



In the Beginning...

Soup of the Day
Cup 4.99 Bowl 6.99

Fresh, Squeaky Wisconsin Cheddar Cheese Curds 12.99

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

Loaded Chips 14.99

Our seasoned chips covered in chopped bacon, chicken, scallions and jalapeños, smothered in our HDBC IPA Mercks Cheddar Cheese Sauce

Pork Pot Stickers 13.99

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

Reuben Rolls 13.99

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

Pepper & Salt Shrimp 15.99

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

Chicken Quesadilla 13.99

Chicken, mozzarella & cheddar cheese blend, served with sour cream and pico de gallo

Mango Mahi Quesadilla 16.99

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

Grilled Chicken Tenders 14.99

Served with chipotle mayo and Caesar dressing for dipping

Traditional Stone Oven Bavarian Pretzels 11.99

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

Grilled Sausage 13.49

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

Roasted Garlic Hummus 11.49

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

Half Day Lager Beer-Brined Chicken Tenders 14.99

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 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 and celery

8 per order 16.99 

Sauces

Buffalo Hot, HDBC Lager BBQ, Mango Habañero, 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 17.99

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

Truffle Farm Burger 16.99

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

A Serious Bacon Cheeseburger 15.99

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

Housemade Black Bean Burger 14.99

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 15.99

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

Wood-Roasted Prime Rib Sliders 15.99

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 16.99

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

Chicken Tacos 14.99

Smoked chicken, lettuce, tomato and cheese

Brisket Tacos 15.99

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

Blackened Mahi-Mahi Tacos 16.99

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

Blackened Shrimp Tacos 15.99

Blackened Gulf shrimp, lettuce and pico de gallo



www.halfdaybrewing.com

 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/Mahi/Salmon \$7 Steak \$8
Housemade Focaccia Bread \$2

House 6.99

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 12.99

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

BBQ Chicken Salad 14.99

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

Asian Chicken Salad 14.99

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

Swap Shrimp or Salmon for Chicken \$15.99

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 16.99

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

Add Cheese \$1 Giardiniera \$1

Beef Brisket Sandwich 15.99

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

Classic Reuben 13.99

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

Stack'em High BLT 13.99

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

Half Day Club Sandwich 14.99

Grilled chicken breast, bacon, lettuce, tomato, avocado and mayo, on brioche bun

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. 06/22

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

Garden 15.99

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

Chicago Style 15.99

Slow-roasted smoked sliced prime rib, giardiniera, mozzarella

Pepperoni 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 17.99

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 13.99

Lettuce, tomato, mozzarella and pesto ranch

Crispy Buffalo Chicken Wrap 13.99

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

Chicken Caesar Wrap 13.99

Romaine, shaved parmesan and Caesar dressing in a flour tortilla

Blackened Shrimp Wrap 14.99

Shrimp, lettuce, smoked gouda, tomato and pesto ranch

Main Plates*

Ginger Soy Shrimp Bowl 16.99

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

Fish N Chips 14.99

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

Macaroni & Cheese 12.99

Our 5 cheese blend sauce poured over cavatappi noodles, topped with toasted mozzarella bread crumbs and baked, served with focaccia bread

Add Bacon \$3 Chicken \$5 Shrimp \$7

Grilled Skirt Steak 21.99

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 7.99

Caramel sauce, wet walnuts and cherries

Eight, Fresh Cinnamon Sticks 7.99

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

Carrot Cake 10.99

Topped with caramel sauce, candied walnuts and whipped cream