BEGINNINGS

Layered Chicken Nachos (marinated chicken, fresh smoked jalapenos, black olives, applewood smoked bacon, sour cream, chives 110

Pint Pub Fries { Five spice seasoned thick cut fries } 5

Deviled Eggs { Four eggs, paprika, radish, garlic } 4

Mussels { Sauteed in white wine, plum tomatoes, lemon wheel, Pint garlic butter } 9

Calamari { Dusted with seasoned flour, lightly fried, banana peppers, cilantro mayo } 13

Wisconsin Cheese Curds { Authentic Henning's Wisconsin curds, lightly fried, cheddar or cajun, red sauce } 6

ENTRÉES

Lobster Grilled cheese { Tender lobster, smoked bacon cheddar, asiago, red sauce } 12

Bowtie Florentine (marinated chicken, applewood smoked bacon, spinach, sun-dried tomato, cream } 16

Fish n Chips { Yuengling beer batter, slaw, cilantro mayo, pint pub fries } 12

Black N Blue Filet (Blue cheese stuffed, bacon wrapped, peppercorn crusted, green bean casserole, pint pub fries } 26

BURGERS

Turkey Avocado Burger (Pepperjack, applewood bacon, chipotle ranch, avocado slice } 12

'The Pint Burger (50/50 premium angus beef and lamb, english muffin, cucumber, pesto olive oil, plum tomato, cilantro mayo } 12

Simple Burger { Smoked Cheddar, lettuce, tomato, onion } 10

GREENS

Maytag { Chilled mixed greens, diced chicken, avocado, aged blue cheese, plum tomato, string carrot, applewood bacon, tortilla strips, sweet paprika } 12

Wedge { Thick iceberg, aged blue cheese, english cucumber, applewood bacon, plum tomato 15

Cajun Caesar { Romaine hearts, aged parm, Wisconsin cajun curds, dusted garlic croutons } 7

Pear Walnut { Chilled mixed greens, sliced pear, candied walnuts, feta, papaya vinaigrette] 9



