

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

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

SALADS

DRESSINGS:

Garlic Ranch (gluten-free)

Avocado 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.

BBQ CHICKEN SALAD \$14

Mixed greens, BBQ sauce tossed crispy chicken, corn, tomato chunks, shredded cheese, bacon crumbles, diced red onions, corn chips and avocado 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

SANDWICHES

Served with choice of seasoned fries or pickle seasoned kettle chips.

Sub a side salad for \$2

Sub mac & cheese for \$1

BBQ PORK SANDWICH \$11

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

GLUTEN-FREE AVAILABLE

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.
+ a taco \$5

VEGAN SLOPPY JOE \$15

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

ADD ONS!

Bacon Strips 2

Pulled Pork 3

Sliced Kielbasa 4

Cheese Sauce 2

Buffalo Chicken 6

Crispy Chicken 5

Sliced Hot Dog 4

Diced Onions .25

Vegan Sloppy Joe 6

Shredded Cheese .50



ENTRÉES

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.

SAUSAGE FLIGHTS

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.

VEGETARIAN

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 house-made 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

* 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.

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[®], 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

CURDS DAY AND CROWLER DAY

Friday

FISH FRY + LIVE POLKA MUSIC

Saturday - Sunday

HOURLY TOURS THROUGH THE BREWERY