

# Two Brothers Roundhouse

205 N Broadway 60505-2663 · +16308920232 · Updated: Jan 14, 2026

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## YEAR-ROUND 9

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### **Amplifier IPA** **\$6.00**

Citrus IPA ABV:6.7% citrus and fruit notes with a mild bitterness for balance

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### **Domaine dupage-9x award-winner** **\$6.00**

FRENCH COUNTRY ALE ABV:5.9% the flagship, Sweet, caramel, bready, stone fruit, subtle bitterness

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### **Ebel's Weiss** **\$8.00**

Hefeweizen ABV: 4.9% Banana, bubblegum, soft, clove, creamy, touch of cinnamon

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### **PRAIRIE PATH** **\$6.00**

GOLDEN ALE ABV:5.1% slightly sweet, Bready, malty, spicy hops, herbal, lemon

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### **LOVE OF HOPS HAZY IPA** **\$6.00**

HAZY IPA ABV:5.9% moderate haze, notes of citrus, peach, orange & passion fruit

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### **Pin ball pale ale** **\$6.00**

Juicy pale ale ABV: 4.9% tropical & citrus fruit notes, Light bodied and highly hopped

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### **WIZARD STAFF IPA** **\$6.00**

TROPICAL IPA ABV:5% citrus & tropical FRUITS balanced by mild, subtle bitterness

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### **Premium Lager** **\$6.00**

American lager ABV: 4.8% not too hoppy or malty, clean, refreshing & extremely drinkable

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### **WOBBLE IPA** **\$6.00**

WEST COAST IPA ABV:6.3% Citrus, pine, earthy hops with a hint of malt & Dry finish

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## SPECIALTY 5

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### **25th Anniversary ale** **\$8.00**

Double IPA ABV:9.6% Giant Hop Aroma! Passionfruit, Guava, Grapefruit

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### **Resistance** **\$6.00**

American IPA ABV:6.9% Aged in oak foudres for 3 months, dry hops are added the day after the foudre is filled

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### **The Bitter End** **\$6.00**

Pale ALE ABV: 5.5% Subtle malty character with noticeable hop flavor and aroma.

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### **Cane and Ebel** **\$7.00**

RED RYE IPA ABV:7% Fruit, slight pine, floral, lingering bitterness, spicy rye

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**Double Domaine Dupage****\$8.00**

16 OZ CAN ABV:8.2% Farmhouse ale - Biere de garde

**GUEST BEER** 1

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**Ciderboys Seasonal****\$7.00**

Hard Cider 12oz bottle ABV:5% Seasonal Flavored Hard Cider

**NEW BEER TO-GO** 2

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**QUAD RADICAL**

4-PACKS

**25TH ANNIVERSARY IPA**

4-PACKS

**APPETIZERS** 10

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**ROUNDHOUSE FAVORITE BEER BREZEN V****\$8.00**

CHOICE OF PINBALL BROWN MUSTARD AND/OR PREMIUM LAGER BEER CHEESE

**FRIED PICKLES V****\$12.00**

SERVED WITH RANCH DRESSING

**GARLIC CHEESE CURDS V****\$13.00**

SERVED WITH HORSERADISH CREAM

**BRUSCHETTA V****\$12.00**

CLASSIC TOMATO BRUSCHETTA, BALSAMIC VINEGAR, PARMESAN CHEESE

**TENDERLOIN KABOBS GF****\$13.00**

TWO SKEWERS OF BEEF TENDERLOIN, RED PEPPER, MUSHROOM, SWEET POTATO SHOE STRINGS, CHIMICHURRI AIOLI

**FRIED CALAMARI****\$16.00**

SERVED WITH COCKTAIL SAUCE AND LEMON AIOLI

**MEATBALLS****\$13.00**

HOUSE MADE MEATBALLS WITH PORK, BEEF, RICOTTA AND TOMATO SAUCE.

**BRUSSELS SPROUTS Ve****\$10.00**

SERVED WITH SWEET CHILI DIPPING SAUCE

**"WINGS" GF****\$12.00**

HOUSE SMOKED CHICKEN THIGHS, CHOICE OF PRAIRIE PATH BBQ, CLASSIC RED HOT, OR JERK DRY RUB. SERVED WITH BLEU CHEESE DRESSING AND CELERY STICKS

**SPINACH AND ARTICHOKE DIP V****\$12.00**

CREAM CHEESE, SPINACH AND ARTICHOKE, PARMESAN CHEESE WITH TORTILLA CHIPS

**SOUPS AND SALADS** 8

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<b>WEDGE SALAD GF</b>	<b>\$10.00</b>
ICEBERG LETTUCE, BACON, TOMATO, WITH BLEU CHEESE DRESSING	
<b>HOUSE SALAD GF V</b>	<b>\$6.00</b>
SPRING MIX, TOMATO, CARROT, CUCUMBER, RADISH, CHOICE OF DRESSING	
<b>SMALL CAESAR SALAD EGF</b>	<b>\$6.00</b>
LETTUCE, PARMESAN CHEESE, CROUTONS, WITH CAESAR DRESSING	
<b>SOUP OF THE DAY</b>	<b>\$4.00</b>
HOUSE MADE SOUPS, ALWAYS CHANGING, ALWAYS GOOD. ASK YOUR SERVER	
<b>ROUNDHOUSE FAVORITE COBB SALAD GF</b>	<b>\$16.00</b>
MIXED GREENS, LETTUCE, BLACKENED CHICKEN, COLBY JACK CHEESE, BACON, AVOCADO, TOMATO, HARD COOKED EGG	
<b>SPRING SALAD GF</b>	<b>\$15.00</b>
SPRING LETTUCE MIX, GRAPES, STRAWBERRIES, CRUMBLD GOAT CHEESE, SLICED ALMONDS, POPPY SEED VINAIGRETTE	
<b>CHICKEN CAESAR SALAD EGF</b>	<b>\$15.00</b>
LETTUCE, PARMESAN CHEESE, CROUTONS, GRILLED CHICKEN, WITH CAESAR DRESSING	
<b>DRESSINGS:</b>	
POPPYSEED VINAIGRETTE, RANCH, BLEU CHEESE, HERB VINAIGRETTE, CITRUS VINAIGRETTE, 1000 ISLAND	

## ENTREES <sup>8</sup>

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<b>ROUNDHOUSE FAVORITE W ALLEYE PIKE</b>	<b>\$26.00</b>
LAKE ERIE WALLEYE, POTATO PANCAKES, SAUTÉED SPINACH, RED PEPPER CREAM SAUCE	
<b>BOURBON SALMON GF</b>	<b>\$27.00</b>
GRILLED SKUNA BAY SALMON WITH TWO BROTHERS SWEET BOURBON GLAZE, SERVED WITH WILD RICE AND ROASTED VEGGIES	
<b>MAHI MAHI GF</b>	<b>\$28.00</b>
GRILLED MAHI STEAK, PINEAPPLE RELISH, GRILLED ASPARAGUS, WILD RICE	
<b>CHICKEN SKEWERS GF</b>	<b>\$25.00</b>
CHICKEN, GREEN, YELLOW AND RED PEPPER, GRILLED WITH ROASTED GARLIC BUTTER, WILD RICE AND SPINACH.	
<b>AVAILABLE ON FRIDAYS AND SATURDAYS PRIME RIB*</b>	<b>\$35.00</b>
12 OZ QUEEN CUT PRIME RIB EVERY FRIDAY AND SATURDAY	
<b>STEAK N FRIES* GF</b>	<b>\$26.00</b>
8OZ GRILLED NY STRIP, RED WINE HERB BUTTER, FRIES AND SAUTEED SPINACH	
<b>FILET* GF</b>	<b>\$35.00</b>
8OZ FILET, MASHED POTATOES, SPINACH, RED WINE HERB BUTTER OR PARMESAN CRUST	
<b>VEGAN STUFFED PEPPER Ve</b>	<b>\$18.00</b>
GREEN PEPPER STUFFED WITH SEITAN, RICE, ONION, YELLOW SQUASH, SPINACH, SOY CHEESE, SPICY TOMATO SAUCE	

## PASTA <sup>4</sup>

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<b>ROUNDHOUSE FAVORITE SMOKED CHICKEN PENNE</b>	<b>\$21.00</b>
ROASTED ONION CREAM SAUCE, SPINACH AND ROASTED RED PEPPER, PARMESAN CHEESE	
<b>SHRIMP SCAMPI</b>	<b>\$26.00</b>
SAUTEED SHRIMP, LINGUINE, WHITE WINE, BUTTER, PARSLEY	
<b>PASTA RATATOUILLE V</b>	<b>\$19.00</b>
EGGPLANT, ZUCCHINI, RED PEPPER AND CHERRY TOMATOES, PARMESAN CHEESE. CHOICE OF ARRABIATA OR MARINARA SAUCE	
<b>PASTA BOLOGNESE</b>	<b>\$20.00</b>
PAPPARDELLE PASTA, TOSSED IN A HEARTY MEAT SAUCE, PARMESAN CHEESE, GARLIC BREAD	

## HANDFULS 6

<b>ROUNDHOUSE FAVORITE FISH TACOS</b>	<b>\$15.00</b>
WEST COAST DOVER SOLE, MIXED CHEESE, SOY MARINATED CABBAGE, PICO DE GALLO, RADISH, RANCH DRESSING, FLOUR TORTILLA. SERVED WITH FRIES	
<b>ROUNDHOUSE FAVORITE RIBEYE SANDWICH*</b>	<b>\$18.00</b>
GRILLED RIBEYE, PRAIRE PATH ONIONS, SAUTEED MUSHROOMS, CAJUN AIOLI, PROVOLONE CHEESE ON TOASTED GARLIC BREAD	
<b>PORTABELLA FOCACCIA EGF</b>	<b>\$14.00</b>
GRILLED PORTABELLA MUSHROOM, OLIVE SALAD, PROVOLONE CHEESE, WITH 1000 ISLAND	
<b>PESTO CHICKEN SANDWICH EGF</b>	<b>\$16.00</b>
GRILLED CHICKEN, PESTO MAYO, SLICED TOMATO BALSAMIC ONION AND FRESH MOZZERELLA ON CIABATTA ROLL	
<b>CHIMI TURKEY EGF</b>	<b>\$16.00</b>
SLICED TURKEY, ROASTED RED PEPPER, AVOCADO, BACON, CHIMICHURRI AIOLI ON TOASTED TELERA ROLL	
<b>BUFFALO CHICKEN WRAP</b>	<b>\$14.00</b>
FRIED CHICKEN TENDERS, BUFFALO SAUCE, LETTUCE, RANCH DRESSING, FLOUR TORTILLA	

## BURGERS 2

<b>ROUNDHOUSE BURGER* EGF</b>	<b>\$16.00</b>
½ LB BEEF PATTY, SMOKED GOUDA, HOUSE PICKLES, FRIED ONIONS, PINBALL BBQ, BUTTERY BUN	
<b>CLASSIC BURGER* EGF</b>	<b>\$15.00</b>
1/2 LB BEEF PATTY, LETTUCE, TOMATO, RED ONION, BUTTERY BUN.	
	<b>AVAILABLE OPTIONS</b>
	CHEESE: \$1.00

## SIDES 6

<b>SAUTEED SPINACH</b>	<b>\$4.00</b>
<b>MASHED POTATOES</b>	<b>\$4.00</b>
<b>FRENCH FRIES</b>	<b>\$4.00</b>
<b>ROASTED VEGETABLES</b>	<b>\$4.00</b>

**WILD RICE** \$4.00

**GRILLED ASPARAGUS** \$5.00

**SOFT DRINKS** 3

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**TWO BROTHERS HOMEMADE**

**ROOT BEER** \$3.00

**COKE PRODUCTS** \$3.00

**HANDCRAFTED** 6

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**Old Fashioned** \$12.00

Two brothers bourbon, Demerara Simple syrup, angostura bitters, Orange bitters, garnished with Luxardo Cherry & Orange Peel

**Mango Merengue** \$12.00

Shipwreck mango rum, two brothers rum, lime, pineapple, and orange juices, grenadine

**Oh My! Tai** \$12.00

Two brothers White Rum, Dark Rum, Grand Marnier, Orgeat Syrup, Lime Juice, Garnished with Mint Sprig, Lime Wedge, Maraschino Cherry

**Lavender Lemon Squeeze** \$12.00

Two brothers Vodka, Fresh Lemon Juice, Simple Syrup, Lavender Bitters, Garnished with Lemon Peel

**Backdraft** \$12.00

Two brothers bourbon, guel mezcal, agave, orange bitters

**Hibiscus Mule** \$12.00

Two brothers vodka, hibiscus liqueur, lime juice, cranberry juice, ginger beer

**READY TO DRINK** 7

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**Strawberry Lemonade Vodka** \$7.00

Vodka Lemonade ABV:7.5% Sweetness & tartness balanced out by a smooth vodka taste

**Mojito** \$7.00

Rtd Mojito ABV:7.5% REFRESHING TRADITIONAL MOJITO FEATURING REAL RUM

**Moscow Mule** \$7.00

Moscow Mule ABV:7.5% CLASSIC MULE MADE with natural homemade ginger and citrus, the perfect combination of spicy, sweet, bitter and tart

**Aloha Punch** \$7.00

ABV:5% 100% Real vodka with natural flavors

**Meyer Lemon Vodka Soda** \$6.00

ABV:5% Balance of sweet & tart from the lemons, crisp smooth vodka taste

**Blackberry Lime Vodka Soda** **\$6.00**

ABV:5% 100%real vodka, lime tartness, blackberry sweetness

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**Mango Pineapple Vodka Soda** **\$6.00**

ABV:5% 100%real vodka juicy mango sweetness, subtle pineapple tartness

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**RED** 6

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**Mettler Cabernet** **\$14.00**

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**La Quercia Montepulciano** **\$10.00**

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**Niner Red** **\$12.00**

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**SIMPLE LIFE Pinot Noir** **\$8.00**

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**Old Vine Zinfandel** **\$10.00**

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**G3 Merlot** **\$10.00**

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**WHITE** 6

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**Fess Parker Riesling** **\$8.00**

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**Aviary Chardonnay** **\$12.00**

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**Fiori Moscato** **\$8.00**

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**Gateway Rose** **\$8.00**

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**Giocato Sauv. Blanc** **\$8.00**

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**Guinigi Pinot Grigio** **\$8.00**

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**-APPETIZERS-** 10

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**BEER BREZEN V** **\$9.00**

Choice of Pinball brown mustard and/or Premium Lager beer cheese.

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**BRUSSEL SPROUTS v** **\$10.00**

Served with sweet chili dipping sauce.

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**FRIED PICKLES V** **\$12.00**

Served with ranch dressing.

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**FRIED CALAMARI** **\$16.00**

Served with cocktail sauce and lemon aioli.

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**FALL BRUSCHETTA V EGF** **\$12.00**

Grilled yellow squash, zucchini, tomatoes, basil balsamic vinegar.

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<b>GARLIC CHEESE CURDS V</b>	<b>\$13.00</b>
Served with horseradish cream.	
<b>BUFFALO SHRIMP DIP GF</b>	<b>\$14.00</b>
Shrimp, cream cheese, cheddar cheese, onion, garlic, buffalo sauce; tortilla chips.	
<b>MEATBALLS</b>	<b>\$14.00</b>
House-made meatballs with pork, beef, ricotta, and tomato sauce.	
<b>ROUNDHOUSE WINGS GF</b>	<b>\$12.00</b>
Six house smoked chicken wings, choice of Prairie Path BBQ, red hot, or jerk dry rub; bleu cheese dressing & celery sticks.	
<b>CHIMI STEAK SKEWERS GF</b>	<b>\$14.00</b>
Chimichurri-marinated tenderloin, red potatoes, red peppers, Prairie Path onions, chimichurri aioli.	
<b>-SOUPS-</b> 2	
<b>SOUP OF THE DAY</b>	<b>\$4.00</b>
House-made soups. always changing, always good. ask your server.	
<b>ROUNDHOUSE CHILI</b>	<b>AVAILABLE OPTIONS</b>
Our house-made chili is back for Fall & Winter.	\$5.00
	THE WORKS:: \$1.00
<b>-SALADS-</b> 5	
<b>COBB SALAD GF</b>	<b>\$16.00</b>
Mixed greens, blackened chicken, colby jack cheese, bacon, avocado, tomato, hardcooked egg.	
<b>CHICKEN CEASER SALAD EGF</b>	<b>\$16.00</b>
Romaine, parmesan cheese, croutons, grilled chicken, caesar dressing.	
<b>FALL SALAD GF</b>	<b>\$14.00</b>
Roasted butternut squash, apples, mixed greens, pepitas, dried cranberries, smoked cheddar cheese, apple cider vinaigrette.	
<b>WEDGE SALAD GF</b>	<b>\$10.00</b>
Iceberg lettuce, bacon, tomato, bleu cheese dressing.	
<b>HOUSE SALAD GF v</b>	<b>\$6.00</b>
Spring mix, tomato, carrot, cucumbers, radish; choice of dressing.	
<b>-MAINS-</b> 12	
<b>FILET* GF</b>	<b>\$35.00</b>
8 oz Filet, mashed potatoes, green beans, red wine herb butter, or parmesan crust.	
<b>STEAK N FRIES* GF</b>	<b>\$26.00</b>
8 oz Grilled NY strip, red wine herb butter, served with fries.	
<b>APPLE BRANDY CHICKEN</b>	<b>\$24.00</b>
Grilled french-cut chicken, mashed potatoes, green beans, Two Brothers Apple Brandy cream sauce.	

<b>CHORIZO &amp; TURKEY MEATLOAF</b>	<b>\$22.00</b>
Ground turkey, chorizo, roasted cauliflower, roasted red potatoes, red pepper cream sauce.	
<b>SMOKED CHICKEN PENNE</b>	<b>\$21.00</b>
Roasted onion cream sauce, spinach, roasted red peppers, parmesan cheese.	
<b>PASTA BOLOGNESE</b>	<b>\$20.00</b>
Pappardelle pasta tossed in a hearty meat sauce, parmesan cheese, garlic bread.	
<b>WALLEYE PIKE</b>	<b>\$28.00</b>
Lake Erie walleye, potato pancakes, sauteed spinach, red pepper cream sauce.	
<b>BOURBON SALMON GF</b>	<b>\$27.00</b>
Grilled Skuna Bay salmon with Two Brothers Bourbon sweet glaze, served with wild rice & roasted veggies.	
<b>MAHI MAHI</b>	<b>\$30.00</b>
Grilled mahi steak, pineapple relish, served with sauteed spinach, and wild rice.	
<b>RED SHRIMP SCAMPI</b>	<b>\$26.00</b>
Jumbo pan-fried shrimp, fresh tomato sauce, linguine, broccoli.	
<b>BUTTERNUT SQUASH RISOTTO GF V</b>	<b>\$20.00</b>
Roasted butternut squash, sage, rosemary tomato, truffle oil.	
<b>VEGAN LASAGNA v</b>	<b>\$20.00</b>
Eggplant pasta, spinach, red & green peppers, zucchini, yellow squash, vegan mozzarella, vegan ricotta, house marinara.	

**-HANDFULS- 8**

<b>FISH TACOS</b>	<b>\$16.00</b>
West coast dover sole, mixed cheese, soy-marinated cabbage, pico de gallo, radish, ranch dressing; flour tortilla.	
<b>RIBEYE SANDWHICH* EGF</b>	<b>\$18.00</b>
Grilled ribeye, Prairie Path onions, sauteed mushrooms, cajun aioli, provolone cheese; toasted garlic bread.	
<b>ROUNDHOUSE BURGER* EGF</b>	<b>\$16.00</b>
½ lb Beef patty, smoked gouda, house pickles, fried onions, Pinball bbq; buttery bun. *sub veggie patty.	
<b>CLASSIC BURGER* EGF</b>	<b>AVAILABLE OPTIONS</b>
1/2 lb Beef patty, lettuce, tomato, red onion; buttery bun. *sub veggie patty.	\$15.00
	Cheese: \$1.00
<b>CHIMI TURKEY</b>	<b>\$16.00</b>
Sliced turkey, roasted red pepper, avocado, bacon, chimichurri aioli; toasted telera roll.	
<b>BLACKENED CHICKEN EGF</b>	<b>\$16.00</b>
Blackened chicken, cheddar cheese, lettuce, tomato, garlic aioli; toasted ciabatta roll.	
<b>BUFFALO CHICKEN WRAP</b>	<b>\$15.00</b>
Fried chicken tenders tossed in buffalo sauce, lettuce, ranch dressing; flour tortilla.	

**VEGETABLE WRAP V****\$14.00**

Basil pesto, roasted red pepper, tomato salad, red onion, lettuce, feta cheese, avocado; flour tortilla.

**-SIDES- 5****MASHED POTATOES****GREEN BEANS****FRENCH FRIES****ROASTED VEGETABLES****WILD RICE****HANDCRAFTED COCKTAILS 5****MANGO MERENGUE****\$12.00**

SHIPWRECK MANGO RUM, TWO BROTHERS RUM, LIME, PINEAPPLE, ORANGE JUICE &amp; GRENADINE

**OLD FASHIONED****\$12.00**

TWO BROTHERS BOURBON, DEMERARA SIMPLE SYRUP, ANGOSTURA BITTERS, ORANGE BITTERS, GARNISHED WITH LUXARDO CHERRY &amp; ORANGE PEEL.

**LAVENDER LEMON SQUEEZE****\$12.00**

TWO BROTHERS VODKA, FRESH LEMON JUICE, SIMPLE SYRUP &amp; LAVENDER BITTERS, GARNISHED WITH LEMON PEEL.

**OH MY TAI!****\$14.00**

TWO BROTHERS WHITE RUM, DARK RUM, GRAND MARNIER, ORGEAT SYRUP, LIME JUICE, GARNISHED WITH MINT SPRIG, LIME WEDGE, MARASCHINO CHERRY.

**BACKDRAFT****\$12.00**

TWO BROTHERS BOURBON, GUEL MEZCAL, AGAVE, ORANGE BITTERS.

**FALL COCKTAILS 3****CARAMEL APPLE MULE****\$12.00**

TWO BROTHERS VODKA, SMIRNOFF CARAMEL VODKA, APPLE CIDER, GINGER BEER.

**FALL SANGRIA****\$12.00**

RED WINE, SPICED PEAR LIQUEUR, APPLE CIDER &amp; LUSTAU BRANDY.

**SMASH OR PASS****\$12.00**

TWO BROTHERS BOURBON, SPICED PEAR LIQUEUR, LEMON JUICE. SIMPLE SYRUP, MINT.

**RED WINE 6****METTLER CABERNET****\$16.00****LA QUERCIA MONTEPULCIANO****\$12.00**

<b>NINER RED</b>	<b>\$14.00</b>
<b>SIMPLE LIFE PINOT NOIR</b>	<b>\$10.00</b>
<b>OLD VINE ZINFANDEL</b>	<b>\$12.00</b>
<b>G3 MERLOT</b>	<b>\$12.00</b>

#### **CANNED COCKTAILS** 4

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<b>STRAWBERRY LEMONADE VODKA</b>	<b>\$10.00</b>
100% REAL VODKA   ABV: 7.5%	
<b>MOJITO</b>	<b>\$10.00</b>
100% REAL RUM   ABV: 7.5%	
<b>MOSCOW MULE</b>	<b>\$10.00</b>
100% REAL VODKA   ABV: 7.5%	
<b>ALOHA PUNCH</b>	<b>\$10.00</b>
TROPICAL VODKA PUNCH   ABV: 5%	

#### **CANNED VODKA SODAS** 3

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<b>MEYER LEMON VODKA SODA</b>	<b>\$7.00</b>
100% REAL VODKA, GF, 0 CARBS   ABV: 5%	
<b>BLACKBERRY LIME VODKA SODA</b>	<b>\$7.00</b>
100% REAL VODKA, GF, 0 CARBS   ABV: 5%	
<b>MANGO PINEAPPLE VODKA SODA</b>	<b>\$7.00</b>
100% REAL VODKA, GF, 0 CARBS   ABV: 5%	

#### **WHITE WINE** 6

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<b>FESS PARKER RIESLING</b>	<b>\$10.00</b>
<b>AVIARY CHARDONNAY</b>	<b>\$14.00</b>
<b>FIORI MOSCATO</b>	<b>\$10.00</b>
<b>GATEWAY ROSE</b>	<b>\$8.00</b>
<b>GIOCATO SAUV. BLANC</b>	<b>\$10.00</b>
<b>GUINIGI PINOT GRIGIO</b>	<b>\$10.00</b>

#### **YEAR ROUND BEERS** 9

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<b>AMPLIFIER</b>	<b>\$6.50</b>
CITRUS IPA ABV: 6.7% CITRUS AND FRUIT NOTES WITH A MILD BITTERNESS FOR BALANCE	

<b>DOMAINE DUPAGE</b>	<b>\$6.50</b>
FRENCH COUNTRY ALE ABV: 5.9% THE FLAGSHIP, SWEET, CARAMEL, STONE FRUIT, SUBTLE BITTERNESS	
<b>EBELS WEISS</b>	<b>\$8.50</b>
HEFEWEIZEN ABV: 4.9% BANANA, BUBBLEGUM, SOFT, CLOVE, CREAMY, TOUCH OF CINNAMON.	
<b>PRAIRIE PATH</b>	<b>\$6.50</b>
GOLDEN ALE ABV: 5.1% SLIGHTLY SWEET, BREADY, MALTY, SPICY HOPS, HERBAL, LEMON.	
<b>WOBBLE</b>	<b>\$6.50</b>
WEST COAST IPA ABV: 6.3% CITRUS, PINE, EARTHY HOPS WITH A HINT OF MALT & DRY FINISH.	
<b>PINBALL</b>	<b>\$6.50</b>
JUICY PALE ALE ABV: 4.9% TROPICAL & CITRUS FRUIT NOTES, LIGHT BODIED AND HIGHLY HOPPED.	
<b>LOVE OF HOPS</b>	<b>\$6.50</b>
HAZY IPA ABV: 5.9% MODERATE HAZY, NOTES OF CITRUS. PEACH, ORANGE, & PASSION FRUIT	
<b>WIZARD STAFF</b>	<b>\$6.50</b>
TROPICAL IPA ABV: 5% CITRUS & TROPICAL FRUITS BALANCED BY MILD. SUBTLE BITTERNESS	
<b>PREMIUM LAGER</b>	<b>\$6.50</b>
AMERICAN LAGER ABV: 4.9% NOT TOO HOPPY OR MALTY, CLEAN, DRINKABLE & REFRESHING.	

## SPECIALITY BEERS <sup>3</sup>

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<b>ATOM SMASHER</b>	<b>\$7.00</b>
OAK AGED MARZEN ABV: 7% UNIQUE SPICE WITH HINTS OF COFFEE, TOFFEE AND, TOASTED VANILLA.	
<b>RESISTANCE</b>	<b>\$7.00</b>
FOUDRE AGED IPA ABV: 7% FOU DRE AGED WITH NOTES OF CITRUS, PINE, HONEY & VANILLA	
<b>HEAVY HANDED</b>	<b>\$7.00</b>
FRESH HOPPED IPA ABV: 7.5% CITRUS AND FRUIT NOTES WITH A MILD BITTERNESS FOR BALANCE.	

## CANNED BEERS <sup>3</sup>

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<b>NEPTUNE'S REVENGE</b>	<b>\$7.00</b>
DOUBLE IPA ABV: 8.6% CITRUS AND FRUIT NOTES WITH A MILD BITTERNESS FOR BALANCE.	
<b>ITF CHERRY LIMEADE</b>	<b>\$6.00</b>
SOUR ALE WITH LACTOSE ABV: 4.1% BREWED WITH REAL FRUIT TO CREATE A BALANCE OF SWEET & TART.	
<b>ITF PINEAPPLE PALOMA</b>	<b>\$6.00</b>
SOUR ALE ABV: 4.1% GRAPEFRUIT TARTNESS & PINEAPPLE SWEETNESS.	

## GUEST BEERS <sup>2</sup>

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<b>GOURDGEOUS</b>	<b>\$6.00</b>
PUMPKIN ALE ABV: 6.8% THE PERFECT FALL BEER. NOTES OF PUMPKIN PIE AND SPICE	

## CIDERBOYS

\$7.00

HARD CIDER ABV: 5.0% SEASONAL FLAVOR

## SOUPS 1

### SOUP OF THE DAY

\$4.00

Cup of house-made soup always changing, always good ask your server

## SALADS 5

### COBB SALAD

\$17.00

Mixed greens, blackened chicken, colby jack cheese, bacon, avocado, tomato, hard-cooked egg, choice of dressing

### CHICKEN CAESAR SALAD

\$16.00

Romaine, parmesan cheese, croutons, grilled chicken, caesar dressing / EASILY MADE Gluten Free

### ROASTED BEET SALAD

AVAILABLE OPTIONS

Spring mix, golden beets, feta, red grapes, cucumber, candied walnuts, poppy seed vinaigrette

\$14.00

Chicken: \$5.00

### GREEK SALAD

AVAILABLE OPTIONS

Romaine, artichoke, kalamata olives, cucumber, red onion, cherry tomatoes, feta, red wine vinaigrette

\$16.00

Chicken: \$5.00

### SMALL SALAD

\$6.00

Spring mix, tomato, carrot, cucumbers, radish, choice of dressing substitute caesar salad

## MAINS 13

### PRIME RIB - EVERY FRIDAY & SATURDAY AFTER 4P

AVAILABLE OPTIONS

12 OZ Queen Cut Prime Rib: \$30.00

16 OZ King Cut Prime Rib: \$34.00

### FILET MIGNON\*

\$35.00

8 OZ filet, roasted red potatoes, green beans, choice of red wine herb butter or parmesan crust

### STEAK N FRIES\*

\$26.00

8 OZ grilled NY strip, red wine herb butter, waffle fries

### FISH 'N CHIPS

\$20.00

Beer battered cod, tarter sauce, coleslaw, waffle fries

### CHICKEN AND MUSHROOMS

\$24.00

French-cut chicken, shitake mushroom sauce, roasted red potatoes, green beans

### SMOKED CHICKEN PENNE

\$21.00

Roasted onion cream sauce, spinach, roasted red peppers, parmesan cheese

### PASTA BOLOGNESE

\$20.00

Pappardelle pasta tossed in a hearty meat sauce, parmesan cheese, garlic bread

**WALLEYE PIKE\*****\$30.00**

Lake Erie walleye, potato pancakes, sauteed spinach, red pepper cream sauce

**BOURBON SALMON\*****\$28.00**

Grilled salmon with Two Brothers Bourbon sweet glaze, served with wild rice &amp; roasted veggies

**TROUT\*****\$26.00**

Seared local steelhead trout, romesco sauce, grilled asparagus, roasted red potatoes

**PASTA RATATOUILLE****AVAILABLE OPTIONS**

Eggplant, zucchini, peppers, tomatoes, penne pasta tossed in your choice of arrabiata or marinara

\$20.00

Chicken: \$5.00

**RIBS AND FRIES****\$28.00**

1/2 Slab smoked ribs, house bbq sauce, waffle fries, coleslaw

**PESTO SHRIMP LINGUINE****\$24.00**

Jumbo shrimp, spinach, sun dried tomatoes, capers, linguine, tossed in basil pesto