

STARTERS

*Available up until 30 minutes prior to showtime***BUTTERMILK CHICKEN TENDERS \$9.95**Six tenders served with
your choice of one sauce**KOREAN CAULIFLOWER WINGS \$8.95**Panko breaded cauliflower tossed in a gochujang
sauce served with side sweet thai chili sauce **vg****CHEESE CURDS \$8.95**Crispy white cheddar cheese curds served with
a side of horseradish cream **v****FLIGHT OF "BITES"****3 BITES \$12 4 BITES \$14**Choose three different "bites" and three
sauces or upgrade to four "bites"**Bites to choose from:** Cheese Curds,
Pretzel Bites, Buttermilk Chicken
Tenders, Korean Cauliflower Wings, Fried
Pickles or Tater Tots**SAUCES AVAILABLE**Barbeque, Sweet Chili Garlic, Blue Cheese, Cheese Sauce,
Dijon Mustard, Honey Mustard, Horseradish Sauce,
Ketchup and Ranch*Available up until 15 minutes prior to showtime***ROSEMARY, TRUFFLE &
PARMESAN POPCORN \$6****v gf****HONEY & SEA SALT CANDIED NUTS \$6***Contains peanuts* **v gf****ARTICHOKE, SPINACH & ASIAGO DIP \$12.25**Served with pita crisps **v****BRUSCHETTA \$10.25**Marinated grape tomatoes, fresh mozzarella,
onion, basil on baguette, topped with balsamic
reduction **v** Remove mozzarella for **vg****CHICKEN SALAD SANDWICH \$14.95**Cranberry-pecan chicken salad served
on a telera roll with house chips.Remove bread for **gf****v** VEGETARIAN **gf** GLUTEN FREE **vg** VEGAN*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of food-borne illness, especially if you have certain medical conditions.Gratuity of 18% will be added to groups of 6 or more. Please, no split checks for groups of 6 or more.
We are happy to split plates, add \$2. Subscribers receive a 10% discount on their entrée.

MAIN

SOUPS & SALADS

SOUPS

AGED CHEDDAR POTATO \$5 / \$7

Thick and creamy potato soup enriched with aged cheddar cheese **v**

FIRE ROASTED PEPPER

AND TOMATO SOUP \$5 / \$7

Fire roasted vegetables blended with a rich vegetable stock and sweet vermouth **v gf**

SIDE SALADS

HOUSE SALAD \$5

Iceberg/romaine blend, cherry tomatoes, carrots, cucumbers with a choice of dressing **vg**

CLASSIC WEDGE \$7

Applewood smoked bacon, blue cheese crumbles, red onion, cherry tomatoes, blue cheese dressing, balsamic glaze **gf**

CAESAR \$6

Romaine, baby kale, shredded parmesan, house-made croutons, frico, creamy caesar dressing **v**

ENTRÉE SALADS

BUTTERMILK CHICKEN COBB \$16.50

Iceberg/romaine blend, applewood smoked bacon, cherry tomatoes, avocado, hard-boiled egg, blue cheese crumbles, parmesan peppercorn dressing

GRILLED CHICKEN CAESAR \$15

Romaine, baby kale, shredded parmesan, house-made croutons, frico, creamy caesar dressing

GREEK SALAD \$12.50

Romaine, cucumber, tomato, feta, red onion, kalamata olives with greek dressing **v gf**
Add Grilled Chicken for \$4

SALAD DRESSINGS

1000 Island Dressing, Balsamic, Blue Cheese, Creamy Caesar, Greek Dressing, Honey Mustard, Italian Vinaigrette, Parmesan Peppercorn Dressing, Ranch

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MAIN

BURGERS & SANDWICHES

Served with your choice of steak fries, sweet potato fries, tater tots, house chips or for \$2 a house side salad

STACKNER BURGER* \$14.95

Sirloin beef patty, lettuce, tomato, onion, choice of cheese on a toasted brioche bun

Cheese options: American, blue cheese crumbles, cheddar, swiss

THE BACON & BLUE BURGER \$15.95

Sirloin beef patty, applewood smoked bacon, lettuce, tomato, red onion, blue cheese crumbles on a toasted brioche bun

IMPOSSIBLE™ BURGER \$14.95

Plant-based burger, lettuce, roasted mushrooms, swiss cheese and dijon on a toasted brioche bun **v**

BALSAMIC VEGETABLE MUFFULETTA \$14.95

Grilled and marinated vegetables served cool on a telera roll with fresh spinach, giardiniera and pesto **v**

CRISPY BUTTERMILK

CHICKEN SANDWICH \$14.95

Lettuce, bread and butter pickles, chipotle aioli on a toasted brioche bun

CHICKEN SALAD SANDWICH \$14.95

Cranberry-pecan chicken salad served on a telera roll with house chips. Remove bread for **gf**

REUBEN \$14.95

Corned beef brisket, swiss cheese, sauerkraut, 1000 island dressing on toasted marble rye bread

GRILLED CHEESE & CUP OF TOMATO SOUP \$12.95

A blend of cheddar and american cheese melted on texas toast served with a cup of soup and house chips **v**

SIGNATURE SIDES

PREMIUM SIDES \$5.95

Asparagus • Garlicky Broccolini • Roasted Root Vegetables • Za'atar Roasted Carrots and Potatoes

REGULAR SIDES \$3.95

House Chips • Steak Fries • Sweet Potato Fries • Tater Tots

SIDE SALADS

House Side Salad \$5 • Caesar Side Salad \$6

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PRIX-FIXE

\$30

This dinner selection allows you to choose one first course, entrée & dessert. Drinks and gratuity not included. We cannot accept any prix-fixe dinner orders less than 60 minutes prior to show time.

FIRST COURSE

HOUSE SALAD

Iceberg/romaine blend, cherry tomatoes, carrots, cucumbers with a choice of dressing **vg**

CAESAR SIDE SALAD

Romaine, baby kale, shredded parmesan, house-made croutons, frico, creamy caesar dressing **v**

CUP OF SOUP

Choice of aged cheddar potato **v** or fire roasted pepper and tomato **v gf**

ENTRÉE

GRILLED SALMON*

Topped with a dill crème fraiche with buttery whipped potatoes, garlicky broccoli **gf**

GREEK CHICKEN

Oregano chicken breast with za'atar roasted carrots and potatoes with feta, tomato, red onion, kalamata olives, cucumber salsa with a balsamic drizzle

YANKEE POT ROAST

Braised beef served in its own gravy with onions, carrots and celery on buttery whipped potatoes

STUFFED PORTOBELLO

Grilled portobello caps, parmesan risotto and asparagus topped with julienned vegetables and a balsamic glaze **v gf**

DESSERT

TRIPLE CHOCOLATE MOUSSE CAKE **v**

STRAWBERRY CREAM LAYER CAKE **v**

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MAIN

ENTRÉES

VEGETARIAN & PASTA

STUFFED PORTOBELLO \$23

Grilled portobello caps, parmesan risotto and asparagus topped with julienned vegetables and a balsamic glaze **v** **gf**

VEGETABLE STIR FRY \$23

Market fresh vegetables sautéed and glazed with a soy ginger sauce over fragrant jasmine rice **v** **gf**

FARFALLE WITH ITALIAN SAUSAGE \$23

Baby kale, roasted butternut squash in a roasted garlic cream topped with herbed bread crumbs remove sausage for **v**

CHICKEN & SEAFOOD

GREEK CHICKEN \$24.95

Oregano chicken breast with za'atar roasted carrots and potatoes with feta, tomato, red onion, kalamata olives, cucumber salsa with a balsamic drizzle **gf**

CHARLESTON SHRIMP & GRITS \$25.95

Sautéed shrimp in an andouille gravy over rich creamy grits

GRILLED SALMON* \$25.95

Topped with a dill crème fraiche with buttery whipped potatoes, garlicky broccolini **gf**

BEEF & PORK

YANKEE POT ROAST \$24.95

Braised beef served in its own gravy with onions, carrots and celery on buttery whipped potatoes

HANGER STEAK \$32

Pan seared with chimichurri sauce served over za'atar roasted carrots and potatoes **gf**

ROSEMARY MAPLE PORK TENDERLOIN \$24.95

Pan seared and served over buttery whipped potatoes topped with roasted root vegetables and a maple rosemary jus **gf**

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DESSERT & DRINKS

PIE

BOURBON PECAN PIE \$10



KEY LIME PIE \$9

With a graham cracker crust

CAKE & CHEESECAKE

STRAWBERRY CREAM LAYER CAKE \$8

Yellow cake layered with whipped cream,
served with raspberry sauce

TRIPLE CHOCOLATE MOUSSE CAKE \$9

Layers of velvety chocolate mousse
and moist chocolate cake

CARROT CAKE \$10

Loaded with walnuts and raisins,
topped with cream cheese frosting

FLOURLESS CHOCOLATE CAKE \$8

Served with whipped cream and
a raspberry sauce

BROWNIE BITE CHEESECAKE \$10

White chocolate cheesecake covered in brownie bites,
ganache and salted dulce de leche

DRINKS

SODA

Coke, Diet Coke,
Sprite, Ginger Ale,
Gosling's Ginger Beer,
Lemon or Berry La Croix,
Iced Tea (Unsweetened)

RISHI TEA

Jasmine Green Tea, Earl Grey,
English Breakfast, *Peppermint,
*Blueberry Hibiscus,
*Turmeric Ginger Herbal Tea

**Caffeine Free*

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DRINK SPECIALS

WISCO OLD FASHIONED \$11

Rye whiskey, brandy, cherry, orange, cinnamon, aromatic bitters

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HOT KEYS \$10

Irish whiskey, honey syrup, grand marnier, hot water, lemon with cloves

HIGH NOTE \$11

Red berry vodka, prosecco, sloe gin, blue curacao, club soda

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DUELING RUMS \$11

Light rum, dark rum, strawberry lime elixir, jamaican bitters, seltzer

MOCKTAILS

COSMOLITE \$8

Non-alcoholic triple sec syrup, unsweetened cranberry juice, lime juice, honey syrup

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NOT YOUR MULE \$7

Lime juice, mint simple syrup, ginger beer, fresh mint

MISS SHIRLEY \$7

Muddled luxardo cherries, lime juice, grenadine, ginger beer

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PALOMARITA \$7

Grapefruit juice, simple syrup, lemon juice, soda

BEER

TAP

Miller Lite \$6
Sierra Nevada Pale Ale \$7
Riverwest Stein \$7
Rotating IPA \$7
Company Brewing
Milwaukee Style Lager \$7
Seasonal \$7

BOTTLES

Heineken \$6
Stella Artois \$6
Buckler (*non-alcoholic*) \$6
3 Sheeps Waterslides \$6
Spotted Cow \$6
Miller High Life \$5
Guinness Pub Can \$7
Loon Juice Honey Crisp Cider \$7

SELTZER

White Claw Black Cherry \$6
White Claw Mango \$6
White Claw Lime \$6

HOT DRINKS \$9

CHOCOLATE CREAM COFFEE

Irish Cream and Godiva Chocolate Liqueur

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MONK'S COFFEE

Frangelico and Dark Creme de Cacao

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COFFEE NUT SUNDAE

Amaretto and Frangelico

PECAN COFFEE

William Wolf Pecan Bourbon and Irish cream

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IRISH COFFEE

Jameson Irish Whiskey and Sugar

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REGULAR & DECAF COLECTIVO COFFEE

HOT CHOCOLATE

WINES

RED

	glass	bottle
Elsa Bianchi Malbec (<i>Argentina</i>)	\$9	\$36
Drumheller Merlot (<i>Columbia Valley, WA</i>)	\$8	\$32
Carmenet Red Blend (<i>California</i>)	\$9	\$36
The Crusher Cabernet (<i>California</i>)	\$9	\$36
10 Span Pinot Noir (<i>California</i>)	\$8	\$32
Gnarly Head Zinfandel (<i>California</i>)	\$8	\$32

WHITE

20 Acres Chardonnay (<i>California</i>)	\$8	\$32
Sea Glass Pinot Grigio (<i>California</i>)	\$8	\$32
Leonard Kreuzsch Riesling (<i>Germany</i>)	\$9	\$36
Wollersheim Prairie Fume (<i>Wisconsin</i>)	\$9	\$36
Vila Nova Vinho Verde (<i>Portugal</i>)	\$8	\$32
Sea Pearl Sauvignon Blanc (<i>New Zealand</i>)	\$8	\$32
Mont Gravet Rosé (<i>Pays d'Oc, France</i>)	\$9	\$36

RESERVE (*Bottle Only*)

La Crema Pinot Noir (<i>California</i>)	\$48
Ghost Pines Red Zinfandel (<i>California</i>)	\$48
Louis Martini Cabernet Sauvignon (<i>California</i>)	\$52
Cooper and Thief Bourbon Aged Red Blend (<i>California</i>)	\$52
Cakebread Cellars Sauvignon Blanc (<i>California</i>)	\$45
Chamisal Chardonnay (<i>California</i>)	\$46
Fleur de Mer Rosé (<i>France</i>)	\$48

BUBBLES

Campo Viejo Cava Brut Rose Bottle	\$25
Segura Viudas Cava Brut Bottle	\$32
Segura Viudas Cava Brut Split	\$10
Relax Prosecco Glass	\$8
Cupcake Prosecco Bottle	\$28
La Marca Prosecco Split	\$11