

# BUCK & HONEY'S

RESTAURANT

in the

## BARREL ROOM

VOTED  
BEST RESTAURANT  
IN SUN PRAIRIE

Catering for up to 500 people or have it with us. Private party rooms available.  
The Barrel Room with seating up to 75 and The Loft with seating up to 40!  
You'll be surprised how reasonable great catering can be.

[BUCKANDHONEY.COM/EVENTS](http://BUCKANDHONEY.COM/EVENTS) FOR LIVE MUSIC AND EVENTS!

## Starters and Shares

**FIRECRACKER SHRIMP** | lightly breaded shrimp tossed in a creamy sriracha sauce 12

**BACON WRAPPED DATES** | stuffed with goat cheese and almonds, drizzled with a pomegranate glaze 9

**B&H SAMPLER** | bacon wrapped dates, firecracker shrimp and Sassy Cow curds 14

**SASSY CURDS** | Sassy Cow Creamery fried cheese curds 9

**THAI CHICKEN LETTUCE WRAPS** | Boston bibb lettuce, diced chicken tossed in a Thai ginger sauce, veggie and sauce accompaniments 13

**QUESADILLA** | with grilled onions and peppers, served with black olives, salsa and sour cream 7  
add chicken or steak 3, guacamole 1

**DYNAMO NACHOS** | the secret is our crispy homemade corn chips, served with salsa, jalapeños, onions, tomatoes, lettuce, cilantro, black olives and sour cream 9  
add chicken or steak 3, guacamole 1

**AHI APP\*** | sesame seared rare ahi tuna, sliced and served on wonton crackers with apples slices, drizzled with soy glaze and wasabi mayo - A favorite! 12

**FLOWER SPROUTS** | cauliflower and Brussels sprout medley over fried polenta, drizzled with a balsamic glaze (vegan without polenta) 9

**CHICKEN WINGS** | Buffalo or Asian zing 9

**CRAB CAKES\*** | real lump crab meat served with remoulade sauce 12

## Soups & Salads

Only 3 with any entree 5

**SOUP DU JOUR** | changes daily. please ask your server

**BAKED FRENCH ONION**

**WHITE CHICKEN CHILI**

**SHRIMP TOMATO BISQUE** additional 2

**HOUSE SALAD** | French, bleu cheese, ranch, balsamic vinaigrette, Italian, honey mustard - all made in-house!

**SIDE CAESAR**

(50¢ charge for extra dressing or sauce)

## Entree Salads

Add a soup for only 3

**SEARED AHI SALAD** | sesame seared rare ahi tuna, shredded Napa cabbage, mixed greens, cashews, apple slices and crispy rice noodles served with a lime citrus vinaigrette 15

**GRILLED ROMAINE AND TENDERLOIN\*** | sliced tenderloin, fried polenta, bleu cheese crumbles and balsamic reduction with grilled romaine 15

**SCALLOPS AND BERRIES** | seared scallops, mixed berries, red onions, candied walnuts, goat cheese, spinach and spring mix lettuce tossed in a raspberry vinaigrette 17

**BUFFALO CHICKEN** | grilled or fried Buffalo chicken served over mixed greens with red peppers, red onions, pepper jack, pecans and tortilla strips - choice of dressing 13

## Seniors 60 plus

Add side salad or soup for only 3

**SR. SPANKY'S MEATLOAF** | with veal glaze, includes garlic mashed potatoes and the daily vegetable 13

**CHICKEN ALFREDO** | tossed in fettuccine noodles 13

**SR. PAN-FRIED TILAPIA** | finished with a lemon butter sauce, includes rice pilaf and the daily vegetable 13

## Weekly Features

**SUNDAY & MONDAY**  
**3 COURSE DINNER**  
Ribeye or Salmon 27

**TUESDAY**  
**DATE NIGHT**  
2 Entrées and a Bottle of Wine 44

**WEDNESDAY & SATURDAY**  
**WINE NIGHT**  
20% off Bottles • 1 off Glasses

**THURSDAY**  
**MARTINI NIGHT**  
2 off all Martinis

**SATURDAY NIGHT**  
**PRIME RIB**

**SUNDAY • 10 AM - 2 PM**  
**BRUNCH**

☞ Gluten Free Menu Selection. B&H does not have a gluten free kitchen

\*Contains or may contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

☞ Gluten free without croutons, bread, wonton strips or bleu cheese. Please notify your server.

# Steaks & Grill

Includes garlic mashed potatoes and the daily vegetable  
Add a side salad or soup for only 3

**LAND AND SEA\*** | 36 **OPTION 1:** 5 oz. filet and 2 scallops **OPTION 2:** 5 oz. filet and 5 oz. grilled salmon **OPTION 3:** 5 oz. filet and 2 crab cakes

**GRILLED ANGUS RIBEYE\*** | grilled to perfection 12 oz. 27 / 14 oz. 33

**FILET MIGNON\*** | brushed with olive oil, seasoned with salt and pepper 5 oz. 26 / 8 oz. 35

**FLAT IRON STEAK\*** | grilled to perfection 28

**BONE-IN GRILLED ANGUS RIBEYE\*** | 16 oz., grilled to perfection. 36

**B&H STYLE BABY BACK BBQ RIBS** | slow roasted and finished on the grill with our homemade BBQ sauce full 27 / half rack 21

**NEW YORK STRIP\*** | 12 oz. grilled to perfection 31

**PRIME PORK RIBEYE\*** | 8 oz. prime pork grilled to perfection and served with apple chutney 16

## Seafood

Add a side salad or soup for only 3

**PAN-FRIED TILAPIA AND BACON WRAPPED SHRIMP** | drizzled with a lemon butter sauce and complimented with a bacon wrapped shrimp and capers. served with seasonal rice and the daily vegetable 19

**SHRIMP** | Italian herb marinated grilled shrimp or fried shrimp with cocktail sauce. Served with seasonal rice and the daily vegetable 18

**SALMON\*** | fresh Atlantic salmon, lightly seasoned with salt and pepper, finished with a lemon butter sauce. served with seasonal rice and the daily vegetable 22

**PAN-FRIED WALLEYE** | lightly floured and pan-fried walleye drizzled with a lemon butter sauce. served with seasonal rice and the daily vegetable 22

### SEAFOOD MEDLEY

seared scallops, grilled shrimp and lobster purses accompanied with zucchini noodles and balsamic tomatoes in a beurre blanc sauce 26

## House Favorites

Add a soup or salad for only 3

**SPANKY'S MEATLOAF** | with veal glaze, includes garlic mashed potatoes and the daily vegetable 15

**JAMBALAYA** | tender chicken, sautéed shrimp, andouille sausage tossed with rice, peppers and onions in a spicy creole sauce 21

**SEARED AHI TUNA** | drizzled with a ginger soy sauce and accompanied with zucchini noodles and fried polenta 19

**VEGGIE CENTRICITY** | roasted cauliflower, signature Brussels sprouts and fried polenta over a bed of smashed cauliflower drizzled with a Parmesan cream sauce and balsamic reduction 16

**FISH TACOS** | grilled tilapia, chipotle sour cream, Napa cabbage, chili lime vinaigrette dressing on 50% corn 50% flour tortillas (3) served with one side 15 substitute firecracker shrimp 3

**BUTTERNUT SHRIMP CURRY** | succulent shrimp stewed in red curry with coconut milk, red peppers, onions and garlic, served over butternut squash noodles 21

**STUFFED CHICKEN BREAST** | lightly breaded chicken breast stuffed with cheese, bacon, spinach and mushrooms pan-fried until golden brown and drizzled with a sage sauce. served with garlic mashed potatoes and the daily vegetable 18

## Pasta

Add side salad or soup for only 3

**PRIME RIB RAVIOLI** | fresh RP's Pasta stuffed with slow cooked prime rib accompanied with a crimini and shiitake mushroom sauce 20

**CHIPOTLE CHICKEN PASTA** | penne pasta tossed in a chipotle garlic cream sauce with blackened chicken, onions, mushrooms, red and green peppers 17

**CHICKEN PARMESAN** | breaded chicken breast topped with melted mozzarella and homemade marinara served over a bed of penne pasta, tossed in a garlic cream sauce 17

**STEAK GORGONZOLA** | penne pasta tossed with a garlic cream sauce, onions, peppers and mushrooms with grilled tenderloin, then baked with Gorgonzola cheese 18

**LASAGNA** | layered with ground beef, Italian sausage, mozzarella, ricotta, parmesan cheese and homemade marinara sauce, then drizzled with garlic cream sauce 17

**SPICY ITALIAN SAUSAGE PASTA** | seasoned Italian sausage, homemade marinara, tossed in penne pasta 16

## Sides 4

**DAILY VEGETABLE**

**GARLIC MASHED POTATOES**

**SEASONAL RICE**

**HOMEMADE FRIES**

**SWEET POTATO FRIES**

**BRUSSELS SPROUTS**

**QUINOA & CRANBERRIES**

**SAUTEED MUSHROOMS & ONIONS**

**FRUIT**

**GOURMET MAC AND CHEESE**

## Signature Pizzas

12" small 14 | 14" large 18

**THAI CHICKEN** | grilled chicken, Thai peanut sauce, cabbage, onion and peanuts

**BOMBER'S SPECIAL** | sausage, pepperoni, onions, mushrooms, green peppers and black olives

**WISCO** | gourmet mac and cheese pizza add Buffalo chicken 4

**DONATION CREATION** | 1 of sale is donated monthly to Sunshine Place

**FIRECRACKER SHRIMP** | lightly breaded shrimp with our famous creamy sriracha sauce and Napa cabbage small 16 | large 20

**STEAK BITE** | blue cheese with sliced tenderloin, blue cheese crumbles and balsamic tomatoes small 16 | large 20

### THIN CRUST PIZZA

12" small 11 | 14" large 14

Add ingredients to pizza

1.50 each topping on 12" pizza 2.00 for each 14" pizza

### AVAILABLE INGREDIENTS

anchovies, bacon, black olives, green olives, green peppers, ground beef, jalapeños, onions, pepperoni, pineapple, sausage, ham, tomatoes, mushrooms, garlic, double cheese

## Beverages

**LEMONADE, ICED TEA, RASPBERRY TEA, HOT TEA & COFFEE** 2.50 (free refills)

**SODA** 2.50

Pepsi, Diet Pepsi, Orange Crush, Root Beer, Sierra Mist, Diet Sierra Mist, Sobe, Mountain Dew, Diet Mountain Dew, Doc 360

**ORANGE JUICE, CRANBERRY JUICE, MILK, CHOCOLATE MILK & HOT CHOCOLATE** 2.50 (sorry, no free refills)

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# RED WINES BOTTLE

## LOUIS M. MARTINI CABERNET SAUVIGNON

California 9.25 • 13.50 • 35.00 Fresh red plum and blackberry jam aromas and flavors that are supported by caramelized and toasted oak notes.

## 14 HANDS CABERNET SAUVIGNON

Washington 7.00 • 10.00 • 26.00 Aromas of blueberries and black currants with subtle hints of dried herbs and spice. Dark stone fruit flavors complemented by a touch of cocoa.

## THE SHOW CABERNET SAUVIGNON

California 36.00 Big and bold, dominated by full flavors of dried black cherries, hammy preserves and complex toasty vanilla and spicy oak.

## APOTHIC RED BLEND

California 7.50 • 10.50 • 28.00 Intense fruit aromas and flavors of rhubarb and black cherry, complemented by hints of mocha, chocolate, brown spice and vanilla.

## 19 CRIMES RED BLEND

Argentina, Bottle 7.75 • 11.25 • 28.00 Sweet vanilla and chocolate aromas, with juicy red berry fruits. Finishes round and soft.

## HANDCRAFT PETIT SIRAH

California 29.00 Aromas of cherry, plum and cocoa followed by flavors of blueberry, coffee and spice. A full-bodied wine with a bold tannin structure.

## HECHT AND BANNIER SYRAH

France 38.00 Offering powerful yet controlled black cherry, tea, bacon and black pepper flavors that are wrapped into smooth tannins.

## COPPOLA ROSSO AND BIANCO SHIRAZ

California, Bottle 26.00 Ripe, lush texture and moderate tannins. Intense berry, vanilla and spice flavors.

## ALAMOS MALBEC

Argentina 8.00 • 11.00 • 27.00 Blended with small portions of Syrah and Bonarda to meld deep dark cherry and blackberry flavors with hints of brown spice and vanilla.

## TERRAZAS ALTOS DEL PLATA MALBEC

Argentina 34.00 Rich and layered with ripe red fruits, plum, lavender and spicy peppery notes.

## SEGHEISIO ZINFANDEL

California 44.00 Spicy, lush black fruit of Alexander Valley. Briary and raspberry flavors. Balanced and elegantly structured.

## XYZIN "OLD VINE" ZINFANDEL

California Bottle 29.00 Raspberry compote, crushed Bing cherries and red currants. Creamy caramel roundness with a juicy fruit finish and a touch of pepper.

## INDIAN WELLS MERLOT

California 33.00 Bursting with aromas of blueberry cobbler, plum and black licorice, delivering dark fruit flavors, with round and fine-grained tannins.

## RED ROCK MERLOT

California 8.00 • 11.00 • 26.00 Red and black jammy flavors, while providing balance and finesse to the wine. Dark fruit flavors of blackberry, dark cherry and black currant.

## A TO Z PINOT NOIR

Oregon 37.00 Lively with vibrant aromas of juicy berries, cherries, lavender and violets, evolving to clove, game, smoke and cherry tobacco.

## CASTLE ROCK PINOT NOIR

California, Bottle 29.00 Aromas of cherry, tea and herbal spice. Smooth with a silky texture and mild tannins, giving flavors of black cherry, plum and spice.

## MEIOMI PINOT NOIR

California 10.00 • 14.50 • 37.00 A layered three vineyard Pinot Noir with spice filled aromas from Santa Barbara, Sonoma's bright berry flavors and Monterey's rich textures.

## FOLONARI PINOT NOIR

Italy 6.00 • 8.50 • 22.00 A well rounded dry, savory red, that sings with the flavors of black currant, spice and blackberry jam

..... \*Please inquire about a more extensive list of reserve wines .....  
available from our cellar.

**YOU'RE INVITED!!**

JOIN US FOR WINE NIGHT  
EVERY WEDNESDAY & SATURDAY EVENING  
20% OFF ALL BOTTLES OF WINE -AND-  
1 OFF ALL WINES BY THE GLASS

2 OFF

**MARTINI NIGHT**  
THURSDAYS 4 PM TO CLOSE

2 OFF

**HAPPY HOUR**

1 OFF ALL DRINKS • 30% OFF APPETIZERS  
ALL-DAY MONDAY  
TUESDAY - THURSDAY 3PM - 6 PM IN LOUNGE AREA ONLY.

# WHITE WINES GLASS • BIG POUR • BOTTLE

## LACREMA CHARDONNAY

California 46.00 Lively citrus and subtle toasted oak, with a kiss of butterscotch. Round and nutty with flavors of yellow apple and pear.

## MEIOMI CHARDONNAY

California, Bottle 37.00 An elegantly layered three vineyard Chardonnay from the Wagner family. Lively tropical fruit, apple, lemon zest and a crisp finish.

## KENDALL JACKSON CHARDONNAY

California 9.25 • 13.50 • 35.00 Tropical flavors with citrus notes delicately intertwined with aromas of vanilla and honey to create depth and balance.

## BANROCK STATION CHARDONNAY

Australia 5.75 • 8.50 • 22.00 Fruit aromas of citrus and peach with hints of spicy vanilla bean and sweet oak. Peach, melon and honeydew on the palate with light oak influence.

## ESTANCIA UNOAKED CHARDONNAY

California 29.00 Aromas of Asian pear, key lime pie, mango and green apple candy paired with a succulent pineapple, orange blossom and citrus flavor.

## CONUNDRUM WHITE BLEND

California 36.00 Wonderful blend from The Wagner Family. Offers full flavored fruit, with enough depth to pair with even the most complex entrees.

## AIRFIELD ESTATES FLYGIRL WHITE BLEND

Washington 26.00 Lovely aromas of peach, apricot and mandarin orange entice the nose, while the slightly off-dry palate has bright acidity while it finishes sweet.

## J WINERY PINOT GRIS

California 34.00 Bouquet of apricot and tropical fruit. Crisp, bursting with flavors of lemon and lime, with a hint of kiwi and sweet orange blossom honey.

## CA' DONINI PINOT GRIGIO

Italy 6.00 • 8.50 • 22.00 Distinctive bouquet of wild flowers and hints of honey and fruit. Dry and light with clean, lively apple and pear.

## ACROBAT PINOT GRIS

Oregon 9.00 • 13.25 • 35.00 Rich citrus aromas with hints of limestone and honeysuckle floral notes. Lemon and lime on entry with melon and golden delicious apple.

## PACIFIC RIM CHENIN BLANC

Washington 29.00 Pale straw in color with a lively floral bouquet. Key lime and melon on the palate with a clean finish.

## CUPCAKE SAUVIGNON BLANC

New Zealand 5.50 • 8.00 • 20.00 Complex with vibrant zing. Flavors of lemons and key limes integrate with hints of grapefruit, gooseberry and citrus, culminating in a long creamy finish.

## KENWOOD SAUVIGNON BLANC

California 9.50 • 13.50 • 34.00 Intense varietal aromas of lemongrass, melon and cilantro combine with flavors of grapefruit and pineapple culminating in a crisp finish.

## EMMOLO SAUVIGNON BLANC

California 38.00 Well-integrated citrus, lemongrass, passion fruit, melon and apricot. Nicely woven minerality throughout. Crisp and clean, nicely textured.

## WOLLERSHEIM PRAIRIE FUME

Wisconsin 7.00 • 10.00 • 26.00 A crisp, fresh, semi-dry white bursting with citrus and tropical fruit aromas, reminiscent of orange and grapefruit, with a hint of sweetness.

## FRITZ ZIMMER RIESLING

Germany, 6.00 • 8.75 • 22.00 Bright, fruity and floral with crisp acidity and clean flavors of apple, pear and peach. Complimented by a stony minerality and earthy complexity.

## CHATEAU STE. MICHELLE RIESLING (sweet)

Washington 6.50 • 9.50 • 24.00 Ripe white peach and melon aromas and flavors and a well-balanced finish.

## BODEGA NORTON 1895 MOSCATO

Argentina 7.25 • 10.25 • 26.00 Intense tropical and floral notes with a touch of citrus. Fresh and crispy with pineapple and stone fruits, limes and lemons to finish.

# HOUSE SELECTIONS

GLASS • BIG POUR • BOTTLE

California 5.00 • 7.25 • 19.00

**COPPER RIDGE CABERNET SAUVIGNON**

**COPPER RIDGE MERLOT**

**COPPER RIDGE CHARDONNAY**

**COPPER RIDGE WHITE ZINFANDEL**

# PORT & SPARKLING WINES

SPLIT • BOTTLE

**KENWOOD "YULUPA" BRUT**

California 8.00 • 26.00 Light and refreshing, well-balanced sparkling wine with fruit flavors and aromas of citrus, pear and peaches, followed by a nuance of spice.

**DE LUCA PROSECCO**

Italy 8.00 • 26.00 Fruit and light bodied, terrific floral notes, persistent effervescence and a clean, delicate finish.

**CHURCHILLS 10-YR TAWNY PORT**

Portugal 10.00 Rich red color with flashes of amber, elegant and subtle, complex on the nose, with notes of dried fruits combined with hints of orange peel.

# COCKTAILS

**CHERRY OLD FASHIONED** 6

Choose whiskey, bourbon or brandy. Cherry juice, muddled cherries and bitters topped with ginger ale.

**CROWN APPLE OLD FASHIONED** 8

Crown Royal Apple whiskey, muddled apples, cinnamon and bitters topped with press.

**WISCO MULE** 7

Vodka, Barritt's Ginger Beer with muddled fresh limes and ginger.

**MARGARITA** 6.50

A refreshing blend of tequila, triple sec, sweet and sour served with a salted rim. Frozen or on the rocks. Available in Mango, Strawberry, Raspberry or Pomegranate

**SANGRIA** 6

Refreshing house made sangria with a blend of fresh fruit and seasonal juices.

**NAUGHTY GUMMY BEAR** 7

Skyy raspberry vodka, peach schnapps, raspberry puree and sour topped with vodka infused gummy bears.

**APPLE CIDER MULE** 8

Smirnoff kissed caramel vodka, apple cider and Barritt's ginger beer with muddled limes and apples topped with a dash of cinnamon.

**CHILI CUCUMBER BLOODY MARY** 8

St. George green chili and Effen cucumber vodkas, shaken with tomato juice garnished with jalapeno stuffed olives.

**BLUE HAWAIIAN** 6.50

Malibu rum, blue curacao and pineapple juice served with a flag garnish.

# MARTINIS

**HONEY MARTINI** 8

Skyy Vanilla vodka, Barenjager Honey liqueur, sweet and sour, orange juice, a splash of Grand Marnier and garnished with a cinnamon sugar rim.

**MOSCATO COSMO** 8

Skyy Moscato and Blood Orange vodkas with fresh squeezed lime and a splash of cranberry

**BOURBON BALL** 8

Bourbon with creme de cocoa, a splash of frangelico and local Julie's vanilla.

**PURPLE RAIN** 8

Buffalo Trace Wheatley Vodka, Blue Curacao, lime, cherry and pineapple juice.

**MEXICAN MARTINI** 9

Tequila, St. George Raspberry Liqueur, grapefruit juice, sweet and sour with a salted rim.

**CARAMEL CAFE** 9

Patron XO, butterscotch schnapps, coffee liqueur and a dash of vanilla vodka make this a great choice for coffee lovers.

**SALTED NUT ROLL** 8

Tito's vodka, Rumchatta and butterscotch schnapps, shaken and served with a salted rim.

**SALTED CARAMEL** 8

Smirnoff kissed caramel vodka, caramel cream liquor and fresh caramel shaken and served with a salted rim and garnished with salted caramel balls.

**PINEAPPLE UPSIDE DOWN CAKE** 8

Skyy vanilla and whipped cream vodkas shaken with pineapple juice with a dash of fresh cherry juice.

# CLASSIC MARTINIS 8 YOUR CHOICE OF FLAVOR

APPLETINI • BERRY • CHOCOLATE • JOLLYTINI • LEMONDROP • POMEGRANATE • SUNSET • SEASONAL

# BOTTLED BEER

**OUTBOARD CREAM ALE** 4.75

Milwaukee Brewing Co., Milwaukee 5% ABV

**RIVERWEST AMBER** 5.00

Lakefront Brewery, Milwaukee 5.7% ABV

**MAGIC DRAGON DOUBLE IPA** 5.00

Hop Haus Brewing Co., Verona 8.2% ABV

**BEDLAM BELGIAN IPA** 5.75

Ale Asylum Brewery, Madison 7.5% ABV

**REALLY COOL WATERSLIDES IPA** 5.00

3 Sheeps Brewing Co., Sheboygan 6.2% ABV

**HONEY BLONDE ALE** 5.00

Central Waters Brewing Co., Amherst 4.6% ABV

**LUNA COFFEE STOUT** 5.00

Hinterland, Green Bay 5.8% ABV

**NEW GLARUS SEASONAL** 4.75

New Glarus Brewing, New Glarus 4.2% ABV

**ROCKY'S REVENGE BOURBON**

**BROWN ALE** 5.00  
Tyranena, Lake Mills 5.75% ABV



**CORONA OR CORONA LIGHT** 4.50

**HEINEKEN** 4.50

**SAM ADAMS BOSTON LAGER** 4.50

**OMISSION PALE ALE** 5.25

Widmer Brothers Brewery, OR 5.8% ABV

**PRIMA PILS** 5.00

Victory Brewing Co., PA 5.4% ABV

**DRAGON'S MILK** 6.75

New Holland Brewing Co., MI 11% ABV

**INDIAN BROWN ALE** 5.50

Dogfish Head Brewery, DE 7.2% ABV

**WHITE RASCAL BELGIAN WHEAT** 5.25

Avery Brewing Co., CO 5.6% ABV

**RAIN IN BLOOD ORANGE PALE ALE** 5.25

Dark Horse Brewing, MI 5.5% ABV

**DIRTY BASTARD SCOTCH ALE** 5.50

Founders Brewing Co., MI 8.5% ABV

**GRAPEFRUIT SCULPIN IPA** 6.50

Ballast Point Brewing Co., CA 7% ABV

**EDMUND FITZGERALD PORTER** 5.25

Great Lakes Brewing Co., OH 6% ABV

**MILK STOUT** 5.25

Left Hand Brewing Co., CO 6% ABV

**BLUEBERRY MAPLE STOUT** 5.25

Saugatuck Brewing Co., MI 6% ABV

**PSEUDO SUE** 16 oz can 6.00

Toppling Goliath Brewery, IA 5.8% ABV

**INFECTIOUS GROVE** 5.00

Oso Brewing Co., Plover 4.8% ABV

# DRAFT BEER

**COORS LIGHT** 4

Golden, CO 4.2% ABV

**SPOTTED COW** 4.75

New Glarus Brewing Co., New Glarus, WI 4.8% ABV

**KARBEN4** 5.75

Karben4 Brewing, Madison, WI 6.8% ABV

# BOTTLED DOMESTIC

4.00

**HIGH LIFE**

**LEINIE'S HONEY WEISS**

**COORS LIGHT • BUDWEISER**

**PBR TALL BOY CAN**

**O'DOUL'S N/A • MILLER LITE**

**MGD 64 • BUD LIGHT**

**LEINIE'S SEASONAL SHANDY**

**MICHELOB ULTRA • BECK'S N/A**

**MAGNERS IRISH CIDER (GF)**

We have 8 more rotating taps! Check the chalkboard at the right of the bar or ask your server.

ASK YOUR SERVER ABOUT OUR 4TH ROTATING TAP!