

STARTERS



12 BONELESS WINGS OR 8 BONE-IN WINGS \$15

Chicken wings with celery, blue cheese dressing or ranch, and your choice of award-winning Legend Larry's wing sauces: Raspberry Habanero, Sweet Thai Chili, Medium Buffalo, Honey BBQ, Garlic Parmesan, Hot Garlic

DEVILED EGGS \$10

Legend Larry's hot sauce, mayo, celery, chives, candied bacon

BACON CHEESE CURDS \$13

Bacon wrapped and fried served with parmesan peppercorn ranch, hot sauce

CHIPS & SALSA \$10

Seasoned corn tortilla chips with fire-roasted salsa. Add Guacamole + \$6

BRUSCHETTA \$12

Fresh tomatoes, basil, garlic, red chili flake, balsamic vinegar, olive oil, goat cheese, toasted baguette

MEZZE BOARD \$14

Farmers market fresh vegetables, roasted red pepper hummus, toasted pita bread, olives, marinated artichokes

SOUP OF THE DAY CUP \$5 BOWL \$8

Ask your server for today's selection

SALADS

SOUTHWEST SALAD \$12

Romaine, black beans, corn, tomatoes, avocado, tortilla strips, pickled red onions, Wisconsin cheddar, avocado ranch

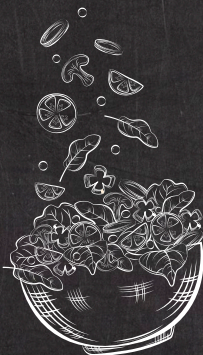
ARUGULA BLACKBERRY SALAD \$12

Arugula and spinach mix, red onions, sunflower seeds, goat cheese, black berries, avocado, balsamic dressing

ANTIPASTI SALAD \$14

Romaine, baby kale, chickpeas, small Pasta, marinated artichokes, olives, red onions, feta cheese, salami, provolone cheese, Italian dressing

ADD CHICKEN \$6 | SHRIMP \$9 | SALMON \$11



BRICK OVEN PIZZAS

MARGHERITA PIZZA 9" \$13 16" \$21.95

Basil-tomato sauce, fresh mozzarella, four-cheese blend, tomato

BBQ CHICKEN 9" \$15 16" \$23.95

BBQ shredded chicken, red onion, mozzarella, cheddar

OTTO'S MEAT MARKET 9" \$16 16" \$24.95

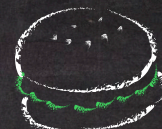
Italian sausage, pepperoni, bacon, chicken

BUILD YOUR OWN 9" \$14 16" \$22.95

Includes two toppings (add'l toppings \$1 Each):

Pepperoni, Sausage, Bacon, Meatballs, Canadian Bacon, Onions, Peppers, Tomatoes, Mushrooms, Spinach, Black Olives, Jalapeños, Pineapple

THE BUN



BETWEEN

SMASH BURGER \$15*

2-4oz patties, American cheese, onions, pickles, aioli, house seasoned fries

SPICY SHRIMP PO'BOY \$16

Crispy Cajun shrimp, spicy remoulade, shredded lettuce, sliced tomatoes, Osthoff potato pancake

FRENCH DIP \$16*

Thinly sliced prime rib, horseradish cream sauce, au jus, cherry pepper, house seasoned fries

FISH TACOS \$16

2 flour tortillas, choice of crispy shrimp or walleye, avocado, zesty cabbage slaw, spicy ranch, lime, chips & salsa

PULLED CHICKEN SANDO \$14

BBQ sauce, zesty cabbage slaw, brioche bun, house seasoned fries or Osthoff potato pancakes



DESSERTS

SINFUL CHOCOLATE CAKE \$7 • CARROT CAKE \$7

BROWNIE SUNDAE \$6

ICE CREAM (VANILLA, CHOCOLATE, STRAWBERRY)

ONE SCOOP \$3

TWO SCOOPS \$4

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

A 3.5% transaction fee will be charged to all non-cash transactions

- COCKTAILS**
- BOURBON PEACH LEMONADE \$14
 - MANGO MARGARITA \$14
 - STRAWBERRY DAIQUIRI \$14
 - APEROL SPRITZ \$12
 - MULES \$14
 - Vodka, lime, ginger beer
 - Tequila, lime, ginger beer
 - Whiskey, lemon, ginger beer
 - BLACKBERRY OLD FASHIONED \$14
 - RED OR WHITE SANGRIA \$14

BEERS

LOCAL DRAFT BEER \$6 (served in a frosty mug)

- Leinenkugle Summer Shandy
- 3 Sheeps Rotating

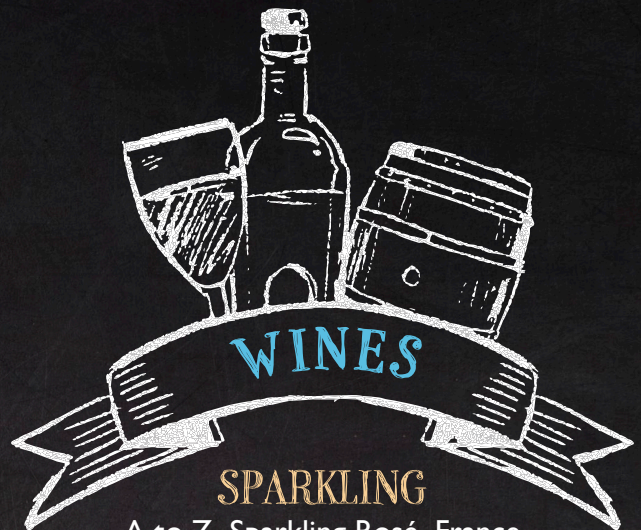
DOMESTIC CANS \$4

- PBR
- Miller Lite
- Coors Light
- Busch Light
- Michelob Ultra



CRAFT BEER CANS \$6

- Modelo Especial
- Lakefront Riverwest Stein
- 3 Sheeps Rotating
- Lagunitas
- New Glarus Moon Man Pale Ale
- Spotted Cow



SPARKLING

A to Z, Sparkling Rosé, France
Glass \$12 / Bottle \$48

Campo Viejo, Brut, Cava, Spain
Glass \$10 / Bottle \$40

Ruffino, Prosecco, Veneto, Italy
Glass \$12 / Bottle \$48

WHITE

A to Z, Rosé, OR
Glass \$10 / Bottle \$40

Folonari, Pinot Grigio, Veneto, Italy
Glass \$10 / Bottle \$40

White Haven, Sauvignon Blanc, Marlborough, NZ
Glass \$13 / Bottle \$52

Black Stallion, Chardonnay, Napa Valley, CA
Glass \$13 / Bottle \$52

Terra D'Oro, Moscato, Amador County, CA
Glass \$10 / Bottle \$40

RED

McManis, Pinot Noir, Lodi, CA
Glass \$10 / Bottle \$40

Conundrum, Red Blend, CA
Glass \$10 / Bottle \$40

Portillo, Malbec, Uco Valley, Mendoza, Argentina
Glass \$10 / Bottle \$40

Raymond R Collection, Cabernet, Napa Valley, CA
Glass \$10 / Bottle \$40



HARD SELTZERS



CARBLISS \$7

- Lemon Lime
- Cranberry
- Pineapple
- Black Cherry

HIGH NOON VODKA \$7

- Peach
- Watermelon
- Mango

HIGH NOON TEQUILLA \$7

- Assorted Flavors

Make it Loaded shot of Vodka or Tequila on ice, Add \$5



MENU

AVAILABLE FROM 4PM - 9PM

SALADS

- APPLE SALAD 9
Romaine, baby kale, apples, walnuts, goat cheese, apple cider vinaigrette
- CAESAR SALAD 9
Romaine, baby kale, Parmesan cheese, garlic croutons, fried capers, Caesar dressing

PROTEIN ADD-ONS

CHICKEN 7 • SHRIMP 9 • SALMON 11

SOUPS

- CUP 5 • BOWL 8
- FRENCH ONION SOUP
Onions, demi-glaze, gruyère, croutons
- TOMATO BISQUE
Tomatoes, basil, cream, croutons

APPETIZERS

- POKE NACHOS 22
Marinated sushi-grade tuna, sweet soy reduction, jalapeños, avocado, sesame seeds, scallions, pickled sushi ginger, wasabi aioli, cilantro, sriracha aioli, crispy wonton chips
- WISCONSIN CHEESE CURDS 13
Battered and fried cheese, house made ranch
- GARLIC CONFIT CROSTINIS 16
Goat cheese, mushrooms, herbs, balsamic

PASTA

- BEEF BOLOGNESE 25
Tenderloin, red wine, tomato, herbs, bucatini
- POMODORO ALLA VODKA 22
Burrata, tomato, basil, rigatoni

SANDWICHES

- SMASH BURGER* 16
House made pickles, truffle aioli, American cheese, onions, brioche bun, hand-cut fries
- CHICKEN SANDWICH 16
Sriracha aioli, provolone cheese, pickled onions, brioche bun, hand-cut fries

BRICK OVEN PIZZAS

- MARGHERITA 13 / 21.95
Basil-tomato sauce, fresh mozzarella, four-cheese blend, tomato
- BBQ CHICKEN 15 / 23.95
BBQ shredded chicken, red onion, mozzarella, cheddar
- MEAT MARKET 16 / 24.95
Italian sausage, pepperoni, bacon, chicken
- BUILD YOUR OWN 14 / 22.95
*Includes two toppings (add'l toppings \$1 each):
Pepperoni, Sausage, Bacon, Meatballs, Canadian Bacon, Onions, Peppers, Tomatoes, Mushrooms, Spinach, Black Olives, Jalapeños, Pineapple*

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MENU

COCKTAILS

CLASSIC OLD FASHIONED 13

Makers Mark, demerara syrup, Angostura bitters

WISCONSIN OLD FASHIONED 13

Beren's Brandy or Crown Royal Whiskey, orange, cherries, sugar cube. Choose sweet or sour, garnish with mushrooms, cherries, or olives

MANHATTAN 13

Canadian Club, Carpano sweet vermouth, Angostura bitters

SAZERAC 13

Sazerac Rye, Absinthe, demerara syrup, Peychaud's bitters

FIRESIDE CHAT 14

Casamigos Mezcal, lime juice, ginger beer, Angostura bitters

MAPLE DERBY 14

Dewar's Scotch, grapefruit juice, maple syrup, orange bitters

THE HOLLY BERRY 14

Bulleit Bourbon, Giffard blackberry liqueur, blueberry purée, lemon juice

APPLE-Y EVER AFTER 14

Effen green apple vodka, Fireball, cranberry juice, ginger ale, Angostura bitters, Peychaud's bitters

CORNUCOPIA 14

Gin Mare, Drambuie, orange juice, demerara syrup

SPICE & EVERYTHING NICE 14

Campari, Antica sweet vermouth, A to Z sparkling rose

HOT TODDY 14

Choice of spirit, honey, hot water, lemon

HOT MULLED WINE 14

Red wine, citrus, spices

**AVAILABLE FROM
4PM - 9PM**

WINE

GLASS BOTTLE

SPARKLING

A TO Z	12	48
<i>Sparkling Rosé, France</i>		
CAMPO VIEJO	10	40
<i>Brut, Spain</i>		
RUFFINO LUMINA	12	48
<i>Prosecco, Italy</i>		
MOET		186
<i>Champagne, France</i>		
VEUVE CLICQUOT		199
<i>Champagne, France</i>		
PIPER-HEIDSIECK		140
<i>Champagne, France</i>		
TAITTINGER BRUT LA FRANCAISE		233
<i>Champagne, France</i>		
TAITTINGER LE RÊVE		480
<i>Sparkling, California</i>		

WHITES

A TO Z	10	40
<i>Rosé, Oregon</i>		
FOLONARI	10	40
<i>Pinot Grigio, Italy</i>		
WHITE HAVEN	13	52
<i>Sauvignon Blanc, New Zealand</i>		
BLACK STALLION	13	52
<i>Chardonnay, California</i>		
TERRA D'ORO	10	40
<i>Moscato, California</i>		

REDS

L'AGNOSTIQUE	10	40
<i>Pinot Noir, California</i>		
MCMANIS	10	40
<i>Pinot Noir, California</i>		
CONUNDRUM	10	40
<i>Red Blend, California</i>		
PORTILLO	10	40
<i>Malbec, Argentina</i>		
RAYMOND R COLLECTION	10	40
<i>Cabernet, California</i>		