

ROOM SERVICE | BREAKFAST

In-Room dining: 7AM-11AM | Please contact the Front Desk for current on-site Dine-In hours.

Hashes

CHOPPED HASH* (GF) - \$16
Fried egg, onions, green peppers,
cheddar cheese

PLAIN JANE (GF/DF) - \$10
Add Fried Egg* - \$3
Crispy shredded hash

HAM N' HASH* (GF) - \$16
Fried egg, pulled ham, cheddar cheese

LOADED HASH* (GF) - \$16
Fried egg, bacon, cheddar cheese

À la Carte

TOAST - \$6

White, sourdough, or multi-grain

BAGELS - \$6

Plain, Everything

BACON OR SAUSAGE - \$6

FRESH FRUIT CUP - \$6

Grapes, mixed melon, and berries

Griddle

**CHOCOLATE
CHUNK PANCAKES - \$15**
Cadbury chocolate pieces, rich
chocolate syrup, powdered sugar,
whipped cream

**CINNAMON TOAST CRUNCH
PANCAKES - \$15**
Cinnamon Toast Crunch topping,
vanilla bean glaze, cinnamon dusting,
whipped cream

THE REGULAR - \$11
Three fluffy cakes with local
butter and maple syrup

BERRY FRENCH TOAST - \$15
Thick-sliced house-made bread,
cinnamon, mixed berries, vanilla bean
glaze, berry compote

APPLE PIE FRENCH TOAST - \$15
Thick-sliced house-made bread,
cinnamon, apple pie topping, and
vanilla bean glaze

Signature

OTTO'S FAVORITE* (GF/DF) - \$15
Two eggs your way, sausage or bacon,
hash browns

THE BEST B.E.C.* - \$11
Bacon, fried egg, cheddar cheese,
smoked chipotle aioli on farmhouse
sourdough. Served with mixed greens
tossed in Champagne vinaigrette.

AVO—TOAST* (#GF/DF) - \$11
Farmhouse sourdough, scrambled
eggs, sliced avocado, arugula,
drizzled with hot honey

BREAKFAST BURRITO* - \$11
Sausage, scrambled eggs, onion,
chopped jalapeños, cheddar cheese,
smoked chipotle aioli, served in
a flour tortilla

OSTHOFF OMELET (GF) - \$15
Pulled ham, cheddar cheese, onions,
diced tomatoes. Served with mixed
greens tossed in a champagne
vinaigrette.

YOGURT PARFAIT - \$11
Vanilla Greek yogurt, fresh berries,
house-made granola

THE EVERYDAY (#GF/DF) - \$10
Choice of meat, bagel, cup of fruit

BEVERAGES

Cocktails

BLACK REVOLVER - \$13
Bulliet, Mr. Black, orange bitters

MARGARITA ROYALE - \$13
Don Julio, Crown Peach, agave,
lime juice

**SPICY OAXACAN
OLD FASHIONED - \$13**
Casamigos Jalapeño, mezcal,
orange bitters, agave

**THE OSTHOFF
OLD FASHIONED - \$13**
Brandy or whiskey, orange bitters,
sweet or sour soda

BOURBON PEACH LEMONADE - \$13
Bourbon, peach puree, lemonade

**TITO'S STRAWBERRY
LEMONADE - \$13**
Tito's, strawberry puree, lemonade

Beers/Seltzers

DRAFT - \$8
3 Sheeps Rotating, Spotted Cow

DOMESTIC CANS - \$6
PBR, Miller Lite, Coors Lite, Michelob
Ultra, Busch Lite

CRAFT BEER CANS - \$8
Chaos Pattern, Rebel Kent, Modelo,
All Day IPA

SELTZERS - \$9
Carbliss: Lemon Lime, Cranberry,
Pineapple, Black Cherry, Black Raspberry
Goodboy: Assorted flavors

Wines

(GLASS/BOTTLE)

SPARKLING
Campo Viejo, Brut - \$12/42
La Marca, Prosecco - \$11/55

WHITE
A to Z, Rose - \$12/42
Folonari, Pinot Grigio - \$12/42
White Haven, Sauvignon Blanc - \$15/54
Black Stallion, Chardonnay - \$15/54

RED
Smith & Hook,
Cabernet - \$11/44
McManis, Pinot Noir - \$12/42
Conundrum, Red Blend - \$12/42



ROOM SERVICE | LUNCH & DINNER

In-Room dining: Sunday - Thursday 11:00AM-8PM, Friday & Saturday 11:00AM-9PM

Please contact the Front Desk for current on-site Dine-In hours.

Appetizers

LOADED TOTS - \$15
Tots, bacon, beer cheese, jalapeños, sour cream, blue cheese crumbles

PRETZEL BITES \$13
Beer cheese

WISCONSIN CHEESE CURDS - \$13
Battered and fried, house-made ranch

BACON PARM TRUFFLE FRIES - \$15
Slim fries, Parmesan, bacon, truffle salt, oil

BONELESS WINGS - \$15
Sauce Options: Raspberry Habanero, Sweet Thai Chili, Medium Buffalo, Honey BBQ, Garlic Parmesan, Hot Garlic

A dozen chicken wings with celery, blue cheese dressing or ranch, your choice of award-winning Legend Larry's assorted sauces.

Handhelds

(SERVED WITH SLIM FRIES, ON SOURDOUGH)
ADD BACON - \$2

AVO-CHICKEN MELT (#GF) - \$16
Grilled chicken, avocado, pepperjack, tomato, chipotle aioli

CLASSIC BLT (#GF) - \$14
Bacon, lettuce, tomato, mayonnaise

Off The Grill

SIX OZ. BURGERS (SERVED WITH SLIM FRIES)
ADD FRIED EGG* - \$2 | SUB CHICKEN - \$3 | MAKE IT A DOUBLE - \$4

CLASSIC PUB (#GF) - \$14
American, lettuce, tomato, onion, bistro sauce

SMOKEHOUSE STACK* (#GF) - \$16
Smoked bacon, cheddar, fried onions, BBQ

HOT & SPICY (#GF) - \$16
Pepperjack, jalapeños, bacon, chipotle mayo

Greens

(ADD CHICKEN - \$6)

CHOPPED GREENS* (GF) - \$13
Mixed greens, avocado, egg, bacon, tomato, blue cheese crumbles, house-made ranch

CRISPY CHICKEN - \$19
Breaded chicken, cheddar, tomato, avocado, house-made ranch

ARUGULA MIXED GREENS (GF/DF) - \$13
Tomatoes, sliced apples, almond slivers, champagne vinaigrette

Pizza

(CAULIFLOWER CRUST AVAILABLE #GF - \$2)

10" BUILD YOUR OWN - \$17

16" BUILD YOUR OWN - \$22

TOPPINGS: +\$2/EACH - PEPPERONI, SAUSAGE, BACON
+1/EACH - MUSHROOM, ONION, TOMATO, JALAPEÑOS, GREEN PEPPERS, OLIVES

EXTRA CHEESE: 10" - \$4 | 16" - \$6

Soups, Sides & Sauces

(CUP/BOWL) - \$5/9

CHICKEN & WILD RICE SEASONAL SOUP

FRESH FRUIT CUP - \$6
Grapes, mixed melon, berries

SWEET POTATO FRIES - \$6

TATER TOTS - \$5
Add sour cream, cheese, bacon - \$2.50
SAUCE TRIO - \$5
Bistro, Chipotle Aioli, Raspberry Aioli

Desserts

FLOURLESS CHOCOLATE CAKE - \$13

VANILLA ICE CREAM - \$13

SEASONAL DESSERT - \$13

A 3.5% TRANSACTION FEE WILL BE CHARGED 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.