

FISH TACO \$11

Eastside Dark battered crispy fried cod in 2 flour tortillas with spicy coleslaw, sliced tomatoes, microgreens, and a lemon wedge.

+ a taco **\$3.50**

Peanut-free facility
All fried items: fried in soy oil
Please alert server/cashier of allergies

ENTRÉES

Served with choice of pesto pasta salad, seasoned fries, corn tortilla chips, or side salad.

FISH FRY BASKET \$15

2-piece beer battered cod served with tartar sauce, creamy coleslaw, and lemon wedge. Choice of side.

CHICKEN TENDER BASKET \$9

Crispy chicken tenders served with side and garlic ranch sauce. Choice of side.

KIELBASA AND KRAUT \$13

Sliced kielbasa served with sauerkraut. Choice of side. **GLUTEN-FREE**

VEGAN CHICKEN BASKET \$10

Breaded and fried seitan chunks tossed with bbq sauce, served with side of vegan ranch. Choice of side. *vegan*

BEERHALL NACHOS \$14.50

Taco seasoned ground beef, shredded cheese, cheese sauce, elote salsa, diced tomato, diced red onion, cilantro, southwest sauce over seasoned corn tortilla chips with a side of sour cream and jalapenos. NO SIDE.

GLUTEN-FREE*

*fried in same oil as items containing gluten.

sub carnitas \$3

SAUSAGE FLIGHTS

Choose from 4 different locally-made sausages: Served without a bun.

BRAT

+ CIDER ONIONS

HOT DOG

+ RELISH AND ONIONS **GLUTEN-FREE**

KIELBASA

+ KRAUT **GLUTEN-FREE**

ITALIAN

+ DICED TOMATO and BASIL AIOLI

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

Add a pretzel bun \$1.50
Make it a meal! Add a side!



SIDES

FRIES \$2 *vegetarian*

SIDE SALAD \$3 *vegetarian*

***GLUTEN-FREE** & *vegan* option available.

PESTO PASTA SALAD \$3

vegetarian

CORN TORTILLA CHIPS \$2

GLUTEN-FREE*

*fried in same oil as items containing gluten.

KIDDOS

Animal crackers served with kids meal. Portions for kids under 10.

CHICKEN TENDERS \$7

Served with fries.

HOT DOG \$8.50

Served on a pretzel bun with fries.

KIDS FISH FRY \$7

1-piece with fries.

TACO \$5

A flour tortilla with seasoned ground beef, shredded cheese, and tortilla chips.

sub apple slices for animal crackers upon request.

Peanut-free facility

All fried items: fried in soy oil

Please alert server/cashier of allergies

BEER + BEVERAGES

LAKEFRONT BREWERY BEER (18 TAPS)

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

MAPLE ROOT BEER \$2.50

Lakefront's own recipe 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.



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