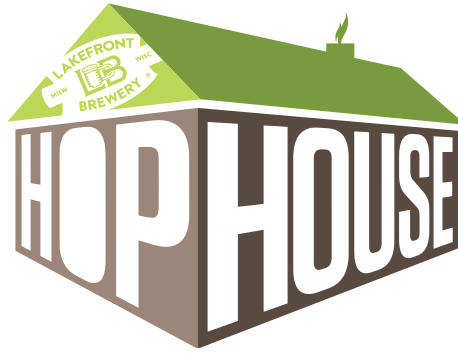


Snuggle in, Warm up...



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 to your palate.

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

All packages serve 3-4 people and must be pre-ordered when you reserve your Hop House. Additional in-house dining menu items are available to order after you arrive, if you prefer. Please see rules and guidelines when ordering, adding to your pre-order, or canceling. Sorry, no substitutions!

ENTRÉES

CHICKEN TENDERS WITH FRIES \$45 (SUB PLANT-BASED) + \$10

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 \$50

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.

* SAUSAGE FLIGHT \$48

It's never too cold to tailgate! Enjoy a flight of beer with a flight of Wisconsin-made sausages. Beer-poached brats, all-beef frankfurters, smoked Polish kielbasa are grilled and served with pretzel buns. Includes all the toppings: curry ketchup, spicy Polish mustard, sauerkraut, beer-braised onions, sweet relish and raw onions. Served with a side of dill pickle seasoned kettle chips.

** Chef Recommended*

GRAZING BOXES

SOPHISTICATED S'MORES \$32

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 \$45

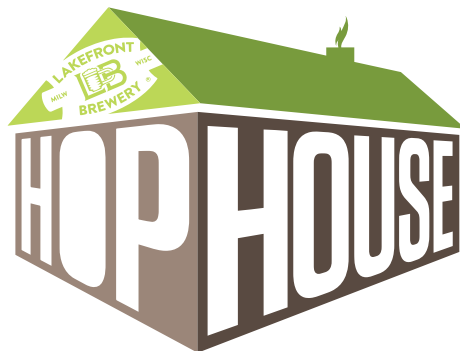
An eye-pleasing and stomach-satisfying feast of local sausages, cheeses, pickles, and crackers which coincidentally pair perfectly with our craft beer.

** Chef Recommended*

BAVARIAN PRETZEL BITES \$24

Bite-sized soft pretzel pieces brushed with beer, salted and baked to a soft, warm pillow of carbohydrate joy. Dip it in beer cheese sauce, spicy mustard or chocolate ganache.

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HOT APPETIZERS

FRIED CHEESE CURDS \$25

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

FRY-CUTERIE \$45

Can't decide? You can have it all! Seasoned french fries, fried cheese curds, fried pickles, tater-tots, chicken strips, dill pickle seasoned kettle chips. Served with too many sauces to list and extra napkins, you'll need 'em.

HOT BEVERAGES

*OLD-FASHIONED HOT COCOA 64oz - \$28

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

**Chef Recommended*

