

Comet Cafe

1947 N Farwell Ave 53202-1409 · +14145096028 · Updated: Jan 14, 2026

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APPETIZERS 6

Beer-Cheese Fries

Hand-cut fries with house made beer-cheese sauce

AVAILABLE OPTIONS

\$7.00

Add Chili: \$2.00

Add Bacon: \$1.50

Add Sour Cream:

\$0.75

Broiled Artichoke Dip

Spinach, artichokes, Parmesan & cream cheese. Served with crostinis

\$8.00

Hand-Breaded Chicken Strips

Battered & fried chicken breast strips served with fries & your choice of two dipping sauces: barbecue, buffalo, spicy mayo or ranch

\$9.00

Duck Confit Poutine

Hand-cut fries, duck confit, Swiss cheese & beer gravy. We hope you're hungry

\$13.00

Vegan Deep Fried "Ribs"

Beer-battered vegan riblets, vegan garden mayo, barbecue & buffalo dipping sauces & hand-cut fries

\$8.00

Black Bean Dip

Southwestern spiced black beans served with corn tortilla chips, spicy vegan sour cream & limes

\$7.00

SANDWICHES 15

Open-Faced Meatloaf

Our famous bacon-wrapped meatloaf, bacon-chive mashed potatoes, grilled tomatoes, onions & bacon served open-faced on salted rye bread & doused with beer gravy. No side option with this item

\$13.00

Big Johnson Burger* ^

Six ounce beef patty, Gouda, lettuce, tomatoes, onions & peppercorn mayo on an egg washed bun. Vegan option substitutes hazelnut patty

AVAILABLE OPTIONS

\$11.00

Add Bacon For: \$1.50

Colonel Comet Chicken

Grilled chicken thigh, bacon, lettuce, tomatoes, garden mayo, melted cheddar & crushed potato chips on an egg washed bun

\$11.00

The Camilla

Pretzel breaded chicken strips, pepper jack cheese, lettuce, tomatoes, bacon & ranch on an egg washed bun

\$11.00

Pork Chop Sammie^ **\$12.00**

Six ounce grilled boneless pork chop, Swiss cheese, mustard barbecue sauce, caramelized onions & pickles on an egg washed bun

Reuben^ **\$10.00**

Corned beef, sauerkraut, Swiss cheese & thousand island dressing, grilled on salted rye

Grilled Cheese & Tomato Soup **AVAILABLE OPTIONS**

American, mozzarella & provolone on sourdough with a cup of creamy tomato soup

\$9.00

Add Tomatoes: \$1.00

Add Bacon: \$1.50

Add Ham: \$3.00

Tuna Salad Sammie **\$9.00**

Chunk light tuna, arugula, tomatoes, pepperoncinis & peppercorn mayo on multi-grain

Open-Faced Lox on Rye* **\$12.00**

Salmon lox, arugula, lemon-caper cream cheese, tomatoes & caramelized onions served open-faced on salted rye

Bride of Turkenstein **\$10.00**

Sliced turkey breast, bacon, sharp cheddar, leaf lettuce, roasted red peppers, onions, spicy mayo & cucumbers on toasted sourdough

Wicked Garden^ **\$9.00**

Grilled beets, arugula, shredded carrots, onions, walnuts, lemon-caper cream cheese & lemon-thyme vinaigrette on multi-grain

Tofu Bahn Mi **AVAILABLE OPTIONS**

Crispy tofu, quick pickled veggies & spicy peanut ginger sauce on an Italian roll

\$10.00

Add Cheese For: \$0.75

Classic Cheesy Tomato **AVAILABLE OPTIONS**

Tomatoes, red onions, mozzarella, provolone & herbs. Broiled on an Italian roll & topped with mayo & shredded lettuce

\$9.00

Make It A Classic Cheesy Roast Beef For:

\$12.00

Buttafuoco **\$10.00**

The Classic Cheesy Tomato with hot giardiniera peppers. Joey who?

Artichoke Melt **\$10.00**

Artichoke hearts, onions, spinach, provolone, mayo & herbs. Broiled on Italian roll

ENTREES 7

Meatloaf with Beer Gravy **\$12.00**

Our famous bacon-wrapped meatloaf, bacon-chive mashed potatoes, beer gravy & vegetable of the day

Aj's Compact Turkey Dinner^ **\$13.00**

Beer-battered fried balls of slow-roasted turkey, sage stuffing & cheesy mashed potatoes with country gravy & vegetable of the day.
Vegan option substitutes field roast, vegan mash & mushroom gravy

Vegan Salisbury Steak **\$13.00**

Herb crusted hazelnut patty, vegan mashed potatoes, mushroom gravy & vegetable of the day

Blackened Pork Chop **\$13.00**

Blackened six ounce bone-in chop, deep fried Brussels sprouts, sweet potatoes & pickled red onions

Classic Mac **\$11.00**

Our famous made-to-order creamy mac & cheese covered with even more cheese & broiled to perfection

Tuna Mac Casserole **\$13.00**

Same as our signature mac & cheese with our house recipe tuna salad. Absolutely to die for

Vegan Mac & "Cheese" **\$10.00**

We substitute vegan "cheese" sauce & top it with toasted bread crumbs

SALADS 3

Chopped Brussels^ **AVAILABLE OPTIONS**

Brussels sprouts, walnuts, bleu cheese, dried cherries & lemon-thyme vinaigrette

\$11.00

Add Chicken or Tuna Salad: \$3.00

Ginger Chicken **\$12.00**

Chicken thigh, arugula, blistered red peppers, sweet potatoes, pepperoncinis, almonds & ginger-yam vinaigrette

Avocado Beet Down **AVAILABLE OPTIONS**

Avocado, beets & carrots on mixed greens & your choice of dressing: ginger yam vinaigrette, lemon-thyme vinaigrette, ranch or thousand island

Sm: \$4.00

Lg: \$8.00

Add Chicken, Tofu, or Tuna Salad:

\$3.00

SIDES 8

Cheesy Mashed Potatoes **\$6.50**

Our classic cheesy double-baked mash covered in more cheese & broiled

Mashed Potatoes & Gravy **\$5.00**

Hand-Cut Fries **AVAILABLE OPTIONS**

Served with a side of spicy mayo

\$5.00

Upgrade To Cajun Seasoned Fries with a Side of Cucumber Dill Sauce For:

\$1.00

Vegetable of the Day **\$4.00**

Veggie Chili **AVAILABLE OPTIONS**

(Contains Peanut Butter) Choose your toppings: cheese, noodles, onions & sour cream

Cup: \$4.50

Bowl: \$5.50

Creamy Tomato Soup

AVAILABLE OPTIONS

Cup: \$3.50

Bowl: \$4.50

Soup of the Day

AVAILABLE OPTIONS

Cup: \$3.50

Bowl: \$4.50

Extra House Made Sauces

\$0.75

Ranch, barbecue, buffalo, spicy mayo, garden mayo, peppercorn mayo, cucumber-dill, lemon-thyme, ginger-yam & thousand island

BREAKFAST 12

Eggs Anyway*

AVAILABLE OPTIONS

Two eggs, toast & hash browns

\$7.00

Add Bacon or Sausage For: \$1.50

Tofu Scramble

\$9.00

Tofu, blistered peppers, mushrooms, braised greens, veggie sausage, mushroom gravy, toast & hash browns

Meatloaf Omelet

\$10.00

Three egg omelet with meatloaf, sharp cheddar, sautéed onions & mushrooms. Served with toast & hash browns

Veggie Omelet

\$9.00

Three egg omelet with Gouda, spinach, artichokes & red peppers. Served with toast & hash browns

B.Y.O. Omelet

AVAILABLE OPTIONS

Build your own omelet with your choice of any two ingredients: American, cheddar, Gouda, mozzarella, pepper jack, provolone, Swiss, onions, tomatoes, bell peppers, mushrooms, pico de gallo, spinach, bacon, ham or sausage. Served with toast & hash browns

Starting at: \$8.00

Additional Ingredients: \$0.75

Super Fruit Fetish

\$8.00

Granola, yogurt, fresh fruit & sweet balsamic molasses

Breakfast Burrito

AVAILABLE OPTIONS

Scrambled eggs, cheddar jack & pico de gallo in a flour tortilla smothered in ranchero sauce & spicy sour cream. Served with hash browns

\$9.00

Beast Mode Burrito: Add Sausage For:

\$3.00

Rocket Platter*

\$10.00

One pancake, two eggs, hash browns & two strips of bacon

Pancakes

AVAILABLE OPTIONS

Our famous fluffy flapjacks served with real Wisconsin maple syrup

Single: \$5.00

Double: \$8.00

Add Fruit or Granola: \$3.00

Bacon Cakes

Bacon pancakes, makin' bacon pancakes. Take some bacon & I'll put it in a pancake. Bacon pancakes, that's what it's gonna make. Bacon pancake

AVAILABLE OPTIONS

Single: \$7.00

Double: \$10.00

Angry Jonii Cake

Cornmeal pancake topped with collard greens, sunny egg, spicy red pepper coulis & chopped bacon

\$10.00

The Commuter

The breakfast sandwich. Grilled multi-grain with scrambled eggs & melted Gouda. Served with hash browns

AVAILABLE OPTIONS

\$8.00

Add Bacon, Ham or Sausage: \$1.50

BREAKFAST SIDES 10

Granola & Yogurt

\$4.00

Fresh Fruit

\$5.00

Hash Browns

\$3.00

Toast

\$1.50

Tofu Scramble

\$4.00

One Egg*

\$2.00

Sub Egg Whites*

\$3.00

Bacon | Ham | Sausage

\$2.00

Vegan Sausage

\$3.00

Extra Sauce

\$0.75

BRUNCH 25

Eggs Anyway*

Two eggs, toast & hash browns

AVAILABLE OPTIONS

\$7.00

Add Bacon or Sausage: \$1.50

Tofu Scramble

Tofu, blistered peppers, mushrooms, braised greens, veggie sausage, mushroom gravy, toast & hash browns

\$9.00

Meatloaf Omelet

Three egg omelet with meatloaf, sharp cheddar, sautéed onions & mushrooms. Served with toast & hash browns

\$10.00

Veggie Omelet

Three egg omelet with Gouda, spinach, artichokes & red peppers. Served with toast & hash browns

\$9.00

B.Y.O. Omelet

Build your own omelet with your choice of any two ingredients: American, cheddar, Gouda, mozzarella, pepper jack, provolone, Swiss, onions, tomatoes, bell peppers, mushrooms, pico de gallo, spinach, bacon, ham or sausage. Served with toast & hash browns

AVAILABLE OPTIONS

Starting at: \$8.00
Additional Ingredients: \$0.75

Benedictator*

English muffin topped with bacon, avocado, poached eggs & covered in jalapeño hollandaise. Served with hash browns

\$10.00

Chilaquiles^

Crispy corn tortilla chips, scrambled eggs, chorizo, avocado mash, ranchero, tequila-salsa verde, queso & hash browns

\$11.00

Rocket Platter*

One pancake, two eggs, hash browns & two strips of bacon

\$10.00

Pancakes^

Our famous fluffy flapjacks served with real Wisconsin maple syrup

AVAILABLE OPTIONS

Single: \$5.00
Double: \$8.00
Add Fruit or Granola: \$3.00

Bacon Cakes

Bacon pancakes, makin' bacon pancakes. Take some bacon & I'll put it in a pancake. Bacon pancakes, that's what it's gonna make. Bacon pancake

AVAILABLE OPTIONS

Single: \$7.00
Double: \$10.00

Angry Jonii Cake

Cornmeal pancake topped with collard greens, sunny egg, spicy red pepper coulis & chopped bacon

\$10.00

Biscuits N' Gravy*

(Vegan & vegetarian options available) House made biscuit, smoked ham, cheddar & fried egg drenched in sausage gravy & served with hash browns

\$9.00

Chicken In a Biscuit

House made biscuit, fried chicken thigh, collard greens, cheddar & bacon topped with sausage gravy & served with hash browns

\$11.00

Benny Biscuit*

House made biscuit, smoked ham, cheddar & fried egg drenched in sausage gravy & served with hash browns

\$10.00

French Toast*

Two thick slices of brioche dipped in a cinnamon- brandy egg wash & served with real Wisconsin maple syrup

\$8.00

The Stendler

Corned beef, scrambled eggs, hash browns, thousand island & cheese pressed in a flour tortilla with a special message drizzled in Sriracha

\$11.00

Breakfast Burrito^

Scrambled eggs, cheddar jack & pico de gallo in a flour tortilla smothered in ranchero sauce & spicy sour cream. Served with hash browns

AVAILABLE OPTIONS

\$9.00
Beast Mode Burrito: Add Sausage: \$3.00

Super Fruit Fetish

\$8.00

Granola, yogurt, fresh fruit & sweet balsamic molasses

Kasha Bowl

Savory kasha, caramelized onions, shredded carrots, collard greens, almonds, sweet potatoes & avocado

Avocado Toast

AVAILABLE OPTIONS

Smashed avocado, thinly sliced cucumbers & sesame yogurt on multi-grain. Served with hash browns

\$6.00

Add Egg: \$2.00

The Commuter

AVAILABLE OPTIONS

The breakfast sandwich. Grilled multi-grain with scrambled eggs & melted Gouda. Served with hash browns

\$8.00

Add Bacon, Ham or Sausage: \$1.50

Tuna Salad Sammie

Chunk light tuna, arugula, tomatoes, pepperoncinis & peppercorn mayo on multi-grain. Served with hand-cut fries

Open-Faced Lox on Rye*

\$12.00

Salmon lox, arugula, lemon-caper cream cheese, tomatoes & caramelized onions served open-faced on salted rye. Served with hand-cut fries

Bride of Turkenstein

\$10.00

Sliced turkey breast, bacon, sharp cheddar, leaf lettuce, roasted red peppers, onions, spicy mayo & cucumbers on toasted sourdough. Served with hand-cut fries

BELT

AVAILABLE OPTIONS

Bacon, fried egg, lettuce, tomatoes & mayo on white toast. Served with hand-cut fries

\$8.00

Just Lose the Egg & Make It a BLT For:

\$7.00

DRINK SPECIALS 5

Sunday | Lakefront Brewery & Free Bacon

Here's the deal, spend at least \$2.50 get a basket of bacon! We're not kidding - while supplies last of course!

Monday | Comet Coozie Club

Buy a can of beer and get a coozie! Bring your coozie each week and get \$1 off cans of beer!

Wednesday | Buy One Get One Whiskey Cocktails

Purchase any whiskey drink (applies to ALL of our whiskeys) and you've got a free one coming!

Thursday | Half Price Wine

Not just bottles but glasses too!

Friday - Saturday | Tall 4 Small

\$4.00

tall rail drinks to get your motor runnin'

TUESDAY | CLASSIC COCKTAILS 12

Classic Daiquiri

Dirty Martini

Harvey Wallbanger

Hurricane

Manhattan

The Matador

Old Fashioned

The Orange Whip

Rob Roy

Side Car

Sloe Gin Fizz

Tom Collins

ENTRÉE 1

Blackened Pork Chop Entrée

\$13.00

Blackened six ounce bone-in chop, deep fried Brussels sprouts, sweet potatoes & pickled red onions. Served with soup or salad

EGGS 5

Eggs Anyway*

AVAILABLE OPTIONS

Two eggs, toast & hash browns

\$9.00

Add Bacon or Sausage:

\$1.50

Veggie Omelet

\$11.00

Three egg omelet with Gouda, spinach, artichokes & red peppers. Served with toast & hash browns. Substitute gluten-free bread

B.Y.O. Omelet

AVAILABLE OPTIONS

Build your own omelet with your choice of any two ingredients: American, cheddar, Gouda, mozzarella, pepper jack, provolone, Swiss, onions, tomatoes, bell peppers, mushrooms, pico de gallo, spinach, bacon, ham or sausage. Served with toast & hash browns. Substitute gluten-free bread

Starting at: \$10.00

Additional Ingredients:

\$0.75

Benedictator*

\$12.00

Toast topped with bacon, avocado, poached eggs & covered in jalapeño hollandaise. Served with hash browns. Substitute gluten-free bread

Chilaquiles

\$11.00

Crispy corn tortilla chips, scrambled eggs, chorizo, avocado mash, ranchero, tequila-salsa verde, queso & hash browns

BREAKFAST BOWLS 4

The Stendler Bowl

\$11.00

Corned beef, scrambled eggs, hash browns, thousand island & cheese in a bowl, drizzled with sriracha. Praise be Keith

Breakfast Burrito Bowl

AVAILABLE OPTIONS

Scrambled eggs, hash browns, cheddar jack & pico de gallo in a bowl smothered in ranchero sauce & spicy sour cream

\$9.00

Beast Mode Burrito: Add Sausage For:

\$3.00

Super Fruit Fetish

\$8.00

Granola, yogurt, fresh fruit & sweet balsamic molasses

Kaaha Bowl

\$8.00

Savory kasha, caramelized onions, shredded carrots, collard greens, almonds, sweet potatoes & avocado
