

~ **HANDHELDS** ~

Substitute the Impossible Burger Patty VG 4.95

BULLDOG BURGER* 12.95

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

GOO BURGER* 11.95

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

STILT BURGER* 12.95

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

GRILLED CHICKEN PARMESEAN 12.95

Grilled Chicken • Fresh Mozzarella • Marinara
• Fresh Basil • Brioche Bun

BEHLING BBQ PORK 10.95

Hickory Smoked Pulled Pork • Cheddar • Crispy Onion
• Brioche Bun

CEDAR DIP 11.95

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

~ **SLIDERS** ~

CHICKEN BREAST SLIDERS 11.95

Brie • Pesto Mayo • Mini Pretzel Rolls

GOO BURGER SLIDERS 11.95

Jalapeno Beer Cheese • Crispy Onion • Mini Pretzel Rolls

STILT SLIDERS 12.95

Ale-Braised Onions • Gouda • Bistro Sauce • Mini Pretzel Rolls

SMOKED BBQ PORK 11.95

Hickory Smoked Pulled Pork • Beer-beque • Crispy Onion
• Brioche Bun

~ **FRESH SALADS** ~

Chicken • Shrimp • Tofu VG 4.95 | Ahi Tuna* 6.95 • Salmon 8.95

ARUGULA SALAD GF 10.95

Roasted Pecans • Feta • Craisins • Balsamic Vinaigrette

ROASTED BEET SALAD 14.95

Red Beets • Champagne Vinaigrette • Goat Cheese • Pecan

GRILLED ROMAINE SALAD GF 9.95

Bacon • Tomato • Parmesan • Ranch

STEAK AND GREENS GF 12.95

Tenderloin Fillet • Tomato • Onion • Mustard Vinaigrette
• Blue Cheese

~ **FLATBREADS** ~

Substitute the Cauliflower Gluten Free Crust 4.00

ROASTED RED PEAR & FETA FLATBREAD 10.95

Honey • Basil • Applewood Smoked Bacon

CAPRESE FLATBREAD 9.95

Fresh Mozzarella • Basil • Tomato • Olive Oil

~ **MINI STREET VENDOR TACOS** ~

Corn GF or Flour Tortillas • Pico de Gallo • Cotija Cheese
• Salsa Verde

Carnitas Pork 11.95 **Blackened Shrimp** 13.95

Braised Short Rib 12.95

~ **BIG PLATES** ~

SEAFOOD MAC & CHEESE 16.95

Crispy Crab • Sautéed Scallops • Lobster Cheese Sauce

BLACKENED CHICKEN 15.95

Blackened Chicken • Mexican Street Corn Salad • Cilantro Lime Rice

TERIYAKI GLAZED SALMON 18.95

Atlantic Salmon • Mango Cucumber Slaw • Mushroom Risotto
• Sweet Heat Teriyaki Glaze

STEAK AND RISOTTO 15.95

4oz Tenderloin • Asparagus • Mushroom Risotto
• Blackberry Dijon Glaze

POKE' BOWL 13.95

Jasmine Rice • Cherry Tomato
• Shaved Kale & Brussel Sprouts • Scallion

Curry Chicken • Tai Sweet Chili Shrimp • Teriyaki Tofu • 5.95
Ahi Tuna* Tartare 7.95 • Teriyaki Salmon 8.95

~ **FRIES** ~

FRESH CUT 3.5

SWEET POTATO FRIES 4.5

ARBOLO CHILI 4.5

SMOKED SEA SALT AND MALT VINEGAR 4.5

TRUFFLE PARMESAN 5.5

Add Bacon and Jalapeno Beer Cheese 1.50

DIPPING SAUCES Angry Ranch • Ranch • Bistro • Whole Grain
Mustard • Maple Bacon Aioli • Pesto Mayo

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



House Made Desserts

Made Fresh Daily, in Limited Supply

Pretzel ala Mode 7.95

Warm Pretzel Dredged in Cinnamon and Sugar,
Mascarpone, Crushed Heath Bar & Hinterland Luna Stout
Ice Cream

Giant Chocolate Chip Cookie Sundae \$6.95

Fresh Baked and Served with Vanilla Ice Cream,
Whipped Cream and Chocolate Sauce

Crispy Bread Pudding 5.95

Warm and Crispy Cinnamon and Sugar Bread Pudding
Smothered with House Made Coffee Stout Ice Cream

Flourless Chocolate Cake GF 5.95

Rich Chocolate Cake with Fresh Raspberry Drizzle

Ghirardelli Brownie Sundae 5.95

Fresh Baked Ghiradelli Fudge Brownie, Served with
Coffee Stout Ice Cream, Whipped Cream and Chocolate
Sauce



~ LOVE AT FIRST BITE ~

ROASTED TOMATO CAULIFLOWER 6.95

Curry Cauliflower • Chickpeas • Roasted Tomato • Spicy Aioli

TUNA TARTARE* 13.95

Avocado • Sesame Wontons • Soy Chili Sauce • Wasabi Cream

STUFFED MUSHROOM CAPS 9.95

Three Cheese Garlic Herb • Balsamic Glaze • Roasted Tomato

BRUSCHETTA 9.95

Three Cheese Garlic Herb Crostini • Balsamic Glaze

SEAFOOD STACK 14.95

Crab • Shrimp • Cilantro & Lime • Sweet Chili Sauce • Mango
• Wonton

GIANT SOFT PRETZEL 9.95

Jalapeno Beer Cheese • Whole Grain Mustard
Small Pretzel 6.95

CRAB CAKES 12.95

Maryland Crab • Remoulade

GUACAMOLE AND CHIPS 7.95

Avocado • Tortilla Chips

CHEESE BOARD 14.95

Dill Havarti • Chimay Cheese • Aged Cheddar • Pickled
Asparagus • Craisin • Pears • Warm Pretzel

PANKO BREADED SCALLOPS 12.95

Lightly Breaded Scallops • Citrus Remoulade

LOADED POTATO CROQUETTES 6.95

Bacon • Blue Cheese • Panko Crust • Sweet Habanero Glaze

SHORT RIB POUTINE 9.95

Fries • Guinness Cheddar Curds • Ale Gravy • Braised Short rib

CALAMARI FRIES 10.95

Hand-Cut Steaks • Angry Ranch

~ Loaded Pretzel's ~

PEPPERONI PRETZEL 12.95

Mozzarella • Pepperoni • Basil

BEER CHEESE & BACON PRETZEL 11.95

Beer Cheese • Bacon • Green Onion

CARNITAS PRETZEL 14.95

Pork Carnita • Salsa Verde • Pico De Gallo • Cotija Cheese
• Sour Cream

~ SOUPS ~

Butternut Squash GF 4.95

Soup of The Day 4.95

Cedar Creek Steak Chili 4.95

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.

*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

† May be cooked to order

~ NON-ALCOHOLIC BEVERAGES ~

Pellegrino Sparkling 2.50

Pellegrino Blood Orange or Lemon 2.50

Sprecher Root Beer 3

Sprecher Cherry Cola 4

Point Kitty Cocktail 3

Barritts Ginger Beer 3

Coca-Cola Fountain Drinks 1.95

Green Apple, Cranberry and Mint Infused
Water 1.50



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Ice Cream

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Fresh Baked and served with Vanilla Ice Cream,
Whipped Cream and Chocolate Sauce

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Warm and Crispy Cinnamon and Sugar Bread Pudding
Smothered with House Made Coffee Stout Ice Cream

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Rich Chocolate Cake with Fresh Raspberry Drizzle

Ghirardelli Brownie Sundae 5.95

Fresh Baked Ghirardelli Fudge Brownie, served with
Coffee Stout Ice Cream, Whipped Cream and Chocolate
Sauce

