DAILY MENU



Serves 2-3 people.

OUR FAMOUS CHEESE CURDS \$12

A half pound of our beer-battered fried cheese curds served with garlic ranch. **VEGETARIAN**

SOFT PRETZEL \$13

A large soft pretzel, Eastside Dark beer brushed and sprinkled with coarse salt. Served with three hand-picked specialty dips: beer cheese sauce, spicy mustard, and Obatzda.* **VEGETARIAN**

*OBATZDA (oh-bats-DUH): Bavarian cheese dip covered with port wine reduction and **crushed candied pecans**.

BRAT N' BITE BOARD \$10

Soft pretzel bites brushed with Eastside Dark beer. Served with a sliced, grilled beer brat smothered with cider onions, and a side of spicy mustard.

HAND-BREADED CHICKEN STRIPS \$11

Chicken breast strips, battered and breaded in panko, flour, and seasoning. Deep fried and served with garlic ranch sauce.

BEER BREAD \$2.5

A mini loaf of sweet beer bread made fresh daily, served with butter. **VEGETARIAN**

SOUPS

VEGAN CHILI CUP \$5 BOWL \$7

A blend of spices, tomatoes, and beans. Topped with raw onions.

vegan GLUTEN-FREE

+ Add the works: sour cream, shredded cheese, and Fritos **\$2**



SALADS

SALAD DRESSINGS:

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

CAESAR ROCKET SALAD \$13

Mixed greens and arugula topped with mozzarella pearls, parmesan flakes, tomatoes, cucumbers, and diced red onions. Served with Caesar dressing on the side.

+ Grilled chicken **\$4.5**

+ Crispy chicken 💲

VEGETARIAN GLUTEN-FREE

CRISPY CHICKEN SALAD \$15

Mixed greens topped with shredded cheese, cucumbers, tomatoes, diced red onions, carrots, croutons, and crispy chicken chunks. Served with garlic ranch dressing on the side.

FLATBREADS

Gluten-free, plant-based flatbreads. Made with cauliflower and herbs.

KUH-PRAY-ZAY \$16

Flatbread topped with nut-free pesto, mozzarella pearls, shredded mozzarella, tomatoes, arugula, and balsamic drizzle. **VEGETARIAN** GLUTEN-FREE

GIMME CHIMI \$17

Flatbread topped with chimichurri, gouda, mozzarella, pickled onions, and arugula. **VEGETARIAN GLUTEN-FREE**

COMMERCE ST CLASSIC \$13

Flatbread topped with seasoned tomato sauce, mozzarella, Parmesan, and pepperoni.

HERBIVORE \$13

Flatbread topped with seasoned tomato sauce, mozzarella pearls, Parmesan, and shredded mozzarella cheese.

VEGETARIAN GLUTEN-FREE

SANDWICHES

Served with a choice of seasoned fries, pickle seasoned kettle chips*, or Italian pasta salad. Sub mac n' cheese or side salad

FISH TACOS \$13

Two corn tortillas filled with beer-battered cod strips, spicy coleslaw, tomatoes, zesty microgreens and a lemon wedge on the side. + Add a taco **\$5.5**

MKE CHEESESTEAK \$18

Half pound of thinly sliced and sautéed beef smothered in onions and beer cheese sauce on a grilled hoagie bun.

Sub grilled chicken

* FAVE *

Sub gluten-free bun

GLUTEN-FREE AVAILABLE

VEGAN GYRO \$18

Grilled pita bread filled with plant-based gyro shreds, feta "cheese," diced red onions, and tomatoes. Vegan tzatziki, a lemon wedge, and a pepperoncini on the side. Sub grilled chicken Sub gluten-free bun Vegan GLUTEN-FREE AVAILABLE

CITY DAWG \$12

Deep-fried all beef frankfurter, tangy arena sauce, diced red onions, and house-made pickles on a grilled hoagie bun.* Sub gluten-free bun

CHICKEN PITA \$13

Grilled pita filled with mixed greens, shredded cheese, tomato, diced red onions, and grilled chicken strips with garlic ranch on the side. Sub gluten-free bun

GLUTEN-FREE AVAILABLE

WHY ARE OUR CHEESE CURDS THE BEST?

It starts by using the entire curds from Clock Shadow Creamery so there is less batter to cheese, which makes a lighter curd. Then they are dipped in our handmade beer batter, fried to perfection, and garnished with our secret granch sauce that is the best in town.



ENTREES

* FAVE *

FISH FRY BASKET \$15

Two-piece beer-battered cod with seasoned fries, creamy coleslaw, lemon wedge, and tartar sauce on the side. + Add a piece of cod **\$4.5**

KIELBASA N' KRAUT \$14.5

Two grilled Usingers Smoked Kielbasa links on a bed of sauerkraut with spicy mustard on the side and choice of side. **GLUTEN-FREE**

MAC N' CHEESE \$11

A hearty bowl of spiral pasta smothered in our house-made beer and five cheese sauce. **VEGETARIAN**

POLISH MAC \$13

A hearty bowl of spiral pasta smothered in our house-made beer and five cheese sauce. Topped with sliced smoked kielbasa and beer-braised onions.

FRIES

Serves 2-3 people.

BASKET OF FRIES \$6

Crispy seasoned basket of fries. VEGETARIAN

CHEESE FRIES \$9 Basket of fries smothered with beer cheese sauce, VEGETARIAN

CHIMI FRIES \$12

A basket of seasoned fries topped with garlic ranch, chimichurri, red pepper flakes and shaved parmesan. **VEGETARIAN**

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

SAUSAGES

Choose from three locally-made beer-poached and grilled sausages. **Served without bun.

BRAT

+ CIDER ONIONS

HOT DOG + RELISH AND ONIONS GLUTEN-FREE

KIELBASA + KRAUT GLUTEN-FREE

1-\$5 2-\$9.5 3-\$14 Add a pretzel bun \$2 Make it a meal! Add a side!

KIDDOS

Comes with animal crackers and a choice of apple sauce, fries, or mac n' cheese.

KIDS MAC \$8.5 Spiral pasta and cheese sauce. **VEGETARIAN**

HOT DOG \$9 All beef frankfurter served on a hoagie bun.

CHICKEN TENDERS 2-PIECE \$8.5 3-PIECE \$12 Sub grilled chicken strip

KIDS FLATBREAD\$10The only thing they'll eat - just sauce and cheese.VEGETARIANGLUTEN-FREE

BEER + BEVERAGES

LAKEFRONT BREWERY BEER (18 TAPS)

Full pour, half pour, can, or pitcher.

MAPLE ROOT BEER \$3.50

Lakefront's own recipe made with real maple syrup.

FOUNTAIN DRINKS \$2.50

Coca-cola[®], diet coke[®], sprite[®], pibb xtra[®], mello yello[®], iced tea, lemonade, or cranberry.

WINE \$7

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



SIDES

DILL PICKLE KETTLE CHIPS \$4

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

PASTA SALAD \$3.5

Spiral pasta, onions, tomato, mozzarella pearls, pepperoni, and pepperoncini tossed in house made Italian dressing.

FRIES \$4

Seasoned with house-made fry seasoning. **VEGETARIAN**

MAC \$3.5

Spiral pasta smothered in house-made beer and five cheese sauce. **VEGETARIAN**

SIDE SALAD \$4

Mixed greens topped with cucumbers, tomatoes, carrots, diced red onions, and croutons. Choice of dressing on the side.

VEGETARIAN GLUTEN-FREE AVAILABLE



* 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.

Monday dive beer night

Tuesday DRAG QUEEN BINGO MONTHLY & OTHER EVENTS

Wednesday TRIVIA

<mark>Thursday</mark> curdsday s crowler day

Friday FISH FRY + LIVE POLKA MUSIC

Saturday - Sunday HOURLY BREWERY TOURS