



SMALL PLATES

STREET TACOS

White corn tortillas, queso fresco, peppers, onions, cilantro sour cream & pico de gallo. 11.95
Choice of chicken, vegetarian black bean, short rib or crispy fish (Cod).

BEER BATTERED CHEESE CURDS

Ellsworth Wisconsin cheese curds & smoked blueberry ketchup. 8.95

LOADED TATER TOTS

Bacon-fontina cheese sauce, smoked bacon bits, chives & cilantro sour cream. 7.95

BRUSSEL SPROUTS

Caramelized onions, prosciutto, parmesan cheese & garlic butter. 7.95

GIANT PRETZEL

Served with beer mustard & bacon-fontina cheese sauce. 8.95

DEEP FRIED PORTABELLA

Beer battered portabella mushrooms with creamy horseradish and ghost pepper aioli. 8.95

SLIDERS

*Brown sugar glazed pork belly with crispy fried onions
*Bacon cheeseburger with Wisconsin cheddar and house sauce
*Bender braised short rib with arugula and horseradish
Comes in 3's 8.95

WINGS

Buffalo, chili-garlic-peanut, chipotle dry rub, or bourbon BBQ. 10.95
Served with ranch or bleu cheese dressing.

ONION RINGS

Summit beer battered jumbo onion rings. 7.95

AHI TUNA

Seared Ahi with a peppery spice, avocado salsa & wasabi mousse, set over an Asian broccoli slaw. 12.95

BONE MARROW

Pesto rubbed roasted veal bone marrow served with crostini, tomato marmalade, bleu cheese crumbles & fresh horseradish. 14.95

MUSSELS

One pound of green lip mussels steamed with a Surly Hell roasted tomato broth tossed with andouille sausage. 13.95

NACHOS

Fresh fried white corn tortilla chips topped with a four cheese sauce, shredded lettuce, pico de gallo, cilantro sour cream, queso fresco & cilantro garnish. 9.95 **Add ground beef or chicken for 3.00**

PRIME RIB EVERY FRIDAY AND SATURDAY AFTER 4PM. ASK YOUR SERVER FOR DETAILS.

HANDCRAFTED BURGERS

Handcrafted burgers are served on a brioche bun (unless specified) with choice of fries, BBQ chips or tots.

Upgrade to O-rings 1.95 | Cheese Curds 2.95 | Sweet Potato Fries .95 | House Salad 1.95

Upgrade to a gluten free bun 1.00

ALTERNATE & UPGRADED BURGER OPTIONS

-PORTABELLA MUSHROOM -CHICKEN BREAST
-LOCAL TURKEY - GRASS FED BEEF PATTY (5.00)
-CERTIFIED USDA "PRIME" BEEF PATTY (3.00)

TAPROOM BURGER

Two quarter pound beef patties, American cheese & house sauce. 11.95

CALIFORNIA

Certified USDA "PRIME" beef patty, lettuce, tomato, onions, fresh avocado slices & cilantro mayo. 13.95

SUNRISE BURGER

8 OZ BEEF PATTY WITH PB&J, over easy egg, bacon, crispy hashbrowns. 12.95

SHORT RIB

8oz beef patty topped with Surly Bender braised short rib, Wisconsin cheddar cheese & bourbon BBQ sauce. 13.95

LOCAVORE

8oz Strauss free range grass fed beef patty, duck bacon, Wisconsin cheddar cheese & fried egg on a pretzel bun. 14.95

VENSION BURGER AKA THE WIDOWMAKER

6oz Venison burger topped with buttermilk bleu cheese, bacon, bacon marmalade. 15.95

RING OF FIRE

8oz beef patty, ghost chili cheese, fresh jalapeno poblano salsa & ghost pepper aioli. 11.95

BACON JAM

8oz beef patty, creamy brie cheese & maple-bourbon-bacon jam. 11.95

THE GODFATHER

Certified USDA "PRIME" beef patty, Wisconsin aged cheddar, smoked bacon, fried onions & house sauce. 14.95

THE CHALLENGE (AKA THE BIG 24!)

24oz triple decker, six slices of smoked bacon, three slices of American cheese, three slices of swiss cheese, lettuce, tomatoes, red onions, pickles & house sauce. 23.95

CHEESE CURD SRIRACHA

8oz beef patty topped with Sriracha, cheese curds, bacon, caramelized onions & our four cheese sauce. 12.95

WHISKEY SMOKED GOUDA

8oz beef patty, provolone cheese, smoked gouda cheese, whiskey sauce & caramelized onions on a pretzel bun. 12.95

BLEU BURGER

8oz beef patty topped with buttermilk bleu cheese, pork belly morsels, sautéed onions, bourbon bbq. 14.95

TURKEY BURGER

Hand pattied fresh turkey, swiss cheese, avocado, arugula, tomatoes & roasted tomato aioli on a wheat bun. 11.95

KNOW IT ALL

8oz beef patty made your way! .75 per topping. 8.95

BIG PLATES

NY STRIP

10oz Certified Angus New York strip sliced, and topped with whiskey glaze & onion hay stacks. Served with garlic mashed potatoes & seasonal veggies. 23.95

MAHI MAHI

Grilled Mahi set over cauliflower pilaf & finished with a tequila lime drizzle. 18.95

WHISKEY SALMON

6oz salmon fillet topped with whiskey sauce, seasonal vegetables. Served with choice of mashed or fingerling potatoes. 19.95

BEER BRAISED SHORT RIB

Surly Bender braised short rib served with garlic mashed potatoes, fire roasted tomatoes & spinach. 15.95

CHICKEN ROULADE

Herb crusted chicken breast stuffed with prosciutto, fresh mozzarella, sun-dried tomato & basil, and drizzled with a delicious cream sauce. Comes with seasonal veggie. 16.95

PAELLA RISOTTO

Saffron infused risotto with a seafood broth, cream sauce, shrimp, mussels, clam, andouille, peppers, and onions. Finished with a queso fresco sauce. 19.95

MAC N CHEESE

Cavatappi noodles tossed in a four cheese sauce. Comes with braised crispy pork belly, roasted tomato, onion, and a parmesan bread crumble. 15.95

SHORT RIB PASTA

Wild mushroom ravioli, short rib, sautéed onion, spinach, roasted tomato. Served in rosemary fennel jus, finished with parmesan. 15.95

SEAFOOD LINGUINI

Two enormous four cheese ravioli with shrimp, mussels, crab and parmesan. Finished with a delicious lobster rose sauce. 17.95

SANDWICHES & WRAPS

Sandwiches served with choice of fries, BBQ chips or tots.

Upgrade to O-rings 1.95 | Cheese Curds 2.95 | Sweet Potato Fries .95 | House Salad 1.95

BLOGNA SANDWICH

Shaved seared mortadella, American cheese, mayonnaise, bacon-fontina sauce & a fried egg. 11.95

CBLT

Grilled chicken breast, lettuce, tomato, bacon, swiss cheese, provolone cheese & honey mustard. 11.95

TURKEY WRAP

Warm sliced deli turkey, bacon, mixed greens, parmesan, roasted tomato and basil aioli, spinach tortilla 11.95

BUFFALO CHICKEN WRAP

Tender grilled chicken breast tossed in buffalo, set in a spin tortilla. Comes with shredded lettuce, bleu cheese, onion, and celery. 9.95

THAI CHICKEN WRAP

Grilled chicken, red cabbage, carrots, crispy wontons, mixed greens, thai peanut sauce in a spinach flour tortilla. 9.95

CLASSIC REUBEN

House braised corned beef on mable rye with swiss cheese, sauerkraut & Russian dressing. 10.95

PRIME RIB FRENCH DIP

8oz beef patty, ghost chili cheese, fresh jalapeno poblano salsa & ghost pepper aioli. 11.95

BEERHALL FAVORITES

DOUBLE DOGS

Two all beef Chicago red hot dogs, cornbread bun, bacon-fontina cheese sauce, giardiniera & shoestring potatoes. Served with choice of fries, BBQ chips or tots. 10.95

FISH & CHIPS

Summit battered crispy cod filets, brown butter lemon aioli, coleslaw & fries. 14.95

CHICKEN & WAFFLES

Crispy chicken, fresh waffles, maple syrup, rosemary & candied bacon. 14.95

TATOR TOT HOTDISH

Just like mom's, but better! Tots, mushroom gravy, corn, peppers, beef, melted cheddar cheese. 13.95

WOOD FIRED FLATBREAD

Locally Made Focaccia Crust

FLYING HAWAIIAN

.Cracker crust flatbread, BBQ sauce, pulled pork, bacon, jalapeno, pineapple, cheddar, mozzarella, cilantro sour cream & fresh cilantro garnish. 10.95

WHITE OUT

Garlic cream sauce, chicken, bacon, roma tomatoes, mozzarella & chiffonade basil garnish. 10.95

CHORIZO FRESCO

Ground spicy chorizo, pesto, jalapeno & pepper, mozzarella, queso fresco, cilantro, cilantro sour cream drizzle. 10.95

APPLE & BACON

Pesto, smoked bacon, walnuts & bleu cheese crumbles 10.95

SOUP & GREENS

Cup of beer cheese soup or soup of the day 3.95

ICEBERG WEDGE

Iceberg, Applewood smoked bacon, bleu cheese crumbles, tomatoes, cucumbers & bleu cheese dressing. 8.95

APPLE & PECAN

Mixed greens, honey toasted pecans, apples, raisins, bleu cheese crumbles & cranberry vinaigrette. 9.95

THAI CHICKEN

Mixed greens, red cabbage, carrots, green onions, red peppers, peanuts, mandarin oranges, sesame seeds, fried wontons, grilled chicken & thai peanut dressing.

BUTTERNUT SQUASH

Mixed greens, roasted squash, red onion, feta, balsamic vinaigrette. 12.95

HOUSE SALAD

Mixed greens, tomatoes, red onions, carrots & cucumbers. Served with croutons & parmesan cheese. 7.95

CAESAR

Romaine, croutons, parmesan cheese & caesar Dressing. 11.95

Dressing Options

Ranch, bleu cheese, french, balsamic, champagne vinaigrette, Italian & caesar.

Add Ons

Chicken 3 | Shrimp 4 | Salmon 5 | Steak 5

BOTTLES

- KCCO Gold Lager (OR) (12oz) 5
 WELLS AND YOUNG'S Russian Imperial Stout (England) (9oz) 9
 BUDWISER CZECHVAR Czech Pilsener (Czech Republic) (12oz) 6
 NOT YOUR FATHER'S ROOTBER (IL) (12oz) 6 *Contains Alcohol*
 NOT YOUR FATHER'S GINGER ALE (IL) (12oz) 6 *Contains Alcohol*

CANS

- GRAIN BELT Nordeast (New Ulm, MN) (16oz) 4.5
 PABST Blue Ribbon (Milwaukee, WI) (16oz) 4
 HAMMS (Milwaukee, WI) (16oz) 4

BELGIAN

- CHIMAY PREMIERE RED—DUBBEL (Belgium) (11.2oz) 8
 CHIMAY WHITE—TRIPLE (Belgium) (11.2oz) 9
 CHIMAY BLUE—BELGIAN DARK (Belgium) (11.2oz) 10
 SAISON DUPONT Saison (Belgium) (11.2oz) 9

SOUR

- CUVÉE DES JACOBINS ROUGE Flanders Red (Belgium) (11.2oz) 8
 PARADOX Skully #22—Sour, Oak Aged Ale w/ Elderberries (CO) (500ml) 18

SHARING IS CARING! (LARGE FORMAT BOTTLES)

- SAMUEL SMITH'S Pure Brewed Organic Lager (UK) (500ml) 12
 SAMUEL SMITH'S Oatmeal Stout (UK) (500ml) 12
 BROOKLYN Sorachi Ace Saison (NY) (750ml) 19
 LAGUNITAS Imperial Stout (CA) (22oz) 14

GLUTEN FREE AND GLUTEN REMOVED

- GREENS Amber (Belgium) (500ML) 12
 BURNING BROTHERS Pyro Pale Ale (St. Paul, MN) (16oz) 8
 *TWO BROTHERS Prairie Path Golden Ale (IL) (12oz) 6
 *OMISSION Pale Ale (Oregon) (12oz) 6
 *OMISSION IPA (Oregon) (12oz) 6

CIDER

- CIDER BOYS Seasonal (WI) (12oz) 6
 SAMUAL SMITH Organic Cider (England) (500mL) 14
 ARGRY ORCHARD Crisp Apple (New York) (12oz) 6

PREMIUM AGED SCOTCH

BALVENIE 12YR	14	7.5
BALVENIE 14YR	18	9
BALVENIE 17YR	28	14
GLENFIDICH 12YR	12	6
GLENFIDICH 14YR	15	7
GLENFIDICH 15YR	18	9
CHIVAS 12 YR	8	4
LAPHROAIG 10YR (ISLAY)	12.5	6.5

BOURBON/AMERICAN

Rocks Pour 2oz (Upcharge)	1.5 oz Price	Flights (3/4 oz)
ANGEL'S ENVY (KY)	13	6.75
BAKER'S (KY)	11.5	6
BASIL HAYDEN (KY)	10	5.25
BLANTON'S "Single Barrel" (KY)	13.5	7
BOOKER'S (KY)	13.5	7
BORDER BOURBON (WI)	11	6
BUFFALO TRACE (KY)	6	3.25
BULLEIT (KY)	6.25	3.25
COLONEL E.H. TAYLOR (KY)	13.5	7
EAGLE RARE 10YR "Single Barrel" (KY)	8.5	4.5
ELMER T. LEE "Single Barrel" (KY)	9.25	5
FOUR ROSES "Small Batch" (KY)	7.5	4
FOUR ROSES "Single Barrel" (KY)	10.5	5.5
HENRY MCKENNA "Single Barrel" (KY)	6.5	3.50
HIRSCH "Small Batch" (KY)	8	4.25
HUDSON "BABY BOURBON" (NY)	6	3.25
JEFFERSON'S "Very Small Batch" (NY)	8.25	4.25
KNOB CREEK "Small Batch" (KY)	7	4
MAKER'S MARK (KY)	6.25	3.25
MAKER'S 46 (KY)	10.50	5.75
MICHTER'S "US #1 Small Batch" (KY)	9	5
ROCKHILL FARMS "Single Barrel" (KY)	12.5	6.5
WOODFORD "Reserve" (KY)	8	4.5
W.L. WELLER ANTIQUE (KY)	6	3.25
W.L. WELLER SPECIAL RESERVE (KY)	5	3

RYE WHISKEY/IRISH/SCOTCH

BULLEIT (KY)	6.25	3.25
HUDSON "MANHATTAN RYE" (NY)	6	3.75
NEW RICHMOND RYE (WI)	11	5.75
PRICHARD'S (TN)	6	3.25
SAZERAC (KY)	6.75	3.5
TEMPLETON (IA)	9.5	5
BUSHMILL'S BLACK (IRL)	6	3.25
KNAPPOGUE 12YR (IRL)	10.5	5.5
KILBEGGIN (IRL)	5.75	3
POWERS (IRL)	6.25	3.25
RED BREAST (IRL)	12	6.5
TULLAMORE DEW (IRL)	5	3
TULLAMORE DEW 12 YR (IRL)	10.5	5.5
HIGHLAND PARK 12YR (ORKNEY)	13	7
GLENKINCHIE 12YR (LOWLAND)	14	7.5
SPRINGBANK 10YR (CAMPBELLTOWN)	13.5	7
HIGHLAND PARK DARK ORIGINS (ORKNEY)	18	10
YAMIZAKI 12YR (JAPAN)	11.5	6

COCKTAILS



Raspberry Lemon Drop

Prairie Organic Vodka, Chambord, Cointreau, fresh lemon juice, simple syrup, lemon peel garnish. 8



Pomegranate Cosmo

Tito's, PAMA, Cointreau, pomegranate juice, lime juice, simple syrup, soda, lime wedge. 8



Red Delicious Caramel Apple

Crown Apple, Crown Royal, apple cider, splash of cranberry. Shaken and poured in a caramel swirled martini glass. 10



House Old Fashioned

Jim Beam, maple-bacon glaze, Aperol, orange bitters muddled orange & brandied cherry. 11



Not your momma's apple pie

RumChata, apple cider, and Sailor Jerry rum with a touch of sour apple stirred and strained over ice. 9



Bourbon Amaretto Sour

Jim Beam, Gozio Amaretto, egg white, house sour mix, lemon & brandied cherry. 9



Famous Barrel Aged Cherry Manhattan

Jim Beam, Carpano Antica, Cherry Heering, Luxardo, cherry vanilla bark bitters, aged in white oak. 12



Tap Room Margarita

100% Blue Agave Tequila, Premium Orange Liqueur, house sour mix, lime wedge. 7



Mint to be?

A traditional favorite with a Jameson twist- Muddled Fresh lime, mint, simple syrup, shaken, press \$ 7up. 10



Cucumber

St. Germain Elderflower & Hendrick's Gin Fresh cucumber, mint, & lime with a splash of tonic. 8

FLAVORED LEMONADES



Flavored Lemonades

(Refills \$1.00)

- Strawberry 4
- Raspberry 4
- Mango 4
- Pomegranate 4
- Blackberry 4

SPARKLING

- Korbel Split, CA 7.5 (187ml)
 Pineapple, grapefruit, lime.
 Scremsburg Blanc de Blanc, North Coast-CA 66

WHITE WINE

- MOSCATO, Norton, Mendoza-Argentina 6 / 22
 Sweet—peach, apricot, citrus, floral.
 CHENIN BLANC, Dry Creek, Clarksburg-CA 6 / 22
 White peach, melon, citrus, pineapple.
 SAUVIGNON BLANC, Chimney Creek-NZ 7 / 27
 Stone fruit, citrus, cut grass, grapefruit.
 ALBARINO, Fillaboa, Rias Baixas-SP 8 / 31
 Pear, honey, lemon, yellow apples.
 PINOT BLANC, Valckenburg, Rheinhessen-GR 8 / 31
 Tart peach, tangerine, zesty lime.
 RIESLING, Leonard Kreuzsch, Mosel-GR 8 / 31
 Honey, orange blossom, pear.
 CHARDONNAY, Sonoma Cutrer, Sonoma-CA 10 / 39
 Apple, pear, white peach, nuts, oak spice, vanilla.
 PINOT GRIS, Van Duzer, Willamette, OR 36
 Asian pear, peaches, guava, dried apricot.
 PINOT GRIGIO, Pighin, Friuli-IT 38
 Citrus, white flowers, apricot, minerally.
 CHARDONNAY, Hartford Court, RRV-Ca 49
 Baked apple, baked pear, ginger, honeysuckle.

RED WINE

- GARNACHA, Artazuri, Navarra-SP 8 / 31
 Ripe forest berries, lavender, violet.
 MALBEC, The Seeker, Mendoza-AR 8 / 31
 Ripe black fruit, fig, raspberry liqueur, anise.
 SANGIOVESE, Bibi Graetz, Tuscany-IT 8 / 31
 Juicy plum, earthy cherry, tomato leaf.
 NERO D'AVOLA, Cantina, Sicily-IT 8 / 31
 Smoke, toffee, mocha, vanilla, blackberry preserves.
 BARBERA, M. Chiarlo, Piedmont-IT 8.5 / 33
 Raspberry, sour cherry, dried herbs, purple flowers.
 PINOT NOIR, Murphy Goode-CA 8.5 / 33
 Black cherry, cola, cranberry, black tea.
 RED BLEND, Sagelands, Columbia Valley-WA 9 / 35
 Red and black fruits, toasty oak, vanilla, dried herbs.
 TEMPRANILLO, Baron De Ley, Rioja-SP 9 / 35
 Red berried fruits, reminders of bakers shop & vanilla
 ZINFANDEL, Edmeades, Mendocino-CA 39
 Ripe blueberry, plum, sweet tobacco leaf, leather.
 SYRAH/GRENACHE, Robert Hall, Paso Robles-CA 49
 Fresh cherries, black pepper, spice.
 CABERNET, Rodney Strong, Alexander Valley-CA 49
 Dried blackberry, juniper, wild red berries, black slate.
 CAB BLEND, Cyneth, Sonoma-CA 89
 Licorice, mulberries, black cherries and black currants.