

## In the Beginning...

**Soup of the Day Bowl 6.99**

**Home Sick 11.99**

Cheese sandwich layered with cheddar, provolone and mozzarella cheese, grilled & sliced into "bites" - perfect for dipping & sharing; served with tomato soup

**Fresh, Squeaky Wisconsin Cheddar Cheese Curds 11.99**

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

 **Giant Pretzel 16.99**

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

**Bruschetta 11.99**

Fresh tomato, basil and onion, topped with crumbled goat cheese, balsamic glaze & virgin olive oil, served with baked focaccia triangles

**Loaded Chips 9.99**

Seasoned potato chips with melted bleu cheese, chopped bacon, scallion and tomato

**Pork Pot Stickers 10.99**

Served with spicy soy ginger and our Award-Winning Exotic Sauce for dipping

**Reuben Rolls 12.99**

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

**Calamari 14.99**

Fried, tossed with banana peppers, with sriracha aioli and marinara for dipping

**Mango Mahi Quesadilla 14.99**

Flour tortilla stuffed with blackened, wild-caught South Pacific mahi-mahi, mango salsa and shredded cheese mix, with sour cream and a spicy mango habañero sauce on the side

**Traditional Stone Oven**

**Bavarian Pretzels 10.99**

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

**Cheesy Garlic Focaccia Bread 6.99**

Housemade focaccia bread, topped with 3 cheeses, with fire roasted tomato sauce

**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 13.99**

Fresh hand cut chicken breasts, brined with HDHC lager beer, fried, served with our signature honey mustard sauce for dipping

## Brew House Seasoned Potato Chips with Dips

 **7.99**

HDHC IPA Mercks  
Cheddar Cheese Scallion Dip  
Parmesan & Truffle Dip



## Award-Winning Smoked Brew House Wings

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

**8 per order 16.99** 


### Sauces

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

*Chicago WingFest Best of Fest & Hottest Hot Wing Sauce Winner*

## Burgers\* Make Any Burger a Bowl \$1

*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

**A Serious Bacon Cheeseburger 14.99**

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

**Housemade Black Bean Burger 13.99**

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)*

**Smoked Brisket Sliders 14.99**

3 mini smoked beef brisket sandwiches topped with fried onion strings and shaved cabbage, served with our HDHC Lager BBQ and Carolina BBQ for dipping

**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 tomato

## 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**

Marinated skirt steak, lettuce, tomato, cheese and salsa roja

**Chicken Tacos 13.79**

Smoked chicken, lettuce, tomato and cheese

**Brisket Tacos 15.49**

Beef brisket topped with a blend of fire roasted corn, poblano peppers and onion

**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!**

## 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

## 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

### Beef Brisket Sandwich 15.49

Smoked beef brisket topped with shaved cabbage and fried onion strings, served with our HDBC Lager BBQ and Carolina BBQ for dipping

### Chicken Parmesan Sandwich 13.99

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

### Stack'em High BLT 12.99

Bacon, lettuce and tomato, on toasted white bread, with a side of mayo

### Fried Chicken Sandwich 13.99

Fried chicken breast topped with cabbage, cilantro and onion, tossed in a lime vinaigrette

### Veggie Sandwich 12.99

Sautéed spinach, mushrooms and red peppers, tossed in blackening seasoning, topped with Swiss cheese, on toasted white bread



**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. 05/21

## 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.

### Cheesy 12.99

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

### White 13.99

Roasted garlic cream, spinach, basil, provolone, mozzarella, asiago

### Margherita 13.99

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

### Garden 15.99

Roasted peppers, spinach, tomatoes, fire roasted tomato sauce, mozzarella, arugula and olives

### Chicago Style 15.99

Slow-roasted smoked sliced prime rib, giardiniera, mozzarella

### Pepperoni & Banana Pepper 14.99

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

### Sausage & Cheese 14.99

Mild or hot Italian sausage, onion, mushrooms, mozzarella, provolone

### BBQ Chicken 15.99

Roasted garlic cream, BBQ chicken, caramelized onions, mozzarella, cheddar

### 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

## 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

## Main Plates\*

### Ginger Soy Shrimp Bowl 14.99

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

### 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

### Sweet 'N Salty Fudge Brownie 6.99

Caramel sauce, wet walnuts and cherries

### Eight, Fresh Cinnamon Sticks 7.99

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

### Adult Milkshake 6.99

Iron Horse Porter and vanilla ice cream



www.halfdaybrewing.com