

In the Beginning...

Soup of the Day Bowl 6.99

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 HDBC IPA Merkts 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

Traditional Stone Oven

Bavarian Pretzels 10.99

Sprinkled with salt, with HDBC IPA Merkts 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 HDBC lager beer, fried, served with our signature honey mustard sauce for dipping

Brew House Seasoned Potato Chips with Dips

 **7.99**

HDBC IPA Merkts 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, 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* 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 HDBC IPA Merkts 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)

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

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

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

 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 rest-aurant 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. 07/21

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

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 & 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

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

Eight, Fresh Cinnamon Sticks 7.99

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



www.halfdaybrewing.com