

DRINKS

BEER

On Tap

rotating selection (ask your server)

Lagers, Ales

bud light 6

coors light 5

corona 7

miller high life 5

modelo 7

stella artois 7

pabst blue ribbon 5

michelob ultra 6

Ambers, Browns

riverwest stein 7

Wheats, Pilsners

blue moon 7

miller lite 5

Ciders, Seltzers

ciderboys 7

good boy 7

Pale Ales, IPAs

rotating selection (ask your server)

Non-Alcoholic

athletic ipa 4

liquid death still water 5

liquid death sparkling water 5

sprecher root beer 5

gosling ginger beer 4

WINE

White

a to z riesling 12/48

banfi san angelo pinot grigio 10/40

kuranui sauvignon blanc 12/42

chateau buena vista chardonnay 12/48

Red

la crema pinot noir 12/42

booker harvey and harriet cabernet 16/56

canvasback cabernet sauvignon 20/80

american vintage cabernet sauvignon 12/48

r-collection cabernet sauvignon 12/48

Rose/Sparkling

whispering angel 12/42

lve sparkling rose 12/42

chandon brut 14/49

avissi prosecco 11/39



DRINKS

Seasonal Cocktails

stephen limmer took a walk 12
*ketel one (or old tom gin), simple, fresh lemon,
basil, press*

el verano jefe 14
*teremana reposado, simple, jalapeno, fresh lime,
pineapple, egg white*

milwaukee mint revival 13
*twisted path white rum, fresh mint, strawberry, simple,
fresh lime*

hamilton's letter 14
planteray pineapple rum, fresh lime, coconut, ginger beer

turn down piney road 13
rehorst gin, simple, fresh lime, aperol, cucumber

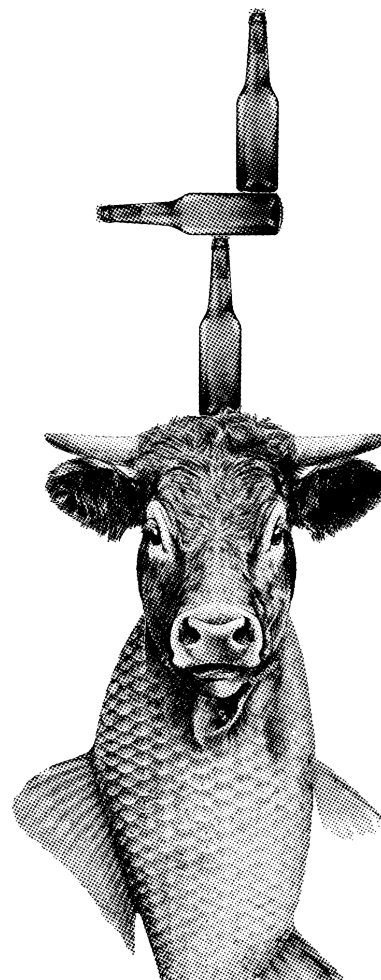
summer linen 14
*good boy vodka, fresh lemon, simple, elderflower,
fresh watermelon*

julep with a small plan 12
maker's mark, blood orange, brown sugar, fresh lemon

old fashioned variarions 14
classic, wisconsin sweet, wisconsin sour

HAPPY HOUR
MONDAY- FRIDAY, 3PM-6PM

** ASK ABOUT
OUR COCKTAIL
OF THE WEEK!!*





FOOD

APPETIZERS

ahi tuna crudo **16** GF
compressed watermelon, aji amarillo, avocado, plantain, thai basil

clock shadow creamery cheese curds **13** V
spotted cow beer batter, homemade ranch

cheese & charcuterie **22**
chefs selection of 2 meats and cheeses, macona almonds, olives, seasonal pickled vegetables & honeycomb

chicken wings **14**
(7) bbq smoked salt rubbed or buffalo tossed, choice of blue cheese or ranch

whipped ricotta **13** V
calabrian chile, black olive, charred orange, grilled focaccia

MAINS

heritage pork green chorizo sausage **21**
warm elote salad, lime, aji amarillo, cilantro, cotija cheese

dinosaur beef rib **36** GF
peruvian pepper sauce, smoked salt, garden herbs, choice of fries or avocado- caesar side salad

summer corn risotto **20** V/GF
summer corn puree, corn relish, espelette crema

fish fry **24**
cod filet, crispy pepita breading, zucchini, frisee, charred lemon, koji tartar sauce, choice of homemade fries or chips

SALADS

heirloom tomato salad **16** VG
watermelon, basil, puffed quinoa, shiro dashi vinaigrette, lemon

avocado kale caesar **15** V
caesar dressing, sarcecchio parmesan, "everything" crumbs, fine chives

baby romaine salad **15** GF
green goddess dressing, pickled shallot cherry tomato, chopped bacon, scallion

HANDHELDS

chicken katsu sandwich **16**
breaded chicken breast, gochujang mayo, shaved romaine

iron horse burger **18**
8oz. prime beef patty, aged cheddar, lettuce, tomato, onion, pickle, mac sauce

lobster roll **27**
split-top brioche roll, celery, lemon-dashi mayo, garden herbs

turkey blt **17**
shaved turkey, aged cheddar, bacon, lettuce, tomato, garlic mayo, jumbo croissant

steak sandwich **24**
6oz, prime flat iron steak, arugula, shallot, garlic mayo, chimichurri, hooks white cheddar, focaccia

**ALL HANDHELDS
COME WITH A CHOICE OF
HOMEMADE FRIES OR
RANCH SEASONED CHIPS*

V vegetarian, VG vegan, GF gluten free, GF gluten free option*

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