

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*
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DAILY SPECIALS

**HAPPY HOUR EVERYDAY
 2PM-6PM**

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

TUESDAY \$2.00 off All Glasses of Wine 6pm - close
 14" 1-topping Pizza for \$12.99 2pm - 9pm

WEDNESDAY \$1.00 off All Bottles of Beer (excludes cans of beer) 6pm - 11pm
 \$1.00 off Any Burger 2pm - 9pm

THURSDAY \$6 Margaritas, Daquiris on the rocks, and Palomas Special 6pm - 11pm
 Mexican Night Food Specials & 16" 1-topping Pizza, \$16.95 2pm-9pm

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

**LADIES NIGHT 9PM-CLOSE
 \$3 ANY GLASS OF WINE**

SATURDAY \$6 Mai Tai's 6pm - 11pm
16" 1-topping Pizza, \$16.95 2pm-9pm

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

- MODELO ESPECIAL (Lager, 4.4% ABV): Mexico 5.5 • 18
- ★ 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
- HILLSBORO STRAWBERRY SHORTCAKE 12OZ (Sour, 6.0% ABV): Hillsboro, WI 5.0 • 23
- ★ KARBEN 4 FANTASY FACTORY (IPA, 6.3% ABV): Madison, WI 7.0 • 23
- NEW HILLSBORO IRISH AS FECK (Irish Red Ale, 4.5% ABV): Hillsboro, WI 5.0 • 16
- SIERRA NEVADA HAZY LITTLE THING (Hazy IPA, 6.7% ABV): Chico, CA 5.5 • 18
- BREWFINITY NUTTY BY NATURE (Brown Ale, 5.6% ABV): Oconomowoc, WI 6.0 • 19
- BREWFINITY OFF KILTER (Scotch Ale, 6.8% ABV): Oconomowoc, WI 8.0 • 27
- RAISED GRAIN LION’S CLAW (Belgian IPA, 9.0% ABV): Milwaukee, WI 9.0 • 31

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
- NITRO** FOUNDERS RUBAEUS (Raspberry Ale, 5.7% ABV): Grand Rapids, MI 7.0 • 23
- ★ GUINNESS 20OZ (Irish Dry Stout, 4.2% ABV): Ireland 6.5 • 20

HOW ABOUT A BOCKTAIL?

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

- Black & Razz (20oz) 8
- Guinness & Founders Rubaeus
- Black Cow (20oz) 8
- Guinness & Spotted Cow
- Black & Nutty (20oz) 8
- Guinness & Nutty By Nature
- 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

- MOO-MOSA (16oz) 6
- Spotted Cow & Orange Juice



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

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

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 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
LAKEFRONT RIVERWEST STEIN (N/A)	5
UNTITLED ART JUICY IPA (N/A)	5
SAN PELLEGRINO SPARKLING WATER (500mL)	4
ICE MOUNTAIN STILL WATER (500mL)	3

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 Habañero Mule 8 PITCHER 30
Mango Habañero 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

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

Martinis

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

Wine

Red

	Glass	Bottle
Coastal Vines Cabernet Sauvignon (California) 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	5	18
Hayes Ranch Cabernet Sauvignon (California) Cherry, dark berry and light oak, great balance of fruit and tannins, smooth, silken finish	7	27
Coastal Vines Merlot (California) 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	5	18
Sella Antica Rosso Red Blend (Tuscany, Italy) Deep ruby-colored wine tasting of ripe blueberries and blackberries, cooked plums, and spicy notes of black pepper. It continues with hints of vanilla, cocoa, and dried herbs. On the palate, it is dynamic. Rich and fresh at the same time, with bright fruit flavors, soft tannins, and a lingering taste of blackberry, cherry, and chocolate. Dominantly Merlot and Cabernet Sauvignon, with other varieties.	9	32
Ironstone Pinot Noir (California) Seductive aromas of luscious black cherries mixed with cloves, spice and a touch of vanilla.	7	27
OZV Zinfandel Lodi (California) This wine gets its personality from the 50 to 100 year old vines where the grapes are grown from. Flavors of sweet cherries, blackberries and earthy spice. Jammy and robust through the long finish	8	29
Elsa Bianchi Malbec (Argentina) 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.	6	23
Riunite Lambrusco (Italy) Intense bouquet with hints of raspberry and wild black cherry. Fresh and crisp in a typical frizzante style, fruity finish	5	18

White

	Glass	Bottle
Coastal Vines Chardonnay (California) Lightly-colored wine, with aromas of smoked oak and citrus, short and crisp finish	5	18
Mezza Corona Pinot Grigio (Italy) Fragrance is complex, with notes reminiscent of ripe fruit (white peach, pear and chamomile), fresh, elegant finish	6	23
The Champion Sauvignon Blanc (Marlborough, New Zealand) Crisp wine boasting the fruit-forward flavors of passionfruit, gooseberry, and pink grapefruit. Tropical flavors are balanced with acidity for versatility.	6	23
Washington Hills Riesling (Washington) This pale straw wine features aromas of white peach, ripe pear, and honeysuckle, with flavors of crisp apple, nectarine, and citrus zest, balanced by refreshing acidity.	7	25
Voga Moscato (Italy) Sweet but not at all cloying; well-balanced and with an extremely refined fruitiness	6	23
Coastal Vines White Zinfandel (California) Light and fruity salmon-pink wine. Sweet, floral aromas of jasmine and bright flavors of apricots, cantaloupe, and orange blossoms	5	18

Bubbly

	Bottle
Korbel Brut California (Dry, 187ml) Light-tasting and crisp with a 1% dosage for a balanced medium-dry finish	7
J. Roget Spumante (Sweet, 187ml) Medium-dry with crisp, fruit flavors. The aromas of apple and pear are balanced with toasty, yeast notes and floral nuances	5
Lunetta Prosecco (Fruity, 187ml) Enticing aromas of apple and peach give way to a palate that is refreshing, and harmonious, with crisp fruit flavors and a clean finish	9
Wycliff Brut Champagne (Dry, 750 ml) Fruity with a touch of strawberry and the perfect amount of sugar	15
Pommery Brut Rose (750 ml) Fruity and elegantly robust with a perfect balance of freshness.	98

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 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 Mango	5
Three Olives Orange	5
Tito's Vodka	6

Liqueur

Baileys Irish Cream	6
Blackberry Brandy	5
Black Haus	5
Frangelico	6
Licor 43 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
Tierra Sagrada X-Anejo	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	19
Buffalo Trace	14
Bulleit Bourbon	6
Bulleit Bourbon Rye	6
Calumet 14YR	19
Droptine 12 Point	9
Eagle Rare 10YR Single Barrel	14
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 Whiskey	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 Habañero

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

ADD A TOPPING

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

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 ❖

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 ❖

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 ❖

w/ Marinara and Mozzarella Cheese 11.95

Philly Steak Sandwich

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

Fish Sandwich ❖

Two pieces of hand breaded Cod 11.95

Melts ❖

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

❖ = 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

❖ BBQ Chicken Breast 12.95

Crispy Chicken Breast 12.95

❖ Grilled Chicken Breast 12.50

❖ Bacon & Swiss Grilled Chicken Breast 14.95

❖ BLT Club 13.95

❖ Turkey and Bacon Club 13.95

❖ 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

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

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

Entrees

Specials

Happy Hour Special

\$8 Appetizers*

*Restrictions Apply, Dine-in Only

MONDAY - THURSDAY 2pm-5pm

4,4,4 Special*

EVERYDAY! 2pm-6pm

\$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)

GF Garden Salad 10.50

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

GF Spinach Salad 10.50

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

✂ Caesar Salad 10.50

Romaine Lettuce, Croutons and Caesar Dressing

GF 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

GF 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