

HAPPY HOURS

MON-SAT 3-6PM

\$2 OFF SANDWICH PLATES

**\$1.50 OFF CURDS, DIRTY CURDS
FRIES, DIRTY FRIES
WINGS, & FAUX WINGS**

FRICKLES \$6.50

cubed dill pickles, breaded and fried. with ranch

POUTINE \$11.00

fries, curds, sausage or mushroom gravy. or both!

FIELD GREENS \$6.00

house italian dressing

\$1.50 OFF ALL TAP BEER & CIDER

\$10 OFF ALL BOTTLES OF WINE

TALLBOYS \$3.50

Budweiser, Montucky, Coors Light, Pabst Blue Ribbon

FEATURED COCKTAIL \$8.00

WET GIN MARTINI \$9.00

7:3 - Beefeater gin : dry vermouht. olives

HEMINGWAY DAIQUIRI \$9.00

Flor de Cana 4yr rum, grapefruit, maraschino

BLACK MANHATTAN \$9.50

Redemption rye whiskey, Averna amaro, Ango bitters



DESSERTS

SCOTCHAROOS \$4.50

peanut butter rice crispy bar pieces with chocolate and butterscotch frosting

BANANA CREAM TART \$8.00

banana pudding, chopped bananas, streussel. whipped cream and bruleed banana to top

CREME BRULEE \$7.50

SEBASTIAN JOE'S ICE CREAM \$5.00

2 scoops, Minneapolis vanilla or seasonal flavors

MILKSHAKES AND MALTS \$7.00

Sebastian Joe's Minneapolis vanilla or seasonal flavors

DR RUBY PORT \$8.50

DR TAWNY PORT \$8.50

COFFEE \$4.00 Vienna Roast or Decaf

COLD PRESS \$6.00 Ethiopian

*All prices reflect a 2% Cash Discount

LATE NITE SPECIALS

THU FRI SAT

10-11:45PM

REUBEN OR RACHEL \$8.00

corned beef or turkey, sauerkraut, 1000 island, pumpnickel

CHEESE CURDS \$8.00

regular or dirty. with beet and beef ketchup or ranch

FRIES \$6.50

truffled, dirty, or plain. with chipotle aioli or ranch

CHEESE BURGER \$7.50

cheddar, lettuce, tomato, onion, on an egg bun

VEGGIE BURGER \$7.00

provolone, lettuce, tomato, onion, chipotle aioli, frico

WINGS \$12.50

CBC Buffalo, dry rub, jerk, or plain. ranch and blue cheese

FAUXKEN WINGS \$9.50

breaded cauliflower. same options as above. gluten free

FRICKLES \$6.50

cubed dill pickles, breaded and fried. with ranch

FIELD GREENS \$6.00

house italian dressing

\$1.50 OFF SELECT TAP BEERS

Fulton, Warplgs, Indeed

HOUSE WINES

red, white, rose, or bubbly by the glass

HAMM'S & A BUMP \$6.50

of Cabin Still bourbon. upgrade to Tim, Malort or Fernet \$2

COCKTAILS \$7.50

COLLINS #6

Northshore #6 gin, simple, lemon

MARSALA COBBLER

Marsala fortified wine, Plantation pineapple rum, oj

DOOR COUNTY MULE

Sobieski vodka, lime, Cherry Heering, ginger

DINNER

SANDWICHES

served with a choice of field greens or fries. upgrade to: dirty fries .50, curds, dirty curds, or soup 2

BB BURGER seasoned 6oz patty+, cheddar \$14.00
add to either: avocado 1.50, fried egg+ 1.50, bacon 3

VEGGIE BURGER \$14.50
black bean, wild rice, mushroom, and mixed nuts patty.
provolone, frico chip, chipotle aioli, lettuce, tomato, onion
add avocado 1.50, fried egg+ 1.50, bacon 3
available in frozen 6 packs for \$12

FULL HOUSE REUBEN \$16.50
brisket corned beef, Swiss, 1000 island dressing, sauerkraut,
pumpnickel. sub roasted turkey for a Rachel

JOE'S BBQ FRIED CHICKEN \$16.50
breaded chicken breast, house BBQ sauce, bacon,
lettuce, tomato, on a toasted egg bun

CUBANO CENTRAL \$16.00
pulled pork, pit ham, provolone, spicy mustard;
pickle, onion, and pickled pepper relish; pressed ciabatta roll



TEOTWAWKI
CHEF ANDREW MCGUIRE

SHARE PLATES

FRIES \$7.50
parmesan, black truffle oil, salt, pepper, parsley. chipotle aioli

DIRTY FRIES - dry rub, ranch \$7.50

CHEESE CURDS \$9.50
Falling Knife Tomm's lager beer breading, beet & beef ketchup
make 'em dirty with dry rub seasoning and ranch for .50

CHICKEN WINGS (8 piece) \$14.50
Crybaby Craig's Buffalo, Dry Rub, BBQ, or Plain.
served with ranch, blue cheese dressing, celery.

FAUXKEN WINGS \$11.50
cornmeal and rice flour breaded cauliflower wings. gluten-free
vegan with rub or plain, and without dips.

BAKED ARTICHOKE DIP \$15.00
fontina, gouda, gruyere, and artichoke heart spread; house
veggies, garlic crostinis, Lahvosh crackers

3 CHEESE PASTA BAKE \$13.00
cavatappi pasta, cheddar, provolone, and parmesan fondue,
black & white croutons, green onions
add bacon 4.50, corned beef 4

SIDE OF BISCONES \$9.00
pair of biscones, served with honey butter and house jam

SOUP & SALAD

SOUP DU JOUR \$5/7

ROASTED BEET SALAD \$15.50
arugula, fresh mozzarella, red & gold beets,
balsamic glaze, roasted sliced almonds, olive oil powder
add smoked tofu 3, grilled chicken 5, steak+ 4oz/8oz 5/9

FIELD GREENS house Italian \$7.50

MON-SAT 5-9:45PM

ENTREES

SIRLOIN PICAYUNE \$24.00
cajun seasoned 8oz cut+. skin-on garlic mashed red
potatoes; seasoned, roasted, and grilled corn on the cob

CORNED BEEF HASH \$18.50
brisket, red potato, braised red cabbage, onions, carrots,
sunnyside egg+. with choice of toast and hollandaise*

CHIPOTLE PESTO PENNE \$15.00
penne pasta, chipotle pesto, parmesan, basil chiffonade,
Texas toast. add chicken or chorizo 5.00

CAFFEINE & REFRESHMENTS

ALL IRISH COFFEE \$8.00
House Irish cream, Paddy Irish whiskey

TIM PRESS \$9.00
Cold press, house spiced bourbon & house Irish cream

COFFEE Vienna Roast or Decaf \$4.00

COLD PRESS Ethiopian \$6.00

LIZ LEMON \$5.50
Cold press, lemon, simple, soda water. Trust us

RISHI ICED TEA add peach puree 1.00 \$4.00

RISHI HOT TEA \$3.50
Loose leaf - English Breakfast, Jade Cloud Green,
Earl Grey, Chamomile, Mint, Scarlet Berry

LEMONADE add strawberry puree 1.00 \$4.00

JUICE \$4.00
Orange, Grapefruit, Apple, Cranberry, or Pineapple

MEXICAN COKE \$4.00

SODA \$3.00
Coke, Diet, Sprite, Fanta Orange, Mr. Pibb, Barq's Rootbeer

*Contains raw egg. +Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may increase your risk of
foodborne illness, especially if you have a certain medical
condition.

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