

appetizers

PORK POTSTICKERS

Marinated pork, cabbage +
chili soy sauce \$11

BACON BOURBON POUTINE

Hand-cut fries, cheese curds, bourbon
gravy, chopped bacon + green onion \$16

TORTILLA CHIPS & SALSA

House-made tortilla chips served
with house-made salsa or
house-made cheese dip \$7
**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 \$16

FRIED PICKLES

House-made pickles + bistro sauce \$10

CRAB RANGOON ROLLS

House-made fried egg rolls stuffed w/ cream
cheese + real crab w/ house-made sweet &
sour dipping sauce \$13

QUESADILLA

Choice of chicken, smoked pork shoulder,
smoked carnitas, smoked brisket or chorizo,
cheddar, mozzarella, cilantro +
roasted green chiles \$12

HOUSE FRIES

Hand-cut fries + garlic peppercorn mayo \$7
**GF

CARNITAS NACHOS

House-made tortilla chips topped w/
house-smoked carnitas, cheddar, pickled
jalapeños + onions, cilantro + crema \$15
**GF

CHICKEN WINGS

House-smoked chicken wings tossed
in your choice of sauce \$14
**GF

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

Dry rubs: Lemon Pepper, Memphis



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

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	+\$1
Pineapple	Hot Honey Drizzle

mac/rice bowls

HOUSE MAC

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

COWBOY CAVIAR PROTEIN BOWL

Black beans, sweet corn, avocado, pickled red onion,
lime quinoa, rice + cilantro \$15
GF

BURRITO RICE BOWL

Choice of chicken, smoked pork shoulder,
smoked carnitas, smoked brisket, seasoned
ground beef or chorizo, salsa, guacamole,
cheddar, rice, cilantro + crema \$15
GF

COCONUT CURRY RICE BOWL

Coconut curry chicken, grilled pineapple, rice,
roasted jalapeño yogurt + fresh cilantro \$15
GF

CRAFT BEER LIST



20% gratuity will be added to groups of 10 or more.

GF (Gluten Free) **Glueten-free foods are cooked in shared fryers w/ wheat.

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 \$16

HOUSE PULLED PORK

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)

MOJO CUBANO

Smoked mojo pork shoulder, black forest ham,
pickles, swiss + mustard on french bread \$16
GF (sub bun)

salads/wraps

Wraps are not GF

CAESAR

Mixed greens, artichokes, red onions,
cherry tomatoes, bagel croutons, parmesan +
house-made caesar dressing \$10
Add chicken +\$5
As wrap w/ choice of side +\$3
GF (w/o bagel croutons)

CIDER CHICKEN

Mixed greens, grilled chicken, bacon, grilled apple,
cherry tomatoes, goat cheese, toasted almonds +
maple cider vinaigrette \$15
As wrap w/ choice of side +\$3
GF

SMOKEHOUSE BLEU

Mixed greens, smoked pork shoulder, smoked
brisket, red onion, bleu cheese crumbles, crushed
potato chips + house carolina bbq sauce \$15
As wrap w/ choice of side +\$3
GF

specials

MONDAY (all day)

1lb chicken wings \$11

TUESDAY (11am-3pm)

1/3lb burger + hand-cut fries \$11
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

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 \$15
GF (sub corn tortillas)

BRISKET

Flour tortillas, house-smoked brisket, cheddar,
pickled jalapeños + onions, bbq sauce + cilantro \$16
GF (sub corn tortillas)

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 \$15.50
GF (w/o onion ring, sub bun)

*FRENCH ONION

Caramelized onions, gruyere cheese +
garlic onion aioli \$15.50
GF (sub bun)

*PATTY MELT

Crimini mushrooms, onions, swiss + cheddar
on grilled sourdough \$15.50
GF (sub bun)

*THE MACK

Lettuce, onions, house pickles, burger sauce +
beer cheese \$15.50
GF (w/o beer cheese, sub bun)

build your own

Served with lettuce, tomato + onion / \$12.50

+\$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,
Carolina BBQ, Italian, Maple Cider Vinaigrette