DAILY MENU



APPETIZERS

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**.

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, FOOD, BEER,

- * 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 say oil

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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 **\$6**

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.

GLUTEN-FREE

SANDWICHES

Served with a choice of seasoned fries, pickle seasoned kettle chips*. Sub mac n' cheese or side salad \$2

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 gluten-free bun

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.

vegan

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

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

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

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**

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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 \$10

The only thing they'll eat - just sauce and cheese.

VEGETARIAN GLUTEN-FREE

SIDES

DILL PICKLE KETTLE CHIPS \$4

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

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



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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.



Monday DIVE BEER NIGHT

Tuesday

DRAG QUEEN BINGO MONTHLY & OTHER EVENTS

Wednesday

Thursday

CURDSDAY & CROWLER DAY

Friday

FISH FRY + LIVE POLKA MUSIC

Saturday - Sunday HOURLY BREWERY TOURS