

appetizers

PORK POTSTICKERS

Marinated pork, cabbage +
chili soy sauce / 10

CRAB CAKES

3 hand-made crab cakes with real blue
crab, topped with remoulade +
green onions / 18

ELOTE FLATBREAD

Mayo, sweet corn, jalapeños, cotija cheese,
cilantro + crema / 11

TORTILLA CHIPS & SALSA

House-made tortilla chips served
with house-made salsa or
house-made cheese dip / 5
GF (w/o beer cheese)

FOX TOTS

Tater tots, beer cheese sauce,
smoked pork shoulder, cheddar +
green onions / 14

CHEESE CURDS

Beer battered curds +
vodka marinara sauce / 13

CHICKEN TENDERS

Chicken tenders, hand-cut fries +
dipping sauce / 15

NASHVILLE TENDERS

Spicy marinated tenders,
triple hot sauce, house pickles +
hand-cut fries / 15

FRIED PICKLES

House-made pickles + bistro sauce / 8

SOUTHWEST EGG ROLLS

House-made fried egg rolls stuffed w/
chicken, cowboy caviar, cheddar + roasted jalapeño
yogurt w/ cilantro dipping sauce / 11

QUESADILLA

Choice of smoked pork shoulder,
chorizo, or seasoned chicken,
cheddar, mozzarella, cilantro +
roasted green chiles / 11

HOUSE FRIES

Hand-cut fries + garlic
peppercorn mayo / 6
GF

BBQ PORK NACHOS

House-made tortilla chips topped w/
house-smoked pulled pork, shredded
jack cheese, jalapeños, red onions,
bbq sauce + goat cheese / 14
GF

CHICKEN WINGS

House-smoked chicken wings tossed
in your choice of sauce / 14
GF

Sauces: BBQ, Korean BBQ, Honey BBQ,
Garlic Parm, Bacon Bourbon,
Dilly Yo (buff/ranch/dill),
Spicy Parm, Buffalo, Triple Hot

GF (all sauces)

Dry rubs: Lemon Pepper, Memphis

pizzas

Sub 10" gluten-free crust / + 2 (to 12" price)

MEAT LOVER

Pepperoni, canadian bacon, sausage + bacon
12" / 18 - 16" / 23
GF (sub crust)

TACO

Choice of chorizo or seasoned ground beef,
black bean spread, mozzarella, cheddar,
lettuce, tomatoes, tortilla chips + hot sauce
12" / 18 - 16" / 23
GF (sub crust)

PICKLE

Garlic parmesan sauce, cheddar, mozzarella,
parmesan, house pickle slices + dried dill
12" / 17 - 16" / 22
GF (sub crust)

BUFFALO CHICKEN

Buffalo sauce, chicken, red onions,
bleu cheese crumbles + ranch
12" / 17 - 16" / 22
GF (sub crust)

DAVE'S DELUXE

Pepperoni, sausage, canadian bacon, mushrooms,
onions, green peppers, green olives,
black olives + jalapeños
12" / 19 - 16" / 25
GF (sub crust)

build your own

12" / 11

16" / 14

+ 2.25

+ 2.75

Mushrooms

Sausage

Onions

Pepperoni

Green Peppers

Bacon

Black Olives

Canadian Bacon

Green Olives

Smoked Pulled Pork

Jalapeños

Banana Peppers

Artichoke Hearts

Pineapple

mac/rice bowls

HOUSE MAC

House-made cheese sauce, panko bread
crumbs + parmesan cheese / 9
Add blackened chicken or
smoked pork shoulder / + 5

JAMBALAYA MAC

Cajun tomato cheese sauce, andouille sausage,
roasted chicken, onions, green peppers + celery / 15

BURRITO RICE BOWL

Choice of chicken, smoked pork shoulder,
seasoned ground beef or chorizo, salsa,
guacamole, cheddar, cilantro + crema / 15
GF

COCONUT CURRY RICE BOWL

Coconut curry chicken, grilled pineapple, roasted
jalapeño yogurt + fresh cilantro / 15
GF

CRAFT BEER LIST



SCAN FOR



GF (Gluten Free)

18% gratuity will be added to groups of 10 or more.

sandwiches

Sandwiches served with choice of side
Sub gluten-free bun / + 2

NASHVILLE HOT CHICKEN

Spicy breaded chicken breast, triple hot sauce,
house pickles + bleu cheese crumbles / 15

HOUSE PULLED PORK

House-smoked pork shoulder, house pickles,
slaw + bbq sauce / 15
GF (sub bun)

DILL CHICKEN

Dill brined fried chicken breast, lettuce,
house pickles + mayo / 15

SMOKED TURKEY CLUB

House-smoked turkey breast, provolone, avocado,
bacon, lettuce, tomato + cajun mayo / 15
GF (sub bun)

PRIME RIB PHILLY

Shaved prime rib soaked in au jus, sautéed peppers,
onions, mushrooms + provolone on a
sourdough hoagie / 16
GF (sub bun)

BLACKENED CATFISH

Blackened catfish filet, lettuce, tomato, fried
onion strings + house cajun remoulade / 15
GF (w/o fried onion strings, sub bun)

salads/wraps

Salads can be ordered as a wrap +
served with choice of side / + 3
Wraps are not GF

CAESAR

Mixed greens, artichokes, red onions,
cherry tomatoes, croutons, parmesan +
house-made caesar dressing / 10
Add chicken / + 5
GF (w/o croutons)

CIDER CHICKEN

Mixed greens, grilled chicken, bacon, grilled apple,
cherry tomatoes, goat cheese, toasted almonds +
maple cider vinaigrette / 15
GF

POKE TUNA

Mixed greens, seared ahi tuna, grilled pineapple,
cucumbers, dried seaweed crumbles,
toasted sesame seeds + chili soy dressing / 16
GF (w/o chili soy)

specials

MONDAY (all day)

1lb chicken wings / 11

TUESDAY (11am-3pm)

1/3lb burger + hand-cut fries / 10

1/2lb burger or grilled chicken + hand-cut fries / 12

WEDNESDAY (11am-3pm)

Cantina pork or chicken tacos / 11

THURSDAY (all day)

Bone-in ribs, slaw + hand-cut fries
3 bone / 12 - 6 bone / 17
GF

FRIDAY (all day)

3pc beer battered cod, slaw, hand-cut fries +
garlic bread / 12

Beef & pork is locally sourced from
Willow Creek Ranch + Wisconsin Meadows

tacos

Tacos served with tortilla chips + house-made salsa

CANTINA PORK

Corn tortillas, smoked pork shoulder,
pickled jalapeños + onions, cilantro,
cotija cheese + cilantro mayo / 14
GF

CHIPOTLE SHRIMP

Flour tortillas, chipotle lime marinated shrimp,
cabbage, avocado, onions, cilantro, lime +
sriracha mayo / 14
GF (sub corn tortillas)

AHI TUNA

Corn tortillas, seared ahi tuna, cabbage, wasabi
yogurt, chili soy + toasted sesame seeds / 16
GF (w/o chili soy)

burgers

1/3lb burgers served with choice of side
Sub grilled chicken breast or 1/2lb burger / + 2
Sub gluten-free bun / + 2
Sub vegetarian black bean patty / no upcharge

*HICKORY

Thick-cut bacon, cheddar, onion ring +
bacon bourbon bbq sauce / 15
GF (w/o onion ring, sub bun)

*BLACKENED BLEU

Cajun seasoning, caramelized onion chutney +
bleu cheese sauce / 15
GF (sub bun)

*PATTY MELT

Crimini mushrooms, onions, swiss + cheddar
on grilled sourdough / 15
GF (sub bun)

*THE MACK

Lettuce, onions, house pickles, burger sauce +
beer cheese / 15
GF (w/o beer cheese, sub bun)

build your own

Served with lettuce, tomato + onion / 12

+ 1.25	+ 1.75
Cheddar	Avocado
Swiss	Fried Egg
Pepperjack	Beer Cheese Sauce
American	
Provolone	
Mushrooms	+ 2.50
Jalapeños	Bacon
Banana Peppers	Smoked Pulled Pork

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.

sides

HAND-CUT FRIES GF

HOUSE POTATO CHIPS GF

HOUSE-MADE SOUP / + 1.50

TOTS / + 1.50 GF

MAC 'N CHEESE / + 1.50

COLESLAW / + 1.50 GF

COTTAGE CHEESE / + 1.50 GF

SIDE SALAD / + 1.50 GF

Ranch, Bleu Cheese, French, 1000 Island,
Italian, Maple Cider Vinaigrette