

SHAREABLES

Chimichurri Meatball \$9

Sliced flatbread served with goat cheese and sliced meatballs. Drizzled with chimichurri sauce

Ahi Tuna Bites \$14

Searched tuna on flatbread topped with spicy Korean sauce, green onions, and onion crunch.

Toasted Portobello Ravioli \$11

Oven baked Ravioli stuffed with portobello mushroom

Wisconsin Cheese Curds \$11

The best cheese curds you can find from Wisconsin!

Quinoa Shrimp Basket \$12

Basket of our quinoa crusted shrimp w/ our special GOI dipping sauce.

Chicken Tenders \$11

Golden crispy chicken tenders. Choose from Honey mustard, Ranch, or Barbeque sauce

Chicken Wings \$12

Finger lickin crispy wings tossed/ served with your choice of sauce. (Buffalo, BBQ, Sweet Chili, Lemon Pepper, or Plain)

Jumbo Bavarian Pretzel \$11

A giant soft pretzel for everyone to share.

MAIN

Bacon Western Cheeseburger \$16

1/3 Pound char grilled patty w/ cheese, bacon, lettuce, tomato, onion & bbq sauce. Served with a side of our famous sweet and spicy pickles! Comes w/ side.

Impossible Pub Burger \$16

Your standard burger with a vegan twist! The patty is made of 100% vegetable sources! Comes w/ side.

Spicy Buffalo Chicken Sandwich \$16

Crispy buffalo chicken sandwich w/ pepper jack, lettuce, tomatoes, and a side of our sweet n spicy pickles! Comes w/ side.

Grilled Chicken Sandwich \$15

Grilled Chicken served on a warm brioche bun w/ lettuce, tomatoes, and a side of our sweet n spicy pickles. Comes w/ side.

Caesar Salad \$10

Classic Caesar salad done right. Add Crispy/Grilled chicken: + \$4

BBQ Chicken Flatbread \$16

Fire roasted flatbread w/ grilled chicken, bbq sauce, red onions, cheese and topped w/ green onions and a ranch drizzle.

Meatlovers Flatbread \$17

Fire roasted flatbread topped with cheese, pepperoni, sausage, bacon, and onions.

Cauliflower Thin Crust Veggie \$15

Crispy thin cauliflower crust w/ mozzarella cheese topped w/ spinach, mushrooms, onions, and bell peppers.

Tres Tacos \$13

3 mouth watering tacos made with our homemade salsas. Choose from your choice of protein (carnitas, barbacoa +\$1 or quinoa shrimp +\$1)

Hand-Made Empanada \$11

2 Hand Made Empanadas filled with your choice of carnitas (pork) or barbacoa +\$1 (beef).

Best Seller

HAPPY HOUR & NFL SUNDAY

Mon-Thurs 3pm-6pm
Sunday All Day

\$4 Wine

Refer to the wine menu

\$7 Boneless Wings

Sauces: Plain, Buffalo, BBQ, Lemon Pepper, Sweet Chili

\$3 Draft Beer

Bells Two Hearted Ale, Miller Light, Stella Artois, Michelob Ultra, Blue Moon, Hazy Beer Hug

\$15 Domestic Bucket (5)

Coors Lights, Miller Lights, Bud Light, Budweiser, Miller Genuine Draft

DESSERTS

Beignets \$7

A classic French dough dessert filled with Nutella. Add pecan or vanilla ice cream: \$2

Oreo Churros \$7

Simply tastes like an Oreo in a Churro! Amazing!

Giant Cookie \$8

Fresh baked hot chocolate chip cookie! A la mode +\$2

Gourmet Cheesecake \$9

Fluffy gourmet cheesecake! Top with chocolate/caramel: \$0.75
Strawberry Compote: \$1

SIDES

Waffle Fries \$5

Sweet Potato Fries \$5

Tater Tots \$5

Onion Rings \$6

Zucchini Sticks \$6

Fried Okra \$6

CRAFT COCKTAILS

Pineapple Bliss	\$11	The Bee's Knees	\$12
<i>Plantation 3-star Rum, pineapple juice, simple syrup, lime juice</i>		<i>Citadelle Gin, honey syrup, lemon juice</i>	
Iron Old Fashioned	\$12	Prickly Pear Margarita	\$12
<i>Four Roses Bourbon, Demerara syrup, Angostura bitters, orange bitters</i>		<i>Azteca Azul Blanco Tequila, Thatcher's Prickly Pear Liqueur, simple syrup, lime juice</i>	
The Rob Roy	\$12	John Daly Long Island	\$13
<i>Loch Lomond Scotch, Starlino Vermouth, Angostura bitters</i>		<i>Mile High Vodka, Mile High Denver Dry Gin, Plantation Rum, Thatcher's Elderflower Liqueur, lemon juice, iced tea</i>	

DRAFT BEERS

	Pint	Pitcher
Miller Lite	\$5.00	\$18.00
Michelob Ultra	\$5.00	\$18.00
Blue Moon	\$6.50	\$24.00
Bell's Two Hearted Ale	\$6.50	\$24.00
Stella Artois	\$6.50	\$24.00
Hazy Beer Hug IPA	\$7.00	\$26.00

CRAFT BEERS

Begyle Blonde Ale	\$6.00
Temperance Gatecrasher (English Style) IPA	\$6.50
Saugatuck Blueberry Lemonade Shandy	\$6.50
Around the Bend Vera Pistachio Cream Ale	\$7.50
Stiegl Radler Grapefruit	\$7.50
Maplewood Son of Juice IPA	\$8.00
Old Irving Cushy Blood Orange Ale	\$8.00
Alter Hopular Kid Extra Pale Ale	\$6.50
Neon Beer Hug IPA	\$6.00
Tropical Beer Hug IPA	\$6.00
Secret Beer Hug IPA	\$6.00
Hazy Beer Hug IPA	\$6.00

WINES

RED

Bordeaux Supérieur- Chateau Recougne 2018	\$11
Cabernet Sauvignon - True Myth Paso Robles 2019	\$12
Malbec - Finca Decero 2018	\$11
CMediterranean Blend- Casadei 2018	\$12
Pinot Noir - Matthew Fritz Sonoma 2019	\$10
American Vintage Sonoma 2018	\$14

WHITE

Chardonnay - Raeburn Russian River Valley 2020	\$12
Pinot Grigio - Alois Lageder Dolomiti 2020	\$10
Sauvignon Blanc - Chasing Venus 2021	\$11

ROSE

Rosé - Le Charmel Cotes De Provence 2020	\$10
--	------

CHAMPAGNE

Prosecco - Alexa	\$9
------------------	-----

BOTTLES & CANS

LAGERS

Coors Light	\$5
Miller Lite	\$5
Miller Genuine Draft	\$5
Bud Light	\$5
Corona Extra	\$6
Corona Lite	\$6
Modelo Especial	\$6.50
Modelo Negra	\$6.50
Heineken	\$6
Budweiser	\$5
Kona Longboard	\$6.50
Amstel Light	\$6
Kirin Ichiban	\$6
Miller Genuine Draft	\$5

ALES/IPA'S

Kona Big Wave	\$6.50
Elysian Space Dust IPA	\$6.50
Founder's All-Day IPA	\$6.50
Revolution Anti-Hero IPA	\$6
Revolution Hazy Hero IPA	\$6
Revolution A Little Crazy	\$6
Revolution Hazy Pitch	\$7
Bell's Amber Ale	\$6
Two Brothers Prairie Path	\$6
Two Brothers Domaine	\$6
Dupage	

MIX DRINKS/SHANDY /SELTZERS/CIDERS

High Noon:	\$7
<i>Black Cherry, Mango, Watermelon, Peach, Pineapple</i>	
White Claw:	\$5
<i>Grapefruit, Raspberry, Black Cherry, Watermelon</i>	
Leinenkugel's Summer Shandy	\$6
Bevy's Sparkling Citrus	\$6
Virtue Cider The Mitten	\$6
Virtue Cider Pear	\$6

WHEAT BEER

Franziskaner's Premium Weissbier	\$6.50
----------------------------------	--------

STOUTS

Guinness Stout	\$6.50
----------------	--------

Non Alcoholic

Stella Liberte	\$6
Heineken 0.0	\$6
Pepsi	\$3
Diet Pepsi	\$3
Sierra Mist	\$3
Ginger Ale	\$3
Mountain Dew	\$3
Sparkling Water	\$3
Cranberry Juice	\$3
Lemonade	\$3
Unsweetened Ice Tea	\$3