

Appetizers

FRIED CHEESE CURDS 12

Golden brown Wisconsin white cheddar curds with a savory garlic chili ketchup dip.

HUMONGOUS SOFT PRETZEL 25

A giant pound-and-a-half soft pretzel dusted with salt served with pepperoni marinara, our cheddar & smoked gouda beer cheese & honey Dijon dip. Easily serves a group.

LOADED FRENCH FRIES 14

Hot crispy fries topped with BBQ pulled pork, bacon, beer cheese sauce & scallions.

SMOKED CHICKEN DRUMMIES 13

Drumsticks slow smoked over cherry wood served with celery, bleu cheese dressing & tossed in your choice of sauce:

Cherry BBQ, Asian Chili, or Spicy Buffalo.

PETE'S GREEN BEANS 13

Stir fried green beans with diced peppers & onions tossed in a spicy Szechuan sauce topped with bacon & sesame seeds.

FRIED CHINESE DUMPLINGS 11

Fried pork & napa cabbage dumplings served with choice of spicy Szechuan or savory garlic wok sauce.

Soups & Salads

CHERRY PECAN SALAD 16

Fresh spinach topped with candied pecans, dried cherries, apples, red onions & a grilled chicken breast served with apple-cherry vinaigrette dressing.

THREE CHEESE CAESAR 15

Grilled chicken breast over crisp romaine tossed with creamy caesar dressing, tomatoes, croutons & a blend of asiago, romano & parmesan cheeses.

SEAFOOD CHOWDER Cup 6 Bowl 9

Creamy New England style chowder with shrimp, crab, fish, carrots, mushrooms & potatoes.

BREW HOUSE CHILI Cup 6 Bowl 9

Hot & spicy blend of beef, peppers, onions & beans in a fiery tomato broth topped with cheddar cheese & sour cream.

Sandwiches & Burgers

All sandwiches & burgers are served with potato chips or coleslaw. Substitute fries or a side salad +2

BAJA FISH TACOS 15

Two lightly breaded mahi mahi strips topped with arugula, mango pico de gallo & chili ranch drizzle on flour tortillas.

CHICKEN GRILLE 14

Chicken breast with smoked gouda cheese, lettuce, tomato, bread & butter pickles & signature chicken sauce on a brioche bun.

GARDEN VEGGIE BURGER 14

A flavorful veggie burger patty topped with pepperjack cheese, lettuce, tomato & chipotle aioli on a brioche bun.

PUB CLUB WRAP 13

Thin sliced turkey with bacon, lettuce, tomato, cheddar & garlic mayo in a flour tortilla.

PULLED PORK SANDWICH 13

House smoked pulled pork tossed in our tangy cherry BBQ sauce topped with bread & butter pickles served on a pretzel bun.

FISHERMAN'S FAVORITE 15

Shipwrecked Ale battered haddock filet fried golden brown with lettuce, tomato & tartar sauce on a brioche bun.

CLASSIC CHEESEBURGER* 14

A tried & true 6oz ground sirloin patty topped with Cheddar cheese, lettuce, tomato & bread & butter pickles on a brioche bun.

JOLLY ROGER* 14

Shiver me timbers! Our burger with pepper jack, jalapenos, chipotle aioli, lettuce & tomato on a brioche bun.

PRETZEL TAVERN BURGER* 17

A Wisconsin classic with a brat patty, a burger patty, lettuce, tomato, sautéed onions & American cheese on a pretzel bun.

THE KRAKEN* 17

A burger of mythological proportions! A burger topped with BBQ pulled pork, sautéed onions, Shipwrecked beer cheese sauce, lettuce & tomatoes on a brioche bun.

FRENCH ONION BURGER* 16

Our sirloin burger patty topped with muenster cheese, bacon onion jam, arugula, and onion soup aioli on a brioche bun.

Seafood

FISH & CHIPS 18

Three beer battered cod fillets served with french fries, coleslaw & tartar sauce.

BREADED LAKE PERCH 26

Three hand breaded perch fillets served with french fries, coleslaw & tartar sauce.

PAN FRIED WALLEYE 24

Lightly breaded pan fried walleye served with french fries, coleslaw & tartar sauce.

BEER BATTERED SHRIMP 20

Six beer battered shrimp served with french fries, coleslaw & cocktail sauce.

FIRECRACKER SHRIMP 22

A half pound of crispy fried shrimp tossed in sweet chili sauce topped with sesame seeds & green onions over white rice & vegetables.

CAJUN SHRIMP ALFREDO 22

Gemelli pasta with a cajun spiced alfredo sauce tossed with lots of shrimp, diced peppers & onions, topped with parmesan cheese.

GRILLED MAHI MAHI 25

Grilled Mahi Mahi topped with mango pico de gallo served with rice & vegetables.

DOOR COUNTY WHITEFISH 26

Locally caught whitefish simply baked and served with mashed potatoes & sauteed vegetables then topped with cherry chutney.



Entrees

ANDOUILLE MAC & BEER CHEESE 18

Gemelli pasta with our creamy cheddar & smoked gouda beer cheese sauce tossed with andouille sausage, diced peppers & onions, topped with diced bacon & green onions.

SMOKEHOUSE MEATLOAF 17

This comfort food classic combines traditional ground beef with our smoked pulled pork & baby back rib meat topped with our cherry barbeque sauce served with mashed potatoes & sauteed vegetables.

BBQ BABYBACK RIBS half 24 full 33

Dry rubbed & slow smoked baby back pork ribs glazed in our own cherry BBQ sauce served with fries & coleslaw.

Desserts

CHERRY BERRY CRISP 8

Mixed berries in a Strawberry Zin sauce with a cinnamon crumble topping & ice cream.

PB BROWNIE SUNDAE 7

A rich brownie topped with peanut butter frosting served with vanilla ice cream & Hershey's Syrup.

APPLE CROSTATA 7

Apple pie filling wrapped in a flaky pie crust drizzled with caramel sauce served a la mode.

KEY LIME TART 7

The classic filling in mini graham cracker crusts finished with a garnish of raspberry syrup & whipped cream.

BREAD PUDDING 8

Warm bread pudding made with cherries, almonds & dark chocolate chips served with a scoop of vanilla ice cream.

**Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood & animal products may increase your risk of foodborne illness, especially if you have certain medical conditions.*