

BREWS

RED BOBBER RASPBERRY ALE

A CRISP ALE, AMBER IN COLOR WITH A FRESH RASPBERRY AROMA. SESSION STYLE WITH A LIGHT RASPBERRY FINISH.
5.8% ABV | 6.4 IBUS

2DAMS BLONDE ALE

AN UNFILTERED BLONDE ALE, GOLDEN IN COLOR WITH A SLIGHT HAZE AND FLUFFY WHITE HEAD OF FOAM. THIS CRISP SESSION ALE POSSESSES A LIGHT MALT FLAVOR AND GENTLE AMERICAN HOP AROMA.
4.5% ABV | 14 IBUS

WHITE BOBBER CHERRY APPLE

HARD SELTZER

A SMOOTH DRINKING HARD SELTZER WITH A PROMINENT WISCONSIN CHERRY APPLE FLAVOR.
5% ABV | 0 IBUS

REEL IT IN IPA

DESIGNED FOR THE "HOP HEAD" BEER DRINKER WHO WANTS TO DRINK ALL NIGHT LONG. POURS WITH A CLEAR GOLDEN COLOR & TIGHT WHITE FOAM. AROMA IS DOMINATED BY CITRUSY HOP FRUITINESS START TO FINISH WITH LOW MALT FLAVOR, ALCOHOL AND BODY. 4.3% ABV | 64.6 IBUS

BLÜ BOBBER BLUEBERRY ALE

A REFRESHING ALE, GOLDEN IN COLOR WITH A LIGHT BLUEBERRY AROMA. SLIGHTLY SWEET AND BLUIISH IN COLOR WITH A DENSE WHITE HEAD A FRESH BLUEBERRY FINISH.
4.5% ABV | 6.4 IBUS

MARBLE EYE SCOTTISH ALE

A MEDIUM-FULL BODIED MALT FORWARD ALE WITH A DEEP AMBER COLOR. SPECIALTY MALTS DELIVER FLAVORS OF CARAMEL, TOASTED TOFFEE AND A TOUCH OF CHOCOLATE. HOP LEVELS ARE LOW WITH A FAINT BITTERNESS AND MILD FLORAL AROMA.
6.5% ABV | 12 IBUS

BOTTLES NEW GLARUS SPOTTED COW | CIDER BOYS SEASONAL FLAVOR | CORONA | BUD LIGHT | MICHELOB ULTRA | COORS LITE | MILLER LITE | MGD 64 | BECKS NA
HIGH NOON SELTZER BLACK CHERRY | GRAPEFRUIT

ASK YOUR SERVER FOR SEASONAL SELECTIONS AND OUR BEER FLIGHTS

WHITE WINE

PINOT GRIGIO & SAUVIGNON BLANC

CANYON ROAD **PINOT GRIGIO**, CA, 2018 5 | 20
SAN ANGELO **PINOT GRIGIO**, ITALY, 2018 7 | 28
YEALANDS **SAUVIGNON BLANC**, MARLBOROUGH, NZ, 2019 9 | 36
GLAZEBROOK, **SAUVIGNON BLANC**, MARLBOROUGH, NZ, 2019 8 | 32
PINOT GRIGIO IGT **PINOT GRIGIO**, ITALY NV 9 | 36
CAVE DE LUGNY **CHARDONNAY**, FRANCE, 2018 7 | 24

MOSCATO

MOVENDO **MOSCATO**, ITALY, NV 8 | 32

CHARDONNAY

CANYON ROAD **CHARDONNAY**, CA, 2018 5 | 20
WILLIAM HILL **CHARDONNAY**, CA, 2018 8 | 32
BALLETTO, **CHARDONAY**, RUSSIAN RIVER VALLEY, 2015.2016 51

SPARKLING, ZINFANDEL & ROSE

CANYON ROAD **WHITE ZINFANDEL**, CA, 2018 5 | 20
WYCLIFF BRUT **CHAMPAGNE**, CA, NV 5 | 20
ROSEHAVEN **ROSE**, CA, 2019 5 | 20
BELAFINA **MOSCADO ROSE**, ITALY, NV 5 | 20
LAMARCA **PROSECCO**, ITALY, 2018 8 | 32

RED WINE

BIG GUY **RED BLEND**, NAPA CA, 2017 6 | 24
BAROSSA INK **SHIRAZ**, AUSTRALIA, 2016 8 | 32
KIN CASCADIA **PINOT NOIR**, WILLAMETTE VALLEY OREGON, 2017 8 | 32
CANYON ROAD **MERLOT**, CA, 2018 8 | 32
TORTOISE CREEK **MERLOT**, CA, 2017 7 | 28
CANYON ROAD **CABERNET SAUVIGNON**, CA, 2018 5 | 20
WILLIAM HILL **CABERNET SAUVIGNON**, CENTRAL COAST, CA, 2017 8 | 32
SIENNA **RED BLEND** CA, 2016 9 | 36
KING ESTATES, **PINTO NOIR**, CA, 2016 64

RESERVE

DECOY **CABERNET SAUVIGNON**, SONOMA CA, 2016 44
ROBERT MONDAVI **CABERNET SAUVIGNON**, CA, 2015 50
LOUIS MARTINI **CABERNET SAUVIGNON**, SONOMA CA, 2016 48
FAUST **CABERNET SAUVIGNON**, CA, 2013, 2014, 2015 107
JORDAN **CABERNET SAUVIGNON**, CA, 2014, 2015 112
TREFETHEN **CABERNET SAUVIGNON**, NAPA CA, 2016 105
ORIN SWIFT, **PAPILLON**, NAPA CA, 2015 168

SUMMER DRINKS

ALOTTA COLADA ABSOLUT MANGO | PINA COLADA | RED BULL COCONUT | PINEAPPLE JUICE
JACKALOPE JACK DANIELS | MELON LIQUEUR | SLOE GIN | PINEAPPLE
PINK BIKINI RUMHAVEN | AMARETTO | RASPBERRY LEMONADE
BEACH BLIZZARD RUMHAVEN | PINA COLADA MIX | RED BULL COCONUT | RED BULL BLUEBERRY
SPIRIT OF AVIATION AVIATION GIN | RED WINE SYRUP | LEMON JUICE
MANGO TANGO RUMHAVEN RUM | ABSOLUT MANGO VODKA | ORANGE JUICE | PINEAPPLE JUICE
BLACKBERRY PALOMA DEEP EDDY RUBY | JOSE SILVER TEQUILA | GRAPEFRUIT JUICE | GINGER BEER
CRUZAN BLACK CHERRY LIMEADE CRUZAN BLACK CHERRY | LIME JUICE | SODA

MOJITOS

HEAVENLY MOJITO MUDDLED MINT LEAVES | SIMPLE SYRUP | LIME | RUMHAVEN | SELTZER
FROZEN COCONUT MOJITO RUMHAVEN | LIME JUICE | RED BULL COCONUT | PINA COLADA MIX | MINT
PINK MOJITO MUDDLED MINT LEAVES | LIMES | SIMPLE SYRUP | DEEP EDDY RUBY | SWEET SODA

COPPER MUG MULES

FOX RIVER MULE MUDDLED MINT | LIME | ABSOLUT VODKA | GINGER BEER
KANSAS CITY MULE LIME | JIM BEAM | LEMON | AUSTRIAN SMOKED BITTERS | GINGER BEER | MUDDLED MINT LEAVES
VANILLA BEAM MULE JIM BEAM VANILLA | LIME | MUDDLED MINT LEAVES | LEMON JUICE | GINGER BEER
WATERMELON MUG SOUR WATERMELON SMIRNOFF | MUDDLED MINT LEAVES | LIME | LEMON JUICE | GINGER BEER

MARGARITAS & DAIQUIRIS

TOP SHELF MARGARITA ON THE ROCKS OR BLENDED PATRON TEQUILA | TRIPLE SEC | MARGARITA MIX
FLAVORED MARGARITA AND DAIQUIRIS STRAWBERRY | RASPBERRY | MANGO | LIME | BLACKBERRY | PASSION FRUIT
CRACKED WATERMELON MARGARITA OLE SMOKEY'S WATERMELON | TEQUILA | TRIPLE SEC | MARGARITA MIX

OLD FASHIONED

FILTHY OLD FASHIONED CRUZAN BLACK CHERRY RUM | ANGOSTURA BITTERS | ORANGE | CHERRY | PRESS
WATERMELON OLD FASHIONED OLD SMOKEY'S WATERMELON WHISKEY | ANGOSTURA BITTERS | ORANGE | CHERRY | PRESS

SAFE ZONE

SOFT DRINKS PEPSI | DIET PEPSI | MIST TWIST | MIST TWIST FREE | MOUNTAIN DEW | DIET MOUNTAIN DEW | TROPICANA LEMONADE | BRISK ICED TEA
FLAVORED LEMONADE & ICED TEA CHERRY | STRAWBERRY | RASPBERRY | MANGO | BLACKBERRY | PASSION FRUIT
HANDMADE CREAM SODA | RED BULL | RED BULL SUGAR FREE | COCONUT EDITION | BLUE EDITION
FRESHLY BREWED COFFEE | HOT TEA | HOT CHOCOLATE

BROTHERS BLOODY

ABSOLUT VODKA | BEEF STICK | CELERY | PICKLE SPEAR

BOBBIN WITH BEER

BRUNCH BOX

AMARETTO | ORANGE JUICE | BLÜ BOBBER

CRUZAN BOBBER

CRUZAN BLACK CHERRY | RED BOBBER | ORANGE JUICE

SHANDYS

1/2 LEMONADE 1/2 BEER

CHOOSE BLÜ BOBBER | RED BOBBER | 2 DAMS

APPETIZERS

CRUNCH CHICKEN TENDERS HAND-BREADED CHICKEN TENDERS WITH A SWEET CRUNCH COATING FRENCH FRIES SWEET MUSTARD DIP	10
MO-JOE'S HAND-BREADED POTATO SLICES SOUR CREAM V	8
BAVARIAN PRETZELS BAVARIAN PRETZELS IMPORTED FROM GERMANY BEER CHEESE DIP V	10
WISCONSIN CHEESE CURDS DEEP-FRIED WHITE CHEDDAR KAUFHOLD'S KURDS FROM ELLSWORTH, WISCONSIN RANCH DRESSING V	11
CRAB WONTONS CRAB CREAM CHEESE GARLIC GREEN ONION LEMON PINEAPPLE SWEET AND SOUR SAUCE S	8
SPINACH AND ARTICHOKE DIP ARTICHOKE HEARTS SPINACH CREAM CHEESE PARMESAN MOZZARELLA PITA BREAD V	12
HONEY BUTTERED SHRIMP BLACK SKILLET SAUTÉED SHRIMP SWEET AND SPICY SAUCE S G	12
FAJITA QUESADILLA SEASONED SMOKED CHICKEN MONTEREY JACK CHEDDAR GREEN PEPPER ONIONS HOUSE FAJITA SEASONING SOUR CREAM	12
SWEET & SPICY BRUSSELS SPROUTS BRUSSELS SPROUTS GOCHUJANG SAUCE V G	8

SOUP & SALAD

SEASONAL SOUP ASK YOUR SERVER FOR OUR SOUP OF THE SEASON	CUP 3 BOWL 6
WORLD FAMOUS WHITE CHICKEN CHILI SOUR CREAM GRATED CHEESE	CUP 4 BOWL 7
CAESAR SALAD ROMAINE LETTUCE SLICED EGGS HOUSE MADE CROUTONS PARMESAN CAESAR DRESSING V	10
** ADD CHICKEN \$4 ADD SHRIMP \$8 S ADD SALMON \$10 S	
CRUNCH CHICKEN SALAD CRUNCH CHICKEN TENDERS MIXED GREENS CUCUMBERS TOMATO RED ONIONS SWEET MUSTARD	13
BUFFALO CHICKEN SALAD BUFFALO CHICKEN ROMAINE BLEU CHEESE CARROTS CELERY ONION AVOCADO TOMATO BUTTERMILK RANCH DRESSING G	13
SALMON SALAD SEARED SALMON SEASONAL GREENS BACON APPLES ALMONDS BRANDY VINAIGRETTE S G	19

BURGERS & SANDWICHES

<i>SERVED WITH YOUR CHOICE OF FRIES, COLESLAW, SEASONAL FRUIT, OR CHIPS & SALSA</i> V <i>LETTUCE BUN AVAILABLE ON REQUEST</i> G	
STEAKBURGER GROUND BEEF STEAKBURGER CHEESE MIXED GREENS TOMATO ONION BRIOCHE BUN	12
BEER CHEESE STEAKBURGER GROUND BEEF STEAKBURGER BACON MIXED GREENS 2DAMS BEER CHEESE PRETZEL BUN	13
ITALIAN SAUSAGE PIZZA BURGER HAND-PATTIED ITALIAN SAUSAGE PEPPERONI MOZZARELLA ONION SPINACH PIZZA SAUCE BRIOCHE BUN	12
CRISPY CHICKEN SANDWICH	12
HAND BREADED CHICKEN PICKLE CHIPS CAYENNE AIOLI BRIOCHE BUN	11
FOX RIVER PORK SANDWICH ROASTED BBQ PORK GREEN APPLE SLICES APPLE CINNAMON BUTTER PRETZEL BUN	10
JALAPENO POPPER GRILLED CHEESE BACON CREAM CHEESE JALAPENO SHREDDED CHEDDAR TOASTED SOUR DOUGH S	14
SALMON B.L.T. CORN MEAL CRUSTED SALMON PULLED BACON TOMATO SMOKED AIOLI AVOCADO SEASONAL GREENS TOASTED SOUR DOUGH	11
CRUNCH WRAP CRUNCH CHICKEN TENDERS SEASONAL GREENS TOMATO ONION CUCUMBERS TOMATO BASIL WRAP RANCH DRESSING V	11
	12

CHEF SPECIALTIES

<i>ADD A CUP OF SOUP, WHITE CHICKEN CHILI OR OUR HOUSE SALAD FOR \$3</i>	
CHICKEN AND WAFFLES CRUNCH CHICKEN TENDERS PEARL SUGAR BELGIAN WAFFLES MAPLE SYRUP SWEET MUSTARD DIP	13
WHITE CHEDDAR MAC AND CHEESE CAVATAPPI PASTA BACON BROCCOLI CREAMY WHITE CHEDDAR SAUCE	14
COCONUT CURRY CAULIFLOWER COCONUT CURRY CAULIFLOWER ONION SPINACH CILANTRO SEASONED RICE V G	16
PISTACHIO CHICKEN PISTACHIO CRUSTED CHICKEN BARLEY PEPPERS GREEN APPLES PECANS POTATOES APPLE WHISKEY SAUCE	18
RIGATONI ITALIAN SAUSAGE PEPPERS ONIONS RIGATONI TOMATO SAUCE FRESH MOZZARELLA CROSTINI	17
SCOTTISH ALE FISH AND CHIPS MARBLE EYE SCOTTISH ALE BATTERED COD FRIES COLESLAW TARTAR SAUCE S	17
CREOLE SURF AND TURF SEARED SIRLOIN BLACKENED SHRIMP ROASTED POTATOES PEPPERS ONIONS CREOLE BUTTER S G	21
PRETZEL FRIED WALLEYE BUTTER CRACKER AND PRETZEL BREADED FRIED WALLEYE ROASTED POTATOES BROCCOLI S	22
BOURBON MAPLE SALMON LIGHT PEPPER CRUSTED SALMON MAPLE BOURBON GLAZE ROASTED POTATOES BACON BRUSSELS SPROUTS S G	19

* **FRIDAY FISH FRY (FRIDAYS ONLY)** FRESH BREADED PERCH | COLESLAW | FRIES | RYE BREAD | TARTAR SAUCE S LUNCH SIZE 14 | DINNER SIZE 20

PIZZA

<i>OUR SIGNATURE PIZZAS ARE MADE ON A 10 INCH OR 14 INCH CRUST ** 10 INCH GF CAULIFLOWER CRUST AVAILABLE - \$3 EXTRA **</i> G		10 INCH 14 INCH
MARGHERITA ROMA TOMATOES FRESH BASIL MOZZARELLA HERB OIL V		11 18
THE J'S FAV SAUSAGE PEPPERONI MUSHROOMS MOZZARELLA		13 22
MANAGER'S SPECIAL SAUSAGE MUSHROOMS ONIONS GREEN PEPPERS MOZZARELLA		13 22
4 MEATLOVERS SAUSAGE PEPPERONI HAM BACON MOZZARELLA		13 22
THAI CHICKEN PULLED CHICKEN THAI PEANUT SAUCE CARROTS CILANTRO PISTACHIOS MOZZARELLA		13 22
JERK CHICKEN PULLED JERK CHICKEN GARLIC OIL SMOKED GOUDA MOZZARELLA RED ONION CILANTRO		13 22
CHEESE PIZZA MOZZARELLA TOMATO SAUCE V		10 17
ADD CHEESE OR MEAT EXTRA CHEESE PEPPERONI SAUSAGE HAM BACON ROASTED CHICKEN		PER TOPPING 2 3
ADD TOPPINGS MUSHROOMS RED ONIONS ROMA TOMATOES BLACK OLIVES JALAPENOS GREEN PEPPERS		PER TOPPING 1 2

DESSERT

WHITE CHOCOLATE MOUSSE CAKE	7	CARROT CAKE	7
BLACK & TAN SKILLET BROWNIE	7		

A Consumer Advisory: Meat and fish items that are served rare or medium-rare may be undercooked. The Management advises that eating raw or undercooked meat, poultry, eggs, seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

V Denotes a vegetarian item. G Denotes gluten free item. S Denotes a seafood item.