

cocktails

THE PINK WHALE - 18

Grey Whale Gin, Midori, Lime, Egg White Foam

NUCLEAR SUMMER – 19

Tito's Handmade Vodka, St. Germain, Midori, Jalapeño Simple,
Dash of Absinthe

MEZCAL MULE - 17

Mezcal, Lime, Jalapeño Simple, Ginger Beer

BLACKBERRY MARTINI – 19

Tito's Handmade Vodka, Crème de Mûre, Raspberry,
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!

PLEASE DRINK RESPONSIBLY

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

Leinenkugel's Tropical Hazy 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

Blue Moon NA

Athletic Free

wine

SPARKLING

CAPOSALDO , Moscato, Italy	18	60
BOUVET , Brut, France	16	53
JOSH , Prosecco, Italy	16	52

WHITE

CHATEAU ST. MICHELLE , Riesling, WA	16	53
DAOU , Rosé, California	16	52
J. VINEYARDS , Pinot Gris, California	18	60
WHITEHAVEN , Sauvignon Blanc, New Zealand	19	75
DAOU , Chardonnay, California	18	65

RED

J. VINEYARDS , Pinot Noir, California	18	60
THE STAG , Paso Robles, Red Blend, California	18	60
COPPOLA DIRECTOR'S CUT , Zinfandel, California	19	75
MURPHY GOODE , Merlot, California	15	49
DAOU RESERVE , Cabernet Sauvignon, California	22	85
BANSHEE , Cabernet Sauvignon, California	18	60

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