

Wicked Hop

345 N Broadway 53202-5879 · +14142230345 · Updated: Jan 14, 2026

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APPETIZERS 13

Quesadilla de Juarez

\$14.00

Fire-roasted green chiles, grilled chicken and chihuahua cheese in a golden griddled giant tortilla. Served with sides of guacamole, salsa de arbol and sour cream.

Nachos

AVAILABLE OPTIONS

Made with our hand-cut, fried corn tortilla chips and loaded with cheddar and jack cheeses, jalapeños, black olives, tomatoes and red onions. Served with sides of guacamole, salsa and sour cream.

Cheese: \$12.00
Chicken: \$15.00

Extra Chips

\$2.00

Bowl-o-Guac

\$7.00

Chips-n-Salsa

\$5.00

Chips-n-Guacamole

\$9.00

Wings

AVAILABLE OPTIONS

12 crisp-fried chicken wings. Your choice of buffalo, original BBQ, spicy garlic, South Carolina gold BBQ or "au naturel".
Served with bleu cheese or ranch dressing, celery and carrots.

\$16.00
Extra sauce: \$1.00

Von Bruenchenhein Pretzel Platter

\$11.00

Soft, buttery fresh-baked pretzel puffs served with stone ground mustard and ballpark cheese sauce.

Chicken Strips

AVAILABLE OPTIONS

Golden-crisp chicken fingers. Served with ranch, buffalo, original bbq or spicy garlic.

\$13.00
Extra sauce: \$1.00

Calamari Fries

\$13.00

Tender calamari steaks cut into slices, lightly breaded and then flash fried. Served with fresh lemon and housemade marinara.

Cheese Curds

\$12.00

Breaded and fried up squeaky clean. Served with ranch or house made marinara

Cheese Fries

\$6.00

Chili Cheese Fries

\$9.00

SALADS 7

House

AVAILABLE OPTIONS

Chopped romaine lettuce with carrots, cucumbers, tomatoes and green chives. Your choice of dressing.

Small: \$8.00
Large: \$10.00

Tossed

Mixed field greens with Maytag bleu cheese, walnuts and strawberries. Lightly tossed in our champagne vinaigrette dressing.

AVAILABLE OPTIONS

Small: \$11.00

Large: \$15.00

Ahi Tuna

Pan-seared rare ahi tuna served on a pillow of mixed field greens with carrots, cucumbers, alfalfa sprouts and pickled ginger tossed in miso vinaigrette.

AVAILABLE OPTIONS

Small: \$13.00

Large: \$18.00

Caesar

Freshly chopped romaine lettuce with croutons and parmesan cheese, tossed in our house made caesar dressing.

AVAILABLE OPTIONS

Small: \$11.00

Large: \$15.00

Buffalo Chicken

Fried chicken tenders slathered in buffalo sauce with bleu cheese and crumbled bacon. Served over romaine lettuce with crispy tortilla strips and tossed in our pico de gallo ranch dressing.

\$16.00

Southwest blackened chicken

Grilled blackened chicken breast and fresh avocado over mixed greens with roasted yellow corn, black beans, roasted red peppers, cilantro, red onion, and crispy fried tortilla strips. Tossed in our cajun ranch dressing.

\$16.00

Roasted Beet & Goat cheese

Mixed greens with crumbled goat cheese, roasted beets, walnuts and tossed in our house made balsamic vinaigrette dressing.

AVAILABLE OPTIONS

Small: \$11.00

Large: \$15.00

BURGERS ~ SANDWICHES ~ WRAPS 8

Build Your Own Burger

American, Swiss, Cheddar, Monterey Jack, Pepperjack, Bleu Cheese, Black Olives, Jalapeños, Sautéed Mushrooms, Sautéed On

A 1/2 pound of mouth-watering steakhouse butchers blend, fire-grilled and mounted on a freshly toasted kaiser roll. Includes lettuce, tomato and red onion.

Thick-cut applewood-smoked Bacon Boursin, Avocado, Guacamole,

**Black
Bean
Veggie
Burger**

Made-from-scratch black bean and yellow corn veggie burger planted on a freshly toasted roll and arranged with a patch of lettuce, tomato and red onion. ADD any toppings at above prices.

**Build
Your Own
Chicken
Sandwich**

Choice of fire-grilled or hand-bready crispy. A plump and juicy half-pound grilled chicken breast on a freshly toasted kaiser roll, served with lettuce, tomato and red onion. Buffalo, original bbq or "au naturel". ADD any toppings at above prices

**Grilled
Turkey
and Swiss**

Roasted
turkey breast,
melted swiss
cheese, thick
cut
applewood
smoked
bacon and
sautéed
onions on
grilled rye
bread.

**Cajun-
Seared
Salmon
BLT**

Blackened
salmon fillet
stacked with
thick cut
applewood
smoked
bacon, field
greens and
fresh
tomatoes
served on
choice of
toast and a
side of
sriracha aioli.

**Wisconsin
Style
Grilled
Cheese**

Aged sharp
cheddar on
toasted
bread. Served
with a side of
tomato basil
soup for
dipping and
your choice
between
cottage
cheese, fruit
or skinny fries
as a side.

**BBQ
Chicken
Strip
Wrap**

Crunchy
golden
chicken strips
coated in our
sassy original
bbq sauce.
With iceberg
lettuce, red
onions,
tomatoes,
sautéed
green
peppers and
shredded
cheddar and
jack cheeses.
Substitute or
add buffalo
sauce at no
additional
charge.

**Veggie
Wrap**

A flour tortilla
wrapped
around fresh
avocado,
alfalfa
sprouts,
tomatoes,
cheddar and
swiss
cheeses,
diced
cucumbers,
iceburg
lettuce, red
onions and
our sundried
tomato mayo.

ENTREES 4

Yin Yang Ahi Tuna	\$24.00
Yellowfin ahi fillet coated in black & white sesame seeds and pan-seared Rare in our nagasake sesame oil. Served with jasmine rice and grilled asparagus. Accompanied by a sriracha aioli dipping sauce and a sweet & spicy sesame soy sauce. GLUTEN FREE	

Rue Bourbon Bayou Pasta	\$22.00
Creole-spiced chicken breast and andouille sausage sautéed with the "holy trinity" of onions, peppers and celery. Tossed in our cajun crème and served over cavatappi pasta.	
Salmon Dave II	\$23.00
Fresh fillet of salmon blackened and topped with an avocado mango salsa. Served with jasmine rice and sautéed green beans. GLUTEN FREE	
Chicken Fettuccine Alfredo	AVAILABLE OPTIONS
Golden pan-fried chicken breast tossed in our house-created Alfredo sauce then topped with grated Parmesan and fresh parsley. Sided with sourdough garlic toast.	\$20.00
	grilled salmon or shrimp:
	\$8.00

DESSERTS 3

I dream of doughnuts	\$10.00
Homemade soft & pillowy deep-fried doughnut holes tossed in cinnomon sugar. Served with raspberry coulis & nutella dipping sauce.	
Skillet Brownie	\$8.00
Skilled Cookie	\$8.00

KIDS 4

Cheesy Quesadilla	\$8.00
Melted cheddar and monterrey jack cheeses folded in a gwilled flour tortilla. Served with sour cream and salsa.	
Gwilled Cheese	\$8.00
Toasted white bread with melted American cheese and choice of side. Served with ranch or BBQ sauce.	
Li'l Nicky's Chicken Tenders	\$8.00
Three big kid crispy white meat chicken strips and choice of side. Served with ranch or BBQ sauce.	
Buttered Noodles	\$6.00
Yummy corkscrew pasta lightly buttered and topped with shredded Parmesan cheese.	

SIDES 7

Skinny Fries	\$4.00
Cheese Fries	\$6.00
Cottage Cheese	\$4.00
Fresh Fruit	\$5.00
Jasmine Rice	\$4.00
Soup du jour	\$5.00
Chili	\$5.00
Served with sides of red onion, sour cream, and a mixture of cheddar and jack cheese.	

GROWLERS 4

64 oz. Bloody Mary Growler	AVAILABLE OPTIONS
Our famous house recipe. Includes 4 garnish sets. New \$50; Refill \$45	\$50.00
	\$45.00
64oz. Sangria Growler	AVAILABLE OPTIONS
Spring red sangria prepared with Deep Eddy Peach vodka and fresh juices. New \$50; Refill \$45	\$50.00
	\$45.00
64oz. Margarita Growler	AVAILABLE OPTIONS
House-made with Lunazul blanco tequila, served with fresh lime. New \$50; Refill \$45	\$50.00
	\$45.00
64oz Draught Beer Growler	AVAILABLE OPTIONS
Select Draught beers available in a 64oz growler format. New \$25; Refill \$20. (Guinness and Hacker Pschorr draughts add \$5	\$25.00
	\$20.00
	Hacker Pschorr: \$5.00
	Guinness: \$5.00
	Epic Hopulent Nitro IPA: \$5.00

WAUK-TAILS 8

Bloody Mary	\$12.00
"Milwaukee's favorite" cocktail!	
Mil-Mosa	\$11.00
Champagne, Great Lakes Distillery Goodland orange liqueur and Simply Orange juice.	
Pineapple Margarita	\$11.00
Casamigos blanco tequila, triple sec, fresh lime juice, pineapple juice and a splash of OJ.	
Blackberry Panther	\$11.00
Champagne, Stoli cucumber vodka, Monin natural blackberry concentrate and a splash of lemonade.	
Mai Tai	\$11.00
Goslings Black Seal rum, Captain Morgan white rum, Crème de Noyaux, fresh lime juice, pineapple juice and orange juice.	
Red Sangria	\$10.00
Cabernet, Deep Eddy peach vodka, house-made fresh juice sour mix, triple sec and a blend of fresh juices.	
Paloma	\$11.00
Casamigos blanco tequila, agave syrup, fresh grapefruit juice and sour soda.	
House Margarita	\$11.00
Lunazul blanco tequila, house-made fresh juice sour mix, triple sec and a splash of soda.	

DAILY SPECIALS 3

Tuesday
\$2 off Bloody Marys all day

Thursday

\$2 off house margaritas

Friday

\$7 Stoli Tall Mixers!

LIQUID BRUNCH 12

The Bloody Mary	AVAILABLE OPTIONS
Our house recipe served with peeled coldwater shrimp, Old Wisconsin beefstick, MKE midget kosher dill pickle, mozzarella whips, Walnut Street portabella mushroom and a Spanish green olive. Buddied up with everyone's favorite - Lakefront Riverwest Stein beer chaser!	Classic: \$11.00
	Virgin Mary: \$9.00
	Topless Mary: \$9.00
	Virgin Growler - Refills \$20:
	\$25.00
	Extra fixins: \$4.00
The Mil-mosa	\$11.00
Champagne served with market fresh OJ and a splash of Good Land Orange and Spice Liqueur from Great Lakes Distillery.	
Blackberry Panther	\$11.00
Champagne, blackberry syrup, cucumber vodka and a splash of fresh lemonade. Garnished with fresh berries and a cucumber slice.	
Beermooosa	\$6.00
Spotted Cow and a splash of market fresh OJ.	
Charlotte Rae	\$10.00
Iced Brew City Nitro coffee with Van Gogh Dutch Caramel Vodka, Grind Espresso Rum, a splash of cream and a drizzle of caramel.	
The "Glass" Slipper	
Our house recipe bloody mary fitted in a 96.628 oz. plastic German boot laced with all the accessories. Buddied up with 6 chasers of everyone's favorite - Lakefront Riverwest Stein. Finish it all and we'll give you the commemorative boot.	
The Heifer	
A whole lot of Spotted Cow and a little bit of market fresh OJ... our two-liter plastic German boot version of the Beermooosa. Milk it dry and walk away with the celebratory boot. Best when shared with others!	
Bota de Oro	
Our 2L golden boot version of the Mil-mosa. Nectar of champions. Celebrate with your 'mates and keep the vessel!	
Bernardino's Muse	\$11.00
Disaronno amaretto, orange juice and sour soda with raspberry-blackberry wine levitated	
Brew City Brewer	\$8.00
Brew City Nitro Cold Brew coffee swirled with Monin Lavender	
Bubbly yet Prickly	\$11.00
Campo Viejo cava brut rose, prickly pear vodka, nectar of pear, and pomegranate juice	

Fizzy Fresca NA	\$5.00
Ice cold lemonade, monin all natural organic fruit concentrate, and a splash of seltzer with a fresh fruit garnish. Choice of watermelon, blackberry, mango, or ginger. Premium refreshment! Make it a cocktail. Just ask for some Tito's Vodka (+\$4)	

ON TAP 9

Lakefront Riverwest Stein	\$7.00
5.7% abv	
Lakefront Poison Arrow IPA	\$7.00
6.9% abv	
Hacker Pschorr Shandy	\$11.00
5.5% abv - Our housemate specialty featuring Hacker Pschorr Weiss.	
New Glarus Spotted Cow	\$7.00
4.8% abv	
Guinness	\$7.00
4.2% abv	
Hacker Pschorr Weisse	\$10.00
5.5% abv	
City Lights Mexican Lager	\$7.00
4.8% abv	
Brew City Nitro Cold Brew Coffee	\$8.00
N/A	
Sweet Water H.A.Z.Y	\$6.00

DOMESTIC 8

Miller Lite	\$5.00
4.2% abv	
Miller High Life	\$5.00
4.6% abv	
Coors Light	\$5.00
4.2% abv	
Budweiser	\$5.00
5.0% abv	
Bud Light	\$5.00
4.2% abv	
Rolling Rock	\$5.00
4.5% abv (tall boy)	

PBR	\$5.00
4.7% abv (tall boy)	
Montucky-Cold Snack	\$5.00
4.0% abv (tall boy)	

MICRO BEERS 11

Third Space Happy Place - CAN	\$6.00
5.3% abv - American Pale Ale - Third Space Brewing Co. - Milwaukee, WI	
312 - BOTTLE	\$6.00
4.2% abv - Urban wheat - Goose Island - Chicago, IL	
Moon Man - BOTTLE	\$6.00
6.5% abv - No Coast American Pale Ale - New Glarus Brewing Co. - New Glarus, WI	
Two Hearted Ale - BOTTLE	\$6.00
7.0% abv - American India Pale Ale - Bell's Brewery - Kalamazoo, MI	
Lagunitas IPA - BOTTLE	\$6.00
6.2% abv - Redolent Ale - Lagunitas Brewing Co. - Chicago, IL	
Block Party - BOTTLE	\$6.00
5.6% abv - Amber Ale - Karben 4 Brewing Co. - Madison, WI	
Gumballhead - CAN	\$6.00
5.6% abv - American Pale Wheat Ale - Three Floyds Brewing Co. - Munster, IN	
Fantasy Factory - BOTTLE	\$6.00
6.3% abv - India Pale Ale - Karben 4 Brewing - Madison, WI	
East Side Dark - BOTTLE	\$6.00
5.5% abv - Bavarian Dark Lager - Lakefront Brewery Inc. - Milwaukee, WI	
Dragon's Milk - BOTTLE	\$9.00
10.0% abv - Oak Aged Ale - New Holland Brewing Co. - Holland, MI	

Rotating/Seasonal Selections:
Please seek your server's wisdom for our current refreshing selections.

IMPORTS 5

Corona Extra	\$5.00
4.6% abv (bottle)	
Modelo Especial	\$5.00
4.4% abv (can)	
Victoria	\$5.00
4.0% abv (bottle)	

Tecate	\$5.00
4.5% abv (can)	
Heineken	\$6.00
5.0% abv (bottle)	

NON-ALCOHOLIC 1

Krombacher Weizen	\$5.00
N/A	

CIDER/ALTERNATIVES 4

White Claw Lime or Black Cherry	\$7.00
5.0% abv	
Loon Juice Honey Crisp	\$8.00
5.0% abv	
High Noon	\$7.00
Watermelon or Pineapple	
Ace Pineapple Cider	\$6.00

WHITE WINES 6

Risata Moscato D'Asti	\$8.00
Moderately sweet and bears the musky scent that is typical of its grape of origin. (Italy)	
Lunardi Pinot Grigio	AVAILABLE OPTIONS
Hints of tropical fruit and pleasant floral notes; courteously cool. (Italy)	Glass: \$11.00
	Bottle: \$44.00
Snoqualmie Riesling	AVAILABLE OPTIONS
Bursts with fresh aromas of apple and pear characters accented with a touch of lime and mineral notes. (Washington)	Glass: \$8.00
	Bottle: \$32.00
Kim Crawford Sauvignon Blanc	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$40.00
Simi Chardonnay	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$40.00
Iron Stone Chardonnay	AVAILABLE OPTIONS
	Glass: \$7.00
	Bottle: \$36.00

RED WINES 5

Bontera Merlot	AVAILABLE OPTIONS
Black currant, black cherries and a touch of wood smoke with flavors of plum, dark berries, toasty oak & vanilla spice. (California)	Glass: \$11.00 Bottle: \$40.00
Proemio Malbec	AVAILABLE OPTIONS
	Glass: \$9.00 Bottle: \$32.00
La Crema Pinot Noir	AVAILABLE OPTIONS
	Glass: \$11.00 Bottle: \$40.00
Ted Red	AVAILABLE OPTIONS
Red blend	Glass: \$7.00 Bottle: \$24.00
Simi Cabernet Sauvignon	AVAILABLE OPTIONS
	Glass: \$12.00 Bottle: \$44.00

ROSÉ/CHAMPAGNE 4

Freixenet Blanc de Blancs Brut	AVAILABLE OPTIONS
Crisp and lively with a dry finish. (Spain)	Glass: \$8.00 Bottle: \$28.00
Whispering Angel Palm Rose	AVAILABLE OPTIONS
	Glass: \$10.00 Bottle: \$36.00
Campo Viejo Cava Brut Rose	AVAILABLE OPTIONS
	Glass: \$9.00 Bottle: \$32.00
La Marca Prosecco	\$8.00

COCKTAILS 15

The Bloody Mary	AVAILABLE OPTIONS
Our house recipe served with peeled coldwater shrimp, Old Wisconsin beefstick, MKE midget kosher dill pickle, Mozzarella whips, Walnut Street portabella mushroom and a Spanish green olive - Lakefront Riverwest Stein beer chaser.	Regular: \$12.00 Topless: \$8.00
Harry Lime	\$12.00
Muddled limes, Stoli, elderflower, cranberry and lime juice. Garnished with a lime.	
Pack Mule	\$12.00
Muddled oranges, pear nectar, Stoli and ginger beer. Garnished with a lime.	
Wisco Sidecar	\$12.00
Central North 40 Brandy, Grand Marnier, lemon juice, topped with cranberry juice and garnished with a lime.	

Crown Jewel	\$12.00
Crown Royal apple, lemon juice, topped with cranberry juice and garnished with a lime.	
Pineapple Margarita	\$15.00
Casamigos blanco, triple sec, lime juice, orange juice and garnished with a lime.	
Mai Tai	\$12.00
Goslings dark rum, Malibu, Bols creme de noyaux, lime juice, orange juice and pineapple juice.	
House Margarita	\$10.00
House margarita mix and garnished with a lime.	
Spicy Paloma	\$12.00
El Nivel ghost pepper tequila, triple sec, lime juice, topped with soda and grapefruit juice. Garnished with a lime.	
Blackberry Gin Jam	\$12.00
Hendricks, Bols elderflower, lemon juice, blackberry and watermelon Monin. Garnished with a lemon.	
"Gin & Juice"	\$14.00
Indoggo gin, aperol, orange liqueur, lemon juice and simple syrup. Shaken and poured into a chilled coup glass. Garnished with an orange twist.	
Pirates Cove	\$12.00
Rum Haven, blue coracao, sweet & sour, pineapple juice and garnished with an orange.	
Wicked Island	\$15.00
Stoli, peach schnapps, orange juice, topped with watermelon Red Bull and garnished with an orange and a lime. Served with the rest of the Red Bull!	
The Rosey Melon	\$12.00
Stoli cucumber, lime juice, simple syrup and watermelon and blackberry Monin. Garnished with a lime.	
Red Sangria	\$12.00
House made sangria mix topped with orange juice and sprite. Garnished with an orange and cherry.	

SOFT DRINKS 5

Milk (2% Or Chocolate)	\$3.50
Valentine Coffee	\$3.50
(bottomless)	
Hot Tea	\$3.00
English Breakfast, Earl Grey, Jasmine Blossom Green, Chamomile (caffeine free)	
Hot Cocoa	\$3.00
Unsweetened Iced Tea	\$2.50
(bottomless)	

SODA 7

Coke	\$2.50
(bottomless)	
Diet Coke	\$2.50
(bottomless)	
Cherry Coke	\$2.50
(bottomless)	
Sprite	\$2.50
(bottomless)	
Brew City Root Beer	\$3.50
(bottomless)	
Brew City Ginger Beer	\$3.50
(bottomless)	
Red Bull Energy Drink	\$5.00
Regular, Sugar Free or Tropical	

JUICE 6

Lemonade	\$3.00
(bottomless)	
Cranberry	\$3.00
(bottomless)	
Market Fresh OJ	\$4.00
Grapefruit	\$4.00
Pineapple	\$4.00
Tomato	\$4.00

BRUNCH STARTERS 6

Bagel and a Schmear	AVAILABLE OPTIONS
	\$7.00
	Add lox, capers, fresh tomatoes and red onion:
	\$12.00
The Gunslinger	\$11.00
Buttery biscuits and pulled ham topped with honey and fresh-cracked pepper. The pride of Southern Mississippi.	
West Coast Breakfast	\$11.00
Avocado with cherry tomatoes, fresh basil, cracked pepper and choice of toast.	

I Dream Of Doughnuts		\$10.00
Soft & pillowy deep-fried doughnut holes tossed in cinnamon & sugar and served with Nutella dipping sauce & our raspberry coulis.		
Tossed Salad		\$11.00
Mixed field greens with Maytag bleu cheese, walnuts and strawberries. Lightly tossed in our champagne vinaigrette dressing.		
Cheese Curds		\$12.00
Breaded and fried up squeaky clean. Served with ranch.		
TRADITIONAL BRUNCH 10		
French Toast		AVAILABLE OPTIONS
Dipped in egg batter with cinnamon, vanilla and a splash of triple sec. Comes with maple syrup on the side and your choice of thick-cut applewood smoked bacon, sausage, ham, brat patty or fresh fruit. Add a scoop of vanilla bean gelato for \$3. Fonzarelli: Three pieces of thick-cut Texas toast --- served golden bronze --- and sided with powdered sugar and orange honey butter. Berries Garcia: Footlong slice of challah bread with fresh berries and baby chocolate chips. Carmen Miranda: Footlong slice of challah bread with fresh bananas and drizzles of chocolate and caramel.		Fonzarelli: \$13.00
		Berries Garcia: \$15.00
		Carmen Miranda: \$14.00
Lox and a Schmear Benedict		\$16.00
Toasted bagels, brined salmon and cream cheese with poached eggs, hollandaise sauce, capers and red pepper flakes.		
Blue Moon Belgian Waffle		\$14.00
Our house recipe Belgian-style witbier waffle complete with maple syrup, powdered sugar and orange honey butter. Served with choice of bacon, sausage, ham, brat patty or fresh fruit. Add a scoop of vanilla bean gelato for \$3.		
Southern Hospitality Chicken And Waffles		AVAILABLE OPTIONS
Country-fried white meat chicken and our house recipe Belgian-style witbier waffle. Served with maple syrup, orange honey butter and choice of sunday spuds, cottage cheese or fresh fruit.		\$17.00
		A scoop of vanilla bean gelato:
		\$3.00
Hoodoo Voodoo Hash		\$17.00
Cajun-spiced baby red potatoes sautéed with caramelized andoullie sausage, green & red peppers, onions and celery. Topped with crawfish tail meat, poached eggs and our homemade hollandaise sauce.		
Eggs Benedict XVI		\$16.00
Poached eggs over toasted English muffins topped with our homemade hollandaise sauce. Graced with your choice of bacon, ham or brat patty and your choice of Sunday spuds, cottage cheese or fresh fruit.		
Golden Biscuits And Country Boy Sausage Gravy		\$15.00
Farm-style white gravy poured over flaky buttermilk biscuits and topped with two eggs any style. Served with bacon.		
American Gothic		\$14.00
A couple of farm fresh eggs any style with choice of bacon, sausage, ham or brat patty AND choice of Sunday spuds, cottage cheese or fresh fruit AND choice of toast.		

Breakfast Tacos	\$14.00
Three warm flour tortillas laden with scrambled eggs, chorizo, shredded pepper jack cheese, pico de gallo & chipotle sour cream. Garnished with fresh cilantro and served with choice of side.	

Rose Bowl	AVAILABLE OPTIONS
Choice of eggs with Sunday spuds, mixed greens, sliced avocado, julienne red bell pepper & pico de gallo.	\$12.00
Topped with a drizzle of hollandaise sauce and sided with Cajun sour cream.	Blackened Salmon +: \$6.00
	Black Bean Veggie Burger +: \$5.00
	Chorizo +: \$5.00
	Lox +: \$7.00

BRUNCH BURRITOS 3

Fat Boy	\$15.00
Three eggs, cheddar & jack cheeses, sautéed onions, mushrooms and red & green peppers, fresh tomatoes and avocado.	
Dick Bacon	\$15.00
Three eggs, bacon, sausage and sautéed onions with cheddar & jack cheeses.	
Sixto Lezcano	\$15.00
Three eggs and pepper jack cheese with chorizo, sautéed onions and red & green peppers, sweet corn, black beans and cilantro.	

BRUNCH SANDWICHES 6

Potawatomi Hotel & Casino Burger	\$15.00
A 1/2 pound of mouth watering USDA prime beef topped with an over-easy egg, thick-cut applewood-smoked bacon, cheddar, jalapeños and hollandaise sauce. A jackpot of flavor!	
Crescent Wrench	\$14.00
A toasted buttery croissant cranked up a few notches with fluffy scrambled eggs, melted American cheese and choice of bacon, ham or brat patty.	
Miles Standwich	\$14.00
Smoked turkey, swiss cheese, thick-cut applewood-smoked bacon, lettuce, tomato and red onion with roasted garlic & dill aioli on a toasted buttery croissant.	
Wisconsin State Farm BELT	\$14.00
Bacon, two eggs any style, lettuce and tomato on a warm buttery croissant or choice of toast with a touch of our sundried tomato mayo. Served with choice of sunday spuds, cottage cheese or fresh fruit.	
Black Bean Veggie Burger	\$14.00
Made-from-scratch black bean and yellow corn veggie burger planted on a freshly toasted roll and arranged with a patch of lettuce, tomato and red onion.	
Cajun Seared Salmon BLT	\$17.00
Blackened samon fillet stacked with thick-cut applewood-smoked bacon, field greens and fresh tomatoes served on choice of toast and sided with sriracha aioli.	

ALA CARTE BRUNCH 11

Bacon, Sausage Links ~ two, Pulled Ham or Brat Patty	\$5.00
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Toast	\$3.00
Two pieces.	
Buttery Croissant	\$4.00
Vanilla Bean Gelato	\$3.00
Fresh Fruit	\$5.00
Orange Honey Butter	\$1.00
Sunday Spuds	\$4.00
Cottage Cheese	\$4.00
Egg	\$3.00
Any style.	
Buttery Biscuits	\$3.50
Two.	
Hollandaise Sauce	\$2.00

KID'S BRUNCH MENU 4

American Gothic Junior	\$7.00
One egg, one slice of bacon, one sausage link & one piece of toast.	
Gwilled Cheese	\$7.00
Toasted white bread with melted American cheese and choice of side.	
Fwench Toast	\$7.00
A thick cut slice of Texas toast served with choice of bacon, sausage or fresh fruit.	
Li'l Nicky's Chicken Tenders	\$7.00
Three crispy white meat chicken strips and choice of side. Served with Ranch or BBQ sauce.	

IRRESISTIBLE EARLY EATS 7

French Toast Fonzarelli	\$13.00
Three pieces of thick-cutTexas toast dipped in egg batter with cinnamon, vanilla and a splash of triple sec, dusted with powdered sugar. With maple syrup and choice of thick-cut applewood smoked bacon, sausage or fresh fruit. Add scoop of vanilla bean gelato for \$3!	
French Toast Berries Garcia	\$15.00
Three pieces of thick-cutTexas toast dipped in egg batter with cinnamon, vanilla and a splash of triple sec, topped with powdered sugar, fresh berries and baby chocolate chips. With maple syrup and choice of thick-cut applewood smoked bacon, sausage or fresh fruit. Add scoop of vanilla bean gelato for \$3!	
Blue Moon Belgian Waffle	\$14.00
Our house recipe Belgian-style witbier waffle complete with maple syrup, powdered sugar and orange honey butter. Served with choice of bacon, sausage or fresh fruit. Add a scoop of vanilla bean gelato for \$3.	

American Gothic	\$14.00
A couple of farm fresh eggs any style with choice of bacon or sausage AND choice of Sunday spuds, cottage cheese or fresh fruit AND choice of toast.	
Dick Bacon	\$15.00
A breakfast burrito. Three eggs, bacon, sausage and sautéed onions with cheddar & jack cheeses. Served with cajun or sundried tomato sour cream.	
Crescent Wrench	\$14.00
A toasted buttery croissant cranked up a few notches with fluffy scrambled eggs, melted American cheese and choice of applewood smoked bacon or sausage.	
Miles Standish	\$14.00
Smoke turkey, swiss cheese, bacon, lettuce, tomato & red onion with roasted garlic & dill aioli on a toasted buttery croissant.	

STARTERS 2

I dream of Doughnuts	\$10.00
Homemade soft & pillowy deep fried doughnut holes tossed in cinnamon sugar. Served with raspberry coulis & nutella dipping sauce.	
West Coast Breakfast	\$11.00
Choice of toast crested with avocado, sliced cherry tomatoes, fresh basil and cracked black pepper.	

FISH FRY 8

Breaded Cod	\$14.00
Broiled Cod	\$14.00
Panko-Crusted Lake Perch	\$16.00
Panko-Crusted Bluegill	\$16.00
Cod Sandwich	\$12.00
Lake Perch Sandwich	\$12.00
Bluegill Sandwich	\$12.00
Baja Fish Tacos	\$15.00