



# MENU

Try any four draft beers in a flight!

Ask your server for details.



Ask server for options.

## Appetizers

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

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## Entrees

**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

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