

SHAREABLES

Ahi Tuna Bites \$14
Seared tuna on flatbread topped with spicy Korean sauce, lettuce, green onions, and onion crunch.

Wisconsin Cheese Curds \$11
The best cheese curds you can find from Wisconsin!

Jumbo Bavarian Pretzel \$12
A giant soft pretzel for everyone to share. Served w/ cheese sauce

Hummus Plate \$10
Warm flat bread w/ fresh veggies and hummus.

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). Optional boneless wings.

MAIN

Bacon Western Cheeseburger \$16
1/3 Pound char grilled patty w/ cheese, bacon, lettuce, tomato, onion, mayo & 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, mayo 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, mayo 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. Topped w/ cheese, lettuce, and tomatoes. 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 & 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

Kona Big Wave, Miller Lite, Stella Artois, Michelob Ultra, Blue Moon, Hazy Beer Hug

\$15 Domestic Bucket (5)

Coors Lite, Miller Lite, Bud Lite, Budweiser

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

SIDES

Waffle Fries \$5

Sweet Potato Fries \$5

Tater Tots \$5

Onion Rings \$6

Zucchini Sticks \$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
Kona Big Wave	\$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
Around the Bend Vera Pistachio Cream Ale	\$7.50
Stiegl Radler Grapefruit	\$7.50
Maplewood Son of Juice IPA	\$8.00

WINES

RED

Bordeaux Supérieur- Chateau Recougne 2018	\$11
Cabernet Sauvignon - True Myth Paso Robles 2019	\$12
Malbec - Finca Decero 2018	\$11
Mediterranean 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
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CHAMPAGNE

Prosecco - Alexa	\$9
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BOTTLES & CANS

LAGERS

Coors Lite	\$5
Miller Lite	\$5
Bud Light	\$5
Corona Extra	\$6
Modelo Especial	\$6.50
Modelo Negra	\$6.50
Heineken	\$6
Budweiser	\$5
Kona Longboard	\$6.50

ALES/IPA'S

Kona Big Wave	\$6.50
Revolution Anti-Hero IPA	\$6
Revolution Hazy Hero IPA	\$6
Revolution Hazy Pitch	\$7

STOUTS

Guinness Stout	\$6.50
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MIX DRINKS/SHANDY /SELTZERS/CIDERS

High Noon:	\$7
<i>Black Cherry, Mango, Watermelon, Peach, Pineapple, Grapefruit</i>	

White Claw:	\$5
<i>Grapefruit, Raspberry, Black Cherry, Watermelon, Lime</i>	

Non Alcoholic

Stella Liberte 0%	\$6
Heineken 0%	\$6
Pepsi	\$3
Diet Pepsi	\$3
Sierra Mist	\$3
Ginger Ale	\$3
Mountain Dew	\$3
Cranberry Juice	\$3
Lemonade	\$3
Unsweetened Ice Tea	\$3
San Pellegrino	\$4