

~ LOVE AT FIRST BITE ~

TUNA TARTARE* 12.95

Avocado • Sesame Wontons • Soy Chili Sauce • Wasabi Cream

FAMOUS BRUSSEL SPROUTS GF 7.95

Bacon • Craisins

ROASTED TOMATO CAULIFLOWER 6.95

Curry Cauliflower • Chick Peas • Roasted Tomato • Spicy Aioli

STUFFED MUSHROOM CAPS 10.95

Three Cheese Garlic Herb • Balsamic Glaze
• Roasted Tomato

BRUSCHETTA 9.95

Three Cheese Garlic Herb Crostini • Balsamic Glaze

SOFT PRETZEL 6.95

Jalapeno Beer Cheese • Whole Grain Mustard

CRAB CAKES 12.95

Maryland Crab • Remoulade

GUACAMOLE AND CHIPS 7.95

Avocado • Pico de Gallo • Tortilla Chips

CHEESE BOARD 14.95

Kasseri • Beer Cheddar • Merlot Bellavitano
• Aged Butterkase • Pecan • Dried Fruit

SCHUH'S SAUSAGE BOARD 16.95

Warm Pretzel • Beer Wurst • Bacon Cheddar Brat
• Smoked Ring Bologna • Linguica

~ SLIDERS ~

CHICKEN BREAST SLIDERS 10.95

Brie • Pesto Mayo • Mini Pretzel Rolls

BURGER SLIDERS^{t*}

Goo Burgers 11.95 • Stilt Sliders 12.95

SALMON SLIDERS 14.95

Grilled Salmon • Arugula • Spicy Aioli • Mini Brioche

~ FRESH SALADS ~

Chicken • Shrimp • Tofu VG 4.95 | Ahi Tuna* 5.95
Salmon 6.95

ARUGULA SALAD GF 10.95

Roasted Pecans • Feta • Craisins • Balsamic Vinaigrette

GREEN GODDESS COBB SALAD GF 11.95

Beet-Dyed Egg • Lardon • Bleu Cheese • Tomato • Avocado •
Red Onion • Spring Mix • Green Goddess Dressing

GRILLED ROMAINE SALAD GF

The Classic 9.95 • Caesar 8.95

~ FLATBREADS ~

ROASTED RED PEAR AND FETA FLATBREAD 9.95

Honey • Basil • Applewood Smoked Bacon

BEER CRUST MARGHERITA PIZZA 10.95

Marinara • Fresh Mozzarella • Basil • Olive Oil
Add Founders Beer Sausage 3.95

ROASTED SPINACH & TOMATO 9.95

Garlic Herbed Cheese Blend • Onion • Roasted Tomato
• Spinach

BEER-BEQUE CARNITAS 11.95

Carnitas Pork • Onion • Beer-beque • Smoked Cheddar

*Notice: Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness,
especially if you have medical conditions
GF - Gluten Friendly Vg - Vegan

^t May be cooked to order

~ HANDHELDS ~

Substitute the Impossible Burger Patty VG 4.00

BULLDOG BURGER^{t*} 11.95

Grass Fed Beef 1/3# • Cheddar • Maple Bacon Beer-beque
• Crispy Onion • House Pickles • Toast

GOO BURGER^{t*} 10.95

Grass Fed Beef 1/3# • Jalapeno Beer Cheese • Crispy Onion

STILT BURGER^{t*} 11.95

Grass Fed Beef 1/3# • Portobella • Bacon
• Ale-Braised Onions • Gouda • Bistro Sauce

ADULT GRILLED CHEESE 9.95

Add Chicken 4.95

Four Cheeses • Applewood Bacon • Tomato • Focaccia

CEDARBURG CHICKEN WRAP 12.95

Grilled Chicken • Pepper Jack • Guacamole • Pico de Gallo
• Spinach Tortilla • Romaine

LOBSTER BLT 15.95

Sautéed Lobster • Tomato • Bacon • Lettuce
• Beer City Cheese Bread

CEDAR DIP 11.95

Italian Beef • Giardiniera • Ale-Braised Onions • Swiss
• Au Jus • Beer City Cheese Bread

~ MINI STREET VENDOR TACOS ~

Carnitas Pork 10.95

Blackened Shrimp 11.95

Garlic Butter Lobster 13.95

Corn GF or Flour Tortillas

Jicama Slaw • Avocado • Salsa Verde

~ MEALS ~

LOBSTER MAC N CHEESE 17.95

Lobster • Smoked Cheddar • Bacon • Roasted Tomato

CHICKEN AND BISCUITS 14.95

Homemade Cheddar Biscuit • Buttermilk Fried Chicken
• Cayenne Honey Butter • House Pickles

LEMON GARLIC SALMON 18.95

Quinoa • Cherry Tomato • Brussels • Lemon Dill Cream

WAGYU STEAK 27.95

Lobster Butter Mash • Roasted Baby Carrot
• Lemon Garlic Cream Sauce • Add Portobella 2

BANGERS AND MASH 12.95

Founders Stout Brat • Homemade Kraut • Redskin Potatoes •
Mustard Cream Sauce

POKE BOWL 11.95

Garlic Jasmine Rice • Cherry Tomato • Bean Sprout •

Avocado • Toasted Sesame • Scallion • Spicy Aioli

Add Chicken • Shrimp • 4.95 | Ahi Tuna* 5.95 | Salmon 6.95

~ FRIES ~

FRESH CUT 2.95

SMOKED SEA SALT AND MALT VINEGAR 3.95

TRUFFLE PARMESAN 4.95

SWEET POTATO FRIES 3.95

Add Bacon and Jalapeno Beer Cheese 1.50

~ SOUPS ~

BUTTERNUT SQUASH 4.95

SOUP OF THE DAY 4.95

We proudly serve local products such as Maple Leaf Farms,
BelGioioso, Roth Kase, Patrick Cudahy, Kettle Range Meat Company,
Sartori, Carr Valley, Saxon Creamery, Neuske's, Scratch Ice Cream
LLC.

To our customers with allergies: We openly handle several allergens
throughout our store, including dairy, soy, tree nuts, eggs, wheat and
others. While we take precautions to keep ingredients separate, we
cannot guarantee that any of our beverages or foods are allergen free
as we use shared equipment to store, prepare and serve them.