

Welcome to Branded at The Iron Horse Hotel. In the true spirit of a Milwaukee tavern, Branded combines local beers and classic drinks with great bar food and a welcoming atmosphere to offer visitors and locals alike our famous Midwestern hospitality. Milwaukee native Chef Thomas Schultz has crafted a menu designed to compliment the drinks. Inspired by traditional bar food, the menu offers a culinary experience for both a healthy appetite and a sophisticated palate.

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🌀 APPETIZERS 🌀

PRAWN COCKTAIL <i>four jumbo prawns with spiked cocktail sauce</i>	15	MINI KOBE CORN DOGS [ⓧ] <i>six mini dogs with house bbq, stone-ground dijon mustard</i>	10
THE HOUSE CHIPS [ⓧ] <i>white truffle and wisconsin parmesan</i>	7	CRAB TRUFFLES [ⓧ] <i>pretzels and spiced remoulade</i>	9
WISCONSIN ROOT BEER RIBS <i>four baby backs braised in sprecher root beer house bbq</i>	5	CHARCUTERIE <i>chefs selection of two pâtés, three cured meats, and three artisanal cheeses with crackers and crostini</i>	14 ⁵⁰
WINE STEAMED WEST COAST MUSSELS <i>mustard salumi, northern white beans and swiss chard</i>	12	POPCORN SHRIMP [ⓧ] <i>corn nut-crust rock shrimp, shrimp chips and kettle corn</i>	12
CHEESE PLATE <i>assortment of artisanal cheeses with grapes, apples, dried fruit preserve, honeycomb, and rosemary truffle essence</i>	8	SEARED FOIE GRAS <i>apricot cherry compote, with rosemary truffle honey</i>	16

🌀 SLIDERS 🌀

lettuce, tomato, red onion and pickle

MIX AND MATCH (3) <i>house smoked turkey, veggie, kobe beef, crispy halibut cheeks</i> [ⓧ]	12	UPGRADE YOUR SLIDER <i>foie gras 6 double cut neuske's bacon 1 aged cheddar, muenster or swiss 1</i>	
SURF AND TURF (3) <i>half waygu kobe half crab with spiked cocktail sauce</i>	15		

🌀 SANDWICHES 🌀
all arrive with fries [ⓧ]

THE BRANDED BURGER <i>half pound prime ground beef, three cheeses, bacon, onion blend and house sauce</i>	10 ⁵⁰
HOUSE SMOKED CHICKEN <i>bacon, bbq and aged cheddar</i>	9
D.L.T. <i>duck confit, lettuce, tomato, smoked bacon and balsamic aioli</i>	12

SURF AND TURF BURGER

The best burger recipe since ground beef met a bun. This half-pounder features half waygu kobe beef and half crab meat, topped with jumbo lump crab and spiked cocktail sauce.

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BRATWURST <i>house-made brat and sauerkraut, stone ground mustard and caramelized onions</i>	8
HANGER STEAK SANDWICH <i>marinated hanger steak with sweet pepper and onion confit and madeira porcini sauce</i>	12

🌀 SALADS 🌀

ALL IN <i>chopped ham, turkey, bacon, blue cheese, cucumbers, egg, avocado, red onion, tomato, garlic croutons, crisp romaine and dijon vinaigrette</i>	12 ⁵⁰
BAR SNACK SALAD <i>all your favorite bar snacks mixed with crisp romaine, tomatoes, crumbled bacon and ranch dressing</i>	8 ⁵⁰
BILLY BLUE <i>wisconsin billy blue cheese, lettuce blend, candied nuts, dried berries, door county cherry vinaigrette</i>	9
THE BRANDED CAESAR <i>baby red romaine, garlic croutons, wisconsin stravecchio parmesan and white anchovy</i>	7

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add chicken 6 add salmon 6 add hanger steak 8

🌀 DESSERTS 🌀

CHOCOLATE ³ , <i>cake, ice cream, truffle</i>	8	SORBET TRIO , <i>house-made daily</i>	6
GINGER BREAD , <i>three teas ice creams</i>	8	ICE CREAM TRIO , <i>house-made daily</i>	6

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LUNCH served weekdays 11-3 🍷 executive chef **THOMAS SCHULTZ** 🍷 **DINNER** served nightly 3-11

20% gratuity added to parties of 6 or more

ⓧ - denotes items containing nuts or nut oils

please be advised that consuming raw or undercooked eggs, meat or seafood increases your risk of food-borne illness

WHITES & SPARKLING

Cava Brut, Cristalino , <i>Catalunya, NV</i>	6/21
Pinot Grigio, Canaletto , <i>Tipica '06</i>	7/29
Pinot Gris, Cloudline , <i>Venezie '07</i>	11/42
Riesling, Wente , <i>Monterey '06</i>	7/29
Sauvignon Blanc, Mapema , <i>Mendoza '07</i>	8/30
Chardonnay, Canyon Road , <i>California '07</i>	6/25
Chardonnay, Clos Du Val , <i>Carneros '06</i>	12/51
Brut, Special Cuvee, Bollinger , <i>Ay, NV</i>	92
Brut Réserve Particulière, Nicholas Feuillatte <i>Eprenay, NV</i>	58
Iron Horse Vineyard Classic Brut <i>Green Valley, Russian River Valley '03</i>	9/40
Chardonnay, Iron Horse Vineyard <i>Sonoma, Green Valley '05</i>	8/35
Sauvignon Blanc, Cartlidge & Browne <i>Dancing Crow Vineyard, Lake County '07</i>	29

REDS

Pinot Noir, 'Whole Cluster', Belle Valle , <i>Willamette '07</i>	10/44
Shiraz, Ross Estate "Lights Out" , <i>Barossa Valley '06</i>	10/44
Syrah, Wild Hog Vineyard , <i>Russian River Valley '04</i>	11/49
Merlot, Artesa , <i>Sonoma/Napa '04</i>	11/49
Aglianico, Terra dei Rei, 'Vultur' , <i>Basilicata '05</i>	11/46
Cabernet Sauvignon, Tangle Oaks , <i>Napa '05</i>	10/45
Chateauneuf du Pape, Vieux Telegraphe , <i>La Crau '06</i>	118
Cabernet Sauvignon, Stone's Throw Winery <i>Volcanic Rock Vineyard, North Coast '05</i>	46
Cabernet Sauvignon, Ridgeline , <i>Alexander Valley '03</i>	60
Cabernet Sauvignon, 'Beckstoffer' Wild Hog Vineyard <i>Red Hills, Lake County '04</i>	57
Meritage, Rabid Red , <i>California '05</i>	31
Meritage, Worthy , <i>Napa '05</i>	9/40
Meritage, Ridge, Monte Bello , <i>California '05</i>	175
Meritage, Ridge, Monte Bello , <i>California '99</i>	265

COCKTAILS & BEERS

A local modern twist to classic cocktails with histories as eclectic as our building

THE IRON HORSE OLD FASHIONED	8
<i>door county cherry infused brandy, lemon and whiskey barrel bitters, door county cherries</i>	
THE IRON HORSE BLOOD ORANGE MARGARITA	10
<i>blood orange infused tequila with fresh lime juice and triple sec</i>	
PISCO SOUR	8
<i>don caesar peruvian brandy, fresh lime juice, egg white and bitters</i>	
CAIPIRINHA	8
<i>caçaça 51, muddled limes, mint and sugar</i>	
BLOOD AND SAND	10
<i>bourbon, vya sweet vermouth, fresh orange juice, house infused door county cherry brandy</i>	
THE SAINT LOUIE MARTINI	10
<i>hendricks gin, ginseng simple syrup, mint and cucumber</i>	
NEGRONI	10
<i>rehorst gin, vya sweet vermouth, campari, fee's orange bitters</i>	
THE REVIVER	10
<i>plymouth gin, st. germaine, lillet blanc, fresh lemon juice</i>	
PINEAPPLE SMASH	10
<i>rehorst pineapple infused gin, lemon juice, basil</i>	
PAMPLE RYE	10
<i>sazerac rye whiskey, st. germaine, grapefruit juice and bitters, crème di violet</i>	
NAÇIONAL	10
<i>appleton white rum, apricot brandy, fresh lime juice, fee's peach bitters</i>	
AMBROSIA	8
<i>applejack, door county cherry brandy, cointreau, lemon juice top with cristalino and door county cherry</i>	
HARD 8	8
<i>matusalem rum, lime juice, peychaud bitters and top with barrett's ginger beer</i>	
NEW HOLLAND	8
<i>sazerac rye whiskey, simple syrup, angostura bitters, kubler absinthe</i>	
GINGER SNAP	10
<i>beefeater gin, domaine de canton, fresh mint, fresh lime juice</i>	
RICHMOND GIMLET	10
<i>rehorst gin, fresh lime juice and mint</i>	

Domestic

Miller Lite , <i>Milwaukee</i>	4
Miller High Life , <i>Milwaukee</i>	4
Miller Genuine Draft , <i>Milwaukee</i>	4
Miller MGD 64 , <i>Milwaukee</i>	4
Lakefront IPA , <i>Milwaukee</i>	4
Lakefront Cream City Pale Ale , <i>Milwaukee</i>	4
Lakefront River West Stein , <i>Milwaukee</i>	4
Lakefront White , <i>Milwaukee</i>	4
Sprecher Special Amber , <i>Milwaukee</i>	5
Sprecher Abbey Triple , <i>Milwaukee</i>	5
Pabst Blue Ribbon , <i>Milwaukee</i>	4
Buffalo Water Bison Blonde Lager , <i>Milwaukee</i>	4
Ale Asylum Hoppalicious , <i>Madison</i>	4
Capital Island Wheat , <i>Madison</i>	4
New Glarus Spotted Cow , <i>New Glarus</i>	4
New Glarus Fat Squirrel , <i>New Glarus</i>	4
Tyranena Headless Man Amber , <i>Lake Mills</i>	4
Furthermore Knot Stock , <i>Black River Falls</i>	4
Sand Creek Oscar's Chocolate Oatmeal Stout <i>Black River Falls</i>	4
Leinenkugel Classic Amber , <i>Chippewa Falls</i>	4
Leinenkugel Honey Weiss , <i>Chippewa Falls</i>	4

Import

Corona , <i>Mexico</i>	5
Guinness , <i>Ireland</i>	5
Stella Artois , <i>Belgium</i>	5
Heineken , <i>Holland</i>	5
Amstel Light , <i>Holland</i>	5