



# MENU

Try any four draft beers in a flight!

Ask your server for details.



## Appetizers

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**Spinach Artichoke Dip** 11.50  
Cheesy spinach artichoke dip, garlic toasts

**Spin-art Portabella** 12.00  
Spinach artichoke dip, roasted portabella, garlic toasts

**Curry Lamb Meatballs** 12.00  
Lamb, beef, yellow curry, cilantro, naan

**Wisconsin Cheese Curds** 10.50  
Beer battered Wisconsin cheese curds, seasoned sour cream

**Chicken Tenders** 10.25  
Crispy chicken tenders, choice of dipping sauce

**Beer Cheese Fries** 11.00  
Beer battered fries, Finn's Golden Ale beer cheese, bacon, parsley, honey mustard, buffalo aioli

**Smoked Lake Trout** 13.50  
Locally sourced smoked lake trout, crackers, horseradish mayo, pepperoncini, lemon

**Reuben Egg Rolls** 11.50  
Corned beef, Swiss, sauerkraut, thousand island

**Wings** 11.50  
One pound jumbo wings

Buffalo      Spicy Garlic  
Asian        Dry Rub  
BBQ         Chipotle Ranch

## Salads

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**Smoked Trout Caesar** 14.00  
Locally sourced smoked lake trout, lettuce, Caesar dressing, croutons  
- Substitute chicken

**Chef Salad** 12.50  
Mixed greens, ham, cheddar, red onion, cucumber, tomato, egg

Side Salad 5.00

**Avocado Jicama** 12.00  
Mixed greens, avocado, jicama, feta cheese, red onion, cucumber, pineapple vinaigrette  
- Add chicken 3.00

**Fajita** 12.00  
Mixed greens, garbanzo beans, red onion, sweet peppers, tortilla strings  
- sub chicken 3.00

## Entrees

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**Fish and Chips**  
Beer battered cod, tartar, lemon, beer battered fries  
6oz. - 13.50  
10 oz. - 20.50

**Bangers and Mash** 14.50  
Locally sourced smoked sausages, braised cabbage and veg, garlic mashed, parsley sauce

**Corned Beef and Cabbage** 15.50  
Corned beef, braised cabbage, garlic mashed, parsley sauce

**Shepherds Pie** 17.00  
Lamb, fennel sausage, carrots, parsnips, garlic mashed, braised cabbage and veg

**Irish Stew** 15.50  
Braised beef brisket, mushrooms, carrots, parsnip, garlic mash

Our thanks to the Farmers Market, Green Acres Farm, Ashland Baking Company, Old World Meats, and Frabonie's for keeping us fresh and local.

## Pub Faire

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Served with garlic mashed, quinoa pilaf or Irish potato salad

Sub fries \$1.50

Sub side salad \$3.50

**Reuben** 11.50

Corned beef, light Jewish rye, thousand island, Swiss, sauerkraut

**Cuban** 11.50

Pork belly, ham, dijonaise, pickle, mozzarella

**Tempeh Reuben** 11.00

Grilled Tempeh, sauerkraut, thousand island, swiss

**Spin-art Chicken Sandwich** 12.00

Spinach artichoke dip, marinated chicken breast, lettuce, tomato

**Pork Belly Portabella** 13.50

Pork belly, roasted portabella, grilled onions, port wine demi, toasted bun

**Fish Tacos** 13.00

Beer battered fish, orange oregano pico, jicama slaw, avocado cream

**Carnitas Tacos** 13.00

Pork belly carnitas, orange oregano pico, jicama slaw, avocado cream

**Tuna Melt** 11.50

Tuna salad, mozzarella cheese, light Jewish rye

## Burgers

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1/3 pound fresh locally ground beef with signature toppings

Served with fries and a touch of mayo

Sub garlic mashed, quinoa pilaf or Irish potato salad

Sub side salad \$3.50

GF bun \$1.00

**BLTA** 13.00

Bacon, lettuce, tomato, avocado

**Maxim** 13.00

Sour cream, red onion, bacon

**Big Lake** 13.00

Double cheddar, bacon, onion rings, jalapeños, BBQ

**Smoked Salmon** 14.00

Locally sourced wild rice and smoked salmon patty, greens, buffalo aioli

**Spinach Artichoke Burger** 13.00

**Olive Burger** 12.50

**Jalapeno Burger** 12.50

**Bleu Cheese Burger** 13.00

**Cheese Burger** 10.50

**Bacon Burger** 12.00

**Mushroom and Swiss** 12.50

**California Burger** 12.00

**Veggie Burger** 12.50

**Impossible Burger** <sup>TM</sup> 14.50

Veggie and Impossible served w/ lettuce, tomato, onion

## Desserts

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Flourless Chocolate Cake 6.00

w/ Brandy whipped cream

## Beverages

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Pepsi

Diet Pepsi

Mountain Dew

Diet Mountain Dew

Dr. Pepper

Sierra Mist

Tropicana Lemonade

2.75

Virgil's Black Cherry Cream Soda

Virgil's Bottled Root Beer

Calypso Strawberry Lemonade

3.75

Natural Sweet &

Unsweetened Tea

3.00

18% gratuity on large groups. Food prepared from scratch - cook times may vary.

Check out our online menu



