COCKTAILS

ELDERFLOWER COSMO
Grey Goose, St. Germaine, Cranberry, Lime, Simple
18

THE GILDED TRUFFLE
Flecha Azul Reposado, Frangelico,
Dark Chocolate, Hazelnut
22

1993
J. Henry Grand Geneva Barrel Pick Bourbon,
Cream of Coconut, Chocolate Bitters, Maple Syrup
20

FIGGY STARDUST
Bacardi, Lime, Mint, Fig Purée, Prosecco
20

ESPRESSO MARTINI
Stoli Vanilla Vodka, Mr. Black Liqueur, Espresso
17

APERITIF
Tito's Handmade Vodka, Aperol Liqueur,
Pineapple Juice, Lemon Juice, House Peach Simple
16

APPLE & TONIC
Tanqueray, Crisp Apple Purée, Fever-Tree Tonic
16

MR. HENRY'S PEACH MULE

J Henry Rye, Maraschino Liqueur,
House Peach Simple,
Lemon Juice, Ginger Beer
20

Classic Cocktails

THE GRAND MANHATTAN
J. Henry Grand Geneva Barrel Pick Bourbon,
Grand Marnier,
Blood Orange Liqueur
Sweet Vermouth, Lemon Bitters
22

WISCONSIN OLD FASHIONED
Wollersheim Brandy, Angostura Bitter,
Slice of Orange, Maraschino Cherries, Simple
18

BLACKBERRY BRANDY OLD FASHIONED
Wollersheim Blackberry Brandy, Bitters, Sweet
17

WINE

SPARKLING

CAPOSALDO, Moscato, Italy	18	60
BOUVET, Brut, France	16	53
SAINT-HILAIRE, Brut Rosé, France	18	65
JOSH, Prosecco, Italy	16	52

WHITE

J. VINEYARDS, Pinot Gris, California	18	60
DAOU, Rosé, California	16	52
CHATEAU ST. MICHELLE, Riesling, WA	16	53
WHITEHAVEN, Sauvignon Blanc, New Zealand	19	75
BLACK STALLION, Chardonnay, California	19	72
DAOU, Chardonnay, California	18	65
LA SPINETTA, Vermentino, Italy	18	65

RED

J. VINEYARDS, Pinot Noir, California	18	60
DAOU PESSIMIST, Red Blend, California	18	60
THE STAG, Paso Robles, Red Blend, CA	18	60
COPPOLA DIRECTOR CUT, Zinfandel, CA	19	75
DUCKHORN, Merlot, California	26	96
MURPHY GOODE, Merlot, California	15	49
DAOU RESERVE, Cabernet Sauvignon, CA	22	85
RODNEY STRONG, Cabernet Sauvignon, CA	16	53
BANSHEE, Cabernet Sauvignon, California	18	60

BEER

BEER ON TAP - 6

MILLER LITE
COORS LIGHT

BEER ON TAP - 8

THE GRAND ALE, CITRA PALE ALE
NEW GLARUS SPOTTED COW
LEINENKUGEL'S "SEASONAL"
LAKEFRONT IPA
YUENGLING LAGER
BLUE MOON

DOMESTIC - 6

MILLER HIGH LIFE
MILLER LITE
COORS LIGHT
MICHELOB ULTRA

PREMIUM - 8

GUINNESS
MODELO
PERONI
STELLA ARTOIS
SPOTTED COW
HIGH NOON ASSORTED FLAVORS
DEUSTERBECK'S "DAIRY AIR" HAZY IPA *
THE GRAND ALE, CITRA PALE ALE *
*** LOCALLY MADE**

ASK ABOUT THE ROTATING SEASONAL OFFERINGS!

THC DRINKS

HI SELTZER – LEMON LIME (5MG THC) - 10
HI SELTZER – PINEAPPLE (5MG THC) - 10
GREEN MONKÉ – MANGO GUAVA (5MG THC / 5MG CBD) - 12
GREEN MONKÉ – ORANGE PASSIONFRUIT (5MG THC / 5MG CBD) - 12
STIGMA – LEMONADE ICED TEA (5MG THC / 5MG CBD) - 13
SEÑORITA – GRAPEFRUIT PALOMA (5MG THC) - 13

Non-Alcoholic Beer

BLUE MOON NA
ATHLETIC FREE
6

PLATES

TRUFFLE FRIES – 16
Parmesan, Truffle Oil, Herb Aioli

CITRUS HUMMUS – 17
Tinkerbell Peppers, Cucumbers, Carrots,
Radish, Olives, Naan

BAVARIAN PRETZEL – 18
16 oz, Beer Cheese Fondue
Whole Grain Mustard

WISCONSIN CHEESE CURDS – 17
Buttermilk Battered Local Cheese Curds,
Served with Ranch

CAESAR SALAD – 15
Romaine, Lemon-Garlic Dressing,
Shaved Asiago, Croutons

Chicken 9 • Oak Roasted Salmon* 12

SANDWICHES

Served with choice of French Fries, Coleslaw or Fruit

TURKEY BLT- 17
House Roasted Turkey, Bacon, Leaf Lettuce, Tomato,
Cranberry Mustard, Light Rye Bread

*** LODGE BURGER - 20**
Angus Beef Patty, Beer-Caramelized Onions,
American Cheese, Shredded Lettuce, Pickled Tomato,
Secret Sauce, Sesame Brioche Bun

DESSERT

CARROT CAKE - 15
Carrot & Zucchini Cake,
Vanilla Bean Cream Cheese Frosting

NY CHEESECAKE - 15
Vanilla Cheesecake, Caramel Sauce, Berries

* When dining out or at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please notify your server of any food allergies. All parties of six or more will have an automatic gratuity of 20% added to the check.

GF Gluten Free Vegetarian