



AJ BOMBERS

APPETIZERS

Fresh Wisconsin Cheddar Cheese Curds

VEGETARIAN

Served with chipotle ranch

— \$7 —

Frickles

VEGETARIAN

Crispy fried pickles served with ranch

— \$7 —

Buffalo Chicken Eggrolls

Chopped buffalo chicken and cheddar cheese,
served with ranch or bleu cheese

— \$8 —

COCKTAILS

Tall Boy

ALCOHOLIC

All domestic cans

— \$3 —

AJ Bombers Bloody Mary

ALCOHOLIC

Garnished with our signature AJ Burger strip,
muenster cheese, bacon, olive, and pickle

— \$10 —

Blueberry Lemonade

NON-ALCOHOLIC

Lemonade, blueberry syrup

— \$2 —





APPETIZERS

Bag O' Chips

VEGETARIAN, GLUTEN-FREE
with choice of house and mango salsas OR
seasonal guacamole

— \$5 —

Fried Brussels Sprouts

VEGETARIAN, GLUTEN-FREE
lime, cotija cheese, pecans, dried mango,
chipotle aioli

— \$5 —

BBK Cheese Curds

GLUTEN-FREE
togarashi, kimchi aioli, green onions

— \$5 —

COCKTAILS

House Margarita

ALCOHOLIC
el jimador reposado, fresh lime juice, simple syrup

— \$5 —

Smoki 'N Herb

ALCOHOLIC
banhez joven mezcal, hibiscus-
rosemary syrup, lemon

— \$11 —

Guava Punch

NON-ALCOHOLIC
guava, coconut, lime

— \$7 —





APPETIZERS

Cheese Curds

VEGETARIAN, GLUTEN-FREE
½ Pound of Clock Shadow Creamery
Curds, Gluten-Free Docksides Bourbon
Batter, House Ranch

— \$11 —

Tuna Poke

GLUTEN-FREE UPON REQUEST
Soy & Ginger Marinated Yellowfin Tuna,
Champagne Mango, Sesame Cucumber, Scallions
& Thai Chile with Crispy Wontons.

— \$16 —

Fries & Aioli

VEGETARIAN, GLUTEN-FREE,
VEGAN UPON REQUEST
Housemade Garlic Aioli, Parmesan & Chive.

— \$9 —

Smoked Trout Spread

GLUTEN-FREE UPON REQUEST
Silvermoon Springs Smoked Trout, Kewpie Mayo,
Whole Grain Mustard, Citrus, Chive and Allie
Boy's Pumpernickel Bagel Crisps.

— \$14 —

COCKTAILS

Wisconsin Old Fashioned

ALCOHOLIC
North Brandy, Orange Bitters, Simple Syrup,
Orange, Cherry (Made Sweet or Sour)

— \$7 —

Basil Gimlet

ALCOHOLIC
Guided Trail Gin, Lime, Basil Simple Syrup

— \$7 —

Patio Pounder

ALCOHOLIC
Red Cabin Bourbon, Lime, Sprite, Cranberry Juice

— \$7 —

Matcha Tonic

NON-ALCOHOLIC
Matcha, Basil, Simple Syrup, Water, Tonic

— \$4 —





APPETIZERS

Plantain Platter with Guacamole

VEGAN

Can't decide between our crunchy plantain chips, tasty tostones (slices of plantain, fried, flattened and fried again) or delicious, sweet plantains? Enjoy all three with a side of mojo sauce and guacamole.

— \$7 —

Mini Guava BBQ Pulled Pork Sandwiches

Pulled pork with our guava BBQ sauce for a tangy-sweet taste on our Cuban bread, sliced into three.

— \$8 —

Picadillo Bowl

Ground beef seasoned Cuban-style with peppers, onions, olives, raisins and tomato sauce, served on top of white rice.

— \$8.50 —

Empanada Meal with Rice and Beans

VEGETARIAN UPON REQUEST

One Cuban turnover with your choice of filling. Includes your choice of white rice or yellow rice, and black beans or red beans. (choose one)

Picadillo con queso – ground beef and cheese.

Espinaca con queso – spinach and cheese.

Pollo – chicken with raisins and olives.

Camarón con queso – shrimp with cream cheese.

Cuban sandwich – all the ingredients in our Cuban sandwich added to an empanada.

— \$6 —

COCKTAILS

Mojito

ALCOHOLIC

Our #1 selling drink! Muddled mint and fresh limes, sugar and Bacardi Rum, topped off with ice and soda.

— \$4.50 —

Cubanitas Margarita

ALCOHOLIC

Our margarita on the rocks with Cazadores Tequila, agave nectar and fresh lime.

— \$4 —

Cuba Libre

ALCOHOLIC

Named after the liberation from Spain. Rum, Coke and limes, served in a tall glass. Choice of light or dark rum.

— Bacardi Superior - \$3.75 —

— Bacardi Cuatro - \$4 —

Planter's Punch

NON - ALCOHOLIC

Pineapple juice, orange juice and grenadine.

— \$4 —



The Edison
KITCHEN &
COCKTAILS

APPETIZERS

Coal Fired Wings

Memphis rub, gorgonzola dressing

— \$6 —

Tempura Shallots

VEGETARIAN
black garlic aioli

— \$5 —

Truffle Fries

VEGETARIAN
served with aioli

— \$5 —

COCKTAILS

Old Cuban

ALCOHOLIC

rum, angostura bitters, simple syrup, mint,
sparkling cava float

— \$8 —

Jalapeño Margarita

ALCOHOLIC

house-infused jalapeño tequila, triple sec, simple
syrup, fresh lime

— \$7 —

Just a Dash

NON-ALCOHOLIC

Sans Juniper Zero Proof Gin (Milwaukee, WI),
lemon, honey syrup, orange blossom flower water,
house seltzer

— \$9 —





APPETIZERS

Mini Charcuterie Board

Variety of Specialty Meats, Cheeses & Assorted Fruits.

— \$10 —

Fried Cheese Curds

White Cheddar, Garlic, Jalapeño or Ghost Pepper.

— \$6 —

BBQ Ribs

Korean BBQ Style or BBQ Dry Rub.

— \$12 —

Table Top S'mores or Dessert Sampler

Mini Berry Tartlet, Churros, Mini Lava Cake.

— \$8 —

COCKTAILS

Mijenta's Kiss

ALCOHOLIC

Mijenta Blanco, Orange Bitters, Raspberry & Falernum Syrup, Lime.

— \$14 —

Turtle Martini

ALCOHOLIC

Ballotin Caramel Turtle Whiskey, Kettle One Vodka, Baileys with a Drizzle of Chocolate and Vanilla Extract.

— \$10 —

Key Lime Colada

NON-ALCOHOLIC

Bacardi N/A Rum, Orzata, Coconut Milk, Pineapple, Lime.

— \$8 —

Athletic Brewing

NON-ALCOHOLIC

Hazy IPA or Belgian Wit.

— \$4 —



established 1990

The **KNICK**

APPETIZERS

Edamame Hummus

VEGAN

Crudites, Fried Chickpeas, Pita Chips,
Olive Oil, Cumin

— \$6 —

Korean BBQ Wings

Pickled Veggies, Blue Cheese Dipping Sauce

— \$6 —

Loaded Chips

House-Made Chips, Crispy Prosciutto, Tomatoes,
Artichokes, Scallions, Smoked Cheddar Bechamel

— \$6 —

COCKTAILS

Honey Bourbon Punch

ALCOHOLIC

Bourbon, Honey, Triple Sec, Fresh Lemon, Orange
Juice, Club Soda

— \$6 —

Ginger Cosmo

ALCOHOLIC

Vodka, Triple Sec, Ginger Syrup, Cranberry
Juice, Fresh Lime

— \$6 —

Rosemary-Lemon Spritz

NON-ALCOHOLIC

Lemonade, Fresh Lemon, Rosemary
Syrup, Club Soda

— \$3 (Add Liquor for \$3) —



LOBBY LOUNGE

APPETIZERS

Potato Skins

garlic herbed cheese, jalapeño, tomato,
chicken, spring onion

— \$9 —

Bruschetta

burrata cheese, tomato, peach preserves,
raspberry-balsamic glaze, grilled crostini

— \$11 —

Seared Tuna

fried purple sticky rice, pickled radish,
spring onion, tomato ponzu cream

— \$13 —

COCKTAILS

Brown Sugar Old Fashioned

ALCOHOLIC

bourbon, Angostura bitters,
brown sugar syrup, press

— \$12 —

Hibiscus Ranch Water

ALCOHOLIC

blanco tequila, hibiscus syrup, lime juice, seltzer

— \$10 —

Lavender Lemon Press

NON-ALCOHOLIC

lavender syrup, fresh lemon,
lemon-lime soda, seltzer

— \$8 —



MILWAUKEE, WISCONSIN

LUCKY CLOVER

IRISH PUB

APPETIZERS

Cheesy Bread

Irresistible garlic and mozzarella breadsticks platter served with marinara dipping sauce.

— \$9 —

Hummus Flight

Dollops of black bean, red pepper, and chickpea hummus with assorted veggies, crackers, and pretzels.

— \$9 —

10-inch Cheese Pizza

A melt-in-your-mouth mozzarella cheese pizza. Additional toppings extra.

— \$10 —

Wings

A pound of savory wings baked and finished with choice of sauce – Plain, Sweet BBQ, Tangy Carolina BBQ, Buffalo, Hot Honey, Garlic Parmesan or Thai Chili. Served with ranch or blue cheese.

— \$10 —

COCKTAILS

Classic Guinness Draft

ALCOHOLIC

— \$5 —

Domestic Pitcher of Beer

ALCOHOLIC

— \$10 —

Any Hard Seltzer

ALCOHOLIC

— \$6 —

Soda or Juice

NON-ALCOHOLIC

— \$2 —

Mimosa

ALCOHOLIC

— \$6 —

Clausthaler Non-Alcoholic Beer

NON-ALCOHOLIC

— \$4 —

Lucky Car Bomb

ALCOHOLIC

— \$5 —



MCGILLYCUDDY'S

EST. 1991
BAR & GRILL

APPETIZERS

Classic Reuben

Thinly sliced Guinness-Braised Corned Beef, Sauerkraut, Swiss Cheese and Thousand Island on Marbled Rye.

— \$10 —

Shepherd's Pie

Ground Beef with Vegetables in a Rich Gravy topped with Cheesy Mashed Potatoes and Baked to Perfection!

— \$11 —

Reuben Rolls

Corned Beef, Sauerkraut and Swiss Cheese wrapped and fried in a Wonton. Served with Thousand Island Dressing.

— \$7 —

Irish Stew

Tender Beef, Carrots and Potatoes, all simmered to perfection in a Savory Beer Broth.

— \$8 —

Bailey's Bread Pudding

VEGETARIAN

A traditional Bread Pudding with Raisins made with a Bailey's Batter and topped with Whipped Cream.

— \$7 —

COCKTAILS

Irish Whiskey Ginger

ALCOHOLIC

Jameson, Ginger Ale, Fresh Lime

— \$5 —

Irish Mule

ALCOHOLIC

Jameson, Ginger Beer, Fresh Lime

— \$5 —

Irish Old Fashioned

ALCOHOLIC

Jameson, Orange Bitters, Fruit, Sweet or Sour

— \$7 —

Pot O'Gold

ALCOHOLIC

Jameson, Tropical Redbull

— \$8 —

Cranberry Ginger Fizz

NON - ALCOHOLIC

Ginger Beer, Cranberry Juice, Fresh Lime

— \$3 —





APPETIZERS

Steak Bites

GLUTEN-FREE

Nueske's Bacon, House Steak Sauce,
Grain Mustard

— \$10 —

Fried Calamari

Lemon Butter Sauce, Cherry Tomato,
Kalamata Olives, Capers

— \$15 —

Tuna Tartare

Ginger-Soy Vinaigrette, Avocado, Crispy Wontons

— \$15 —

Garlic Parmesan Fries

VEGETARIAN

Maitre d'Hotel Butter,
Parmesan Cheese, Fresh Herbs

— \$5 —

COCKTAILS

Old Fashioned

ALCOHOLIC

Traditional Wisconsin-Style Brandy Old Fashioned

— \$10 —

Miss Millie

ALCOHOLIC

Vodka, Aperol, Fresh Lemon Juice,
Grapefruit Juice, Simple Syrup

— \$10 —

Not Quite Mai Tai

NON-ALCOHOLIC

Pineapple Juice, Orgeat,
Luxardo Cherry Juice, Lime

— \$10 —



MOTOR

APPETIZERS

Brisket Nachos

Tender and juicy slow-smoked brisket piled high on a bed of tortilla chips, and topped with BBQ sauce and chipotle cheese sauces, black bean corn salsa, jalapeños, fresh cilantro, tomatoes and sour cream.

— \$8 —

Smoked BBQ Shrimp

BBQ seasoned smoked shrimp with Carolina gold dipping sauce.

— \$10 —

Truffle Parmesan Brussels Sprouts

VEGETARIAN

Fried Brussels sprouts tossed in parmesan cheese and truffle oil with crispy garlic and balsamic.

— \$8 —

Garlic Orange Pork Belly Bites

Beer-battered, house-made pork belly bites tossed in garlic orange sauce with sesame aioli.

— \$10 —

COCKTAILS

Bulleit Bourbon Spritzer

ALCOHOLIC

A fruity refreshing recipe of Bulleit Bourbon, blackberry, lemonade and Sprite make a delicious favorite of bourbon drinkers everywhere.

— \$7 —

Lo-Cal Classic

ALCOHOLIC

The classic vodka seltzer with an option of Smirnoff Strawberry & Rose or Cucumber Lime vodka.

— \$6 —

Tres Agaves Margarita

ALCOHOLIC

Patron Tequila with Tres Agaves mix – lime, strawberry, mango chili, pineapple.

— \$10 —

N/A Blackberry Bramble

NON - ALCOHOLIC

Club soda, lemonade and blackberry syrup, light and refreshing.

— \$3 —



NEWSROOM PUB

APPETIZERS

Wisconsin Fried Cheese Curds

VEGETARIAN

½ lb of hand-breaded Wisconsin white cheddar cheese curds served with ranch and marinara dipping sauces

— \$10 —

Pretzel Bites

VEGETARIAN

Milwaukee Pretzel Co. pretzel bites served with honey mustard and hot cheese sauce

— \$10 —

Red Rock Wings

dry-rub wings served with ranch (6)

— \$10 —

COCKTAILS

Bananas Foster Old Fashioned

ALCOHOLIC

brown butter fat washed brandy, pecan bitters, spiced banana maple syrup

— \$10 —

Basil Gin & Tonic

ALCOHOLIC

gin, tonic, basil leaf, basil seed

— \$8 —

Matcha Tea Mocktail

NON-ALCOHOLIC

matcha tea, rosemary ginger syrup, honeydew, cucumber, mint

— \$7 —



CRAFT BEER & WHISKEY
EST. 2017
OAK BARREL
PUBLIC HOUSE

APPETIZERS

Bang Bang Chicken

Nashville hot-seasoned and whiskey-battered chicken served with dynamite sauce and mango salsa.

— \$10 —

Wisconsin Cheese Curds

VEGETARIAN

Top secret whiskey-battered white cheddar cheese curds, with marinara for dipping.

— \$8 —

The F.B.S

VEGETARIAN

Our fried Brussels sprouts tossed in our scratch-made bourbon glaze.

— \$8 —

Dynamite Mac & Cheese Cup

VEGETARIAN

Creamy bechamel mac & cheese topped with jalapeños and dynamite sauce.

— \$6 —

COCKTAILS

Jameson Orange Mule

ALCOHOLIC

Jameson orange whiskey, lime juice and ginger beer.

— \$8 —

Spring Showers

ALCOHOLIC

Wheatley Vodka, cranberry and grapefruit juice topped with sweet soda.

— \$8 —

Cranberry Fizz

NON-ALCOHOLIC

Cranberry and pineapple juice topped with ginger beer.

— \$6 —

Mango Lime Mule

NON-ALCOHOLIC

Mango puree, fresh lime juice topped with ginger beer.

— \$6 —



ONESTO

I T A L I A N

APPETIZERS

Crostini

VEGETARIAN

charred marinated peppers, whipped cheese, parsley

— \$9 —

Warm Mushroom Salad

VEGETARIAN, GLUTEN-FREE

pine nuts, goat cheese, dried cherries, arugula, fresh herbs, caramelized onion vinaigrette

— \$12 —

Antipasto

assortment of cured meats and cheeses

— \$11 —

COCKTAILS

Poggio Costa

ALCOHOLIC
sparkling rosé

— \$8 —

Kendall Jackson

ALCOHOLIC
chardonnay

— \$8 —

Pavette

ALCOHOLIC
cabernet

— \$8 —

Cos-No Politan

NON-ALCOHOLIC
seedlip, simple, lemon juice, cranberry juice

— \$7 —





APPETIZERS

PBR Battered White Cheddar Curds

Crispy white cheddar cheese curds, coated in our signature PBR batter, served with a delicious mango jalapeño dipping sauce.

— \$10 —

Homemade Crispy Cauliflower Bites

Fresh cauliflower blanched and seasoned to perfection, dipped in our PBR batter, and paired with our house-made Sriracha dip for a flavorful kick!

— \$10 —

Chef Catarino's Roasted Red Pepper Hummus Platter

VEGETARIAN, GLUTEN-FREE, DAIRY FREE

A delectable blend of homemade roasted red pepper hummus, accompanied by our house-style seasoned potato chips and a selection of fresh vegetables.

— \$10 —

COCKTAILS

Rishi Elderberry Hibiscus Fizz

ALCOHOLIC

A tantalizing blend of Rishi Elderberry Hibiscus-infused syrup, bringing a burst of floral and berry notes to a mix of vodka and club soda served with a lemon slice.

— \$7 —

Choice of Any Tap Beer

ALCOHOLIC

16oz tap beer

— \$5 —

N/A Rishi Elderberry Hibiscus Fizz

NON-ALCOHOLIC

Rishi Elderberry Hibiscus-infused syrup and club soda served with a lemon wedge.

— \$5 —





APPETIZERS

Red Rock'n Nachos

VEGETARIAN

Seasoned tortilla chips with house-made queso, pico de gallo, pickled jalapeños, black bean & corn salsa, melted Monterey jack cheese, sour cream and salsa. Add your favorite BBQ meat for \$2.

— \$8 —

BBQ Sliders

Choice of BBQ brisket or BBQ pulled pork. Three sliders per order.

— \$8 —

Southwest Egg Rolls

Crispy wonton wrapped pulled chicken with cheese, beans, corn and a side of southwest ranch.

— \$5 —

Pickle Chips

VEGETARIAN

Hand-breaded pickle chips and a side of southwest ranch.

— \$3 —

COCKTAILS

Rock'n Rita

ALCOHOLIC

House-made margarita, made with El Jimador Tequila, Cointreau and lime

— \$7 —

Sound Check

ALCOHOLIC

Tito's Vodka served with lemon/lime soda and grenadine

— \$7 —

Lynchburg Lemonade

ALCOHOLIC

Jack Daniels served with lemonade and garnished with a lemon and lime

— \$7 —

Virgin Island

NON - ALCOHOLIC

Pineapple juice and orange juice topped with a splash of lemon/lime soda and grenadine

— \$5 —



SAINT

THE
ARTS
HOTEL

KATE

APPETIZERS

Wisconsin Buratta

VEGETARIAN

Tomato Jam + Ciabatta + Extra Virgin Olive Oil

— \$8 —

Catelina's Oven Roasted Meatballs

Marinara Sauce + Smoked Provolone + Olive Oil

— \$9 —

Margherita Pizza

VEGETARIAN

Fresh Mozzarella + Cherry Tomatoes + Parmesan
+ Basil + Extra Virgin Olive Oil

— \$13 —

COCKTAILS

Gibson

ALCOHOLIC

Cincoro Reposado Tequila + Apricot + Hot Honey
+ Lemon + Orange Bitters

— \$14 —

Held

ALCOHOLIC

St. George Botanivore Gin + Pear + Lavender +
Lime + Blueberry

— \$13 —

Mullins Mocktail

NON-ALCOHOLIC

Seedlip – Garden 108: Non-Alcoholic Distilled
Spirit + Lime + Blueberry Lavender Tea + Tonic

— \$8 —



SMOKE SHACK

APPETIZERS

Smoke Shack Sliders

pulled pork, Carolina gold BBQ sauce,
pickles, coleslaw

— \$6 —

Fried Curds + Pickles

VEGETARIAN

BBQ rub dusted fried cheese curds + pickles,
served with chipotle aioli

— \$6 —

Hot Honey Cheesy Chicken Dip

served with crispy tortillas, celery, carrot sticks

— \$6.50 —

COCKTAILS

Prohibition Sweet Tea

ALCOHOLIC

vodka, lemon juice, simple syrup, fresh
brewed iced tea

— \$6 —

Texas Mule

ALCOHOLIC

grapefruit vodka, ginger ale, lime

— \$6 —

Sparkling Mint Lemonade

NON-ALCOHOLIC

fresh squeezed lemon juice, fresh mint, sparkling
water, simple syrup

— \$5 —





SPORTCLUB

APPETIZERS

Milwaukee Pretzel

VEGETARIAN

MKE Pretzel Co. Hot Pretzel. Side of Honey Mustard & House-Made Cheese Sauce. Dairy-free Sauce Upon Request.

— \$6 —

Cheese Curds

VEGETARIAN

White Cheddar. Side of House Ranch.

— \$5 —

Wings (8)

Grilled Drumsticks and Flats. Served with Ranch or Bleu Cheese. Choice of Buffalo, BBQ, Korean BBQ, Nashville Hot, Mango Habanero, Hot Honey, Garlic Parmesan or Dry Rub.

— \$6 —

COCKTAILS

Pool Boy

ALCOHOLIC

Mijenta Blanco Tequila, La Marca Prosecco, Fever-Tree Grapefruit, Orange Slice

— \$10 —

SC Old Fashioned

ALCOHOLIC

Central Standard Brandy, Bitters, Simple Syrup, Soda Water, Cherry, Orange

— \$8 —

Orange Nojito

NON-ALCOHOLIC

Orange-Infused Simple Syrup, Lime, Mint, Soda

— \$6 —





APPETIZERS

Wonton Mozzarella Sticks

VEGETARIAN

Large crispy wontons filled with melty mozzarella cheese and served with warm marinara sauce.

— \$5 —

Southern Fried Pickles

VEGETARIAN

Sandwich pickles hand-battered in our house-made southern seasoning and served with Good Burger Sauce.

— \$6 —

Buffalo Cauliflower Bites

VEGETARIAN

Hand-battered cauliflower fried until crispy, tossed in Buffalo sauce and served with blue cheese.

— \$8 —

COCKTAILS

Hotel California

ALCOHOLIC

This Aperol Spritz is light and refreshing with aromas of orange and angostura.

— \$7.50 —

Electric Love

ALCOHOLIC

All you need is to be struck by how delicious this cocktail is! Fruity, fresh, tart, this drink packs a punch! Passion fruit liqueur, amaretto, simple syrup and lemon juice.

— \$8 —

Old Smokey Summer Sour

ALCOHOLIC

This is the perfect cocktail for any occasion. Ole Smokey Blackberry, raspberry liqueur, simple syrup, and lemon juice make for a perfectly tart and tangy drink!

— \$10.50 —

Cucumber Lemonade

NON-ALCOHOLIC

Muddled cucumbers in lemonade.

— \$4.50 —



Who's on Third

APPETIZERS

Wisconsin Cheese Curds

VEGETARIAN

A Wisconsin tradition, battered in Lakefront Riverwest Stein.

— \$9 —

Buffalo Chicken Dip

Spicy dip served with warm kettle chips.

— \$8 —

Loaded Nachos

VEGETARIAN

Tortilla chips, spicy cheese sauce, pico de gallo and sour cream.

— \$11 —

Grandma's Dip

VEGETARIAN

Grandma Rita's classic creamy onion dip. Served with kettle chips, celery and carrots.

— \$11 —

COCKTAILS

Bucky Made Me Do It

ALCOHOLIC

This fruity drink is one-of-a-kind. Blanco tequila, splash of grenadine, splash of bitters and topped with club soda.

— \$6.50 —

Bucks In Six

ALCOHOLIC

May we never forget this day. This is our twist on a classic Long Island with a splash of melon liqueur.

— \$6.50 —

Cranberry Fizz

NON-ALCOHOLIC

Cranberry and pineapple juice topped with ginger beer.

— \$5 —

