

Handcrafted Drinks 2 for \$8

Fiesta Margarita, White Sangria,
Peach Lightning

Half Day Brewing 16oz Cans \$4
All Growlers, All Beers \$12 Fills

See our beer menu at
Beermenus.com

Family Meals To Go!

Each family meal serves 4-6*

BURGERS \$50

8 Burgers with Cheddar (cooked medium)
Bavarian Pretzels, Salad,
French Fries, Cinnamon Sticks

CHICKEN FINGERS \$50

Bavarian Pretzels, French Fries,
Salad, Cinnamon Sticks

MELTS \$50

6 Beer-Battered Chicken Breasts
to Build Your Own Melts
Chicken Quesadilla, Salad,
French Fries, Cinnamon Sticks

MAC 'N CHEEZ \$45

Full Tray Original Mac 'N Cheez
or 1/2 Tray Adult & 1/2 Tray Kids
Bavarian Pretzels, French Fries,
Salad, Cinnamon Sticks

THE HOUSE \$60

8 Burgers with Cheddar (cooked medium)
4 B.Y.O. Chicken Melts
Boneless Wings, Bavarian Pretzels, Cheese Curds,
House Salad, French Fries, Cinnamon Sticks

>>>> For Carry-out Only <<<<

*No substitutions, please. Available while supplies last.

In the Beginning...

French Onion Soup Bowl 7.99

Fresh, Squeaky Wisconsin
Cheddar Cheese Curds 11.99

From Ellsworth Cooperative Creamery,
with marinara and spicy ranch for dipping

Giant Pretzel 15.99

A giant twisted pretzel brushed with butter
& sprinkled with salt, served with our HDBC
IPA Mercks Cheddar Cheese Scallion Dip
and honey mustard for dipping

Reuben Rolls 11.99

Egg roll wrapped, filled with beer-braised
corned beef, sauerkraut & Swiss,
with side of 1000 Island

Pepper & Salt Shrimp 14.99

This crunchy shrimp dish gets its zesty,
floral heat from Szechuan peppercorns,
chilis and cilantro, served with Sriracha aioli

Traditional Stone Oven Bavarian Pretzels 10.99

Sprinkled with salt, with HDBC IPA
Mercks Cheddar Cheese Scallion Dip
and honey mustard for dipping

Grilled Sausage 11.99

Grilled Italian & Polish sausages served
with horseradish mustard, giardiniera, pickled
vegetables and housemade focaccia bread

Roasted Garlic Hummus 10.99

Pureéd garlic, Mediterranean chickpeas
and olive tapenade, served with cucumbers,
celery and housemade focaccia bread

Half Day Lager Beer-Brined Chicken Tenders 12.99

Fresh hand cut chicken breasts, brined
with HDBC lager beer, fried, served with Julio's
signature honey mustard sauce for dipping



Award-Winning Smoked Brew House Wings

Buttermilk brined, hickory smoked for 4 hours, flash fried,
served with ranch, carrots and celery

8 per order 16.99 

Sauces

Buffalo Hot, HDBC Lager BBQ, VooDoo, HDBC Sweet & Spicy
or Devil's Catsup (Warning Extremely Hot)

Chicago WingFest Best of Fest & Hottest Hot Wing Sauce Winner

Burgers*

Our burgers are FRESH - USDA 100% Angus Beef. All burgers are cooked on a
flat top grill to sear the juices in and served with our house seasoned potato chips
(sub French fries for \$2) and housemade pickles.

 All burgers gluten-free without bun or with substitution of gluten-free bun.

All American Double Stack 13.99

2-4oz patties, cooked to medium, topped with American cheese,
raw onion, tomato and lettuce, on a buttered brioche bun

Brew House Bison Burger 15.99

Midwest bison, pickled fresh berries, avocado, red onion, cilantro
and provolone, on a buttered brioche bun

Truffle Farm Burger 14.99

Truffle Boursin cheese, fried egg, arugula, truffle vinaigrette,
pickled red onion, on a buttered brioche bun

Half Day Signature Burger 14.99

7oz 100% Angus Beef topped with bleu cheese crumbles and
shiitake mushrooms, on a buttered brioche bun

A Serious Bacon Cheeseburger 14.99

Our HDBC IPA Mercks Cheddar Cheese Spread, bacon jam,
thick sliced bacon and bacon aioli, on a buttered brioche bun

Housemade Black Bean Burger 12.99

Black beans, onion, roasted pepper and spices, topped with avocado
& pico de gallo, on a toasted bun with choice of side

Brew House Sliders*

All served on toasted, buttered brioche buns, with house seasoned potato chips
and housemade pickles on the side. (sub French fries for \$2)

Wood-Roasted Prime Rib Sliders 14.99

3 mini shaved prime rib sandwiches, served with a side of
horseradish crème and au jus for dipping

Angus Cheeseburger Sliders 13.99

3 mini 100% Angus Beef burgers topped with lettuce
and tomatoes

Tacos*

Housemade tacos come 3 per order, served in choice of corn or flour tortillas,
with side of housemade Southwest rice.

Steak Tacos 15.49

Lettuce, tomato, cheese and salsa roja

Chicken Tacos 13.79

Smoked chicken, lettuce, tomato and cheese

Blackened Mahi-Mahi Tacos 14.99

Grilled wild-caught South Pacific mahi mahi, chipotle ranch dressing,
mango salsa and black beans

Blackened Shrimp Tacos 15.49

Blackened Gulf shrimp, lettuce and pico de gallo

 Perfect for Sharing!

Brew House Seasoned Potato Chips with Dips

 **7.99**

HDBC IPA Mercks
Cheddar Cheese Scallion Dip
Parmesan & Truffle Dip

Handcrafted Bowls

Whether you're Keto, low carb, Whole30, Paleo, vegetarian or just want to eat healthier, we've got options for you!

All bowls served with ranch dressing on the side, unless otherwise noted.

Black Bean Burger Bowl 12.99

Black beans, onion, roasted pepper and spices, topped with avocado & pico de gallo, served on a bed of mixed greens, tomato, cucumber and shiitake mushrooms

Bison Burger Bowl 14.95

Midwest bison, pickled berries, avocado, red onion, cilantro and provolone cheese, served on a bed of mixed greens, tomato, carrot, cucumber and bleu cheese

Ginger Soy Shrimp Bowl 14.49

Shrimp sautéed in a ginger soy topped with cucumber, carrot, crunchy garbanzo beans, onion and basmati rice, with mango salsa

Wrapped or Un-Wrapped

Choose to have it wrapped in a flour tortilla or swaddle it yourself in a lettuce leaf. Served with house seasoned potato chips (sub fries for \$2) and pickles.

Chicken Pesto Wrap 12.99

Lettuce, tomato, mozzarella and pesto ranch

Crispy Buffalo Chicken Wrap 12.99

Breaded, beer-brined chicken tenders tossed in hot Buffalo sauce, with blue cheese crumbles, lettuce, tomato and ranch dressing

Blackened Shrimp Wrap 13.99

Shrimp, lettuce, smoked gouda, tomato and pesto ranch

Sandwiches

Our breads are made locally fresh daily. All sandwiches are toasted and served with our house seasoned potato chips (sub French fries for \$2) and housemade pickles.

Wood-Roasted Prime Rib 14.99

Roasted prime rib, shaved, on a pretzel roll, with a side of horseradish cream and au jus

Add Mozzarella or Provolone Cheese \$1

Chicken Parmesan Sandwich 12.99

Crispy chicken breast topped with melted provolone and marinara sauce, on tomato focaccia bread

Classic Reuben 13.99

Beer-braised corned beef, Swiss cheese, 1000 Island dressing and sauerkraut, on toasted marble rye

BBQ Chicken 13.79

Our lager BBQ grilled smoked chicken breast, topped with HDBC IPA Mercks Cheddar Cheese Spread, avocado, onion strings, lettuce, tomato and mayo, on a buttered brioche bun

Wood Fired Pizza

Each pizza serves 2-3 people

All signature 12" pizzas are served on our signature artisan thin crust & charred in a 600 degree wood burning oven. Our ingredients are always fresh & locally sourced.

Margherita 13.99

Crushed tomato, fresh buffalo mozzarella, sea salt, olive oil, basil

Chicago Style 15.99

Slow-roasted smoked sliced prime rib, giardiniera, mozzarella

Pepperoni & Cheese 14.95

Fire roasted tomato sauce, pepperoni, provolone, mozzarella, asiago

Half Day 16.99

Fire roasted tomato sauce, pepperoni, mild sausage, Italian sausage, roasted red peppers, caramelized onions, truffle shiitake mushrooms, Kalamata olives, mozzarella, provolone

Greens*

Dressing Choices: Ranch, Caesar, Bleu Cheese, 1000 Island, Balsamic Vinaigrette, Spicy Soy Ginger Vinaigrette, Honey Dijon Vinaigrette, Sundried Tomato Vinaigrette

Add Chicken \$5 Shrimp/Steak/Mahi \$6 Salmon \$7 Housemade Focaccia Bread \$2

House 4.99

Mixed greens, carrot, celery, red onion, tomato, cucumber and choice of dressing

Caesar 7.99

Romaine, housemade croutons, shaved parmesan and Caesar dressing

Half Day Chop Salad 10.99

Pepperoni, prosciutto, mozzarella, tomato, pepperoncinis, artichoke hearts, roasted peppers, cucumber, Kalamata olives and mixed greens, tossed in sundried tomato vinaigrette

BBQ Chicken Salad 13.49

Smoked chicken breast tossed in HDBC Lager BBQ Sauce, avocado, red onion and tomato over spinach, topped with cilantro and corn, bacon and bleu cheese crumbles, with ranch dressing on the side

Asian Shrimp Salad 13.29

Shrimp, avocado, carrot, tomato, cucumber, shredded cabbage, mixed greens, fried rice noodles and spicy soy ginger vinaigrette

Pastas & Main Plates*

Fish N Chips 12.99

Icelandic cod, hand dipped in our HDBC ale beer batter, crispy fried, served with tartar sauce

Chicken Parmesan 14.99

2 crispy chicken breasts, topped with melted provolone, served over a bed of fettuccine noodles tossed in marinara

Grilled Skirt Steak 18.99

Served with fingerling potatoes, corn salsa, seasonal vegetable and a side of chipotle mayo

Grilled Salmon 19.99

Choice of blackened, lager BBQ style or sweet and spicy salmon topped with roasted fingerling potatoes & red pepper, served with grilled asparagus

Dessert

Eight, Fresh Cinnamon Sticks 7.99

Cooked to order, served with housemade caramel sauce, with chocolate drizzle



www.halfdaybrewing.com



GLUTEN-FREE | Please note that while we offer gluten-free menu options, we are not a gluten-free kitchen or brewery. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Please inform your server of any specific allergen and dietary needs.

**We do not guarantee the tenderness of our steaks if cooked past medium. Please allow extra time for prep. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. We accept all major credit cards. No personal checks. Not responsible for lost or stolen articles. Take-out available. 02/21