

cocktails

PLEASE DRINK RESPONSIBLY

CITRUS & SAGE RICKEY - 18

Bombay Sapphire Gin, Grapefruit, Lime, Sage Syrup, Splash of Soda

SNOWBIRD SLING – 16

Don Julio Reposado, Apricot Puree, Cinnamon Simple, Lemon Juice

FIGGY SMALLS - 17

Bulleit Rye, Fig Puree, Amaro, Lemon

BLACKBERRY MARTINI – 19

Stoli Raspberry, Crème de Mûre, House Sour, Fresh Blackberries

ESPRESSO MARTINI - 17

Stoli Vanilla Vodka, Mr. Black Liqueur, Espresso

THE GRAND MANHATTAN - 18

Four Roses Bourbon, Grand Marnier, Blood Orange Liqueur, Sweet Vermouth, Lemon Bitters

CLASSIC OLD FASHIONED - 17

Four Roses Bourbon, Angostura Bitter, Simple Syrup, Maraschino Cherries

WISCONSIN OLD FASHIONED - 18

Wollersheim Brandy, Angostura Bitter, Slice of Orange, Maraschino Cherries, Simple Syrup

BLACKBERRY BRANDY OLD FASHIONED - 17

Wollersheim Blackberry Brandy, Bitters, Sweet

Ask your bartender for a tasty mocktail!

beer

ON TAP - 6

Miller Lite

Coors Light

ON TAP - 8

The Grand Ale, Citra Pale Ale

New Glarus Spotted Cow

Leinenkugel's "Seasonal"

Lakefront IPA

Topsy Turvy Hugh Hefeweizen

Terrapin Hopsecutioner IPA

Peroni

Pilsner Urquell

Blue Moon

Ciderboys First Press

DOMESTIC - 6

Coors Light

Michelob Ultra

Miller High Life

Miller Lite

PREMIUM - 8

Amstel Light

Modelo

Guinness

Stella Artois

Spotted Cow*

High Noon (assorted flavors)

Duesterbeck's "Dairy Air" Hazy IPA *

The Grand Ale, Citra Pale Ale *

*locally made

**ASK ABOUT THE ROTATING
SEASONAL OFFERINGS!**

THC DRINKS

hi Seltzer – Lemon Lime (5mg THC) – 10

hi Seltzer – Pineapple (5mg THC) - 10

Green Monké – Mango Guava (5mg THC / 5mg CBD) - 12

Green Monké – Orange Passionfruit (5mg THC / 5mg CBD) - 12

Stigma – Lemonade Iced Tea (5mg THC / 5mg CBD) - 13

Señorita – Grapefruit Paloma (5mg THC) - 13

NON-ALCOHOLIC - 6

Heineken 0.0

wine

SPARKLING

FREIXENET , Blanc de Blancs Brut Cava, Spain	15	49
CAPOSALDO , Moscato, Italy	18	60
FOREVER YOUNG , Rosé California	16	58
JOSH , Prosecco, Italy	16	52

WHITE

HEINZ EIFEL , Riesling, Germany	15	49
SCARPETTA , Pinot Grigio, Italy	15	50
STONELEIGH , Sauvignon Blanc, New Zealand	22	90
BLACK STALLION , Sauvignon Blanc, California		55
FLOWERS , Chardonnay, California	19	75
LA SPINETTA , Vermentino, Italy	18	65

RED

J. VINEYARDS , Pinot Noir, California	18	60
SALDO , Red Blend, California	19	75
COPPOLA DIRECTOR'S CUT , Zinfandel, California	19	75
DUCKHORN , Merlot, California	26	96
DAOU RESERVE , Cabernet Sauvignon, California	25	95
EDUCATED GUESS , Cabernet Sauvignon, California	19	75
ATEO , Cabernet Sauvignon Blend, Italy	18	60
GREENWING , Cabernet Sauvignon, Washington	15	49
PEJU , Cabernet Sauvignon, California	22	80

WE HAPPILY ACCEPT CREDIT CARD OR ROOM CHARGES

plates

STARTERS

BAVARIAN PRETZEL – 18

Warm Pretzel, Beer Cheese Sauce,
Cranberry Mustard, Sweet
Cinnamon Butter

TEMPURA CAULIFLOWER - 18

Sweet Chili, Scallions, Cilantro,
Lime

CHEESE CURDS – 17

Lightly Battered Cheese Curds,
Local Beer Ranch

AVOCADO CHOP SALAD – 17

House Lettuce Blend, Avocado,
Smoked Applewood Bacon, Blue
Cheese, Egg, Tomato Relish, Crisp
Onion, Green Goddess Vinaigrette

CAESAR SALAD – 15

Romaine, Parmesan, Croutons,
Classic Caesar Dressing

Add:

Chicken 9 • Salmon * 12 •
Shrimp 12

ENTRÉES

* THE LODGE CLASSIC BURGER - 18

Single Patty, Beer Caramelized
Onions, Local Cheddar Cheese,
American Cheese, Shredded Lettuce,
Cured Tomato, Grand Geneva Secret
Sauce, Sesame Brioche Bun

MUSHROOM & CHICKEN SANDWICH - 18

Sautéed Portobello and Cremini
Mushrooms, Honey Ale Onions,
Mozzarella Cheese, Cilantro Aioli,
Ciabatta Roll

UMAMI GLAZED ATLANTIC SALMON – 35

Soy, Honey, Sesame, Ginger,
Haricots Verts, Rainbow Carrots,
Forbidden Rice

*FILET MIGNON – 46

7 oz Filet, Port Demi-Glace,
Mashed Potatoes, Vegetables

* WHEN DINING OUT OR AT HOME, CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE NOTIFY YOUR SERVER OF
ANY FOOD ALLERGIES.

ALL PARTIES OF 6 OR MORE WILL HAVE AN AUTOMATIC GRATUITY OF 20% ADDED TO THE CHECK.



GLUTEN FREE,



VEGETARIAN