

APPETIZERS

CHEESE BALLS*

Fresh Wisconsin cheddar cheese curds coated with Japanesestyle bread crumbs, deep fried to a golden crisp. 8.99

TOTCHOS

Tater tots topped with queso, chopped bacon, scallions, melted shredded cheese and sour cream. 9.99. Add chili for \$2

SALADS

CAESAR SALAD

Fresh, crisp romaine lettuce, croutons, and classic Caesar dressing. 7.99 Add chicken for 3.00.

CRISPY CHICKEN SALAD

Crisp Iceberg lettuce, topped with lightly fried chicken breast tenders, hard boiled egg, tomato, onion and bacon. 9.99 Buffalo 10.99

BLACK & BLEU

Thinly shaved steak with bleu cheese crumbles, tomatoes, onions, croutons and creamy bleu cheese dressing. 9.99

GREEK SALAD

Crisp Iceberg lettuce, tomatoes, cucumber, artichoke hearts, feta cheese and Kalamata olives with Greek dressing. 10.99 Add chicken for 3.00.

GARDEN SALAD

Dive in to fresh, crisp lettuce, vineripened tomato, cool sliced cucumbers, sliced egg, onions, and croutons. 8.99 Add chicken for 3.00.

SIDE CAESAR 3.49

SIDE SALAD 3.49

Honey Mustard • Caesar • Bleu Cheese • French • Lite Ranch • Balsamic Vinaigrette • Homemade Ranch
1000 Island • Golden Italian • Garlic Parmesan • Raspberry Vinaigrette

BURGERS & CHICKEN

Served with one side. Burgers served with, lettuce, tomato, onion and pickle.

CLASSIC BURGER

Fresh grilled Angus meets gardenfresh lettuce, lush tomatoes, onions and crunchy dill pickles. 9.99 Add cheese for .75

BACON CHEESEBURGER

Hickory smoked bacon and fresh grilled Angus. Choose from American, Cheddar, Swiss or Pepper Jack. 12.25

THE 60/40™

60% ground beef 40% ground smoked bacon, topped with American cheese, bacon, housemade bacon mayo, lettuce, tomato and onion. This burger must be cooked to medium well, no exceptions. 13.99 The 60/40 burger patty can be substituted for any other burger for just 3.00 per patty.

PRETZEL BURGER™

Fresh Angus smothered with American cheese, bacon, 1000 Island dressing and lettuce served on a warm pretzel bun. 12.99

BRICK CITY DOUBLE

Two patties of fresh Angus, 4 slices of American cheese, 4 slices of bacon and our 1000 Island dressing. Grab a few extra napkins! 14.99

IMPOSSIBLE BURGER*

Made with the Impossible Patty roasted poblanos, sautéed red onions and mushrooms, garlic aioli, house brined pickles, Havarti cheese served on a pretzel bun. 13.99 Add an egg \$1.00

The Impossible Patty - A delicious burger made from simple, all-natural, plant based ingredients including plant derived heme. Heme is what makes the Impossible Burger smell, sizzle, and taste gloriously meaty. Contains gluten and soy.

BACON GUACAMOLE BURGER

Freshly prepared guacamole, applewood smoked bacon and melted Swiss cheese. 12.99

BACON BLUE BURGER

Our award winning beef and crispy bacon smothered with bleu cheese, 12.49

JALAPEÑO JACK BURGER

Seasoned Angus topped with Pepper Jack cheese, sliced jalapeños and housemade chipotlé mayo. 12.99

WORCESTERSHIRE BURGER

Fresh Angus smothered with Worcestershire sautéed mushrooms and melted Swiss cheese, 12,99

FARMER BROWN

All natural beef burger, fried egg, maple cured hardwood smoked ham, farmhouse cheddar, golden fried hash brown and crisp lettuce with a dab of mayo. 13.99

GRILLED CHICKEN SANDWICH

A marinated, grilled chicken breast topped with crisp lettuce, onion, tomato and mayo. 10.99

- Cheese & Bacon 11.99
- Mushroom & Swiss 11.99
- Buffalo 11.99

FISH N' CHIPS

Crisp and flaky Redhook Ale beer battered pangasius fillets, served with fries, coleslaw and homemade tartar sauce, 10.99

Substitutes: Chicken no charge ● 60/40 Patty \$3 ● Pretzel Bun \$1 ● Impossible Patty \$3 ● Add a Fried Egg \$1

SIDES

* \$1.99 deduction may be applied when you substitute your side order for an approved item from the appetizer section or soup.

EXTRA DIPPING SAUCES .59

SIDE SALAD
SIDE CAESAR

TATER TOTS FRIES APPLE SAUCE
COTTAGE CHEESE

POTATO SALAD
COLE SLAW

MAC & CHEESE CHILI Cup 3.99 • Bowl 4.99

BEVERAGES

COKE DIET COKE CHERRY COKE ROOT BEER PIBB XTRA
MELLO YELLO

SPRITE
POWERADE (BLUE)

RASPBERRY ICED TEA
UNSWEETENED TEA

LEMONADE

2.79 • UNLIMITED REFILLS

STRAWBERRY LEMONADE

2.79 • ONE REFILL

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness.

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.