



FREEHOUSE BEER 9

No. 01 Kolsch	\$7.50
german kolsch / 4.9% / MN	
No. 02 IPA	\$7.50
west coast ipa / 6.3% / MN	
No. 03 Brown Ale	\$7.50
english brown ale / 5.2% / MN	
No. 49 City Girl Cold Press Stout	\$7.50
coffee stout / 6.3% / MN	
No. 53 Honey Dunkel	\$6.00
dark amber lager / 5.2% / MN	
No. 56 Blood Orange Hibiscus Mimosa Ale	\$7.00
beer-mosa / 4.5 % / MN	
No. 71 Cold IPA	\$8.00
cold ipa / 6.6 % / MN	
Piefinitiy	\$8.50
black currant and demerara barrel-aged stout / 10.9% / MN	
X02 Hazy IPA	\$8.50
new england ipa / 6.7% / MN	

GUEST BEER 26

3 Floyds Gumballhead	\$8.50
american wheat pale / 5.6% / IN	
Bauhaus Short Pants	\$8.00
shandy / 4.5% / MN	
Bell's Two Hearted	\$8.00
american ipa / 7.0% / MI	
Castle Danger Cream Ale	\$8.00
cream ale / 5.3% / MN	

Coors Light	\$6.50
lager / 4.2% / CO	
Fair State Pils	\$8.00
german-style pilsner / 4.9% / MN	
Fulton Lonely Blonde	\$8.00
blonde ale / 6.2% / MN	
Indeed Pistachio Cream Ale	\$8.50
pistachio ale / 5.5% / MN	
Insight Night Shift	\$8.50
porter / 5.5% / MN	
Left Hand Milk Stout	\$8.00
milk stout / 6.0% / CO	
Lift Bridge Farmgirl	\$8.00
saison / 5.5% / MN	
Lupulin Tropical Fun Pants	\$8.00
fruit beer / 5% / MN	
Milk & Honey Little Dipper_	\$9.25
dry cider / 5% / MN	
Modist Supra Deluxe	\$8.00
sea salt lime rice lager / 5% / MN	
Pryes Blood Orange Miraculum	\$8.50
fruited ipa / 6.4% / MN	
Pryes Dublin Dry Stout	\$8.50
dry irish nitro stout / 4.5% / MN	
Sam Adams Octoberfest	\$8.50
marzen oktoberfest / 5.3% / MA	
Sociable Ciderwerks Training Wheels	\$8.50
hazy blueberry cider / 6% / MN	
Starry Eyed Hefeweizen	\$8.50
hefeweizen / 5% / MN	
Steel Toe Size 7	\$8.00
ipa / 7.0% / MN	
Summit EPA	\$7.50
extra pale ale / 5.2% / MN	
Surly Furious	\$8.00
ipa / 6.0% / MN	

Warpigs Blinding Light Show	\$8.50
luminiferous IPA/ 7%/ IN	
Warpigs Foggy Geezer	\$8.00
hazy ipa / 6.8% / IN	
Heinekin 00	\$7.00
(can only) non-alcoholic lager / 0% / Netherlands	
Widmer Omission	\$6.00
(can only) gluten free ale / 5.8% / OR	

WHITE WINE ¹²

Bertrand Orange Gold	\$10.00
Vin de France, France	
Cathedral Cove Sauvignon Blanc	\$9.50
Marlborough, New Zealand	
Cline Farmhouse White Blend	\$9.50
Sonoma, California	
Hayes Ranch Chardonnay	\$10.50
Monterey, California	
Lungarotti Vermentino	\$10.50
Umbria, Italy 2019	
Morgan Metallico Unoaked Chardonnay	\$15.00
Monterey County, California	
Sacchetto L'Elfo Pinot Grigio	\$10.00
Veneto Italy	
Bretonniere Sauvignon Blanc	\$24.00
(bottle only) Loire Valley, France	
Buena Vista North Coast Chardonnay	\$36.00
(bottle only) North Coast, California	
Civitas Pecorino	\$30.00
(bottle only) Abruzzo, Italy	
St Pierre Sancerre 375mL	\$40.00
(bottle only) Sancerre, France	
Trefethen Chardonnay	\$52.00
(bottle only) Napa Valley, California	

RED WINE ¹⁵

Alexander Valley Vineyards Cabernet Sauvignon	\$15.50
Sonoma, California	
Cashmere Red Blend	\$12.00
Sonoma, California	
Château Costis Bordeaux Merlot & Cabernet	\$12.00
Bordeaux, France	
Cline 'Fog Swept' Pinot Noir	\$16.00
Sonoma Coast, California	
Cloudline Pinot Noir	\$15.50
Willamette Valley, Oregon	
Cusumano Nero D' Avola	\$12.50
Sicily, Italy	
Tinto Negro Malbec	\$9.50
Mendoza, Argentina	
Zestos Old Vine Garnacha	\$10.00
Madrid, Spain	
Flowers Pinot Noir	\$98.00
(bottle only) Sonoma, California	
Frog's Leap Zinfandel	\$86.00
(bottle only) Napa Valley, California	
Jordan Cabernet Sauvignon	\$125.00
(bottle only) Alexander Valley, California	
Lyeth Sonoma Meritage	\$34.00
(bottle only) Sonoma, California	
Marques de Caceres Red Rioja	\$32.00
(bottle only) Rioja, Spain	
Text Book Cabernet Sauvignon 375	\$38.00
(bottle only) Napa Valley, California	
Vietti Langhe Nebbiolo Perbacco	\$60.00
(bottle only) Barolo, Italy	
BUBBLES & ROSÉ 10	
49M Crémant de Loire	\$11.00
Loire Valley, France	
Centorri Moscato	\$9.00
Piedmont, Italy	

Il Follo Prosecco Rosé	\$11.00
Veneto, Italy	
Mas Fi Cava	\$9.00
Catalonia, Spain	
Penya Rosé	\$9.00
Cotes Catalanes, France	
Studio by Miraval Rosé	\$13.00
Provence, France	
Drappier Champagne 375ml	\$62.00
(bottle only) Aube, France	
Pratsch Rosé	\$30.00
(bottle only) Niederosterreich, Austria	
Veuve Clicquot	\$120.00
(bottle only) Reims, France	
Viñada Non-Alcoholic White Wine Frizzante 187ml	\$13.00
(bottle only) France	

SPECIALTY COCKTAIL 14

#Dynamic Duo	\$11.50
st. germain, mas fi cava, grapefruit juice, angostura bitters	
Akashi Whiskey Highball	\$12.50
japanese whiskey highball	
Amaro 'Martini'	\$12.50
beefeater gin, dashfire rhubarbo, dry vermouth	
Beer & Bump	\$9.00
freehouse no. 1 kölsch pint and shot of jameson irish whiskey	
Bizzaro Mischief	\$12.50
aperitivo with bengal tonic	
Bloody Mary	\$11.50
vodka, house-made bloody mix, freehouse pony	
Espresso Martini	\$12.50
du nord cafe frieda liqueur, vodka, big watt circuit bender cold press	
Hibiscus Cosmo	\$11.50
vodka, tattersall orange creme, cranberry orange-hibiscus	
Mimosa	\$10.50
cava, orange juice	

Mojito	\$12.50
bacardi silver rum, simple syrup, lime juice, soda, mint	
Nordic Punch	\$13.50
norseman vodka, tattersall aquavit, dashfire creme de mure, pineapple	
Smoke & Citrus	\$13.50
mezcal , el jimador blanco, rosemary, lemon, sage, chipotle / cacao bitters	
Spicy Margarita	\$10.50
tres generaciones plato, tattersall orange crema, lime, firewater tincture	
The Old Fashioned	\$15.50
blue plate makers mark private select bourbon, tattersall sour cherry, black pepper demerara, vanilla cherry bark bitters	

NO-PROOF COCKTAIL 9

Apple Ginger Crush	\$8.00
apple juice, earl giles ginger beer, anise	
Big Watt	\$6.50
double espresso with notes of dark chocolate and toasted nuts, on tap	
Honey Herb Spritz	\$9.00
grapefruit, honey, rosemary mineral water	
Iced Chai Matcha	\$6.50
La Columbe Oatmilk Latte	\$6.50
lactose-free double shot, nitro can	
Modist Tint Pineapple Raspberry	\$11.50
(can only) 5mg of Delta 9 THC / MN	
St Agrestis Phony Negroni	\$13.50
non-alcoholic version of the classic negroni	
Sun Dogs Purple Lemonade	\$10.50
(can only) 5mg of Delta 9 THC / MN	
Per Se Hibiscus Margarita	\$9.00
pomegranate juice, hibiscus, cinnamon, sage	

APPETIZERS 9

Brussels Sprouts	\$12.95
goat cheese, local bare honey, toasted almonds	
Buffalo Cauliflower	\$12.50
oven roasted cauliflower, tempura battered, buffalo sauce, ranch	

Cheese Curds	\$12.95
no. 1 kölsch beer batter, ellsworth curds, applesauce, roasted red pepper sambal	
Chicken Wings	\$16.95
buttermilk marinated, grilled bone-in wings, asian buffalo sauce, sesame seeds, house-made restaurant ranch	
Crispy Chicken Tenders	\$15.95
buttermilk marinated, hand-breaded to order, cajun spices, house-made restaurant ranch	
Oysters Dozen	\$35.95
lemon, mignonette, cocktail sauce, horseradish, saltine crackers	
Oysters Half Dozen	\$19.95
lemon, mignonette, cocktail sauce, horseradish, saltine crackers	
Sweet Potato Fries	\$9.95
chipotle peanut pesto aioli	
Tuna Poke	\$15.95
sushi grade tuna, tamari, green onions, ginger, wasabi aioli, capers, sesame seeds, crispy wontons	

SOUP & SALADS 12

Beet Salad	\$15.95
marinated red & gold beets, goat cheese, pistachios, arugula, micro radish sprouts, champagne vinaigrette	
Honey Lime Chicken Salad	\$17.95
mixed greens, sous vide chicken breast, grape tomatoes, charred corn, golden raisins, avocado, blue cheese, bacon, honey lime dressing	
House Salad - Small	\$7.95
mixed greens, cucumbers, tomatoes, kalamata olives, pepperoncinis, croutons, herb vinaigrette	
House Salad - Large	\$12.95
mixed greens, cucumbers, tomatoes, kalamata olives, pepperoncinis, croutons, herb vinaigrette	
Italian Chopped Salad	\$17.95
mixed greens, romaine, sous vide chicken breast, salami, kalamata olives, pepperoncini, garbanzo beans, fresh mozzarella, baby heirloom tomatoes, cucumber, red pepper, artichoke heart, red onions, herb vinaigrette	
Seared Tuna Salad	\$20.50
sesame crusted yellowtail tuna, spinach, mixed greens, blistered tomatoes, cucumber, green onion, ginger wasabi dressing, peanuts, citrus unagi	
Soup of the Weekday - Cup	\$5.95
monday and tuesday: tomato basil. wednesday and thursday: chicken and bacon wild rice	
Soup of the Weekday - Bowl	\$7.50
monday and tuesday: tomato basil. wednesday and thursday: chicken and bacon wild rice	
Lobster Bisque - Cup	\$7.50
only available friday, saturday, and sunday	

Lobster Bisque - Bowl	\$8.95
only available friday, saturday, and sunday	
Chicken Noodle - Cup	\$5.95
available daily	
Chicken Noodle - Bowl	\$7.50
available daily	

HANDHELDS 10

Beyond Patty Melt	\$18.50
beyond burger patty, pumpernickel rye, plant-based cheese, mayo-free aioli, arugula, caramelized onion	
BLT-A	\$15.95
bacon, lettuce, tomato, avocado, basil mayonnaise, toasted multigrain bread	
Blue Plate Deluxe Burger	\$16.95
beef patty, wisconsin cheddar, candied bacon, crispy onion strings, 10k lakes sauce	
Blue Ribbon Turkey Burger	\$15.95
house-made turkey patty, peanuts, curry spices, pepperjack, poblano peanut pesto aioli, lettuce	
Classic Grilled Chicken Sandwich	\$17.50
herb marinated chicken breast, white cheddar, lettuce, tomato, basil mayo, ciabatta	
Fish Tacos	\$15.95
blackened tilapia, slaw, black bean & corn salsa, cilantro sour cream, guacamole, cilantro, pinto beans, tomatillo rice. (does not come with fries)	
Nashville Fried Chicken Sandwich	\$17.95
housemade nashville sauce, fried chicken, lettuce, tomato, pickles on cheddar-crusteD bun	
Parmesan-Crusted Grilled Cheese	\$14.50
cheddar, provolone, tomato chutney, parmesan-crusteD sourdough, tomato shooter	
Short Rib Dip	\$17.50
short rib, provolone, caramelized onion, horseradish sauce, baguette, au jus	
Truffle Burger	\$17.95
beef patty, bacon jam, truffle aioli, arugula, wisconsin cheddar, bacon	

ENTREES 6

Baja Bowl	\$16.95
pork carnitas, taco slaw, pinto beans, avocado, charred corn, oven-roasted roma tomatoes, tomatillo rice, salsa roja, queso fresco, cilantro (riced cauliflower substitute available)	
Chicken Pesto Pappardelle	\$19.50
sauteeD chicken breast, pappardelle pasta, basil tomato mornay, parmesan, bell peppers, grilled ciabatta	

Fish & Chips	\$18.50
no. 1 kölsch beer battered cod, french fries, house-made tartar sauce	
Southwest Quinoa Bowl	\$16.50
black quinoa, wild rice, baby kale, sweet potato, charred corn, baby heirloom tomatoes, black beans, pickled fresno peppers, avocado, tortilla strips, cilantro vinaigrette	
Steak & Pierogies	\$24.95
potato cheddar dumplings, crispy onions, creamy horseradish, szechuan sauce	
Tuna Poke Bowl	\$23.95
sushi grade yellowtail tuna, brown rice, arugula, kale, avocado, radish, wasabi, poke dressing (riced cauliflower substitute available)	
BREAKFAST 18	
American Breakfast	\$15.50
eggs, breakfast meat, hashbrowns or breakfast salad, toast	
Killer Banana Waffle	\$14.50
brûléed banana, praline sauce, whipped cream	
Big 'Ol Breakfast Burrito	\$13.50
hashbrowns, wisconsin cheddar, scrambled eggs, black bean corn salsa, salsa roja, cilantro sour cream. Add pork sausage (optional)	
Breakfast Bowl	\$14.95
brown rice, pinto beans, avocado, poached egg, spinach, charred corn, salsa roja, sunflower seeds, queso fresco (riced cauliflower substitute available)	
Buttermilk Pancakes	\$10.95
tall stack, house made batter, syrup, whipped butter	
Cakes Eggs & Links	\$13.95
pancakes, eggs your way, pork sausage	
Chilaquiles	\$14.95
corn tortillas, hashbrowns, chorizo, ancho sauce, spicy peppers, queso fresco, pico de gallo, cilantro sour cream, black bean purée, eggs	
Eggs Benny	\$15.95
poached eggs, canadian bacon, english muffin, house-made hollandaise, hashbrowns or breakfast salad	
Farmers Breakfast	\$14.50
hashbrowns, wisconsin cheddar, onions, scrambled eggs, toast	
French Toast	\$12.95
thick-cut egg-dipped ciabatta, syrup, whipped butter	
French Toast Chicken Stack	\$16.50
french toast, hand breaded chicken, sausage gravy, over easy egg, parsley	
Gnocchi	\$18.50
potato gnocchi, cream, basil pesto, shiitake and portabella, bacon lardon, arugula, poached eggs, green onion, balsamic reduction, toast	

Hot Hash & Holly	\$14.95
hashbrowns, sweet peppers & onions, mushrooms, wisconsin cheddar, over easy eggs, hollandaise sauce, toast	
Meatloaf Hash	\$15.50
roasted potatoes, peppers & onions, over-easy eggs, béarnaise sauce, toast	
Quinoa Oatmeal	\$10.95
steel-cut oats, quinoa, bare honey, cream, blueberries, flax seeds	
Salmon Scramble	\$15.95
smoked scottish salmon, scrambled eggs, red onion, shallot cream cheese, hashbrowns or breakfast salad, toast	
Spinach Frittata	\$14.50
spinach, brie, fresh herbs, oven-roasted roma tomatoes, parmesan, hashbrowns or breakfast salad, toast	
Walleye-Shrimp Cake Benedict	\$15.50
poached eggs, walleye-shrimp cakes, english muffin, hollandaise, hashbrowns or breakfast salad	

DESSERTS 3

Butterscotch Pudding	\$6.95
whipped cream	
Carrot Cake	\$9.50
praline sauce, served with vanilla ice cream	
Chocolate Cake	\$9.95
served with vanilla ice cream	

KIDS 7

Kids Burger	\$8.50
served with goldfish, fruit and fries; add cheese .50	
Kids Mac & Cheese	\$8.95
noodles in cheesy sauce served with goldfish, fruit, and fries	
Kids Grilled Cheese	\$8.00
made with american cheese served with goldfish, fruit and fries	
Kids Chicken Tenders	\$8.50
served with goldfish, fruit and fries	
Kids Grilled Chicken	\$8.00
served with fruit, fries, and goldfish	
Kids French Toast	\$8.50
two sweet ciabatta french toast pieces, served with butter, syrup and fruit; add bacon or sausage \$1	
Kids Mickey Pancake	\$8.00
served with butter, syrup and fruit; add bacon or sausage \$1	
