

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

high noon 6

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

unshackled cabernet sauvignon 12/48

r-collection cabernet sauvignon 12/48

Rose/Sparkling

whispering angel 12/42

live sparkling rose 12/42

chandon brut 14/49

avissi prosecco 11/39



DRINKS

Seasonal Cocktails

captain seavey 9

maple rum, cinnamon syrup, aperitivo rosato, fresh lemon

sunflower inn 10

dirty helen bourbon, demerara, muddled blackberry, fresh lemon, ginger beer

rosamund pine 9

sipsmith gin, rosemary simple, aperol, fresh grapefruit

1862 11

round-top rye, fresh lemon, tattersall cranberry, egg white

fireside 9

up north wi brandy, sage simple, amaro nonino, cherry bark vanilla bitters

the real mccoys 9

planteray dark rum, kahlua, licor 43, blackstrap bitters, cinnamon sugar

keep it simple 9

wheatly vodka, simple, fresh lime, hibiscus, ginger beer

sweater weather 12

nosotros reposado, pomegranate, agave, fresh lemon, orange bitters, soda

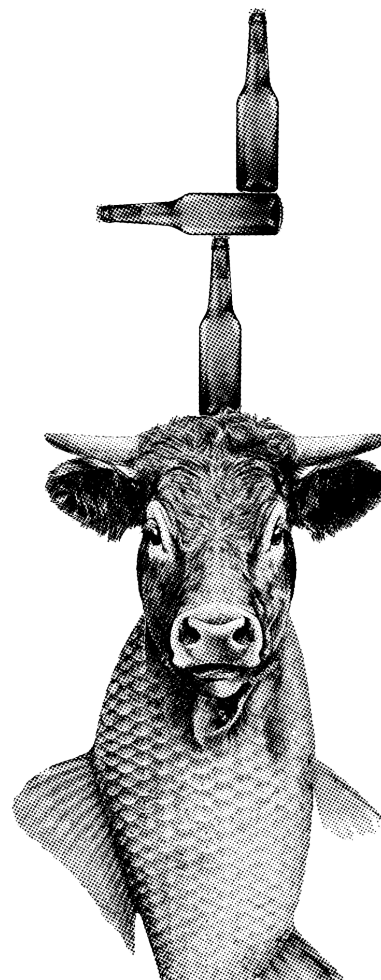
bored in bordeaux 12

ketel one, lillet blanc, rosemary simple, trinity bitters, fresh lemon

old fashioned's 12

classic, wisconsin sweet, wisconsin sour

** ASK ABOUT
OUR LOCOMOTIONS
HAPPY HOUR*





FOOD

APPETIZERS

spicy ahi tuna 16 GF
winter squash, herb emulsion, citrus zest, mustard greens

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

lamb scaloppini 24
romesco sauce, hundred acre lettuce blend, lemon, olive oil

braised wagyu short rib 36
peruvian pepper sauce, smoked salt, cilantro, choice of fries or avocado-caesar side salad

wild boar cavatelli pasta 22
wild boar and winter root vegetable ragout, aged parmesan

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

SOUP & SALADS

sweet potato and carrot soup 10 VG GF
ginger, coconut milk, golden raisin, dill

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, bacon

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.