



FOOD

APPETIZERS

clock shadow cheese curds 12
ranch dressing

smoked red hot glazed chicken wings 12
hooks paradise bleu cheese dip

house made potato chips 7
ranch dip

calamari 14
cranberry chili puree, arugula, sesame

cheese & charcuterie 22
chef selection of two cheese, two meats,
nuts, olives, honey, pickled vegetables

potato croquettes 8
horseradish aioli

pei mussels 14
prince edward island mussels, pilsner,
garlic, tomato, grilled bread

SALADS

harvest salad 12
greens, apple, radish, walnuts, cranberry,
everything crunch, lemon vinaigrette

caesar salad 10
romaine, garlic breadcrumbs,
parmesan, caesar dressing

wisconsin salad 12
romaine, summer sausage, aged cheddar,
sunflower seeds, garlic crunch, ranch

SANDWICHES

ihh burger 15
ground steak burger, pickles, umami
mayo, american cheese

big louie 17
ground steak burger, bacon, lettuce,
tomato, pickles, onion, cheddar cheese,
secret sauce

spicy fried buttermilk chicken 15
pickles, lettuce, garlic mayo, chili honey

turkey blt 12
bacon, pickled red onion, tomato, lettuce,
aged cheddar, garlic mayo, brioche

pulled pork 15
caramelized cheese, bbq sauce, pretzel
bun

avocado tartine 14
radish, watercress, everything crunch

(All sandwiches served with fries)

MAINS

pulled pork mac & cheese 18
pulled ham, pimento, aged cheddar, swiss

pork chop 36
spaetzle, brussels sprouts,
mustard vinaigrette

steak frites 34
10 oz. flatiron steak, arugula, tomato,
parmesan, porcini butter, fries

BRUNCH

Served 10 a.m. - 2 p.m. Sunday

MAINS

chicken and a biscuit 15

fried chicken, fried egg, umami mayo, pickle

biscuits and gravy 15

cheddar biscuit, two over-easy eggs, sausage gravy

fried chicken and waffle 15

chili honey

english muffin 12

fried egg, sausage, american cheese

B.E.L.T. 14*

bacon, lettuce, tomato, egg, mayo, smashed fingerlings

smash burger 17*

hashbrowns, two eggs over easy, two burger patties, bacon, american cheese, pickled red onion

ham and cheese 14

pulled ham, pimento cheese, scrambled egg, english muffin, smashed fingerlings

seasonal omelet 15

smashed fingerlings, toast

plain jane 12*

two eggs, bacon or sausage, smashed fingerlings, toast

waffle deluxe 15

fruit compote, maple syrup, whipped cream, candied pecans

sausage board 17

polish sausage, bratwurst, breakfast sausage, pickled red onion, spicy garlic toast, maple syrup

loaded potatoes 17

smashed fingerlings, pulled ham, cheese curds, sausage gravy, over-easy eggs

health nut 10

almond-coconut granola, yogurt, berry compote

cinnamon pecan bun 5

creme anglaise

SIDES

bacon 5

sausage 5

smashed fingerlings 6

biscuit 4

english muffin 3

two eggs 4

ADD BOTTOMLESS
MIMOSAS
FOR \$20 - HELL YEAH
IT'S BRUNCH!

IMBIBE

the classic bloody 13

our bloody-good classic bloody

mimosa 10

fresh-squeezed oj, prosecco

bottomless mimosas 20

indigenous 14/56

prosecco | italy

*The consumption of raw or undercooked eggs, meats, and seafood greatly increases the risk of foodborne illness.

THE IRON HORSE
HOTEL™

DRINKS

COCKTAILS

the mke 12

aperol, champagne of beer, orange

ginger strap 13

pineapple, orange, lime, ginger beer,
aged rum, blackstrap rum

pony up 13

maker's mark bourbon, piccadilly simple syrup,
lime, ginger beer

mary collins 12

sipsmith gin, rosemary simple syrup,
lemon, club soda

wisconsin old fashioned 12

maker's mark bourbon or korbel brandy,
demerara & bitters with muddled fruit,
finished sweet or sour

HAPPY HOUR

MONDAY - FRIDAY

4pm to 6pm

**SELECT LOCAL
DRAFTS 3**

RAIL MIXERS 5



ASK ABOUT OUR
CIGAR MENU!

MICRO BREWS

lakefront new grist | pilsner (gf) 6
*good city | homestyle lager 6
stella artois | belgian pilsner 7
central waters honey blonde | pale ale 6
*third space happy place | pale ale 6
3 sheeps fresh coast | juicy pale ale 7
*new glarus spotted cow | cream ale 7
blue moon | wheat ale 6
delirium tremens | belgian ale 9
3 sheeps pils | pilsner 7
modelo 6
corona | pale lager 7
*war pigs four phantoms | lager 7
central waters rift | ipa 7
lakefront | ipa 6
lagunitas | ipa 6
*raised grain naked threesome | ipa 7
war pigs foggy geezer | hazy ipa 7
new glarus fat squirrel | brown ale 7
lakefront riverwest stein | amber 6
*3 sheeps rebel kent | amber 7
raised grain black walnut | belgian stout 7
maplewood oatmeal milk | stout 8
guinness | stout 8
***on tap**

MACRO BREWS

miller lite 5
budweiser 5
bud light 5
coors light 5
pbr 5
miller high life 5
clausthaler (n/a) 7

CIDERS & MORE

cider boys hard cider 6
ace hard cider joker 6
ace hard cider pineapple 6
white claw (blackberry, mango, grapefruit, raspberry, lime) | hard seltzer 6



WINES

WHITE

trullo 12/48
riesling | germany
cllic 10/40
pinot grigio | italy
the horologist 12/48
sauvignon blanc | new zealand
annabella 12/48
chardonnay | napa valley, california

RED

roco 14/56
pinot noir | willamette valley, oregon
campo viejo 13/52
rioja reserva | spain
old patch red 12/48
zinfandel, red blend | california
giapoza 12/48
cabernet sauvignon | california

SPARKLING

indigenous 14/56
prosecco | italy
freixenet cordon negro 10/40
brut | spain
lve 12/48
sparkling rose | france
umberto fiorre moscato
d'asti 11/44
moscato | italy

ROSÉ

eola hills rosé 10/40
rosé | oregon