

FRIDAY DINNER



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**

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.

BASKET OF FRIES \$7

Basket of crispy seasoned fries. **VEGETARIAN**

CHEESE FRIES \$9

Basket of fries smothered with beer cheese sauce. **VEGETARIAN**

BREAD BOARD \$12.5

Marble rye, French baguette, beer bread, breadsticks, honey butter, and herb butter. Feeds 4-6 people. **VEGETARIAN**

SANDWICHES

Served with a choice of seasoned fries, or sour cream and cheddar kettle chips*. Sub potato cakes, mac n' cheese, or side salad \$1 | Cup of soup \$3

FISH TACOS \$12

Two flour tortillas filled with beer-battered cod strips, spicy coleslaw, tomatoes, zesty microgreens, and a lemon wedge on the side. + Add a taco \$5

CHICKEN RANCH WRAP \$14

Flour tortilla filled with crispy chicken breast chunks, mixed greens, chunked tomatoes, shredded cheese, diced red onions, and garlic ranch.

DOUBLE SMASHBURGER \$15

Two beef patties topped with sharp cheddar cheese on a grilled brioche bun.

GLUTEN-FREE AVAILABLE

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)

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.

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**

SOUPS

CORN N' CLAM CHOWDER CUP \$6 BOWL \$9

Creamy broth loaded with clams, cheese, corn, potatoes, and vegetables. Oyster crackers available upon request. **GLUTEN-FREE**

- * 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.

Allergen Guide:



ENTREES

CHICKEN TENDER BASKET \$13

Breaded chicken tenders served with seasoned fries and a side of garlic ranch.

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**

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.

GLUTEN-FREE MAC N' CHEESE \$12

Gluten-free penne pasta smothered in our beer and five cheese sauce. **VEGETARIAN GLUTEN-FREE**

FISH FRY FAMILY PACK

Serves 4-5 people (no substitutions)

TEN PIECE COD \$105

EIGHT PIECE WALLEYE \$132

Includes: Cheese curds, potato pancakes, seasoned fries, creamy coleslaw, lemon wedges, tartar sauce, applesauce, bread board, and a half-dozen chocolate chunk cookies.

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 Hill Valley Dairy 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 ranch sauce that is the best in town.

SEAFOOD

Served with creamy coleslaw, tartar sauce, and a lemon wedge unless otherwise specified.

FISH FRY DINNER \$19

Three piece beer battered cod with choice of side. + Add a piece of cod **\$4.5**

FISH FRY BASKET \$14.5

Two piece beer battered cod with seasoned fries.

BAKED COD \$23

Light and flaky Atlantic cod filet, seasoned with smoked paprika, butter, and lemon juice. Topped with fried capers and served with a side of drawn butter plus a choice of side.

GLUTEN-FREE AVAILABLE

FRIED WALLEYE \$21

Two pieces of hand-breaded crispy walleye filets served with choice of side.
+ Add a piece of walleye **\$7**

PLANT-BASED

FISH FRY \$20

Beer-battered and fried hearts of palm and nori with seafood seasoning. Served with vegan tartar sauce, lemon wedge, vegan coleslaw, and choice of side. *vegan* ♻️

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♻️ 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.

GOSA RITA SEAFOOD

Our popular Margarita-style Ale cranks up the flavor of our seafood entrees. Served over a bed of ginger coleslaw with chipotle lime sauce, lime, and cilantro.

GOSA RITA BAKED COD \$24

Light and flaky Atlantic cod filet simmered in New Grist Gosa Rita beer, butter, garlic, and herbs. Comes with choice of side.

GLUTEN-FREE

GOSA RITA SHRIMP \$21

Six jumbo shrimp sautéed in New Grist Gosa Rita beer, butter, garlic, and fresh herbs. Served with coconut rice. (no side)

GLUTEN-FREE

KIDDOS

Served with a chocolate chip cookie and a choice of chips, apple sauce, fries, or mac n' cheese.

KIDS MAC \$7

Spiral pasta with cheese sauce. **VEGETARIAN**
+ Make it gluten-free (penne pasta) **\$2**

SMASHBURGER \$10

A single beef patty with cheddar cheese on a grilled brioche bun. **GLUTEN-FREE AVAILABLE**

CHICKEN TENDERS

TWO PIECE \$7

THREE PIECE \$9

FISH FRY \$8

One piece of beer-battered cod.

SIDES

POTATO PANCAKES \$5

Served with applesauce. **VEGETARIAN**

SOUR CREAM AND CHEDDAR KETTLE CHIPS \$3

Kettle cut potato chips seasoned with sour cream and cheddar seasoning.* **VEGETARIAN**

FRIES \$3

Seasoned with LFB fry seasoning. **VEGETARIAN**

MAC \$3

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

COCONUT RICE \$3

vegan **GLUTEN-FREE**

GINGER COLESLAW \$2.5

vegan **GLUTEN-FREE**

CREAMY COLESLAW \$3

VEGETARIAN **GLUTEN-FREE**

VEGAN COLESLAW \$3.5

vegan **GLUTEN-FREE**

SAUERKRAUT \$2.5

vegan **GLUTEN-FREE**

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**

CHOCOLATE CHIP

COOKIE \$2.5 **VEGETARIAN**

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BEER + BEVERAGES

LAKEFRONT BREWERY BEER (18 TAPS)

Full pour, half pour, can, or pitcher.

GOLDEN MAPLE ROOT BEER \$4

Lakefront's own recipe made with real maple syrup.

ROOT BEER OL' FASHIONED \$10

Golden Maple Root Beer, brandy, cherries, orange slice, and bitters.

THE LAVERNE \$4.14

A fizzy nostalgic nod to Milwaukee's favorite, Laverne & Shirley. Two parts cola, one part milk, just the way she preferred it.

FOUNTAIN DRINKS \$3.50

Coca-cola®, diet coke®, sprite®, pibb xtra®, mello yello®, 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

CURDS DAY & CROWLER DAY

Friday

FISH FRY + LIVE POLKA MUSIC

Saturday - Sunday

HOURLY BREWERY TOURS