



## APPETIZERS

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### SHORT RIB POUTINE

Black H<sub>2</sub>O-braised boneless short rib, crispy fries, Wisconsin cheese curds, Black H<sub>2</sub>O beef gravy. 15

### BREWHOUSE PRETZEL

Cheddar and jalapeño-stuffed pretzel. With queso. two 12 | one 7

### CHICKEN TENDERS FLIGHT

Barbeque, chipotle buffalo, honey-chipotle. With a biscuit. 12

### GUACAMOLE & SALSA FLIGHT

Fresh tortilla chips, guacamole; salsas roja, verde, ranchera. 9

### SWEET POTATO FRIES

Side of Hope & King maple glaze. 7

### WINGS

Chipotle buffalo or barbeque. With bleu cheese dressing and celery. 10½

### ROASTED PORK NACHOS

Slow-roasted pork, queso, red onion, pickled chilis, cilantro. Add guacamole for \$2. 11

### SWEET CORN NACHOS

Grilled parmesan smashed potatoes, sweet corn, black beans, queso blanco, pico de gallo, cotija, cilantro. Add guacamole for \$2. 12

### WISCONSIN CHEESE CURDS

Super Strike-battered and fried. With red sauce. 8

## SANDWICHES & SUCH

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*Served with crispy fries unless otherwise indicated. Substitute a salad, cup of soup, or pineapple-cilantro slaw for \$1; sweet potato fries or grilled asparagus for \$2.*

### BLACK H<sub>2</sub>O SHORT RIB MELT

Black H<sub>2</sub>O-braised boneless short rib, parmesan smashed potatoes, beef gravy, caramelized onion, sourdough Texas toast. Does not include a side. 15

### RAGTOP FRIED CHICKEN

Fried chicken breast, chipotle buffalo sauce, gorgonzola, lettuce, pub bun. 12

### RAGAMUFFIN FRIED CHICKEN

Fried chicken breast, ale mustard aioli, honey, lettuce, pub bun. 12

### GREEK CHICKEN WRAP

Grilled chicken breast, feta, roasted red peppers, black olives, red onion, mixed greens, balsamic vinaigrette, garlic-herb wrap. 14

## FLATBREADS

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*Our house-made sourdough flatbread, stretched thin for the perfect balance of chewy and crispy.*

### THAI CHICKEN

Thai barbeque sauce, sweet Thai chili grilled chicken, shredded carrots, red peppers, cilantro, peanut sauce, house blend cheese. 14

### TACO

Arbol salsa, seasoned ground beef, black beans, red onion, cheddar, cotija, house blend cheese, pico de gallo, shredded lettuce. 15

### BARBEQUE CHICKEN

Barbeque sauce, grilled chicken, pecanwood bacon, red onion, house blend cheese, cilantro. 13

### CAPRESE

Red sauce, fresh mozzarella, fresh basil, house blend cheese. 12

### FLATBREAD of the MONTH

Please ask about our current offering.

### BUILD YOUR OWN FLATBREAD

Choice of red sauce, barbeque, or masala curry; two toppings from the list below; house blend cheese. Additional toppings \$1. 12

Pepperoni | Seasoned ground beef  
Italian sausage | Grilled chicken breast  
Pecanwood bacon | Mushrooms | Basil  
Black olives | Roma tomatoes | Spinach  
Red onion | Red peppers | Pickled chilis  
Fresh mozzarella | Goat cheese | Feta

### BARBEQUE PULLED PORK

Slow-roasted pork, barbeque sauce, pineapple-cilantro slaw, pub bun. 12

### WALLEYE TACOS

Dortmunder-battered walleye filets, pineapple-cilantro slaw, pico de gallo, mango-sriracha glaze, two La Perla flour tortillas. Served with fresh tortilla chips and guacamole. 12

### CURRY CHICKEN NAAN TACOS

Chicken verde, masala curry, pickled chilis, mixed greens, roasted jalapeño sour cream, cotija, cilantro, two naan flatbreads. Served with fresh tortilla chips and guacamole. 12

### PORK NAAN TACOS

Roasted pork, cotija, pickled chilis, mixed greens, roasted jalapeño sour cream, salsa verde, two naan flatbreads. Served with fresh tortilla chips and guacamole. 12

## SALADS & SOUPS

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*Add grilled chicken to any salad for \$3. Our house-made dressings include ranch, bleu cheese, balsamic vinaigrette, mango vinaigrette, sesame vinaigrette, Hope & King maple, and poppy seed vinaigrette.*

### SOUP or CHILI

Beer cheese, ground beef chili with cheddar and sour cream, or our soup of the day. bowl 6 | cup 4

### HOUSE SALAD

Mixed greens, red onion, heirloom cherry tomatoes, parmesan, croutons. Choice of dressing. full 8 | half 6

### SPINACH & GOAT CHEESE

Pecanwood bacon, goat cheese, cranberries, toasted almonds, spinach, poppy seed vinaigrette. 12

### SESAME ALMOND CHICKEN

Grilled chicken breast, rice noodles, toasted almonds, sesame seeds, green and red onion, shredded carrots, red peppers, mixed greens, sesame vinaigrette. 11

## BURGERS

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*Served with crispy fries. Substitute a salad, cup of soup, or pineapple-cilantro slaw for \$1; sweet potato fries or grilled asparagus for \$2.*

### BREWER'S DOUBLE

Two quarter-pound beef patties of brisket, short rib, and chuck. American cheese, house pickles, pub bun. 11

### BURGER of the MONTH

Please ask about our current offering.

### HEIDELBURGER

Half-pound beef patty of brisket, short rib, and chuck. Pecanwood bacon, cheddar cheese, grilled onions, pub bun. 14

### TANDOORI LAMB

Half-pound spiced lamb and beef patty, goat cheese, masala curry sauce, mixed greens, tomato, red onion, pub bun. 15

### BLACK BEAN BURGER

Black bean and barley patty. Pepper jack, salsa roja, guacamole, pub bun. 10



## WINES

### RED

#### HOUSE RED

La Navera Rioja. Organic tempranillo, granacha, and graciano grapes. Bright, juicy; candied cherry, spice, licorice. Spain. 6.5

#### TRIVENTO *Malbec*

Rich texture; dark, luscious fruit with lively spice. Argentina. 8 | 30

#### SEAN MINOR FOUR BEARS

##### *Cabernet Sauvignon*

Rich and full-bodied; concentrated red fruit, ripe raspberries, sweet oak. Paso Robles, California. 9 | 34

#### ZENATO *Veronese Rosso Alanera*

Fresh cherries, prunes, sweet spice; hints of coffee, tobacco. Italy. 10 | 38

#### ANDRÉ BRUNEL *Côtes du Rhône*

Fruit-forward; ripe cherries, spice and herb notes. France. 8½ | 32

#### LEYDA *Pinot Noir*

Concentrated fruit, lively acidity; earth, berries, herbal notes. Chile. 9 | 34

## WHITE & ROSÉ

#### HOUSE WHITE

La Navera Blanco. Organic viura grapes. Bright straw, zesty citrus, pear and tarragon. Spain. 6.5

#### SEASONAL ROSÉ

Please ask about our current selection. 9 | 34

#### GRAYSON *Chardonnay*

Brilliantly ripe, brisk acidity; apricot, pineapple, vanilla. California. 8 | 30

#### BOLLINI *Pinot Grigio*

Flowers, apples, pear, minerals. Italy. 9 | 34

#### JULES TAYLOR *Sauvignon Blanc*

Juicy, well-rounded; citrus, herbs, passionfruit, lemongrass. New Zealand. 10 | 38

## BUBBLES

#### SEGURA VIUDAS

##### *RESERVA Cava Brut*

Cool and crisp; cider apples, lemon zest, mango. Spain. 7 split

## COCKTAILS

#### LANES OLD FASHIONED

Town Hall's Old Forester Single Barrel Selection bourbon, house-made bitters, simple syrup, orange, cherry. 10

#### THE ABIDER

Our White Russian with Stoli Vanilla, Kahlua, and cream, topped with Town Hall Brewery Parkway Java Porter. 8

#### TUACARITA

Patron Silver tequila, Tuaca, lime juice, simple syrup, sugar rim. 9

#### APPLE MULE

Ketel One vodka, ginger beer, apple juice, fresh mint. 9

#### RUBY SPRITZ

Red grapefruit juice, elderflower liqueur, Cava, rosemary, soda. 10

#### SAGE BROWN DERBY

High West Double Rye whiskey, citrus-agave syrup, bitters, sage. 10

#### BOURBON LIFT

Town Hall's Old Forester Single Barrel Selection bourbon, dark rum, Kahlúa, cream, almond orgeat, soda. 10

#### CRANBERRY CRUSH

Spiced rum, Cointreau, cranberry juice, ginger beer. 8

## HAPPY HOURS

MON-FRI | 3-6PM &

MON-THUR | 9-11PM

**\$3 TOWN HALL BREWERY SIGNATURE BEERS**

**\$4 HOUSE WINES**

**\$2 OFF APPETIZERS**

- Consuming raw or under-cooked meat, poultry, shellfish, or eggs may increase your risk of food-borne illness.
- We reserve the right to add an 18% gratuity to parties of eight or more.
- There is a \$1 charge for split items and to-go orders.

## DESSERTS

#### SEASONAL DESSERTS

We serve a variety of desserts that change throughout the year. Ask your server about our current offerings!

#### ROOT BEER FLOAT

Our own Town Hall Brewery root beer, vanilla ice cream. 5

## BOWLING SPECIALS



#### **\$1 OFF GAMES**

MON-FRI | 3-6PM

#### **\$2 GAMES**

MON-THUR | 10PM-12AM

#### **2 HOURS of OPEN BOWLING FOR \$10**

MON-FRI | 11AM-4PM

## KIDS

*Smaller portions for smaller people. Still delicious, because the children are our future. Served with fries or apple slices.*

#### BREWER'S JR.

Quarter-pound burger patty on a bun. Add cheese for \$1. 6

#### CHICKEN STRIPS

Fried chicken breast, ranch. 5

#### QUESADILLAS

La Perla flour tortillas, cheddar, seasoned sour cream. Add salsa for 50¢. 5

#### FISH & CHIPS

Battered walleye filets, tartar. 6

#### BUTTERED NOODLES

Pappardelle, garlic butter, parmesan. Does not include a side. 6