# DAILY MENU

## **APPETIZERS**

BRAT & BITES BOARD \$10 Pretzel bites brushed with Eastside Dark served with a sliced, grilled brat and smothered with cider onions and served with Polish mustard for dipping.

**BEER BREAD** \$2 A mini loaf of sweet beer bread, served with butter. **VEGETARIAN** 

#### **BRUSSELS SPROUTS** \$8

Deep fried brussels sprouts topped with bacon crumbles, balsamic dressing and parmesan flakes. \*

#### **OUR FAMOUS FRIED CHEESE CURDS** \$10

A basket of beer battered fried cheese curds served with garlic ranch. VEGETARIAN

#### SOFT PRETZEL \$11

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A large soft pretzel, Eastside Dark beer brushed and sprinkled with coarse salt. Served with beer cheese sauce, Polish mustard and chocolate ganache. VEGETARIAN

#### FRIED DILL PICKLES \$10

A basket of battered and deep fried dill pickle slices served with garlic ranch. **VEGETARIAN** \*

## FRIES

#### **BASKET OF FRIES** \$6

Crispy seasoned fries. **VEGETARIAN** \*\$

#### **CHEESE FRIES** \$8

A basket of seasoned fries with beer cheese. VEGETARIAN

#### **PORKER POUTINE** \$13

A basket of seasoned fries, pulled pork, BBQ sauce, bacon crumbles, cheese curds and chives.

#### FRENCH ONION POUTINE \$10

A basket of seasoned fries, French onion gravy, cheese curds and chives. **VEGETARIAN** 

## SALADS

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

#### NORTHWOODS SALAD \$10

Greens, beets, red onions, tart apples, Craisins, candied pecans and blue cheese crumble, with balsamic vinaigrette on the side. **VEGETARIAN** GLUTEN-FREE

**CRISPY CHICKEN SALAD** \$13 Mixed greens, shredded cheese, cucumber, chunked tomatoes, shredded carrots, diced red onions, croutons and crispy chicken, with garlic ranch dressing on the side.

#### SIDE SALAD \$4

Greens, chunked tomatoes, diced red onions, shredded carrots, cucumber, croutons and choice of dressing on the side. VEGETARIAN **GLUTEN-FREE AVAILABLE** 

## SOUP

\* FAVE \*

#### **VEGAN CHILI** CUP \$4 BOWL \$6

A blend of beans, vegetables and spices in a rich tomato sauce. Served with oyster crackers. vegan GLUTEN-FREE

#### **CHICKEN TORTILLA SOUP** CUP \$4 BOWL \$6

Tender chicken, spices, peppers, corn and hominy topped with corn chips, cilantro and a lime wedge. **GLUTEN-FREE** 

## **ADD ONS!**

Bacon Strips 2 Pulled Pork 3 Sliced Kielbasa 4 Diced Onions .25 Cheese Sauce 2

**Crispy Chicken 5** Sliced Hot Dog 4 Slice of Swiss .50 Slice of Cheddar .50 Vegan Sloppy Joe 6 Buffalo Chicken 6 Shredded Cheese .50

## SANDWICHES

LAKEFRONT

BREWERY

WISC

Served with choice of seasoned fries or pickle seasoned kettle chips. Sub a cup of soup or side salad for 2Sub mac & cheese for \$1

#### THE BREWBANO \$13

Beer-braised, mojo-seasoned pulled pork, Swiss cheese, sliced ham, fried pickles and mustard on a hoagie roll. **GLUTEN-FREE AVAILABLE** 

**BBQ PORK SANDWICH** \$11

Beer-braised, mojo-seasoned pulled pork with BBO sauce served on a grilled brioche bun with house-made pickles.

**GLUTEN-FREE AVAILABLE** 

### **DEEP-FRIED**

**MEATLOAF SANDWICH \$14.5** A thick slice of homestyle meatloaf breaded and deep fried on a grilled brioche bun with arugula, meatloaf sauce, bacon slices and cheddar cheese.

#### HOT HONEY FRIED CHICKEN \$16.5

Buttermilk fried chicken breast drizzled with house-made hot honey. Served on a grilled brioche bun topped with crispy bacon slices and dill pickle slices. SPICY

#### FISH TACOS \$12

Eastside Dark battered crispy fried cod in 2 flour tortillas with spicy coleslaw, chunked tomatoes, zesty microgreens and a lemon wedge. +ataco \$5

#### **VEGAN SLOPPY JOE** \$15

Soy crumble with classic Sloppy Joe sauce on a grilled vegan brioche bun. *vegan* 



## **ENTRÉES**

\* FAVE \*

#### FISH FRY BASKET \$15.5

2-piece beer-battered cod with seasoned fries, creamy coleslaw, lemon wedge and tartar sauce. + piece of cod \$4

#### **CHICKEN TENDER BASKET** \$15 Crispy chicken tenders served with seasoned fries and garlic ranch.

**KIELBASA and KRAUT** \$12

Grilled kielbasa links on a bed of sauerkraut with choice of side and Polish mustard. GLUTEN-FREE

MAC & CHEESE \$9 Spiral pasta and house-made, creamy cheese sauce. VEGETARIAN

#### BUFFALO MAC \$13

Spiral pasta tossed in creamy cheese sauce, topped with buffalo smothered crispy chicken chunks and blue cheese crumbles. Drizzled with garlic ranch. **SPICY** 

#### POLISH MAC \$10

Spiral pasta tossed in creamy cheese sauce, topped with grilled kielbasa slices and cider braised onions.

#### CHILI MAC \$10

Spiral pasta tossed in creamy cheese sauce, topped with vegan chili, shredded cheese and diced red onions. **VEGETARIAN** 

## SAUSAGE FLIGHTS

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Choose from 3 locally-made, beer poached and grilled sausages. \*\*Served without a bun.

BRAT + CIDER ONIONS

HOT DOG + RELISH AND ONIONS GLUTEN-FREE

KIELBASA + KRAUT GLUTEN-FREE

1-\$5 2-\$9 3-\$14 Add a pretzel bun \$2 Make it a meal! Add a side!

#### **KIDDOS**

Served with fries and animal crackers

MAC & CHEESE \$6 Spiral pasta and creamy cheese sauce.

**HOT DOG \$9** A quarter pound, all beef frankfurter served in a pretzel bun.

**CHICKEN TENDERS** \$9 3-piece crispy fried chicken tenders.

**VEGAN SLOPPY JOE** \$12 Soy crumble with classic Sloppy Joe sauce on a brioche bun.

## SIDES

#### FRIES \$3

Battered and fried then tossed with housemade french fry seasoning. **VEGETARIAN** \*\$

#### DILL PICKLE POTATO CHIPS \$2.5

House-made kettle cut potato chips seasoned with dill pickle seasoning. **VEGETARIAN** \*\$

#### SIDE SALAD \$4

Greens, chunked tomatoes, diced red onions, shredded carrots, cucumber, croutons and choice of dressing. **VEGETARIAN GLUTEN-FREE AVAILABLE** 

#### MAC & CHEESE \$3

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

## DESSERT

#### SWEET PRETZEL BITES \$9

Beer brushed and apple cinnamon spice tossed pretzel bites served with cream cheese fluff dip, topped with beer caramel sauce and candied pecans. **VEGETARIAN** 

\* 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.

20% gratuity will be added to all checks with groups of more than 8 people.

#### Monday HALF OFF PINTS

Tuesday Drag Queen Bingo Monthly AND OTHER EVENTS

Wednesday TRIVIA

Thursday CURDSDAY AND CROWLER DAY

Friday FISH FRY + LIVE POLKA MUSIC

Saturday - Sunday HOURLY TOURS THROUGH THE BREWERY

## **BEER + BEVERAGES**

LAKEFRONT BREWERY BEER (18 TAPS)

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

MAPLE ROOT BEER \$3

Lakefront's own recipe made with real maple syrup.

#### FOUNTAIN DRINKS \$2

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

#### **WINE** \$6

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

AKEFRONT MILW WISC BREWERY

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