

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 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 **\$4 High Noon Seltzers** 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)



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
- LEINIES SUMMER SHANDY (Fruit Beer, 4.2% ABV): Chippewa Falls, 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
- EAGLE PARK SET LIST (American IPA, 6.5% ABV): Milwaukee, WI 8.0 • 27
- 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 52 BREW (Cold IPA, 6.5% 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
- ★ 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 & Oktober (20oz) 8
Guinness & Spaten Oktoberfest

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

Crisp Light Body Flavors

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

Mild Bodied and/or Hoppy Grapefruit Type Bitterness

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

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
COORS BANQUET (Lager, 5.0% ABV)	4.5
CORONA (Lager, 4.6% ABV): Mexico	5
CORONA PREMIER (Light Lager, 4.0% ABV): Mexico	5
HEINEKEN (Pale Lager, 5.0% ABV): Holland	5

Selters/Hard Stuff

HIGH NOON LIME	5.5
HIGH NOON MANGO	5.5
HIGH NOON PINEAPPLE	5.5
HIGH NOON PEACH	5.5
HIGH NOON WATERMELON	5.5
NUTRL BLACK CHERRY	5.5
CARBLISS BLACK RASPBERRY	6
CARBLISS CRANBERRY	6
CARBLISS PASSION FRUIT	6
GOOD BOY ICE TEA & LEMONADE	6
GOOD BOY RASPBERRY ICE TEA & LEMONADE	6

Non-alcoholic

HEINEKEN 0.0	5
LAKEFRONT RIVERWEST STEIN (N/A)	5
MASH GANG JOURNEY JUICE PALE ALE (N/A)	6
UNTITLED ART JUICY IPA (N/A)	5
GOSLING'S GINGER BEER (N/A)	4
SPRECHER ROOT BEER 16OZ (Glendale, WI)	4.75
SPRECHER CREAM SODA 16OZ (Glendale, WI)	4.75
SAN PELLEGRINO SPARKLING WATER (500mL)	4
ICE MOUNTAIN STILL WATER (500mL)	3

Bottles

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

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

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

Tiramisu Russian 8
Captain Morgan, Kahlua, Cream

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

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

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

Lemonberry Lush 9 PITCHER 30
Grey Goose Watermelon/Basil,
Chambord Blackberry Liqueur, Lemonade

Devil's Margarita 9 PITCHER 30
Camarena Silver Tequila, Fresh Squeezed
Lime Juice, Orange Liqueur, Red Wine Float

Spanish Spark 11
Azteca Azul Reposado Tequila,
Licor 43 Vanilla Liqueur, Espresso

Gold Rush 9
Bulleit Bourbon, Honey Nectar,
Fresh Lemon Juice, Simple Syrup

Hawaiian Sunset 9

Malibu Pineapple, Raspberry Puree,
Lemon Juice, Simple Syrup

Raspberry Martini 10

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

Chocolate Martini 10

Whipped Cream Vodka, Godiva Chocolate Liqueur,
Baileys Irish Cream

Blueberry Lemon Drop 9

Blueberry Vodka, Triple Sec, Lemonade

Dirty Girl Martini 9

Vodka, Malibu Rum,
Pineapple Juice, Cranberry Juice

Martinis



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
Deep Eddy Cranberry	5
Deep Eddy Citrus	5
Deep Eddy Grapefruit	5
Deep Eddy Lime	5
Deep Eddy Peach	5
Door County Cherry Vodka	6
Effen Black Cherry	7
Effen Cucumber	7
Gallant Vodka	5.5
Grey Goose	7
Grey Goose Watermelon Basil	7
Ketel One	6
Ketel One Citroen	6
Ketel One Botanical	
Peach Orange	6
Muff Irish Vodka	7
Reyka Vodka	5.5
Roberto Cavalli	5
Smirnoff 80	5
Smirnoff Blueberry	5
Smirnoff Red, White, Berry	5
Smirnoff Vanilla	5
Smirnoff Whipped	5
Svedka Raspberry	5
Texacraft Sour Pickle	5
Three Olives Cherry	5
Three Olives Mango	5
Three Olives Naked	5
Three Olives Orange	5
Tito's Vodka	6

Gin

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

Liqueur

Aperol	5
Baileys Irish Cream	6
Blackberry Brandy	5
Licor 43 Chocolate Liqueur	6
Licor 43	6
Goldschlager	6
Fireball	6
Jagermeister	6
Kahlua	6
Kinky	5.5
Kinky Fruit Punch	5.5
Limoncello	6
Ole Smokey Cookies & Cream	5
Rum Chata	6
Rumple Minze	6
Sambuca	6

Rum

Bacardi Light Rum	5
Bacardi Limon	5
Bacardi Raspberry	5
Bumbu Rum	7
Captain Morgan Spiced Rum	5
Castillo Rum (house)	4.5
Gosling's Black Seal	5
Malibu Rum	5
Malibu Pineapple	5
Meyers Dark Rum	5
Mount Gay Eclipse	5
Pyrat XO Reserve	6.5
Rumhaven Coconut Water	6
Shipwrecked Vanilla Rum	6

Tequila

Adictivo Blue Añejo	19
Adictivo 14yr King's Edition	71
Asombroso Platino	10
Azteca Azul Reposado	6
Butterfly Cannon Blue	8
Butterfly Cannon Reposado	18
Butterfly Cannon Rosa	8
Camarena Silver	6
Casamigos Silver	8
Chaquira Añejo	55
Cimarron Reposado	6
Corralejo Reposado	6.5
Clase Azul Añejo	53
Clase Azul Reposado	23
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
Fortaleza Reposado	13
Grand Mayan Añejo	20
Gran Patron Burdeos	43
Hussongs Platinum Añejo	12
Illegal Mezcal Joven	9
Komos Añejo Reserva	33
La Gritona Reposado	11
Lalo Blanco	12
Margaritaville Gold (house)	4.5
Mi Familia Plata	12.5
Milagro Silver Tequila	6
Patron Blanco	7
Tequila Ocho Reposado	12

Scotch

The Balvenie 14YR Caribbean Cask	14
Craigellachie 13 YR Speyside Single	11
Glenlivet 12YR	8
Glenmorangie 10 YR	10
Hakushu 12YR	12
Hibiki	12
House of Stuart (house)	4.5
Laphroaig 10YR Cask Strength	10
Macallan 12YR	12
Monkey Shoulder	10
Oban 14YR Single Malt	11
Yamazaki 12YR	12

Bourbon

Angel's Envy	11
Bakers Single Barrel	14
Basil Hayden Toast	12
Bib & Tucker 10yr	19.5
Blantons	15
Booker's Bourbon 8YR	10
Booker's Little Book	19
Buffalo Trace	10
Bulleit Bourbon	6
Bulleit Bourbon Rye	6
Calumet 14YR	19
Chicken Cock Double Oaked	19
Droptine 12 Point	9
Eagle Rare 10YR Single Barrel	14
Elijah Craig Small Batch	8
Ezra Brooks 99	8
George Dickel	7.5
Jim Beam	5
Knob Creek 9YR	6
Makers Mark	6
Makers 46	9
Old Crow (house)	4.5
Old Elk	9
Old Forester 1920	14
Rebel 100	7
Red Stag	6
Whistlepig 6yr	10
Woodford Reserve 6YR	8
Woodford Double Oaked	15
Woodford Double Double Oak	42

Whiskey

Canadian Club	5
Crown Royal	6
Crown Royal Apple	6
Crown Royal Blackberry	6
Crown Royal Peach	6
Crown Royal Vanilla	6
Jameson Irish	6
Jack Daniels	6
Jack Single Barrel Proof	14
JD Tennessee Honey	6
Kessler (house)	4.5
Michter's Straight Rye	7
Middleton Irish Whisky	23
Mount Royal Light	5
Ole Smokey Mango Habanero	6
Red Breast Irish Whiskey	9
Seagram's 7 Crown	5
Southern Comfort	5
Stranahans Diamond Peak	10
Templeton Rye	6
Tullamore Dew	6.5
Tullamore Dew Honey	6.5

Brandy

Christian Brothers (house)	4.5
D'ussè Cognac	13
Drink Wisconsinably	5.5
Korbel Brandy	5
Metaxa 7 Star	5

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 16.95

Combo Platter

(2) Mozzarella Sticks, (2) Jumbo Shrimp, Onion Rings, and Tater Tots 16.95

Loaded Tater Tots

Basket of Tots Loaded with our White Queso Sauce and Topped with Bacon 11.95

★ Spinach & Artichoke Dip X

Served with Pita Chips or Tortilla Chips 11.95

★ Quesadilla

Choose Steak, Carnitas, Chicken or Beef 13.95

Wonton Mozzarella Sticks

(4) Breaded and Served with Marinara Sauce 9.95

Beer Battered Onion Rings 8.95

One Pound Basket of Fries

House Fries w/Ranch 7.95

Sweet Potato Fries w/Southwest Ranch 8.50

★ White Cheddar Garlic Cheese Curds

Featuring Wisconsin's Kaufhold's Curds, with Ranch Dressing 11.50

★ = \$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 10.50 10 for 16.50

Beer Battered Mushrooms ★
with Ranch Dressing 8.95

Jumbo Pretzels
Served with Homemade Queso and Spicy Mustard Dip
2 pack 9.00 4 pack 15.00

Garlic Bread
with Marinara Sauce 5.95
Add Cheese 1.50

GF Nachos Supreme

Choose Steak, Carnitas, Beef or Chicken
Tomatoes, Black Olives, Homemade Queso Sauce,
Sour Cream and Salsa (Jalapeños upon request) 14.95

Jumbo Shrimp Basket
(6) Butterflied Shrimp with Cocktail Sauce 10.50

★ Eggplant Strips
with Marinara Sauce 12.50

★ Crispy Chicken Strips
Choose from Plain, Buffalo, BBQ, Garlic Parmesan or Thai Chili
with Ranch, Blue Cheese or Honey Mustard Dip 11.95

★ 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 13.00

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	10.95	1.50
Medium 12" Cheese (1-2)	11.95	2.00
Large 14" Cheese (2-3)	13.95	2.50
Extra Large 16" Cheese (3-4)	16.50	3.00

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" 2.50, 12" 3.25, 14" 4.50, 16" 6.50
Gyro Meat	10" 3.00, 12" 4.00, 14" 5.50, 16" 7.50
Shrimp	10" 5.50, 12" 6.00, 14" 8.50, 16" 10.50

GF GLUTEN FREE CRUST FOR
10" PIZZA ADD 3.50

SIGNATURE PIZZAS

Spring City Special Cheese, Pepperoni, Sausage, Mushroom, Onion, Green Pepper, Black Olives
10 inch 16.00 12 inch 19.00 14 inch 25.95 16 inch 30.50

Mediterranean Gyro Meat, Mozzarella Cheese, Fresh Tomato, Onions, Feta Cheese
10 inch 15.50 12 inch 20.00 14 inch 26.95 16 inch 31.50

Hawaiian Special Mozzarella Cheese, Canadian Bacon, Pineapple, Tomato
10 inch 13.50 12 inch 15.00 14 inch 19.50 16 inch 25.00

Just Meat Mozzarella Cheese, Pepperoni, Sausage, Canadian Bacon, Ground Beef
10 inch 15.50 12 inch 19.00 14 inch 25.00 16 inch 30.50

Margarita Mozzarella Cheese, Fresh Sweet Basil and Tomato Slices
10 inch 12.50 12 inch 16.00 14 inch 19.75 16 inch 22.50

Vegetarian Mozzarella Cheese, Mushrooms, Onions, Green Pepper, Tomato, and Black Olives
10 inch 15.50 12 inch 18.50 14 inch 22.50 16 inch 26.50

House Special Mozzarella Cheese, Sausage, Green Pepper, Onion
10 inch 13.50 12 inch 16.50 14 inch 19.50 16 inch 24.00

Chicken Alfredo Mozzarella Cheese, Grilled Chicken, Mushrooms, Spinach, Onion
10 inch 15.50 12 inch 19.50 14 inch 24.00 16 inch 29.50

Buffalo OR BBQ Chicken Pizza Mozzarella Cheese, Grilled Chicken, Buffalo or BBQ Sauce, and Ranch
10 inch 15.50 12 inch 18.50 14 inch 23.50 16 inch 29.50



Sandwiches

SPRING CITY GYROS

Shaved from the Cone

TOPPED WITH ONIONS, TOMATOES AND CUCUMBER SAUCE

SERVED WITH FRENCH FRIES

Choose

Traditional, Grilled Chicken, Carnitas, or Vegetable

14.95

Extra Meat 5.5oz 6.95 Extra Gyro Sauce .75 Add Feta 2.95 Extra Pita 2.75

SPECIALTY SANDWICHES & WRAPS

Served with Lettuce, Tomato, Pickle and Coleslaw

Served with House Fries, Tater Tots or Vegetable of the Day

Pulled Pork Sandwich **⌘**

Homemade Pulled Pork Served on a Traditional Hamburger Bun 12.95

Rox Bar Reuben

Sliced Corned Beef, Sauerkraut, and Swiss Cheese on Marble Rye 15.95

New York Steak Sandwich **⌘**

8oz. Black Angus served Open Face with Mushrooms and Onions 20.95

Monte Cristo

Ham, Turkey, and Swiss Cheese served on French Toast 14.95

Philly Steak Sandwich

w/ Mushrooms, Gr. Peppers, Onions, and Swiss Cheese 14.95

Fish Sandwich **⌘**

Two pieces, hand breaded 12.95

Melts **⌘**

Choose Tuna Salad, Chicken Salad, Ham, or Turkey
with American Cheese on Grilled Rye 12.95

Loaded Grilled Cheese

Five Cheeses Include American, Swiss, Cheddar,
Mozzarella, and Pepper Jack on Thick Texas Toast 10.95

SUBSTITUTE

Onion Rings	2.00
Sweet Potato Fries	2.95
Fresh Fruit	2.95
Udi's Gluten Free Bread	2.50
Sub Wrap for Bun	0.75
Add 1 OM Egg	2.50
Grilled Pineapple Ring	1.00
Fried Onions	0.75
Jalapeños	1.00
Side of Guacamole	1.50
Avocado	2.75

⌘ = Gluten Free Available

GF = Gluten Free Dish

ROX BAR WRAPS

Caesar Grilled Chicken Wrap

Lettuce, Tomato, Caesar Dressing 13.95

Grilled or Crispy Chicken Wrap

Choose Plain, BBQ, Buffalo, or Thai Chili

Chicken Breast, Lettuce, Tomato, 13.95

Turkey and Bacon Wrap

Lettuce, Tomato, Mayo 13.95

BLT Wrap

Bacon, Lettuce, Tomato, Mayo 12.95

⌘ Chicken Breast Sandwich

Grilled or Crispy 13.95

Add Bacon & Swiss 2.95

⌘ BLT Club 14.95

⌘ Turkey and Bacon Club 14.95

Breakfast Burrito 12.95

Flour Tortilla Stuffed with Scrambled Eggs,
Bacon, Sausage, Onions, Green Peppers, Melted
Monterey Jack Cheese, and American Fries

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, Sub Side Salad for 3.00

Served with House Fries, Tater Tots or Vegetable of the Day.

Hamburger SINGLE 11.95 DOUBLE 16.50

Cheeseburger SINGLE 12.95 DOUBLE 17.50

Hangover Burger SINGLE 13.95 DOUBLE 18.50

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

Hickory Smoked Bacon Cheeseburger SINGLE 14.95 DOUBLE 18.95

Mushroom and Swiss Burger SINGLE 13.75 DOUBLE 17.75

Texas Burger SINGLE 13.95 DOUBLE 18.50

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

Cajun Cheese Burger SINGLE 12.95 DOUBLE 17.50

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

Patty Melt SINGLE 13.95 DOUBLE 18.50

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,
Tater Tots or Baked Potato. Substitute Onion Rings for 2.00 or Sweet Potato Fries for 2.95.
add a Side Salad for 4.50 extra

Rox Bar Fish Fry

Served with Coleslaw (no veg), Rye Bread, Lemon, Tartar Sauce 16.95 Extra Fish—\$2.50 each

Mac & Cheese

Homemade White Queso and Cavatappi Noodles, Served with Garlic Bread 13.95

With Bacon or Grilled or Crispy Chicken 16.95 | With Shrimp 19.95

✂ Steamed Cod Served with Lemon and Olive Oil 16.95

✂ 12oz. New York Strip

USDA Choice Black Angus, Served with Mushrooms 26.95

Add 3 Jumbo Shrimp 4.95

Country Fried Chicken or Steak

Hand Breaded and Pan Fried, Served with Cream Sauce 15.95

✂ Pork Chop Dinner

(2) 6 Ounce T-Bone Pork Chops 18.95

Half Fried chicken

Hand breaded and fried, with Coleslaw (no veg)

Please allow 20 min. for prep and cook 16.95

B-B-Q Rib Dinners

FULL RACK 29.95 HALF Rack 19.50

Lake Perch with Coleslaw (no veg) and Tartar sauce 17.95

Steamed Veggie Plate Steamed Veggies and Potatoes w/ Olive Oil 11.50

w/ 8oz Grilled Salmon 19.50 Chicken Breast 15.50 Steamed Cod 17.50

Burgers

SUBSTITUTE

Onion Rings	2.00
Sweet Potato Fries	2.95
Fresh Fruit	2.95
Udi's Gluten Free Bread	2.50
Sub Wrap for Bun	0.75
Add 1 OM Egg	2.50
Grilled Pineapple Ring	1.00
Fried Onions	0.75
Jalapeños	1.00
Side of Guacamole	1.50
Avocado	2.75

Entrees

Specials

Happy Hour Special

\$8 Appetizers*

*Restrictions Apply, Dine-in Only

MONDAY - THURSDAY 2pm-5pm

4,4,4 Special*

Monday - Friday! 2pm-6pm

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

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

Soup: Cup \$4.50 Bowl \$5.50

Chili (in season): Cup \$4.95 Bowl \$6.95 Cheese: 1.50

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 **\$15.95**

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 **\$24.95**

Lake Perch

Hand Breaded, Served with Homemade Coleslaw, House Fries, and Roll **\$16.95**

Fresh Salads

✂ Taco Salad (Steak, Carnitas, Beef or Chicken) 14.95

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

GF Cobb Salad 14.95

Grilled Chicken, Bacon, Avocado, Cheddar Cheese, Lettuce, Cucumber, Tomato, and Hard Boiled Egg

GF Spinach Salad 11.95

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

✂ Caesar Salad 11.95

Romaine Lettuce, Croutons and Caesar Dressing

GF Mediterranean Salad 13.95

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

Grilled or Crispy Chicken salad 14.95

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

GF Chef's Salad 14.95

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

ADD TO ANY SALAD

GRILLED CHICKEN	4.50
GRILLED SALMON (8 OZ)	9.50
GYRO MEAT (5 OZ) W/SAUCE	6.95
GRILLED SHRIMP	7.50
STEAMED COD	7.50
STRAWBERRIES & PECANS	3.50
FETA CHEESE	2.95

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