

## HAPPY HOUR SPECIALS

**\$4 Rail Highballs**  
**\$4 Taps on Draft**  
**\$4 Glasses of House Wine**

monday - friday  
11am til 2pm

**\$9 Business Lunch**  
w/drink purch.

monday - thursday  
2pm til 5pm

**\$8 appetizers\***

## DAILY SPECIALS

**MONDAY** **\$8 appetizers\*** 2pm - close, see menu

**HAPPY HOUR**  
**MONDAY THRU THURSDAY**  
**2PM-7PM**

**TUESDAY** **\$1.00 off All Glasses of Wine** 2pm - close  
**14" 1-topping Pizza for \$12.99** 2pm - 9pm

**WEDNESDAY** **\$1.00 off All Bottles of Beer** (excludes cans of beer) 7pm - 11pm  
**\$1.00 off Any Burger** 2pm - 9pm

**THURSDAY** **\$4 Three Olives Drinks\*** 7pm - 11pm  
**Mexican Night Specials & 16" 1-topping Pizza, \$16.95** 2pm-9pm

**FRIDAY** **\$6 Long Islands** 7pm-11pm  
**Friday Fish Fry, see back page**

**SATURDAY** **\$6 Mai Tai's** 7pm - 11pm  
**8 oz NY Strip & 3 Jumbo Shrimp Dinner & Fries, \$25.95**

**SUNDAY** **\$6 Bloody Mary's** 11am - 5pm  
**2 piece Chicken & 1/2 Rack of Ribs & Fries, \$22.95** 2pm-9pm  
(Please allow 20 minutes for prep and cook)

Draft

PRICES ARE LISTED AS PINT • 60 OZ PITCHER OR 64OZ GROWLER (TOGO ONLY)

### Crisp Light Body, Sweet Drinkability

- ★ DOWNEAST CIDER (Cider, 5.1% ABV): Boston, MA 5.5 • 17
- ★ MILLER LITE (Light Lager, 4.17% ABV): Milwaukee, WI 4.5 • 14
- ★ STELLA ARTOIS 20OZ (Euro Pale Lager, 5.00% ABV): Belgium 6.5 • 18
- ★ CIDERBOYS SEASONAL (Cider, 5.0% ABV): Steven's Point, WI 5.5 • 17

### Drinkable Mild Body and Hop Bitterness

- ★ NEW GLARUS SPOTTED COW (Farmhouse Ale, 4.8% ABV): New Glarus, WI 5.0 • 16
- FRANZISKANER HEFE-WEISSE 23OZ (Hefeweizen, 5.0% ABV): Germany 8.0 • 21
- ★ THIRD SPACE HAPPY PLACE (Pale Ale, 5.3% ABV): Milwaukee, WI 5.5 • 18
- LAKEFRONT RIVERWEST STEIN (Amber Lager, 5.68% ABV): Milwaukee, WI 5.5 • 17
- ★ KARBEN 4 FANTASY FACTORY (IPA, 6.3% ABV): Madison, WI 7.0 • 23
- NEW STEELTANK STEEL RAIN HAZY IPA (Hazy IPA, 5.5% ABV): Oconomowoc, WI 6.0 • 19
- NEW EXPLORIUM BLUBERRY CHEESECAKE 12OZ (Gose, 5.8% ABV): Greendale, WI 7.0 • 23
- TYRANENA ROCKY'S REVENGE (American Brown Ale, 6.0% ABV): Lake Mills, WI 7.0 • 23
- ★ CAPITAL BREWERY AUTUMNAL FIRE (Doppelbock, 7.8% ABV): Middleton, WI 6.0 • 19
- NEW BREWFINITY OFF KILTER (Scotch Ale, 6.8% ABV): Oconomowoc, WI 8.0 • 27
- YOUNG BLOOD "SHOWER DORITOS" (Triple IPA, 9.2% ABV): Madison, WI 11.0 • 39

### Robust Brews Dark and/or Malty

- SPATEN OKTOBERFEST (Märzen, 5.9% ABV): Germany 7.0 • 23
- ROGUE DEAD GUY ALE (German Maibock, 6.0% ABV): Newport, OR 7.0 • 23
- ★ GUINNESS 20OZ (Irish Dry Stout, 4.2% ABV): Ireland 6.5 • 20
- NITRO** CENTRAL WATERS MUD PUPPY PORTER (Porter, 5.8% ABV): Amhurst, WI 6.0 • 19
- BREWFINITY LET'S CHOCO BOUT IT (Milk Stout, 7.2% ABV): Oconomowoc, WI 8.0 • 27

### HOW ABOUT A BOCKTAIL?

A Little of This and A Little of That...

Black & Muddy (20oz) 8  
 Guinness & Nitro Mud Puppy Porter  
 Black Cow (20oz) 8  
 Guinness & Spotted Cow  
 Black & Autumn (20oz) 8  
 Guinness & Capital Autumnal Fire  
 Half & Half (20oz) 8  
 Guinness & Stella Artois

Apple Harvest (20oz) 8  
 Downeast Cider & Franziskaner  
 Black Velvet (22oz) 8  
 Guinness & Downeast Cider  
 Belgian Cider (22oz) 8  
 Downeast Cider & Stella Artois  
 Hop & Cider (22oz) 8  
 Downeast Cider & Happy Place Ale

## Crisp Light Body Flavors

★ MAGNERS PEAR (Irish Pear Cider, 4.5% ABV): Ireland	5
Ace High (Imperial Cider, 8.0%), Sebastopol, CA	6
★ ACE PERRY CIDER (Pear Cider, 5.0% ABV): Sebastopol, CA	5
★ ACE PINEAPPLE CIDER (Cider, 5.0% ABV): Sebastopol, CA	5
ANGRY ORCHARD CIDER (Crisp Cider, 5.0% ABV): Cincinnati, OH	5
DELIRIUM RED (Cherry Fruit Beer, 8.0% ABV): Melle, Belgium	13

## Sweet with a Fruity Finish

SCHOFFERHOFER (Grapefruit Hefeweizen, 2.5% ABV): Germany	5
WEIHENSTEPHANER 16.9OZ (Hefeweizen, 5.4% ABV): Germany	8

## Mild Bodied and/or Hoppy Grapefruit Type Bitterness

KONA LONGBOARD ISLAND (American Lager, 4.6% ABV): Kailua Kona, HI	5
BLUE MOON ALUMINUM PINT (Belgian Wheat Ale, 5.4% ABV): Golden, CO	4
CHIMAY TRIPEL ALE (WHITE) (Tripel, 8.0% ABV): Belgium	9
SAM ADAMS BOSTON LAGER (Vienna Lager, 4.9% ABV): Boston, MA	5
KONA HANAIEI ISLAND (India Pale Ale, 4.5% ABV): Kailua Kona, HI	5

★ = Ladies Night Special

## Dark, Malty, Sweet Body and Finish

MOOSE DROOL (American Brown Ale, 5.1% ABV): Missoula, MT	5
KENTUCKY BOURBON BARREL ALE (American Strong Ale, 8.2% ABV): Lexington, KY	8.5
FOUNDERS BACKWOODS BASTARD (Bourbon Aged Scotch Ale, 8.5% ABV): Grand Rapids, MI	8
NEW HOLLAND DRAGON'S MILK (American Imperial Stout, 11.0% ABV): Holland, MI	9.5

## Those Other Guys

MILLER LITE (Light Lager, 4.17% ABV): Milwaukee, WI	4
MILLER HIGH LIFE (Lager, 5.0% ABV): Milwaukee, WI	4
MGD 64 (Light Lager, 2.8% ABV): Milwaukee, WI	4
ALUMINUM MILLER LITE (Light Lager, 4.17% ABV)	4
ALUMINUM BUD LIGHT (Light Lager, 4.2% ABV)	4
ALUMINUM BUD LIGHT LIME (Light Lager, 4.2% ABV)	4
ALUMINUM COORS LIGHT (Light Lager, 4.2% ABV)	4
ALUMINUM MICHELOB ULTRA (Light Lager, 4.2% ABV)	4
HEINEKEN (Pale Lager, 5.0% ABV): Holland	5
CORONA (Lager, 4.6% ABV): Mexico	5
CORONA PREMIER (Light Lager, 4.0% ABV): Mexico	5
MODELO ESPECIAL (Light Lager, 4.4% ABV): Mexico	5

## Selters/Hard Stuff

★ WHITE CLAW BLACK CHERRY	5
★ WHITE CLAW LIME	5
★ HIGH NOON CRANBERRY	5
★ HIGH NOON MANGO	5
★ HIGH NOON PINEAPPLE	5
★ HIGH NOON PEACH	5
★ HIGH NOON WATERMELON	5
★ CARBLISS BLACK RASPBERRY	5
★ CARBLISS PASSION FRUIT	5

## Non-alcoholic

ODOULS AMBER	4
HEINEKEN 0.0	5
SPRECHER ROOT BEER 16OZ (Glendale, WI)	4
SPRECHER CREAM SODA 16OZ (Glendale, WI)	4
GOSLING'S GINGER BEER (N/A)	4
SAN PELLEGRINO SPARKLING WATER (500mL)	4
ICE MOUNTAIN STILL WATER (500mL)	3

**BOMBERS  
AWAY**



## Larger Size Bottle to Share

UNIBROUE LA FIN DU MONDE  
Tripel 750ml, 9% ABV, Quebec, Canada 16



# Cocktails

## Signature Cocktails

**Hummingbird 8 PITCHER 35**  
St Germain Elderflower Liqueur,  
Champagne, Seltzer

**Razzle Dazzle 8**  
Blueberry Vodka, Chambord Liqueur,  
Fresh Squeezed Lime Juice, Cranberry Juice

**Red Sangria 9 PITCHER 30**  
Red Wine, Brandy, Orange Juice,  
Lemon-Lime Soda

**White Sangria 9 PITCHER 30**  
White Wine, Triple Sec, Peach Nectar,  
Lemon-Lime Soda

**Moscow Mule 7 PITCHER 30**  
**Classic • Raspberry • Blueberry**  
**Grapefruit • Strawberry**  
Vodka, Fresh Squeezed Lime Juice,  
Ginger Beer

**Mango Habanero Mule 8 PITCHER 30**  
Mango Habanero Infused WHISKEY,  
Fresh Squeezed Lime Juice,  
Ginger Beer

**Pineapple Jalapeño Mule 8 PITCHER 30**  
Pineapple Jalapeño Infused TEQUILA,  
Fresh Squeezed Lime Juice,  
Ginger Beer

**Coco Loco 8 PITCHER 30**  
Kinky Fruit Punch, Rumhaven Rum,  
Orange Juice & Pineapple Juice

**Caribbean Rum Punch 8 PITCHER 30**  
Original Bumbu Rum, Orange Juice,  
Pineapple Juice & Club Soda

**Paloma 8 PITCHER 30**  
Dulce Vida Tequila, Fresh Squeezed Lime Juice,  
Grapefruit Juice, Seltzer Soda

**Northern Lights 8 PITCHER 30**  
Deep Eddy Citrus, Smirnoff Sour Berry,  
Blueberry Red Bull

**Mai Tai 8**  
Light Rum, Almond Liqueur, Triple Sec,  
Meyers Dark Rum, Lemonade, Pineapple Juice

**Lynchburg Lemonade 8 PITCHER 30**  
Jack Daniels, Triple Sec, Lemonade,  
Lemon-Lime Soda

**The Safe Word 8 PITCHER 30**  
Bacardi Raspberry, Bacardi Limon,  
Raspberry Puree, Lemonade

**Fluffer Nutter 8 PITCHER 30**  
Skrewball Peanut Butter Whiskey  
and Sprecher Cream Soda

**Margarita on the Rox 8 PITCHER 30**  
**Classic • Strawberry • Raspberry**  
Island Oasis Margarita Mix & Tequila

**Top Shelf Long Island 12 PITCHER 30**  
Smirnoff Vodka, Bacardi Rum, Tanqueray Gin,  
Cointreau, House-made Sweet & Sour, and Coke

**MOO-Mosa 6**  
Refreshing Combination of Orange Juice  
and Spotted Cow

## Down to Business

NO MESSING AROUND WITH THESE DRINKS. STRONG, FLAVORFUL AND REFRESHING

**Strawberry Sidecar 8**  
Brandy, Triple Sec, Lemon Juice, Strawberry Puree

**Honey D.E.W. 8**  
Tullamore Dew Irish Whiskey, Fresh Squeezed Lime Juice,  
Pineapple Juice, Honey Syrup

## Before Dinner

### Blue Grotto 9

Bacardi Razz Rum, Blue Curacao, Lemon Juice

### Blueberry Lemon Drop 9

Blueberry Vodka, Triple Sec, Lemonade

### Hawaiian Sunset 9

Malibu Pineapple, Raspberry Puree,  
Lemon Juice, Simple Syrup

### Dirty Girl Martini 9

Vodka, Malibu Rum,  
Pineapple Juice, Cranberry Juice

## During Dinner

### Kiss and Tell 9

X Rated Liqueur, Amaretto, Cranberry Juice

### Island Getaway 9

Pinnacle Tropical Punch Vodka, Orange Liqueur, Pineapple Juice

### Red Whip 9

Whipped Cream Vodka, Pineapple Juice, Cranberry Juice

### Raspberry Martini 10

Svedka Raspberry Vodka, Raspberry Puree, Simple Syrup,  
Lemon Juice

### French Kiss 10

X Rated Liqueur, Vodka, Raspberry Liqueur

## After Dinner

CREAMY AND RICH, PERFECT FOR DESSERT

### Chocolate Martini 10

Whipped Cream Vodka, Godiva Chocolate Liqueur,  
Baileys Irish Cream

### Blue Moon 9

Bailey's Irish, Blue Curacao, Almond Liqueur

### Mint Chocolate Chip Martini 9

Godiva Chocolate Liqueur, Crème de Menthe Liqueur, Cream  
Whipped Cream Flower

## MOCKTAILS

ALL THE FLAVOR, NONE OF THE ALCOHOL

### Chocolate Martini 10

Whipped Cream Vodka, Godiva Chocolate Liqueur,  
Baileys Irish Cream

### Blue Moon 9

Bailey's Irish, Blue Curacao, Almond Liqueur

### Mint Chocolate Chip Martini 9

Godiva Chocolate Liqueur, Crème de Menthe Liqueur, Cream  
Whipped Cream Flower

Martinis



## Red

	<i>Glass</i>	<i>Bottle</i>	
Coastal Vines Cabernet Sauvignon (California)	5	18	Dark, plum-colored wine. Aromas of berries and toast open up to flavors of ripe red raspberries, plums, and vanilla on the palate, smooth, fruity finish
Hayes Ranch Cabernet Sauvignon (California)	7	27	Cherry, dark berry and light oak, great balance of fruit and tannins, smooth, silken finish
Coastal Vines Merlot (California)	5	18	Ruby colored red wine exuding aromas of cloves, spice, and dark berries. On the palate, the wine is smooth and thick, with flavors of boysenberry, strawberry, and hints of cocoa
Eola Hills Red Blend (Oregon)	9	32	Blend of Zinfandel, Sangiovese, Merlot and Pinot Noir from three states –Oregon, Washington and California. The wine opens with aromas of intense fruitiness that lead into a soft and smooth palate with flavors of red berry jam. A portion of proceeds from each bottle of Patriot Red purchased goes towards supporting different veterans and first-responders non-profit 501c3 programs.
Ironstone Pinot Noir (California)	7	27	Seductive aromas of luscious black cherries mixed with cloves, spice and a touch of vanilla.
Seven Deadly Zins (California)	6	23	Loaded with berry fruit, pepper, spice, and earthy characteristics
Elsa Bianchi Malbec (Argentina)	6	23	Aromas of ripe plum and violets, with hints of vanilla. Rich, weighty mouth feel with a soft silkiness normally associated with lighter wines. Soft, supple palate leading to a lingering finish.
Riunite Lambrusco (Italy)	5	18	Intense bouquet with hints of raspberry and wild black cherry. Fresh and crisp in a typical frizzante style, fruity finish

## White

	<i>Glass</i>	<i>Bottle</i>	
Coastal Vines Chardonnay (California)	5	18	Lightly-colored wine, with aromas of smoked oak and citrus, short and crisp finish
Mezza Corona Pinot Grigio (Italy)	6	23	Fragrance is complex, with notes reminiscent of ripe fruit (white peach, pear and chamomile), fresh, elegant finish
Los Vascos Sauvignon Blanc (Chile)	6	23	This wine has remarkable aromatic expression in the bouquet with lemon, grapefruit and exotic fruit enhanced by the characteristic boxwood aroma of the Sauvignon.
Eola Hills Riesling (Oregon)	7	25	Crisp entry, this wine transitions to a smooth, rich mouthfeel. In both aromatics and on the palate, the fruit character of Asian pear and yellow cherries shines through.
Voga Moscato (Italy)	6	23	Sweet but not at all cloying; well-balanced and with an extremely refined fruitiness
Coastal Vines White Zinfandel (California)	5	18	Light and fruity salmon-pink wine. Sweet, floral aromas of jasmine and bright flavors of apricots, cantaloupe, and orange blossoms

## Bubbly

	<i>Bottle</i>	
Blanc de Bleu Cuvée (Dry, 187ml)	9	California Premium Chardonnay with an added hint of blueberries
Korbel Brut California (Dry, 187ml)	7	Light-tasting and crisp with a 1% dosage for a balanced medium-dry finish
J. Roget Spumante (Sweet, 187ml)	5	Medium-dry with crisp, fruit flavors. The aromas of apple and pear are balanced with toasty, yeast notes and floral nuances
Lunetta Prosecco (Fruity, 187ml)	9	Enticing aromas of apple and peach give way to a palate that is refreshing, and harmonious, with crisp fruit flavors and a clean finish
Wycliff Brut Champagne (Dry, 750 ml)	15	Fruity with a touch of strawberry and the perfect amount of sugar
Gloria Ferrer Sonoma Brut (750 ml)	48	Delicate pear and floral notes backed by toasty almond, creamy mid-palate and toasty finish.
Pommery Brut Rose (750 ml)	98	Fruity and elegantly robust with a perfect balance of freshness.



## Vodka

44 North Huckleberry	6
360 Vanilla	5
Absolut Vodka	6
Absolut Citron	6
Badger Claw (house)	4.5
Belvedere	7
Chopin Potato Vodka	9
Crystal Head Vodka	9
Deep Eddy Cranberry	5
Deep Eddy Citrus	5
Deep Eddy Grapefruit	5
Deep Eddy Peach	5
Deep Eddy Sweet Tea	5
Double Cross Vodka	7
Effen Black Cherry	7
Effen Blood Orange	7
Effen Cucumber	7
Grey Goose	7
Grey Goose Watermelon Basil	7
Ketel One	6
Ketel One Citroen	6
Pinnacle Tropical Punch	5
Pink Whitney	5
Smirnoff 80	5
Smirnoff Blueberry	5
Smirnoff Kissed (Caramel)	5
Smirnoff Pink Lemonade	5
Smirnoff Red, White, Berry	5
Smirnoff Sour Berry	5
Smirnoff Vanilla	5
Smirnoff Whipped	5
Svedka Cherry Limeade	5
Svedka Strawberry Lemonade	5
Svedka Raspberry	5
Three Olives Berry	5
Three Olives Cherry	5
Three Olives Grape	5
Three Olives Naked	5
Three Olives Orange	5
Tito's Vodka	6

## Liqueur

Baileys Irish Cream	6
Blackberry Brandy	5
Black Haus	5
Drambuie	7
Frangelico	6
Godiva Chocolate Liqueur	6
Goldschlager	6
Fireball	6
Jagermeister	5
Kahlua	6
Kinky	5.5
Kinky Fruit Punch	5.5
Limoncello	6
Ole Smokey Cookies & Cream	5
Rum Chata	6
Rumple Minze	5
Sambuca	6
X Rated	6

## Gin

Bombay Sapphire	6
Empress	6
Gordon's (house)	4.5
Hendrick's	7
Tanqueray	6

## Rum

Bacardi Light Rum	5
Bacardi Limon	5
Bacardi Raspberry	5
Bumbu Rum	7
Captain Morgan Spiced Rum	5
Captain Grapefruit Rum	5
Castillo Rum (house)	4.5
Flor de Caña 18YR	9
Gosling's Black Seal	5
Kraken Spiced Rum	6
Malibu Black	5
Malibu Rum	5
Malibu Pineapple	5
Meyers Dark Rum	5
Rumhaven Coconut Water	6
Sailor Jerry Spiced Rum	5
Shipwrecked Vanilla Rum	6

## Tequila

Agavales	6
Casamigos Silver	8
Clase Azul Añejo	53
Clase Azul Reposado	23
Cincoro Añejo	19
Don Julio Añejo	9
Don Julio Blanco	9
Don Julio Reposado	9
Don Julio 1942	23
Dulce Vida Pineapple Jalapeno	6
Dulce Vida Mango Habanero	6
Gran Patron Burdeos	43
Hussongs Platinum Añejo	10
Margaritaville Gold (house)	4.5
Milagro Silver Tequila	6
Milagro Select Añejo	19
Patron Blanco	7
Teremana Silver	6
Tierra Sagrada X-Añejo	16

## Brandy

Christian Brothers (house)	4.5
D'ussè Cognac	13
Korbel Brandy	5
Metaxa 7 Star	5

## Bourbon

Beam Devil's Cut	6
Booker's Bourbon 8YR	10
Booker's Little Book	15
Buffalo Trace	9
Bulleit Bourbon	6
Bulleit Bourbon Rye	6
Calumet 14YR	19
Droptine 12 Point	9
Eagle Rare 10YR Single Barrel	8
Jim Beam	5
Knob Creek 9YR	6
Makers Mark	6
Old Crow (house)	4.5
Old Elk	9
Red Stag	6
Woodford Reserve 6YR	8

## Whiskey

(RI) 1	8
Canadian Club	5
Crown Royal	6
Crown Royal Regal Apple	6
Crown Royal Peach	6
Crown Royal Vanilla	6
Fireball	6
Jameson Irish	6
Jameson 18YR	19
Jack Daniels	6
JD Tennessee Honey	6
Kessler (house)	4.5
The Knot	6
Lock, Stock N Barrel	
Rye 16YR	22
Michter's Straight Rye	7
Midleton Irish Whisky	23
Mount Royal Light	5
Ole Smokey Mango Habanero	6
Red Breast Irish Whiskey	9
Rogue Dead Guy Whiskey	7
Seagram's 7 Crown	5
Slow n Low Rye	6
Southern Comfort	5
Templeton Rye	6
Tullamore Dew	6

## Scotch

The Balvenie 14YR Caribbean Cask	14
Craigellachie 13 YR Speyside Single	11
Dewars White Label	6
Glenlivet 12YR	8
Glenmorangie 10 YR	8
Hakushu 12YR	12
Hibiki	12
House of Stuart (house)	4.5
Laphroaig 10YR Cask Strength	10
Laphroaig Lore	22
Macallan 12YR	12
Macallan Rare Cask	39
Oban 14YR Single Malt	11
Yamazaki 12YR	12

Meet the family

All Items Listed May Be Served Neat, Straight Up, On the Rocks, or as a non-juice Highball at the Listed Price

# Starters

## Greek-Style Nachos

Pita Chips, Gyro Meat, Lettuce, Tomatoes, Black Olives, Onions, and Feta Cheese, Served with Gyro Sauce 15.95

## ★ Spinach & Artichoke Dip **X**

Served with Pita Chips or Tortilla Chips 10.95

## ★ 12 inch Cheese Quesadilla

Served with Salsa and Sour Cream 8.95

Add Chicken or Beef 4.00

## ★ Mozzarella Sticks

(6) Breaded and Served with Marinara Sauce 9.95

Beer Battered Onion Rings 7.95

One Pound Basket of Fries

House Fries w/Ranch 6.95

Sweet Potato Fries w/Southwest Ranch 7.50

## ★ Breaded Mushrooms

with Ranch Dressing 8.50

## ★ White Cheddar Garlic Cheese Curds

Featuring Wisconsin's Kaufhold's Curds, with Ranch Dressing 10.50

★ = \$8.00 App Special

## JUMBO CHICKEN WINGS **X**

### Pick Your Flavor

Plain, BBQ, Buffalo,  
Garlic Parmesan, Thai Chili,  
Sriracha Bourbon, Tropical Habanero

### Pick Your Dip

Ranch, Blue Cheese,  
Honey Mustard

### Pick Your Size

★ 6 for 9.95      10 for 15.95

## Jumbo Pretzels

Served with Nacho Cheese and Spicy Mustard Dip

2 pack 9.00      4 pack 15.00

## Garlic Bread

with Marinara Sauce 5.50

## Cheese Garlic Bread

with Marinara Sauce 7.25

## **GF** Nachos

Homemade and Topped with Cheddar Cheese Sauce 7.25

## **GF** Nachos Supreme

Ground Beef, Tomatoes, Black Olives, melted Nacho Cheese,  
Sour Cream and Salsa (Jalapeños upon request) 13.95

## ★ 21 Shrimp Basket

with Cocktail Sauce 11.50

## ★ Eggplant Strips

with Marinara Sauce 11.50

## ★ Crispy Chicken Strips

Choose from Plain, Buffalo, BBQ, Garlic Parmesan or Thai Chili  
with Ranch, Blue Cheese or Honey Mustard Dip 10.95

## ★ Jalapeño Poppers (6)

Cream Cheese Filled, w/ Ranch Dressing 10.95

## Beer for the Boys in Back

Wanna show your appreciation for a great meal?

Purchase a four pack for our cooks to enjoy after their shift 12.00

**X** = Gluten Free Available

**GF** = Gluten Free Dish



# THIN CRUST BRICK OVEN PIZZA

We prepare our Pizzas to order.  
Please allow us up to 30 minutes to make and bake your Pizza.

Daily - 11 a.m. to 9 p.m.  
Friday & Saturday - 11 a.m. to 10 p.m.



## BUILD YOUR OWN PIZZA

Small 10" Personal Cheese	9.95	1.10
Medium 12" Cheese (1-2)	11.50	1.75
Large 14" Cheese (2-3)	13.50	2.00
Extra Large 16" Cheese (3-4)	15.95	2.50

## ADD A TOPPING

Sausage	Chicken	Mushrooms	Green Peppers	Tomatoes
Pepperoni	Canadian Bacon	Onions	Anchovies	Pineapple
Ground Beef	Bacon	Black Olives	Sweet Basil	Green Olives
Sub Alfredo Sauce		Jalapeños	Spinach	Extra Cheese

## PREMIUM TOPPINGS:

Feta Cheese	10" 2.00, 12" 2.75, 14" 4.00, 16" 6.00
Gyro Meat	10" 2.50, 12" 3.50, 14" 5.00, 16" 7.00
Shrimp	10" 5.00, 12" 5.50, 14" 8.00, 16" 10.00

**GF** GLUTEN FREE CRUST FOR  
10" PIZZA ADD 3.25

## SIGNATURE PIZZAS

**Spring City Special** Cheese, Pepperoni, Sausage, Mushroom, Onion, Green Pepper, Black Olives  
10 inch 14.50 12 inch 17.50 14 inch 23.50 16 inch 29.00

**Mediterranean** Gyro Meat, Mozzarella Cheese, Fresh Tomato, Onions, Feta Cheese  
10 inch 14.00 12 inch 17.50 14 inch 23.50 16 inch 29.00

**Hawaiian Special** Mozzarella Cheese, Canadian Bacon, Pineapple, Tomato  
10 inch 12.00 12 inch 13.50 14 inch 18.00 16 inch 23.50

**Just Meat** Mozzarella Cheese, Pepperoni, Sausage, Canadian Bacon, Ground Beef  
10 inch 14.00 12 inch 17.50 14 inch 23.50 16 inch 29.00

**Margarita** Mozzarella Cheese, Fresh Sweet Basil and Tomato Slices  
10 inch 11.00 12 inch 14.50 14 inch 18.25 16 inch 20.95

**Vegetarian** Mozzarella Cheese, Mushrooms, Onions, Green Pepper, Tomato, and Black Olives  
10 inch 14.00 12 inch 17.00 14 inch 21.00 16 inch 25.00

**House Special** Mozzarella Cheese, Sausage, Green Pepper, Onion  
10 inch 12.00 12 inch 15.00 14 inch 17.95 16 inch 22.50

**Chicken Alfredo** Mozzarella Cheese, Grilled Chicken, Mushrooms, Spinach, Onion  
10 inch 14.00 12 inch 18.00 14 inch 22.50 16 inch 28.00

**Buffalo OR BBQ Chicken Pizza** Mozzarella Cheese, Grilled Chicken, Buffalo **or** BBQ Sauce, and Ranch  
10 inch 14.00 12 inch 17.00 14 inch 22.00 16 inch 28.00

# Sandwiches

## OUR FAMOUS GYRO SANDWICH 13.95

Shaved from the Cone and Topped with Onions, Tomatoes and Cucumber Sauce served with House Fries

## OUR ALMOST FAMOUS CHICKEN GYRO 13.95

Grilled Chicken topped with Lettuce, Onions, Tomatoes and Cucumber Sauce, Served with House Fries

## OUR ONE DAY IT WILL BE FAMOUS VEGGIE GYRO (OR OIKO GYRO) 12.50

Pita topped with Lettuce, Onions, Tomatoes, Feta Cheese, Cucumbers, Black Olives and Cucumber Sauce, Served with House Fries

Extra Meat 5.5oz 6.50    Extra Gyro Sauce .65    Add Feta 2.25    Extra Pita 2.45

## SPECIALTY SANDWICHES & WRAPS

Served with Lettuce, Tomato, Pickle and Coleslaw

Served with House Fries or Vegetable of the Day

### Pulled Pork Sandwich Ⅹ

Homemade Pulled Pork Served on a Traditional Hamburger Bun 11.95

### Rox Bar Reuben

Sliced Corned Beef, Sauerkraut, and Swiss Cheese on Marble Rye 14.95

### New York Steak Sandwich Ⅹ

8oz. Black Angus served Open Face with Mushrooms and Onions 19.95

### Monte Cristo

Ham, Turkey, and Swiss Cheese served on French Toast 13.50

### Italian Sausage Patty Ⅹ

w/ Marinara and Mozzarella Cheese 11.95

### Philly Steak Sandwich

w/ Mushrooms, Gr. Peppers, Onions, and Swiss Cheese 13.50

### Fish Sandwich Ⅹ

Two pieces of hand breaded Cod 11.95

### Melts Ⅹ

Choose Tuna Salad, Chicken Salad, Ham, or Turkey with American Cheese on Grilled Rye 11.95

### Loaded Grilled Cheese

Five Cheeses Include American, Swiss, Cheddar, Mozzarella, and Jack on Thick Texas Toast 9.95

### SUBSTITUTE

Onion Rings	1.75
Sweet Potato Fries	2.95
Fresh Fruit	2.50
Udi's Gluten Free Bread	2.25
Sub Wrap for Bun	0.50

Ⅹ = Gluten Free Available

GF = Gluten Free Dish

## ROX BAR WRAPS

### Caesar Grilled Chicken Wrap

Lettuce, Tomato, Caesar Dressing 12.50

### Turkey and Bacon Wrap

Lettuce, Tomato, Mayo 12.95

### Grilled or Crispy Chicken Wrap

Choose Plain, BBQ, Buffalo, or Thai Chili Chicken Breast, Lettuce, Tomato, 12.95

### BLT Wrap

Bacon, Lettuce, Tomato, Mayo 11.50

Ⅹ BBQ Chicken Breast 12.95

Crispy Chicken Breast 12.95

Ⅹ Grilled Chicken Breast 12.50

Ⅹ Bacon & Swiss Grilled Chicken Breast 14.95

Ⅹ BLT Club 13.95

Ⅹ Turkey and Bacon Club 13.95

Ⅹ Ham and Cheese Club 13.95

## ROX BAR BLACK ANGUS BURGERS

1/3 lb. Black Angus Burgers Served with Lettuce and Tomato, Pickle and Coleslaw  
Make any burger CAJUN at no extra charge

Served with House Fries or Vegetable of the Day.

Hamburger      SINGLE 9.95      DOUBLE 14.50

Cheeseburger      SINGLE 10.95      DOUBLE 15.50

Hangover Burger      SINGLE 11.95      DOUBLE 16.50

Our 1/3 lb. Cheeseburger Made Even Better with a Over-Medium Fried Egg On Top

Hickory Smoked Bacon Cheeseburger      SINGLE 13.50      DOUBLE 17.50

Mushroom and Swiss Burger      SINGLE 12.25      DOUBLE 16.25

Jalapeño Cheeseburger      SINGLE 11.95      DOUBLE 16.50

Texas Burger      SINGLE 12.95      DOUBLE 17.50

2 Slices of Hickory Smoked Bacon, Cheddar Cheese, and BBQ Sauce

Cajun Cheese Burger      SINGLE 10.95      DOUBLE 15.50

1/3 lb. Hamburger Patty, American Cheese, and Cajun Spices

Italian Burger      SINGLE 11.95      DOUBLE 15.95

w/ Marinara and Mozzarella Cheese

Patty Melt      SINGLE 11.95      DOUBLE 16.50

1/3 lb. Hamburger Patty, American Cheese, and Grilled Onions on Grilled Rye

### SUBSTITUTE

Onion Rings	1.75
Sweet Potato Fries	2.95
Fresh Fruit	2.25
Sub Side Salad	3.00
Udi's Gluten Free Bread	2.25
Add Grilled Pineapple Ring	0.75
Add 1 OM Egg	1.95

## DINNER ENTREES

All Dinners Served with Vegetable of the Day, Dinner Roll and choice of House Fries or Baked Potato  
Substitute Onion Rings for 1.75 or Sweet Potato Fries for 2.95 extra, add a Side Salad for 3.00 extra

Rox Bar Fish Fry

Four Pieces of Breaded Cod, Coleslaw (no veg), Rye Bread, Lemon, Tartar Sauce 15.95      Extra Fish—\$2.50 each

Steamed Cod Served with Lemon and Olive Oil 15.95

12oz. New York Strip

USDA Choice Black Angus, Served with Mushrooms 25.95

Country Fried Chicken or Steak

Hand Breaded and Pan Fried, Served with Cream Sauce 14.50

Pork Chop Dinner

(2) 6 Ounce T-Bone Pork Chops 17.95

Half Fried chicken

Hand breaded and fried, with Coleslaw (no veg)

Please allow 20 min. for prep and cook 15.95

B-B-Q Rib Dinners

FULL RACK 28.95      HALF Rack 18.50

Breaded Butterfly Jumbo Shrimp (6) with Coleslaw (no veg) and Cocktail sauce 16.95

Lake Perch with Coleslaw (no veg) and Tartar sauce 16.95

Steamed Veggie Plate Steamed Veggies and Potatoes w/ Olive Oil 10.50

w/ 8oz Grilled Salmon 18.95      Chicken Breast 14.95      Grilled Tilapia 15.95      Steamed Cod 16.95

Burgers

Entrees

# Specials

## Happy Hour Special

### **\$8 Appetizers\***

\*Restrictions Apply, Dine-in Only

**MONDAY - THURSDAY 2pm-5pm**

### 4,4,4 Special\*

**MONDAY - THURSDAY 2pm-7pm**

### **\$4 Rails, \$4 Pints, \$4 House Wine**

\*excludes Bocktails, Talls, Doubles, and Certain Seasonals. Ask for Details

**Soup: Cup \$3.75 Bowl \$4.95**

**Chili (in season): Cup \$4.50 Bowl \$6.50 Cheese: 1.10**

### Friday Dinner Specials (11am-9:45pm)

#### **Rox Bar Fish Fry**

(4) Pieces of Hand Breaded Cod, Homemade Coleslaw, Rye Bread. Choose House Fries or Homemade Potato Pancakes **\$14.95**

Extra Pieces of Fish **\$2.50**

#### **Seafood Platter**

(2) pieces of Hand Breaded Cod, (3) Jumbo Shrimp, (1) Piece of Lake Perch and Served with Homemade Coleslaw, House Fries, and Roll **\$23.95**

#### **Lake Perch**

Hand Breaded, Served with Homemade Coleslaw, House Fries, and Roll **\$15.95**

### Fresh Salads

🍴 **Taco Salad (Beef or Chicken)** 14.50

Lettuce, Cheddar Cheese, Tomato, Black Olives, In a Tortilla Shell with Salsa & Sour Cream (Jalapeños on request)

🍴 **Garden Salad** 10.50

Lettuce, Tomato, Onions, Cucumber, and Hard Boiled Egg

🍴 **Spinach Salad** 10.50

Spinach, Red Onions, Cherry Tomatoes, and Hard Boiled Egg

🍴 **Caesar Salad** 10.50

Romaine Lettuce, Croutons and Caesar Dressing

🍴 **Mediterranean Salad** 12.50

Lettuce, Tomato, Cucumber, Onions, Kalamata Olives, Feta Cheese, and Sweet Peppers

**Crispy Chicken salad** 13.95

Choose Plain, BBQ or Buffalo Crispy Chicken Breast Strips over Lettuce, Tomato, Cucumber, Onions and Hard Boiled Egg

🍴 **Chef's Salad** 14.50

Lettuce, Tomato, Cucumber, Swiss and American Cheese, Ham and Turkey, and Hard Boiled Egg

#### **ADD TO ANY SALAD**

GRILLED CHICKEN	4.00
GRILLED SALMON (8 OZ)	9.00
GYRO MEAT (5 OZ) W/SAUCE	6.50
GRILLED SHRIMP	7.00
GRILLED TILAPIA	7.00
STEAMED COD	7.00
STRAWBERRIES & PECANS	3.00
FETA CHEESE	2.25

#### AVAILABLE DRESSINGS:

- RANCH • FRENCH • FAT FREE FRENCH •
- 1 000 ISLAND • BLEU CHEESE • HONEY MUSTARD •
- GREEK • HOT BACON • LEMON VINAIGRETTE •
- RASPBERRY VINAIGRETTE • CAESAR •

THE LAW REQUIRES THAT NO FOOD OR DRINKS BE BROUGHT INTO THE ESTABLISHMENT. 20% SERVICE CHARGE MAY BE ADDED TO GROUPS

WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE FOR ANY REASON AT ANYTIME

WE ARE NOT RESPONSIBLE FOR LOSS OR EXCHANGE OF PERSONAL PROPERTY

WE RESERVE THE RIGHT TO SEAT OUR CUSTOMERS · WE DO NOT ACCEPT PERSONAL CHECKS.

PLEASE, NO SEPARATE CHECKS FOR PARTIES OF 8 OR MORE, NO CIGAR OR PIPE SMOKING ANYWHERE ON PREMISES

ORPHANED TABS WILL BE CLOSED AT THE END OF EACH NIGHT AND SUBJECT TO A 20% SERVICE FEE, E-CIGS CANNOT BE USED INDOORS

IF YOU HAVE A TAB WITH A SERVER, PLEASE ORDER THROUGH THE SERVER. BARTENDERS CANNOT ADD DRINKS TO SERVERS TABS.

MENU PRICES AND HOURS OF OPERATION ARE SUBJECT TO CHANGE WITHOUT NOTICE

WISCONSIN FOOD SAFETY AGENCIES ADVISE THAT EATING RAW OR UNCOOKED MEAT, POULTRY,

EGGS OR SEAFOOD POSES A HEALTH RISK TO EVERYONE