# DAILY MENU



#### **APPETIZERS**

Serves 2-3 people.

#### OUR FAMOUS CHEESE CURDS \$13

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

#### **CURD OF THE MONTH \$14**

A half pound of our beer-battered fried cheese curds, but with an exclusive monthly twist.
Check our website for monthly flavors.

#### **SOFT PRETZEL \$14**

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**.

#### **EVERYTHING PRETZEL \$15**

A large soft pretzel brushed with beer and pressed into "everything" seasoning (contains sesame seeds). Served with jalapeño cream cheese dip (mild) and beer cheese sauce.

#### **VEGETARIAN**

#### GENERAL TSO'S BRUSSELS SPROUTS \$10

A bowl of deep-fried Brussels sprouts tossed in General Tso's sauce (mild) then drizzled with Sriracha sour cream (medium) and sprinkled with crispy fried onion. **VEGETARIAN** 

#### **SAUSAGE FLIGHT \$15**

A beer-poached brat topped with Eastside Dark beer-braised onions, smoked kielbasa with sauerkraut, and an all-beef frankfurter with raw onions and relish served on a board with Polish mustard and beer cheese sauce.

+ Add a pretzel bun **\$2**No substitutions



#### **SALADS**

#### **SALAD DRESSINGS:**

Garlic Ranch (gluten-free, vegetarian)
French (gluten-free, vegetarian)
Vinegar & Oil (gluten-free, vegetarian)
1000 Island (gluten-free, vegan)
Balsamic Vinaigrette (gluten-free, vegetarian)

#### COBB SALAD \$14

Mixed greens, avocado, chunked tomatoes, blue cheese crumbles, beer-braised turkey breast, bacon crumbles, diced red onion, shredded carrots, cucumbers, croutons, vegan egg salad, and 1000 island dressing on the side. Gluten-free Available

#### BUFFALO CHICKEN SALAD \$13

Mixed greens, chunked tomatoes, blue cheese crumbles, crispy fried chicken chunks tossed in Buffalo sauce (spicy), diced red onions, shredded carrots, cucumbers, croutons, and garlic ranch dressing on the side.

#### CHICKEN BACON RANCH SALAD \$13

Mixed greens, chunked tomatoes, shredded cheese, crispy fried chicken chunks, bacon crumbles, diced red onions, shredded carrots, cucumbers, croutons, and garlic ranch dressing on the side.

#### **SAUSAGES**

Served with a side of Polish mustard and a choice of seasoned fries or sour cream & cheddar kettle chips\*. Sub mac n' cheese or side salad \$1

#### ALL-BEEF FRANKFURTER \$9

Klement's all-beef frankfurter topped with raw red onions and sweet relish, served on a pretzel bun.

#### BEER BRAT \$10

Beer-poached Usinger's brat topped with Eastside Dark beer-braised onions, served on a pretzel bun.

#### KIELBASA N' KRAUT \$9

Klement's Smoked Polish kielbasa topped with sauerkraut, served on a pretzel bun.

#### **SANDWICHES**

Served with a choice of seasoned friestor sour cream & cheddar kettle chips\*. Sub mac n' cheese or side salad \$1

#### FISH TACOS \$12

Two flour tortillas filled with beer-battered cod strips, coleslaw (spicy), tomatoes, zesty microgreens and a lemon wedge on the side.

+ Add a taco \$5

#### BEEF BARBACOA TACOS \$10

Shredded beef cooked in barbacoa sauce (spicy), topped with diced red onions, fresh cilantro, and avocado in two flour tortillas. +Add a taco **\$4** 

#### **POT ROAST SANDWICH \$15**

Tender pot roast on a grilled brioche bun with jalapeño cream cheese spread (mild) and a side of onion gravy.

GLUTEN-FREE AVAILABLE

#### **TURKEY MELT \$15**

Beer-braised turkey breast on grilled sourdough bread with melted sharp cheddar cheese, sauteed onions, and chipotle mayo.

GLUTEN-FREE AVAILABLE

#### VEGAN EGG SALAD SANDWICH \$12.5

Creamy egg salad on sourdough bread with mixed greens. *vegan* **☆** 

GLUTEN-FREE AVAILABLE





### WHY ARE OUR CHEESE CURDS THE BEST?

We start by using the entire curds from Hill Valley Dairy so there is less batter-to-cheese ratio, which makes a lighter curd. Then they are dipped in our handmade beer batter, fried to perfection, and garnished with our secret granch sauce which is the best in town.

#### **ENTREES**

#### FISH FRY BASKET \$14.5

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 PLATE \$13**

Two sliced Usinger's kielbasa links on a bed of sauerkraut with a side of spicy mustard and choice of side. GLUTEN-FREE

#### MAC N' CHEESE \$10

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

#### **VEGETARIAN**

#### **POLISH MAC \$12**

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

#### **BUFFALO MAC \$13.5**

Crispy chicken chunks tossed in Buffalo sauce (spicy), topped with blue cheese, Flamin' Hot Cheetos® crumble, and drizzled with garlic ranch sauce.

#### **CHICKEN STRIP BASKET \$13**

Crispy chicken tenders served with seasoned fries and garlic ranch sauce.

- + General Tso's dipped (mild) \$1.5
- + Buffalo dipped (spicy) \$1.5

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

#### **FLATBREADS**

Serves 1-2 people.

#### **KUH-PRAY-ZAY \$17.5**

Flatbread topped with nut-free pesto, mozzarella pearls, shredded mozzarella, tomatoes, and balsamic drizzle.

VEGETARIAN GLUTEN-FREE

#### **COMMERCE ST** CLASSIC \$15

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

GLUTEN-FREE

#### SIDES

#### **SOUR CREAM & CHEDDAR KETTLE CHIPS\* \$3**

House-made kettle cut potato chips\* seasoned with sour cream & cheddar seasoning. VEGETARIAN

#### FRIES \$3

Seasoned with LFB fry seasoning.

#### **VEGETARIAN**

#### MAC \$3

Spiral pasta smothered in 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.

#### **FRIES**

Serves 2-3 people.

#### **BASKET OF FRIES \$7**

Crispy basket of LFB-seasoned fries.

#### **VEGETARIAN**

#### **CHEESE FRIES \$9**

Basket of fries smothered with beer cheese sauce. VEGETARIAN

#### POT ROAST **POUTINE \$17**

A basket of crispy seasoned french fries topped with cheddar cheese curds, tender pot roast, onion gravy, and crispy fried onions.

### **KIDDOS**

Comes with animal crackers and a choice of kettle chips\*, fries, or mac n' cheese.

#### KIDS MAC \$7

Spiral pasta and cheese sauce.

- + Add a sliced hot dog \$4
- + Make it gluten-free (penne pasta) \$2

#### HOT DOG \$9

All-beef frankfurter served on a pretzel bun.

#### **CHICKEN TENDERS** 2-PIECE \$7 3-PIECE \$9

#### KIDS FLATBREAD \$8

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

### **BEER + BEVERAGES**

#### LAKEFRONT BREWERY BEER (18 TAPS)

Full pour, half pour, can, or pitcher.

#### **GOLDEN MAPLE ROOT BEER**

Lakefront's own recipe made with real maple syrup.

#### FOUNTAIN DRINKS \$3.50

Coca-Cola®, Diet Coke®, Sprite®, Pibb Xtra®, Mello Yello<sup>®</sup>, iced tea, lemonade, or cranberry.

#### WINE \$9

Wollersheim Winery's Prairie Fumé, Prairie Sunburst, or Blushing Rosé.



### MONDAY DIVE BEER NIGHT

TUESDAY DRAG QUEEN BINGO (MONTHLY) & OTHER EVENTS

#### WEDNESDAY TRIVIA

### THURSDAY CROWLER DAY

#### FRIDAY

FISH FRY + LIVE POLKA MUSIC

## **SATURDAY - SUNDAY** HOURLY BREWERY TOURS