

Big Dog's Draft House

4543 N Rancho Dr 89130-3403 · +17026451404 · Updated: Jan 14, 2026

[View online menu](#)



THE STARTING LINE UP 12

Wisconsin Cheese Curds

White cheddar cheese curds, breaded and fried golden. Served with homemade dill horseradish sauce & ranch dressing for dipping!

AVAILABLE OPTIONS

\$10.00

Try Them Tossed in Fresh Garlic and Herbs for:

\$1.50

Bavarian Soft Pretzel

Straight out of munich! Soft, chewy, and salted. Served with homemade sweet beer mustard!

\$6.00

Baja-Style Perch Tacos

Three Las Vegas Craft Lager hand battered perch filets served on flour tortillas with red cabbage, pico de gallo, fresh cilantro and smoked chipotle crema. Served with lime wedges and tortilla chips.

\$13.00

Chicken Wings

Traditional wings tossed in your choice of sauce: honey-hot, sticky-garlic, BBQ, Szechuan, or traditional buffalo-style. Served with carrots and celery.

AVAILABLE OPTIONS

\$11.00

"Twice Baked" in Cajun Spices for: \$2.00

Chicken Fingers

Breaded chicken tenderloins tossed in your choice of sauce: honey-hot, sticky-garlic, BBQ, Szechuan, or traditional buffalo-style. Served with carrots and celery.

\$11.00

Doghouse Nachos

Tortilla chips topped with Wisconsin cheese, tomatoes, spicy jalapeños, black olives, sour cream, scallions, salsa & guacamole. Perfect for sharing!

AVAILABLE OPTIONS

\$14.00

Add Grilled Chicken for: \$4.00

Add Shredded Pot Roast for: \$5.00

Add Seasoned Ground Beef: \$4.00

Add pulled BBQ pork: \$5.00

Pot Stickers

Pork-filled wonton wrappers steamed and grilled to perfection. Served with a spicy cilantro-thai sauce.

\$11.00

Chile Con Queso Dip

Chipotle seasoned beef, sauteed with red peppers, poblano chilies and Chihuahua Jalapeno cheese sauce. Topped with pico de gallo, guacamole, sour cream, green onions and fresh cilantro. Served with tortilla chips.

AVAILABLE OPTIONS

\$12.00

Add Spicy Chorizo Sausage for Just: \$1.50

Cheese & Sausage Board

\$14.00

All of your Wisconsin faves! Johnsonville summer sausage, Calabrese salami, and bologna served with Roth's Grand Cru, smoked Gouda, and Prairie Sunset pimento cheese. Gherkin pickles, pear, quince paste, rye and raisin bread, grapes, crackers and almonds.

Mexican Street Corn

\$5.00

Creamy sweet roasted corn, tossed with mayo, lime juice, Tajin chile powder, Parmesan and Cojita cheese. Topped with fresh cilantro.

Poutine Fries

\$10.00

Fries topped with Wisconsin cheese curds, cremini shiitake mushroom gravy, Parmesan cheese and fresh parsley.

Man's Best Bacon

\$9.00

A Pint of Bacon! Thick cut applewood smoked bacon, candied with our Man's Best Friend Jameson Whiskey barrel aged stout and Habanero glaze.

GARDEN FRESH SALADS 7

Big Dog's Salad

\$12.50

Shredded iceberg lettuce with Cajun spiced chicken, roasted sweet corn, diced tomatoes, Wisconsin Jack & Cheddar cheese, cilantro and tortilla strips tossed with Chipotle-Lime Ranch dressing.

Thai Steak & Kale Salad

\$13.00

A crunchy salad full of sweet and spicy goodness! Mango, peanuts, avocado, cilantro, Asian noodles, grape tomatoes and Top Sirloin steak, mixed together with our "Kale Crunch" mix of kale, carrots, radicchio, Brussels sprouts and red cabbage. Tossed with a sweet and spicy Thai Ginger dressing.

Honey Mustard Chicken Salad

\$12.50

Marinated grilled chicken served atop romaine lettuce with grape tomatoes, roasted corn, red onion, avocado and applewood smoked bacon. Served with Honey-Mustard dressing.

Farmer's Market Cobb Salad

\$14.00

Fresh greens, diced chicken, applewood smoked bacon, tomatoes, cheddar cheese, beets, avocado, Bleu cheese crumbles, cucumbers, and hard boiled egg. Served with your choice of dressing.

Black Bean & Quinoa Salad

AVAILABLE OPTIONS

Black beans, cous cous and quinoa mixed with diced red and green onions, red bell peppers, roasted corn, fresh cilantro and avocado. Tossed with Smokey Cilantro-Lime Vinaigrette. Topped with cotija cheese and garnished with crispy warm tortilla chips.

\$10.00

Add a Grilled Chicken Breast for:

\$4.00

Antipasto Salad

\$12.00

Romaine lettuce with artichoke hearts, roasted red peppers, grilled onions and zucchini. Tossed with salami, bologna, mozzarella, heirloom cherry tomatoes, garbanzo beans and Balsamic Vinaigrette. Served with Parmesan crisp.

B.L.T.A. Chopped Salad

\$12.00

Chopped Romaine lettuce, applewood smoked bacon, heirloom cherry tomatoes, avocado and croutons tossed with Creamy Garlic and Chive dressing.

HANDCRAFTED SOUPS 6

Monday - Wednesday - Chef's Choice**AVAILABLE OPTIONS**

Bowl: \$5.75

Cup: \$4.25

Thursday - Cream of Tomato**AVAILABLE OPTIONS**

Bowl: \$5.75

Cup: \$4.25

Friday - Clam Chowder**AVAILABLE OPTIONS**

Bowl: \$5.75

Cup: \$4.25

Saturday - Red Bean & Brat**AVAILABLE OPTIONS**

Bowl: \$5.75

Cup: \$4.25

Sunday - Roasted Potato**AVAILABLE OPTIONS**

Bowl: \$5.75

Cup: \$4.25

Wisconsin Beer Cheese Soup

A hearty soup made with Wisconsin Cheddar cheese, Las Vegas Craft Lager, sweet peppers and onions, garlic and roasted poblano chiles, makes the base for this already locals favorite! Topped with a bit more Wisconsin cheddar cheese and freshly sliced green onions.

AVAILABLE OPTIONS

Bowl: \$5.75

Cup: \$4.25

Add a Diced Bratwurst for:

\$4.00

WISCONSIN FAVES ⁶**Wisconsin Bratwurst****\$6.50**

Your choice: Johnsonville Beer Brat, or Klement's Smoked Brat. Served in a tasty brat bun. Add your choice of Cheese for just \$1.50! Add caramelized balsamic onions or sautéed garlic mushrooms for \$1 each.

Brewer's Sandwich**\$14.00**

A Johnsonville Beer Brat and a Klement's Smoked Brat topped with grilled onions, sauerkraut & Swiss cheese on grilled swirled rye with beer mustard.

Steak & Brat Combo**\$14.00**

Tender, 6oz. Ribeye steak, topped with a butterflied Klement's Smoked Bratwurst and fresh Mozzarella cheese. Served in a grilled hoagie roll.

Smokey Brat Mac & Cheese**AVAILABLE OPTIONS**

Blend of Wisconsin cheese baked with cavatapi pasta, diced Klement's Smoked Bratwurst and smoked chipotles. Finished with A garlic breadcrumb crust.

\$12.50

Add Ghost Pepper Jack:

\$1.50

Chicken Schnitzel Sandwich**\$12.00**

Breaded marinated chicken breast, drizzled with sweet honey and topped with a spicy jalapeno slaw. Served on a burger bun.

Pimento Sandwich**\$11.00**

Grilled Texas toast, stuffed with Savory Pimento cheese, bread and butter pickels, applewood smoked bacon and cheese curds with jalapeno honey.

BURGERS & CHICKEN SANDWICHES 5

Build Your Own - Create Your Own Specialty

Your choice of toppings: grilled bell peppers, green chile, jalapeños, caramelized onions, guacamole, pineapple, sautéed spinach, or garlic sautéed mushrooms. Your choice of cheese: American, Crumbled Bleu, Cheddar, Pepper Jack, Provolone, Mozzarella, Muenster, Swiss. Also available at no extra charge: bbq sauce, blackened seasonings, or teriyaki sauce.

AVAILABLE OPTIONS

\$8.50

Each Topping: \$0.75

Each Cheese: \$1.50

Sliced Avocado: \$1.50

Applewood Smoked Bacon:

\$1.75

The Bratzen

\$15.00

Pretzel bun topped with a butterflied Klement's Smoked Brat, applewood smoked bacon, lettuce, tomato, Cheddar and Swiss cheese, pickle slices and fried sweet onions.

The Varsity

\$12.00

Angus burger topped with queso dip, Wisconsin cheeses and applewood smoked bacon. Served with lettuce, tomatoes and pickle with a side of creamy horseradish sauce.

Patty Melt

\$11.50

Topped with caramelized balsamic onions and melted Swiss cheese. Served on grilled swirl rye bread. A Draft House Original since 1988!

Hot Pastrami Burger

\$12.50

Topped with grilled Pastrami, Swiss cheese and Thousand Island dressing. Served with homemade sweet beer mustard.

SPECIALTY SANDWICHES 10

Caprese

\$9.50

Stuffed

Portobello

Broiled Portobello mushroom, stuffed with grape tomatoes, fresh Mozzarella cheese and fresh basil. Drizzled with balsamic glaze. Served in a wheat bun with Pesto-Mayo.

Blackened Ahi

\$12.50

Tuna

Seared, blackened Ahi tuna steak in a traditional burger bun. Served with Siracha mayo, avocados and topped with Asian slaw.

**Philly
Cheesesteak**

AVAILABLE OPTIONS

\$12.50

Hearth-baked
amoroso hoagie roll
stuffed with grilled
onions, bell peppers
& melted cheese.
Sliced sirloin steak or
grilled chicken
breast.

Try it southwestern style with poblano peppers, avocado, grilled onions, and Chihuahua Jalapeno cheese sauce:

\$1.50

**Grilled Hot
Pastrami**

\$12.00

Thinly sliced grilled
pastrami, fresh cole
slaw, Swiss cheese
and 1000 Island
dressing. Served on
a grilled swirled rye.

Big Dog's Club

\$12.00

Try our delicious
double decker!
Applewood smoked
turkey and bacon,
Hickory smoked
ham, Cheddar
cheese, lettuce,
tomato and mayo on
toasted bread.

**Blackened
Ribeye**

\$13.00

Tender, 6oz. ribeye
steak, blackened
with Cajun spices
and topped with fried
sweet onions. Served
in a hoagie roll.

**Pot Roast
Sandwich**

\$13.00

Shredded pot roast,
melted Muenster
cheese, dill
horseradish sauce
and balsamic
caramelized onions
on grilled ciabatta
bread. Served with
au jus.

**BBQ Pulled
Pork**

\$10.00

Tasty burger bun
stuffed with tender,
slow cooked pork,
tossed with sweet
and tangy BBQ
sauce. Topped with
sweet fried onions.

**Big Dog's Fish
Sandwich**

\$10.00

Icelandic Cod filet
battered and fried on
a wheat bun. Topped
with Cheddar
cheese. Served with
lettuce, tomatoes,
pickle , tartar sauce
and a lemon wedge.

**Big Dog's Deli
Sandwich**

\$9.00

Tasty sandwich roll
stuffed with ham,
bologna, salami,
roasted red peppers,
Provolone cheese,
shredded lettuce,
tomatoes, red onions
and red wine
vinaigrette.

WISCONSIN GRILLED CHEESES 3

"Ultimate Wisconsin"

\$10.50

With Cheddar, Muenster and Chihuahua Jalapeno cheese, applewood smoked bacon, oven roasted tomatoes on grilled Texas toast.

"Italian"

\$10.50

With grilled pepperoni and italian sausage. Served on Parmesan-crusteD sourdough with Mozzarella and Fontina cheese, marinara sauce and fresh basil.

"Fried Bologna"

\$10.00

Grilled Texas toast stuffed with fried bologna, American cheese, and crispy potato chips with mayo, shredded lettuce and honey mustard.

PIZZA - BUILD YOUR OWN 3

Mozzarella and Fontina Cheese Pie

AVAILABLE OPTIONS

Medium: \$9.50

Large: \$13.50

Toppings A (Each)

Artichoke hearts, corn, pineapple, diced tomatoes, garlic, jalapenos, bell peppers, spinach, onions, mushrooms, green chilies, pepperoncinis, or black olives

AVAILABLE OPTIONS

Medium: \$0.75

Large: \$1.00

Toppings B (Each)

Applewood smoked bacon, Johnsonville Beer Bratwurst, Klements Smoked Bratwurst, Italian sausage, grilled chicken, BBQ pork, pepperoni, or hickory smoked ham

AVAILABLE OPTIONS

Medium: \$1.25

Large: \$1.50

DINNER FAVORITES 12

Fresh Water Walleye

\$22.00

10-12 oz filet of this fresh water delicacy. Offered in 3 tasty ways: traditional corn meal breaded pan fried, Garlic & Herb broiled, or our house specialty "pecan crusted." Includes your choice of two sides. Suggested Brew: Tailwagger Hefeweizen

Northwoods Ribeye Steak

\$25.00

12 ounces of tender, dry rubbed USDA Choice ribeye steak. Topped with fried sweet onions. Includes your choice of two sides. Suggested Brew: Underbite IPA

Top Sirloin Steak

\$17.50

8 oz. hand cut USDA Choice top sirloin steak, seasoned with salt and pepper and charbroiled to perfection. Topped with roasted garlic and Bleu cheese crumbles. Includes your choice of two sides. Suggested Brew: Dirty Dog IPA

Ahi Tuna Steak

\$17.00

Seared Ahi tuna steak, layered over rice and drizzled with a tasty Soy-Ginger-Jalapeno-Lime sauce. Topped with Asian slaw. Served with fresh vegetables. Suggested Brew: Las Vegas Craft Lager

Baby Back Ribs Basket

\$17.50

1/2 rack of our delicious and tender baby back ribs, slow roasted and glazed with our tangy BBQ sauce. Served with fries and traditional cole slaw. Suggested Brew: Black Lab Stout

Grandma's Pot Roast

\$17.00

Choice chuck roast, slowly cooked beyond fork tenderness. Served with delicious roasted vegetables, garlic mashers and fresh au jus. Suggested Brew: Red Hydrant Ale

Balsamic BBQ Chicken

\$13.00

Grilled marinated chicken quarters, glazed with our balsamic BBQ sauce. Served with rice and today's vegetables. Suggested Brew: Las Vegas Craft Lager

Old Fashioned Beef Stroganoff

\$14.00

Tender choice top sirloin seasoned to perfection, slow cooked with cremini mushrooms, fresh pearl onions, and Burgundy wine, in a rich garlic-sour cream sauce. Served over egg noodles with garlic bread. Suggested Brew: Red Hydrant Ale

Big Dog's Meatloaf

\$14.00

100% Angus chuck, seasoned with fresh sage, savory spices, applewood smoked bacon, and topped with wild mushroom sauce. Served with roasted garlic mashed potatoes and today's vegetables. Suggested Brew: Red Hydrant Ale.

Old Fashioned Fish & Chips

\$14.00

Traditional Las Vegas Craft Lager hand-battered Icelandic Cod fried golden brown and served with tartar sauce, lemon wedge, fresh cole slaw and fries. Suggested Brew: Peace, Love & Hoppiness Pale Ale.

Chile Colorado Pork

\$14.00

Tender pork shoulder, marinated with homemade adobo and braised with carrots, potatoes and our Red Hydrant Ale until fork tender. Served with rice, topped with fresh cilantro and red onions. Suggested Brew: Red Hydrant Ale.

Chicken Lombardi

\$13.00

Chicken breast, sauteed with cremini mushrooms, green onions and garlic in a creamy Marsala wine sauce. Topped with melted Mozzarella and Fontina cheese. Served with rice and vegetables. Suggest Brew: Red hydrant Ale.

THE FINISHING TOUCH 4

Big Dog's Brownie Sundae

AVAILABLE OPTIONS

A warm, gooey, homemade chocolate brownie, topped with vanilla bean gelato,, whipped cream and chopped peanuts. Drizzled with hot fudge.

Personal-Sized:

\$4.00

Family-Sized: \$8.00

Black Lab Bread Pudding

\$6.00

Egg bread, dark bittersweet chocolate, Big Dog's Black Lab Stout, and an intense Dulce de Leche caramel sauce are combined to make this the ultimate comfort dessert. Topped with whipped cream.

Creme Brule Cheesecake

\$7.00

Cheesecake topped with hand-fired burnt caramel. Available with: Wild berry, chocolate or salted caramel toffee sauce. Topped with whipped cream and mint.

Big Dog's Rootbeer Float

AVAILABLE OPTIONS

Handcrafted root beer soda made with 100% pure cane sugar. Hints of vanilla, honey, brown sugar, and licorice pair perfectly with a scoop of vanilla gelato. Served in a frosty mug.

Small: \$4.00

Large: \$6.00

24 HOUR BREAKFAST 4

Breakfast Bratzel

\$10.00

Pretzel roll stuffed with a grilled, butterflied smoked bratwurst, scrambled eggs, and your choice of cheese. Served with draft house home fries or hash browns.

Big Dog's Loco Moco

\$11.00

Our Angus burger cooked to desired temperature, served over jasmine rice, smothered with homemade cremini shiitake mushroom gravy. Topped with 2 eggs any style sprinkled with green onions.

Farmhand Breakfast

AVAILABLE OPTIONS

Two eggs any style. Served with Draft House Home fries or Hash Browns and your choice of toast.

\$5.00

Add Bratwurst or charbroiled burger patty for: \$4.00

Add Applewood smoked bacon or Two Sausage Patties for:

\$3.50

Country Fried Steak & Eggs

\$13.50

Six ounce hand battered chuck steak, topped with country gravy. Served with three eggs, Draft House Home Fries or Hash Browns and choice of toast.

BREAKFAST SPECIALTIES 11

Bucky's Breakfast

\$9.00

Two eggs cooked any style with a grilled Klement's Smoked Bratwurst. Served with Draft House Home Fries or Hash Browns and your choice of toast or English muffin.

Farmhand Breakfast

Two eggs, cooked any style. Served with Draft House Home fries or Hash Browns and your choice of toast or English Muffin.

AVAILABLE OPTIONS

\$5.00

Add Applewood Smoked Bacon or two sausage patties for:

\$3.50

Add a Bratwurst or a charbroiled burger patty for: \$4.00

Sirloin Steak and Eggs

\$13.00

Hand-cut 8 oz. USDA Choice Top Sirloin steak and 3 eggs cooked any style. Served with Draft House Home Fries or Hash Browns and your choice of toast or English Muffin.

Grilled Ham Steak & Eggs

\$10.50

Our 1/2 lb. honey glazed grilled ham steak with 3 eggs cooked any style. Served with Draft House Home fries or Hash Browns and your choice of toast or English Muffin

Buttermilk Pancakes

AVAILABLE OPTIONS

Three light and fluffy buttermilk pancakes.

\$5.50

Add Two Eggs For: \$2.00

Chorizo, Potato & Egg Tacos

\$10.00

Scrambled eggs with chorizo, potatoes, Wisconsin Jack and Cheddar cheese, served on flour tortillas, topped with Chipotle crema and fresh cilantro. Served with refried beans and roasted tomato salsa.

Big Dog's Loco Moco

\$11.00

Our Angus burger cooked to desired temperature, served over jasmine rice, smothered with homemade cremini shiitake mushroom gravy. Topped with 2 eggs any style sprinkled with green onions.

Huevos Rancheros

\$10.00

Refried black beans, topped with pan fried corn tortillas, three eggs any style and rancheros sauce. Topped with chipotle crema, cojita cheese and fresh cilantro. Served with a Serrano pepper and your choice of Draft House Home fries or Has Browns.

Country Fried Steak & Eggs

\$13.50

6 oz. hand battered chuck steak, topped with country gravy. Served with three eggs, Draft House Home Fries or Hash Browns and choice of toast or English muffin.

French Toast

AVAILABLE OPTIONS

Two slices of Texas toast, hand dipped in vanilla custard & griddled to perfection.

\$5.50

Add Two Eggs For: \$2.00

Breakfast Bratzel

\$10.00

Pretzel roll stuffed with a grilled, butterflied smoked bratwurst, scrambled eggs and your choice of cheese. Served with Draft House Home Fries.

BREAKFAST SIDES 10

Biscuits & Gravy

\$4.00

English Muffin	\$2.00
Bratwurst	\$4.00
Home Fries	\$3.00
Hash Browns	\$3.00
Cottage Cheese	\$2.00
Bacon	\$4.50
Sausage Patties	\$3.50
Toast	\$2.00
Burger Patty	\$4.00

BUILD YOUR OWN BIG DOG'S SCRAMBLE 1

Build Your Own

AVAILABLE OPTIONS

your choice of toppings: Garlic, Diced Tomatoes Bell Peppers, Poblano Peppers, Jalapeños, Mushrooms, Spinach, Onions,	\$6.00
Ham, Pepperoncinis, Johnsonville Bratwurst, Klements Bratwurst, Italian Sausage, Grilled Chicken, BBQ Pork, Pepperoni.	\$0.75
\$.75 each. Choice of Cheese: American, Crumbled Bleu, Cheddar, Chihuahua Jalapeno, Provolone, Mozzarella, Muenster,	\$1.25
Smokey Ghost Pepper Jack, Swiss. \$1.25 each.	\$1.25
	\$1.75

BIG DOG'S SCRAMBLES 7

George's On Wisconsin

\$11.00

A Draft House original from 1988! Smoked bratwurst, onions, potatoes and Cheddar cheese.

The Cheesehead

\$10.00

Cheddar, Muenster and Pepper Jack cheese

The Italian

\$10.00

Italian sausage, Mozzarella, Provolone, tomatoes, basil and garlic.

Chef's Scramble

\$11.00

Ham, sweet bell peppers, fresh spinach, garlic, Swiss cheese & green onions.

Pork & Green Chile Scramble

\$12.00

Roasted pork in tomatillo-chile verde sauce topped with Chihuahua Jalapeno and Cojita cheese, sprinkled with fresh cilantro.

Big 10 Scramble

\$12.00

Sausage, tomatoes, peppers, onions, mushrooms, ham, bacon, garlic, cheese and potatoes.

Brewmaster Scramble

Three eggs scrambled with Big Dog's tender pot roast, poblano peppers and Chihuahua Jalapeno cheese. Served with sliced avocado.

AVAILABLE OPTIONS

\$12.00

Kick it up a notch with Smokey Ghost Pepper Jack cheese for:

\$1.50

BIG DOG'S SALADS 4

Big Dogs Salad

\$12.50

Shredded Iceberg lettuce with Cajun spiced chicken, roasted sweet corn, diced tomatoes, Wisconsin Jack & Cheddar cheese, cilantro, and tortilla strips tossed with Chipotle-Lime Ranch dressing.

Antipasto Salad

\$12.00

Romaine lettuce with artichoke hearts, roasted red peppers, grilled onions and zucchini. Tossed with salami, bologna, mozzarella, heirloom cherry tomatoes, garbanzo beans and balsamic vinaigrette. Served with Parmesan Crisp

Honey Mustard Chicken Salad

\$12.50

Honey mustard marinated grilled chicken served atop romaine lettuce with tear drop tomatoes, roasted corn, red onion, avocado and Applewood smoked bacon. Served with Honey Mustard dressing.

B.L.T.A Chopped Salad

\$12.00

Chopped Romaine lettuce, applewood smoked bacon, heirloom cherry tomatoes, avocado, and croutons tossed with Creamy Garlic and Chive dressing.

BIG DOG'S SPECIALTIES 5

Build Your Own Burger

AVAILABLE OPTIONS

Your choice: Charbroiled Ground

\$8.50

Angus Chuck Burger - Grilled

Each Topping: \$0.75

Chicken Breast - Vegetarian

Each Cheese: \$1.25

Burger - Ground Turkey Burger.

Sliced Avocado: \$1.50

Create your own specialty.

Applewood Smoked Bacon: \$1.75

+0.75 Your choice of toppings:

grilled bell peppers, green chile,

jalapeños, caramelized onions,

guacamole, pineapple, sautéed

spinach, or garlic sautéed

mushrooms. +1.25 Your choice

of cheese: american, crumbled

bleu, cheddar, pepper jack,

provolone, mozzarella,

muenster, swiss. Also available

at no extra charge: bbq sauce,

blackened seasonings, or

teriyaki sauce. Also available at

no extra charge: BBQ Sauce,

Blackened Seasonings, or

Teriyaki sauce.

Philly Cheesesteak

Hearth-baked Amoroso hoagie roll stuffed with grilled onions, bell peppers, and melted cheese. Sliced sirloin steak or grilled chicken breast.

AVAILABLE OPTIONS

\$12.50

Try it Southwestern style with poblano peppers, avocado, grilled onions, and Pepper jack cheese for:

\$1.50

Grilled Hot Pastrami

\$12.00

Thinly sliced grilled pastrami, fresh cole slaw, Swiss cheese and 1000 Island dressing. Served on grilled swirled rye.

Wisconsin Bratwurst

AVAILABLE OPTIONS

Your choice: Johnsonville Beer
Brat or Klement's Smoked Brat
Served in a tasty brat bun.

\$6.50

Add cheese for just: \$1.50

Add caramelized onions or sauteed garlic mushrooms for: \$1.00

BBQ Pulled Pork

\$10.00

Tasty burger bun stuffed with tender, slow cooked pork tossed with sweet & tangy BBQ sauce. Topped with fried sweet onions.