

DAILY MENU



APPETIZERS

Serves two to three people.

OUR FAMOUS CHEESE CURDS

REGULAR \$13 HALF \$9

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 Bavarian soft pretzel, 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.

CHEESE FRIES \$11

A large shareable basket of fries with Lakefront Brewery seasoning smothered in beer cheese sauce. **VEGETARIAN**

BASKET OF FRIES \$7

A large shareable basket of fries with Lakefront Brewery seasoning. **VEGETARIAN**

GARLIC PARMESAN BRUSSELS SPROUTS \$9

Deep-fried Brussels sprouts tossed in garlic Parmesan sauce with a lemon wedge on the side. **VEGETARIAN**

WHY ARE OUR CHEESE CURDS THE BEST?

We start by using hand-cut 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.

SALADS

SALAD DRESSINGS:

Garlic Ranch, French, Vinegar & Oil, 1000 Island, Balsamic Vinaigrette, Honey Mustard, Caesar

HONEY MUSTARD CHICKEN SALAD \$16

Mixed greens, shredded cheese, corn, bacon, tomatoes, crispy chicken, diced red onion, boiled eggs, croutons, and honey mustard dressing on the side.

GARDEN SALAD \$12

Mixed greens, tomatoes, shredded cheese, diced red onions, shredded carrots, cucumbers, croutons, and garlic ranch dressing on the side. **VEGETARIAN**

GLUTEN-FREE AVAILABLE

CAESAR SALAD \$12

Mixed greens, Parmesan flakes, garlic croutons, and Caesar dressing.

GLUTEN-FREE AVAILABLE

SALAD AND A SIDE \$10

Half Caesar salad with a short order of fries and side of pickles.

Add crispy chicken + 3.5

Add Buffalo or garlic chicken + 5

CHICKEN BASKETS

Served with seasoned fries.

CHICKEN STRIP BASKET \$13

Crispy fried chicken strips.

BREADED CHICKEN WINGS BASKET \$13

Six bone-in fried chicken flats and drumsticks.

SAUCE OPTIONS:

Pick one (specify if tossed or on the side):

- Dry: served with garlic ranch
- Garlic Garlic (mild) + \$3 - Garlic lovers rejoice, this is your sauce
- Thai PB&J (mild) + \$3 - Tahini based "peanut" sauce with spicy jalapeño raspberry jam drizzle
- Buffalo (spicy) + \$3 - Traditional Buffalo sauce and garlic ranch
- Dill Pickle Dry Rub (mild) + \$3 - Served with garlic ranch

SANDWICHES

Served with a choice of seasoned fries* or dill pickle potato chips*. Sub deviled egg pasta salad or side salad \$1

FISH TACOS \$13

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

TURKEY MELT \$17

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

GLUTEN-FREE AVAILABLE

BREWBEN \$17.5

Grilled marble rye, white cheddar cheese, kraut, shredded corned beef, and 1000 island on the side. **GLUTEN-FREE AVAILABLE**

CHICKEN SCHNITZEL \$16

Toasted brioche bun, crispy chicken schnitzel, leaf lettuce, sliced tomatoes, three-mustard aioli, and dill pickles.

CHEESEBURGER

FLAUTA \$15

A large flour tortilla filled with seasoned ground beef, diced pickles, shredded cheese, and sautéed onions, served with 1000 island on the side.

VEGAN SCHNITZEL \$14

Fried tofu patty on a toasted brioche bun with sliced tomatoes, leaf lettuce, served with vegan mayo on the side. *vegan* ♣

FRIED BOLOGNA \$15

White cheddar, fried bologna, kettle chips, three-mustard aioli, and pickles on grilled sourdough.



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 \$5

KIELBASA PLATE \$13

Grilled Usinger's smoked kielbasa links on a bed of sauerkraut with Polish mustard on the side and choice of side. **GLUTEN-FREE**

PEPPERONI FLATBREAD \$15

Gluten-free flatbread topped with seasoned tomato sauce, mozzarella, and pepperoni.

GLUTEN-FREE

CHEESE FLATBREAD \$14

Gluten-free flatbread topped with seasoned tomato sauce and mozzarella.

VEGETARIAN GLUTEN-FREE

GERMAN FLATBREAD \$16

Gluten-free flatbread topped with garlic sauce, Parmesan, gruyere, mozzarella, bacon crumble, onions, and topped with zesties.

GLUTEN-FREE

CHICKEN SCHNITZEL WITH KRAUT \$16

Crispy fried chicken breast served with sauerkraut, lemon wedge, and choice of side.

* 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.

SAUSAGES

Served with a side of Polish mustard and a choice of seasoned fries or dill pickle potato chips. Sub deviled egg pasta salad or side salad \$1

ALL-BEEF FRANKFURTER \$11

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

BEER BRAT \$11

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

KIELBASA N' KRAUT \$10

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

ITALIAN SAUSAGE \$11

Mild Italian sausage with Giardonnaise on a toasted hoagie bun.

SAUSAGE FLIGHT \$18

Can't decide? Try three! A beer-poached brat topped with Eastside Dark beer-braised onions, smoked kielbasa with kraut, and mild Italian sausage with Giardonnaise. Served with a side of beer cheese sauce and Polish mustard. No substitutions, no sides.
+ Add a pretzel bun or hoagie bun \$2

Allergen Guide:



SIDES

DILL PICKLE POTATO CHIPS* \$4

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

FRIES \$4

Seasoned with Lakefront Brewery fry seasoning. **VEGETARIAN**

DEVILED EGG PASTA SALAD \$5

Spiral pasta, boiled eggs, celery, onion, pickles, and egg salad dressing topped with smoky paprika. **VEGETARIAN**

SIDE SALAD \$5

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

VEGETARIAN GLUTEN-FREE AVAILABLE

KIDDOS

Comes with animal crackers and a choice of dill pickle-seasoned potato chips or fries.

BOLOGNA SANDWICH \$11

Thick sliced bologna with cheese on sourdough bread and a side of pickles.

HOT DOG \$10.5

All-beef frankfurter served on a hoagie bun.

CHICKEN TENDERS

TWO-PIECE \$8

THREE-PIECE \$9.5

KIDS FLATBREAD \$10

Just sauce and cheese on gluten-free flatbread crust. **VEGETARIAN GLUTEN-FREE**

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.

FOUNTAIN DRINKS \$3.50

Coca-Cola®, Diet Coke®, Sprite®, Pibb Xtra®, Mello Yello®, Coke Zero®, 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