



## FLATBREADS

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

### THAI CHICKEN

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

### EL DIABLO

Chipotle cream sauce, Italian sausage, jalapeños, roasted potatoes, red onion, house blend cheese. 13

### MAHARAJA

Masala curry cream sauce, fresh mozzarella, blackened chicken breast, goat cheese, garlic, cilantro, house blend cheese. 15

### 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, pesto, chipotle cream, masala curry; two toppings from the list below; house blend cheese. *Additional toppings \$1.* 12

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

## SANDWICHES & SUCH

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

### RAGTOP FRIED CHICKEN

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

### RAGAMUFFIN FRIED CHICKEN

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

### BLACKENED CHICKEN CLUB

Skillet-blackened chicken breast, lettuce, roma tomatoes, cheddar, pecanwood bacon, hot sauce aioli, ciabatta hoagie. 14

### WALLEYE HOAGIE

Parmesan-breaded pan-fried walleye filet, shredded lettuce, house remoulade, toasted ciabatta hoagie. 18

## APPETIZERS

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### TOWN HALL TOTS

House-made jumbo tater tots stuffed with roasted jalapeños and cheddar. Topped with pecanwood bacon, queso, and green onions. Side of seasoned sour cream. 9

### BREWHOUSE PRETZEL

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

### CHICKEN TENDERS FLIGHT

Barbeque, 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

Buffalo, bwewarbeque, or dry rub. With bleu cheese dressing and celery. 11

### 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

### 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, Russian, Hope & King maple, balsamic vinaigrette, mango vinaigrette, berry vinaigrette, sesame vinaigrette, and poppy seed vinaigrette.*

### SOUP or CHILI

Bowl of beer cheese, ground beef chili with cheddar and sour cream, or our soup of the day. 5

### HOUSE SALAD

Mixed greens, red onion, heirloom cherry tomatoes, parmesan, croutons. Choice of dressing. 8

### BLACKBERRY SALAD

Mixed greens, candied walnuts, goat cheese, granny smith apples, blackberries, berry vinaigrette. 12

### SPINACH & GOAT CHEESE SALAD

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

### SESAME TUNA SALAD

Sesame seed-crust seared tuna, arugula, red peppers, green onions, red cabbage, sesame vinaigrette. 15

## BURGERS

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*Served with crispy fries. Substitute a salad or pineapple-cilantro slaw for \$1; sweet potato fries, bowl of soup, or sautéed broccolini 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

### BREWER'S DOUBLE DELUXE

Two quarter-pound beef patties of brisket, short rib, and chuck. American cheese, shredded lettuce, house pickles, diced onion, Russian dressing, pub bun. 13

### BLACK BEAN BURGER

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

# TOWN HALL *Lanes*



## 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 | 24

#### 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 | 22

#### TRANZIND *Red Blend*

Dark fruit, exotic spice, tobacco, chocolate. Lodi, California. 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

#### LECHTALER *Pinot Grigio*

Flowers, pear, white peach, cut grass. Italy. 9 | 34

#### MATUA *Sauvignon Blanc*

Succulent nectarine and peach, key lime, mango, ruby grapefruit. New Zealand. 8.5 | 32

## 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

#### SPICY PINEAPPLE MARGARITA

Tres Generaciones añejo tequila, pineapple and lime juices, Cointreau, pickled chilis, chipotle-salted rim. 10

#### CRUISE LINE PUNCH

Dark rum, bitters, tropical fruit juices, umbrella. 9

#### GINGER-LIME DAIQUIRI

Diplomatico Reserva Exclusiva rum, lime juice, ginger simple syrup. On the rocks. 9

#### PEACH BOURBON SMASH

Town Hall's Personal Selection Woodford Reserve bourbon, peach preserves, fresh mint. 10

#### KISS FROM A ROSE

Sparkling wine, pomegranate and lime juices, rose water, simple syrup. 10

#### SOUTHSIDE CAR

Calvados, Cointreau, lemon juice, honey. 10

#### BOURBON LIFT

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

## HAPPY HOURS

MON-FRI | 3-6 PM &

MON-THUR | 9-11 PM

### \$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

#### CHOCOLATE MARTINI

A different take on dessert: Tito's vodka, white and dark Godiva chocolate liqueur, chocolate syrup. 10

#### 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 | 3-6 PM

### \$2 GAMES

MON-THUR | 10 PM-12 AM

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

MON-FRI | 11 AM-4 PM

## 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, pub 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