

FOR THE TABLE

FRIED RAVIOLI | \$16
butternut squash marinara

**WISCONSIN CHEESE
& BRAT BOARD**
FULL \$42 | HALF \$21

WISCONSIN BREAD CHEESE | \$16
*wild berry compote,
smoked marcona almonds*

PULLED PORK PASTOR NACHOS
FULL \$28 | HALF \$22
*cholula cheese sauce, guacamole,
house pico de gallo, hand-cut tortilla chips*

STICKY CHICKEN WINGS | \$21
*scallions, honey garlic chili sauce,
sesame seeds, fresno chili slaw*

SALADS & SOUP

GRILLED ROMAINE SALAD | \$16
*seasonal root vegetables,
watermelon radish, lemon tahini dressing*

LACINATO KALE SALAD | \$15
*local goat cheese, cranberries,
almonds, wild ginger vinaigrette*

**ROASTED VEGETABLE AND
HEIRLOOM GRAIN BOWL | \$16**
*roasted seasonal vegetable, quinoa, kale,
balsamic reduction*

ADD | King Salmon + \$19
Grilled Chicken + \$8

SOUP OF THE DAY | \$8

SANDWICHES

ALL SANDWICHES SERVED WITH CHOICE OF ONE:
SWEET POTATO FRIES, BEER BATTERED FRIES, BWR KETTLE CHIPS, POTATO SALAD, GREEN BEANS AND CUCUMBER WITH HUMMUS

FRIED PERCH SANDWICH | \$22
*remoulade, iceberg lettuce, tomato,
onion, Sheboygan hard roll*

SMOKED TURKEY SWISS MELT | \$22
*smoked turkey breast, Wisconsin swiss,
BWR BBQ sauce, ciabatta*

BURGER OF THE WEEK | \$24

HOT BEEF | \$23
*giardiniera, sharp provolone, au jus,
hoagie roll*

TURKEY PITA CLUB | \$21
*applewood smoked bacon, lettuce,
tomatoes, red onions,
herb mayonnaise, pita bread*

CHICKEN BACON SWISS | \$21
*tomatoes, pickle, red pepper aioli,
whole grain bread*

ROAST VEGETABLE WRAP | \$20
*roasted seasonal vegetables, avocado,
vegan aioli, romaine, herb tortilla*

DESSERTS

BAKLAVA CHEESECAKE | \$14
pistachio, local honey

APPLE PIE CRUMBLE | \$14
vanilla bean ice cream

**CHOCOLATE
FLOURLESS CAKE | \$14**
berry coulis

COOKIE SKILLET | \$14
vanilla ice cream, chocolate sauce



*We are committed to
Wisconsin sensibilities,
sustainability and the local
bounties of our surroundings.*

CLASSICS

**CORN SAUSAGE
CHOWDER | \$8**

WALLEYE FISH FRY | \$35
*red skin and yukon gold potato hash,
fresno chili slaw, remoulade*

**CRÈME BRULÉE
SUNDAE | \$14**
*graham cracker ice cream,
chocolate brownie, toasted
marshmallow*

STARTERS

**WISCONSIN CHEESE &
BRAT BOARD**
FULL \$42 | HALF \$21

TOASTED CROSTINI | \$16
*whipped ricotta, garlic chili crisp,
hot honey*

WISCONSIN BREAD CHEESE | \$16
*wild berry compote,
smoked marcona almonds*

FRIED RAVIOLI | \$16
butternut squash marinara

STICKY CHICKEN WINGS | \$21
*scallions, honey garlic chili sauce,
sesame seeds, fresno chili slaw*

SALADS & SOUPS

**ROASTED SWEET
POTATO SALAD | \$16**
*baby rainbow swiss chard, dried door
county cherries, hot honey dressing*

LACINATO KALE SALAD | \$15
*local goat cheese, cranberries,
almonds, wild ginger vinaigrette*

GRILLED ROMAINE SALAD | \$16
*seasonal root vegetables,
watermelon radish, lemon tahini dressing*

ADD | King Salmon + \$19
Grilled Chicken + \$8

**CORN SAUSAGE
CHOWDER | \$8**

SOUP OF THE DAY | \$8

ENTREES

ELK LOIN | \$46
*sweet potato gratin, brussels sprout
sleeves, preserved wild berry gastrique*

**HEIRLOOM SQUASH
& PUMPKIN CAVATAPPI | \$30**
charred onion, creamy sage vegan velouté

AIRLINE CHICKEN | \$32
*roasted red skin potatoes,
haricot vert, orange ginger reduction*

**KOHLER HONEY-GARLIC
KING SALMON | \$39**
*wild rice blend, broccolini,
roasted tomatoes*

**CHIPOTLE-HONEY GLAZED
SMOKED PORK CHOP | \$48**
*kohler honey, caramelized apples,
blue cheese, pistachios, whipped
potatoes, grilled asparagus*

WALLEYE FISH FRY | \$35
*red skinned and yukon gold potato
hash, fresno slaw, remoulade*

**BISON TENDERLOIN AU
POIVRE | \$55**
*carrots, succotash,
peppercorn pan sauce*

DESSERTS

BAKLAVA CHEESECAKE | \$14
pistachio, local honey

APPLE PIE CRUMBLE | \$14
vanilla bean ice cream

**CHOCOLATE
FLOURLESS CAKE | \$14**
berry coulis

CRÈME BRULÉE SUNDAE | \$14
*graham cracker ice cream,
chocolate brownie, toasted
marshmallow*

COOKIE SKILLET | \$14
vanilla ice cream, chocolate sauce



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FRIDAY & SATURDAY

**QUEEN CUT BLACKWOLF
PRIME RIB | \$60**

*twice baked potato, brussels sprouts,
horseradish crème fraîche*

CRAFT COCKTAILS

LIGHT & BRIGHT

MAVERICK | \$16

kohler x j henry, honey simply syrup, lemonade, lemon juice

APPLE CIDER MARGARITA | \$16

milagro, cointreau, apple cider, lime juice

WINTER BERRY | \$14

door county cherry vodka, rosemary syrup, cranberry juice

SPICED RUSSIAN | \$15

titos, kahlua, pumpkin spice, cream

SNOW EMPRESS | \$14

empress gin, cranberry juice, lemon juice

ROSÉ CIDER | \$15

chateau de aquaria rosé, winter blend hard cider, pomegranate syrup, lemon juice

STIFF & STIRRED

MAPLE MANHATTAN | \$14

four roses, maple syrup, black walnut bitters

PB & J OLD FASHIONED | \$14

screwball, chambord, cherry bitters

MOCKTAILS

CRANBERRY SPARKLER | \$12

cranberry, lyres classico non-alcoholic sparkling, muddled berries

CIDER MULE | \$12

apple cider, ginger beer, winter spices

NON-ALCOHOLIC

UPSIDE DAWN | \$7

athletic brewing co, golden ale

RUN WILD | \$7

athletic brewing co, IPA

BEER & SELTZER

ON TAP

KOHLER BATHTUB BREW BELGIAN WHITE | \$8

eagle park brewing, milwaukee, wisconsin

KOHLER CLIFF HANGER AMBER ALE | \$8

eagle park brewing, milwaukee, wisconsin

KOHLER SNAPPING TURTLE HAZY IPA | \$8

eagle park brewing, milwaukee, wisconsin

JIGGER ALE | \$9

belhaven brewery, dunbar, scotland

SPOTTED COW | \$7

new glarus brewing company, new glarus, wisconsin

SEASONAL HARD CIDER | \$7

downeast cider house, boston, massachusetts

CRAFT BEERS

KOHLER BOLD BERRY HARD SELTZER | \$8

eagle park brewing, milwaukee, wisconsin

STRAIT CITRUS HARD SELTZER | \$8

eagle park brewing, milwaukee, wisconsin

FRESH COAST JUICY PALE ALE | \$8

3 sheeps brewing, sheboygan, wisconsin

WATERSLIDES INDIA PALE ALE | \$8

3 sheeps brewing, sheboygan, wisconsin

SEATTLE SEMI SWEET CIDER | \$9

seattle cider co, seattle, washington

CLASSIC BREWS

BUD LIGHT | \$8

COORS LIGHT | \$8

GUINNESS | \$8

HIGH NOON | \$8

MICHELOB ULTRA | \$8

MILLER LITE | \$8

GLASS POURS

WHITE

TRUCHARD ESTATE | \$15

*napa valley, california
chardonnay*

CRAGGY RANGE, TE MUNA | \$12

*martinborough, new zealand
sauvignon blanc*

MARCO FELLUGA "MONGRIS" | \$12

*collio, italy
pinot grigio*

BELLE GLOS, OEIL DE PERDRIX | \$12

*sonoma county, california
rosé*

WEINGUT ROBERT WEIL, RHEINGAU | \$12

*germany
riesling*

BISOL "CREDE" | \$16

*valdobbiadene, veneto, italy
prosecco*

RED

DAOU | \$13

*paso robles, california
cabernet sauvignon*

HOURLASS HG3 | \$18

*napa valley, california
merlot, cabernet sauvignon, petite syrah*

LOUIS JADOT, RESONANCE | \$16

*willamette valley, oregon
pinot noir*

LA POSTA "PAULUCCI" | \$12

*mendoza, argentina
malbec*

ST. FRANCIS "OLD VINE" | \$12

*sonoma county, california
zinfandel*