



ELK ROOM

THE OSTHOFF RESORT & SPA

SIGNATURE

CHIPS & SALSA 10
queso: +\$4

MEZZE BOARD 16
vegetable crudité, house-made
pickles, hummus, tapenade, cherry
peppers, sel gris artisanal crackers

CHARCUTERIE (#GF) 18
select meats, cheeses, grapes,
crackers, nuts

TUNE POKE NACHOS 22
marinated sushi grade ahi tuna,
sweet soy reduction, jalapeños, avocado,
sesame seeds, scallions, pickled sushi
ginger, wasabi aioli, cilantro, sriracha
aioli, crispy wonton chips

SHAREABLES

LOADED TOTS 14
tater tots, bacon, nacho cheese, sour
cream

**MILWAUKEE PRETZEL CO.
JUMBO PRETZEL** 12
served with nacho cheese

WISCONSIN CHEESE CURDS 12
Battered and fried, house-made ranch

BONELESS CHICKEN WINGS 14
one dozen chicken wings with celery,
blue cheese or ranch dressing, your
choice of award-winning Legend Larry's
sauce

*sauce options: raspberry habanero, sweet
thai chili, medium buffalo, honey bbq, garlic
parmesan, hot garlic*

BACON PARM TRUFFLE FRIES 12
fries, Parmesan, bacon, truffle salt + oil

A 3.5% transaction fee is added to all
non-cash transactions

GF - GLUTEN FRIENDLY | #GF - CAN BE MADE
WITHOUT GLUTEN | DF - DAIRY FREE

Our kitchens are not gluten-free; there is the
possibility of cross-contamination.

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

PIZZA

9" CHEESE

12

made with Grande premium, all-natural Italian cheese. Cauliflower crust available (GF) - \$3

TOPPINGS:

meats +\$3: pepperoni, sausage, bacon

other +\$2: mushroom, onion, tomato, jalapeños, green peppers, olives

*served with fries, on sourdough
add bacon - \$2*

HANDHELDS

AVO—CHICKEN MELT (#GF) 14

grilled chicken, avocado, pepperjack, tomato, chipotle aioli

CLASSIC BLT (#GF) 12

bacon, lettuce, tomato, mayonnaise

THE ORIGINAL 1886* (#GF) 12

1/3 lb. patty, american, lettuce, tomato, onion, bistro sauce, buttered + toasted brioche bun

SMOKEHOUSE STACK* (#GF) 14

1/3 lb. patty, smoked bacon, cheddar, onion rings, bbq sauce, buttered + toasted brioche bun

BACON CHEESEBURGER* (#GF) 15

1/3 lb. patty, smoked bacon, american, cheddar or swiss, buttered + toasted brioche bun

MUSHROOM SWISS* (#GF) 15

1/3 lb. patty, mushrooms, swiss, buttered + toasted brioche bun

*Make it a double - \$4/Sub veggie burger - \$3
Gluten-free bun - \$3*

SALADS

COBB (GF) 12

mixed greens, avocado, egg, bacon, tomato, blue cheese crumbles, ranch dressing

AVOCADO CRUNCH 18

breaded chicken, cheddar, tomato, avocado, ranch dressing

APPLE A DAY (GF) 12

mixed greens, tossed with apples + champagne vinaigrette, topped with goat cheese, walnuts + pickled onions

*add grilled chicken breast - \$7
add salmon filet - \$9*



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SIGNATURE DRINKS

HONEY CRISP OLD FASHIONED 11

crown apple, sour soda, cherry, bitters, simple syrup, honey

TEQUILA SOUR 11

casamigos blanco, midori melon liqueur, sour soda, lime juice

NUTTY BY NATURE 11

baileys salted caramel, frangelico hazelnut, ole smoky cookies & cream, chocolate & cinnamon bitters

PEACH PARTY 11

peach vodka, pineapple liqueur, ginger beer, lime juice

KENTUCKY CHUCK 11

woodinville bourbon, strawberry liqueur, bitters, lemon juice, ginger beer

BLACKBERRY FIZZ 11

effen black cherry vodka, chambord, blackberry puree, prosecco

PASSIONFRUIT PRESS 11

bacardi, passionfruit puree, lime juice, prosecco, club soda

STRAWBERRY RHUBARB COLLINS 11

ha'penny rhubarb gin, strawberry syrup, lemon juice, seltzer

ORANGE GINGER SUNSET 11

jameson orange, orange bitters, ginger beer

GIGGLE WATER 11

effen cucumber vodka, lemon juice, seltzer

PEANUT BUTTER WHITE RUSSIAN 11

vodka, kahlua, ballotin peanut butter cream



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MARTINIS

THE ELVIS 13

Ballotin Peanut Butter Chocolate,
Banana Rum, Baileys

GRAPEFRUIT ROSE 13

Ketel One Grapefruit Rose Vodka, Grand
Gala Orange Liqueur, Miss Mary's Grapefruit
Juice

CHAI MARTINI 13

Titos Vodka, Kahlua, Colectivo Espresso,
Chai Tea

TOASTED COCONUT PIE 13

Ole Smokey Mud Pie, Coconut Rum,
Creme De Cacao

BLUEBERRY LEMONDROP 13

Stoli Blueberry Vodka, Lemon Juice, Simple
Syrup

ABSOLUT PEAR-ADISE 13

Absolut Pear Vodka, Elderflower Liqueur,
lemon juice, simple syrup

MOCKTAILS

COS-NO 9

Seedlip Grove, cranberry juice, l
ime juice, simple syrup

MANG-NO MOSCOW MULE 9

Seedlip Spice, mango puree,
lime juice, ginger beer

PI-NO COLADA 9

Seedlip Grove, coconut syrup,
pineapple juice, fresh lime juice

STRAWBERRY FIELDS 9

Seedlip Garden, strawberry syrup,
lime juice, lemonade, seltzer

SPARKLING

Campo Viejo..... 10 40
Brut, Cava, Spain

La Marca 11 55
Prosecco, Vento, Italy

WHITES - GLASS POURS

White Haven.....13 52
Sauvignon Blanc, Marlborough, New Zealand

Black Stallion13 52
Chardonnay, Napa Valley, California

A to Z, Rosé, Oregon 10 40

Folonari 10 40
Pinot Grigio, Veneto, Italy

Ruffino Lumina..... 10 40
Moscato, Italy

REDS - GLASS POURS

Smith & Hook..... 11 44
Cabernet, Central Coast, California

McManis 10 40
Pinot Noir, Lodi, California

Portillo 10 40
Malbec, Uco Valley, Mendoza, Argentina

Conundrum..... 10 40
Red Blend, California

BY THE BOTTLE

Rombauer (half-bottle)..... 32
Chardonnay, Napa Valley, California

L'Agnostique44
Pinot Noir, Vin De France

Duckhorn82
Merlot, California

Cosmic Egg 56
Cabernet Sauvignon, California

BEER, ETC.

SPOTTED COW DRAFT 6

Naturally Cloudy Farmhouse Ale
4.85% ABV

3 SHEEPS CHAOS PATTERN HAZY IPA 6

Citrus and tropical fruit flavors
6.5% ABV

3 SHEEPS 15-2 STOUT 6

Roasty Stout, Hints of Cherrywood &
Chocolate
7.2% ABV

3 SHEEPS WISCONSINITIS 6

Cream Ale
5.0% ABV

3 SHEEPS REBEL KENT AMBER 6

Smooth and refreshing
5% ABV

NITRO MILK STOUT 6

Roasted Malt and Coffee Flavors
6% ABV

ALL DAY IPA 6

Session IPA, Juicy Orange, Tangerine,
Light Grass
4.7% ABV

STELLA ARTOIS 6

Belgian Style Lager
5% ABV

MODELO 6

Mexican Style Lager
4.4% ABV

MOON MAN 6

No Coast Pale Ale 5% ABV

UPSIDE DAWN 6

Non-Alcoholic Golden Ale

DOMESTIC BEER 4

Miller Lite, Coors Light, Busch Light,
Michelob Ultra, Schlitz

CARBLISS SELTZERS 7

Assorted flavors
5% ABV

DOWNEAST CIDER 6

Seasonal flavor