

WELCOME !

THE STILT HOUSE STORY

In 1896, Nick Schuh, the owner of the Nick Schuh Tavern asked the city for permission to add a second floor onto the existing building. After the city denied his request, he raised the building up on "stilts" and built a first floor underneath.

ABOUT OUR MENU

The Stilt House is a "Gastrobar", meaning we are a hybrid bar and restaurant. As you look through our menu you will see the "Big plates" section. However the rest of the menu gives you the opportunity to customize your meal! We are here to provide you with the best dining experience!

PACKER GAMES



During Packer season come on in and enjoy our Packer Promotion !



FREE BEER from kickoff until the Packer's score

*Must be 21 or over to participate

YEAR ROUND EVENTS

Wine Lovers Mondays - 50% off select bottles all day

Wednesdays - Half off Crowlers of your favorite tap beers

Fridays - Fish Fry!

*Must be 21 or over to participate

ABOUT THE OWNERS

The Stilt House is owned and operated by Gordon Goggin and Tricia Dooley. Keith Reid and Gordon opened the restaurant together in 2013.

Gordon Goggin is a 20 year restaurant industry veteran. Most recently, Gordon was the Director of Operations for The Lowlands Restaurant Group, whose banners include Café Hollander, Café Centraal, Café Benelux, & The Trocadero. Gordon has a Masters of Science Degree in Hospitality Administration, a Bachelors of Science Degree in Hotel & Restaurant Institutional Management, & an Associate of Science Degree in Hotel & Restaurant Management from Johnson & Wales University.

HANDHELDS

BULLDOG BURGER 1*	12.99
Grass Fed Beef 1/3#, Cheddar, Maple Bacon Beer-Beque, Crispy Onion, House Pickles, on a Pretzel Roll	
STILT BURGER 1*	13.99
Grass Fed Beef 1/3#, Portobella, Bacon, Ale-Braised Onions, Gouda, Bistro Sauce, on a Pretzel Roll	
TRUFFLE FONTINA BURGER	14.99
Brioche Bun, Grass Fed Beef 1/3#, Brussel Sprouts, Fontina Cheese, Mushroom Blend, Truffle Butter	
ADULT GRILLED CHEESE	9.99
Four Cheeses, Applewood Smoked Bacon, Tomato, Focaccia	
Add Chicken	4.99
CUBAN - EL JEFE	12.99
Ciabatta Bread, Ham, Carnita, Swiss Cheese, Pickles, Bistro Sauce	
Add Avocado	1.99
Chicken	4.99
BBQ CHICKEN SANDWICH WITH APPLE SLAW	12.99
Shredded Chicken, Bier BBQ, Apple Slaw, on a Brioche Bun	
CAPRESE CHICKEN SANDWICH	11.99
Grilled Chicken, Fresh Mozzarella, Bruschetta, Balsamic Glaze, Pesto Mayo, Basil, Brioche Bun	
CHICKEN BREAST SLIDERS (3)	13.99
Brie, Pesto Mayo on a Mini Pretzel Roll	
STILT SLIDERS (3)	13.99
Ale-Braised Onions, Gouda, Bistro Sauce on a Mini Pretzel Roll	
KOREAN BBQ SLIDERS (3)	12.99
Pork, Korean BBQ Sauce, Slaw	
MINI STREET VENDOR TACOS	
Corn GF or Flour Tortillas, Pico De Gallo, Salsa Verde, Cotija Cheese	
Blackened Shrimp	13.99
Chicken	12.99
Steak	14.99

FLATBREADS

ROASTED RED PEAR & FETA FLATBREAD	10.99
Honey, Basil, Applewood Smoked Bacon	
SMOKED SALMON FLATBREAD	13.99
Smoked Salmon, Brussel Sprouts, Cream Cheese, Goat Cheese, Capers	
WILD MUSHROOM FLATBREAD	12.99
Wild Mushrooms, Brie Cheese, Black Truffle, Cream Cheese, Crushed Red Pepper, Gruyere Cheese, Balsamic Glaze	
BRUSSEL SPROUT FLATBREAD	10.99
Brussel Sprouts, Butternut Squash, Fontina Cheese, Dried	

BIG PLATES

STRIP LOIN	20.99
Loaded Mashed Potatoes, Flavored compound Butter	
STIR FRY	11.99
Broccoli, Carrots, Red Pepper, Teriyaki Sauce, Mushrooms, Water Chestnuts, Pea Pods, Baby Corn, Jasmine Rice	
Chicken	4.99
Shrimp	6.99
Tofu	5.99
Ahi Tuna* Tartare	7.99
Salmon	8.99
Steak	9.99
ANDOUILLE & BLACKENED CHICKEN MAC	14.99
Cavatappi, Andouille, Blackened Chicken, Cheese Sauce, Toasted Bread Crumbs	
CHICKEN POT PIE	13.99
Buttermilk Biscuit, Chicken, Pot Pie Filling, Peas, Carrots, Bechamel Sauce	
OCEAN TROUT	19.99
Red Roasted Tomatoes, Gnocchi, Roasted Garlic	
OSSO BUCCO	18.99
Pork Shank, Creamy Polenta, Roasted Root Vegetables, Gochujang Wing Sauce	



CRAFT BEERS — SMALL PLATES — WINE

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have medical conditions.
Conditions: GF - Gluten friendly VG - Vegan may be cooked to order

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.

SHARE THE LOVE

TUNA TARTARE*	13.99
Avocado, Sesame Wontons, Soy Chili Sauce, Wasabi Cream	
SMOKED SALMON DIP	11.99
Ciabatta Bread & Crackers	
BRUSSEL SPROUTS AND BUTTERNUT SQUASH	7.99
Shredded Brussel Sprouts, Roasted Butternut Squash, Dried Cherries, and Balsamic Glaze	
BRUSCHETTA	8.99
Four Cheese Crostini Bread, Balsamic Glaze	
THREE SOFT PRETZEL STICKS	7.99
Jalapeno Bier Cheese, Whole Grain Mustard	
WARM PULL APART BREAD	9.99
Ciabatta Bread Loaf, Truffle Butter, Roasted Garlic, Rosemary Oil	
CALAMARI FRIES	10.99
Hand-Cut Calamari Steaks, Angry Ranch	
NASHVILLE COUNTRY IN THE BURG	11.99
Chicken, Pickles, Polenta, Spicy Bistro Sauce	
PINEAPPLE BACON JALAPENO POPPERS	10.99
Cream Cheese, Goat Cheese, Pineapple, Bacon, Jalapeno, Panko, Spring Mix, Sweet Heat	
FRIES	
Fresh Cut	3.5
Sweet Potato Fries	4.5
Smoked Sea Salt And Malt Vinegar	4.5
Truffle Parmesan	5.5

FRESH SALADS

GRILLED ROMAINE SALAD GF	10.99
Bacon, Tomato, Parmesan, Ranch	
HARVEST APPLE SALAD	9.99
Spring Mix, Kale, Apple, Craisins, Gruyere Honey Poppyseed Dressing	
ROASTED BEET SALAD	11.99
Spring Mix, Beets, Dried Cherries, Bleu Cheese Crumbles, Sunflower Seeds, Balsamic Dressing	
Chicken	4.99
Tofu VG	4.99
Shrimp	6.99
Ahi Tuna*	8.99
Salmon	8.99

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JOIN THE CLUB!

THE MUG CLUB!

BENEFITS OF BEING A MUG CLUB MEMBER

Your personal 16 oz mug for all of your draft beers!

\$2 OFF all beers we have in house!

\$4 OFF the purchase of any Crowler!

25% OFF Beer Dinners!

THE WINE CLUB!

BENEFITS OF BEING A WINE CLUB MEMBER

Renew your wine club membership before January 1st 2022!

2022 benefits include:

A 10oz pour for the price of a 6oz pour all year long

A free bottle of wine on your birthday

25% discount on all wine dinners

2 wine club parties with free wine exclusively for wine clubbers

A \$129 value for only \$69!!!!

BRAGGING RIGHTS!

2 FREE Crowlers on your Birthday!

Renewal for current Mug Club Members starts November 26, 2021

New members can start signing up January 1st 2022

Don't wait too long, these memberships always sell out!

VISIT OUR OTHER RESTAURANTS



315 N Main Street,
West Bend, WI 53095

(262) 353-9282



BREAKFAST • BRUNCH • LUNCH

231 South 2nd Street,
Milwaukee, WI 53204

(414) 539-4179



SUNDAY - THURSDAY
11 am - 10 pm

FRIDAY & SATURDAY
11 am - 11 pm

(Kitchen closes at 10 pm everyday)

(262) 618-4889

W62 N630 Washington Avenue
Cedarburg, WI 53012

ORDER ONLINE AT
stilthousegastrobar.com