

Small Snacks

Cheese Curds | 8

Herb Breaded Wisconsin Cheddar Cheese Curds with Creamy Ranch Dressing

Mini Pretzel Bites | 7

Beer Cheese Dip

Crispy Calamari | 10

Pickled Red Onions, with Roasted Garlic Aioli and Basil Marinara

Red Pepper Hummus | 11

With Warm Pita, Celery and Carrots

Chicken Wings | 11

Korean BBQ Sauce, Asian Pear and Scallion Kimchi

Filet Mignon Sliders | 9

Beef Medallions, Caramelized Onions and Dijon Aioli

Spinach Dip | 9

Accompanied with Tortilla Chips

Baja Beer Battered Fish Tacos | 9

(2) Tacos, Chipotle Crema, Chunky Guacamole, Shredded Cabbage and Lime: Add a Taco | 3

Bar-B-Q Chicken Flatbread | 11

With Bacon, Grilled Onions and Mushrooms

Meat Trio Flatbread | 11

With Sausage, Pepperoni and Ham

Fork & Knife

7oz Angus Beef Tenderloin | 26

Garlic Whipped Potatoes, Broccolini and Red Wine Reduction

Miso Marinated Salmon | 22

Wilted Spinach and Mango Kiwi Relish

Escalope Chicken | 19

Sautéed Chicken Breast, Roasted Beets, Baby Arugula, Goat Cheese, Toasted Pistachios, Citrus Vinaigrette

Grilled Skirt Steak Chimichurri | 22

Wild Mushrooms, Grilled Onions, Steak Fries

Lobster & Shrimp

Mac and Cheese | 18

With Aged Wisconsin Cheddar and a Creamy Béchamel Sauce: Add Bacon | 3

Warning: Consumption of under cooked meat, poultry, eggs, or seafood may increase the risk of food borne illnesses.

Soup & Salads

Soup of the Day bowl | 6

Wedge Salad | 7

Bacon, Crisp Carrots, Heirloom Cherry Tomatoes, Charred Corn, and Strawberry Champagne Vinaigrette

Southwest Caesar Salad | 7

Roasted Poblano Peppers, Jalapeno Croutons and Chipotle Caesar Dressing

Cobb Salad | 8

Avocado, Crumbled Bleu Cheese, Bacon, Red Onions, Hard Cooked Egg, Ham and Buttermilk Ranch Dressing

Allgauer's Salad | 8

Pear, Bleu Cheese, Cranberries, Spicy Walnuts and Sherry Vinaigrette Dressing

**Add to any Salad: Grilled Chicken | 4
Shrimp or Steak | 5**

Sandwiches

Accompanied with choice of French Fries, Onion Rings, House Chips or Arugula Salad

Allgauer's Black Angus Burger | 12

Brioche Bun, Choice of Cheese, Lettuce, Tomato and Kosher Dill Pickle

Whiskey Juicy Lucy Burger | 16

Brioche Bun, Irish Whiskey Cheese Stuffed Burger, Candied Bacon, Lettuce Tomato, House Made Pickle and a Sunny Side Egg

Turkey Club | 10

Sourdough Bread, Garlic Aioli, Bacon, Avocado, Swiss, Lettuce & Tomato, and Kosher Dill Pickle

Crispy Chicken Sandwich | 12

With Bacon, Provolone Cheese, Tomatoes and Smokehouse Dressing on Ciabatta Bread

Smoked BBQ Brisket | 14

Brioche Bun and Bleu Cheese Coleslaw

Ultimate Grilled Cheese | 10

Sourdough Bread, White Cheddar, American, Swiss, Provolone and Oven Roasted Tomatoes

Add Shaved Ham | 4

Grilled Panini of the Day | 12

Leonard Ventura

Executive Chef: Leonard Ventura

Specialty Cocktails

Pear Cosmo | 8

Absolute Pear, Triple Sec, Lime and Cranberry Juice

Cucumber Collins | 8

Effen Cucumber Vodka, Lemon Sour & Club Soda

Moscow Mule | 9

Stoli Vodka, Fresh Lime Juice and Ginger Beer

Mango Mojito | 9

Club Soda, Rum Mango Nectar and Simple Syrup

Allgauer's Punch | 8

Hennessy, Grand Mariner, OJ, Pineapple & Bitters

Blood Orange Margarita | 9

Patron Reposado Tequila and Blood Orange Liqueur

Manhattan | 9

Knob Creek Rye, Cinzano Sweet Vermouth & Bitters

Pomegranate Sour | 8

Maker's Mark Bourbon and Pama Pomegranate

Whites

gls - 9oz - btl

Beringer Founders' Estate, California 8 | 13 | 32
Crisp apple, citrus and tropical fruit aromas and flavor

Chateau St. Jean, Sonoma County 10 | 14 | 39
Clean and refreshing apple flavors

Kendall - Jackson Vineyard Reserve 11 | 15 | 42
Layered aromas of green apples, peaches, honey and vanilla

Estancia Monterey 10 | 14 | 38
Bright fruit aromas and flavor, soft but smooth mouthful

Kim Crawford Sauvignon Blanc 12 | 15 | 46
Good texture, finishes well with crisp acidity and great length

Beringer White Zinfandel, California 7 | 10 | 27
Full flavored fruit with a good balance of sugars and acids

Bluefeld Riesling, Germany 8 | 11 | 31
Crisp and refreshing, aromas of citrus, peach and floral noted

Seven Daughters Moscato, Italy 9 | 13 | 35
A sweet floral aroma of peach and honey, a refined fruitiness

Concannon, Pinot Grigio 10 | 14 | 39
Peach, pear and lemon zest lead to rich mineral noted, clean finish

Bottled Beer

Light

Angry Orchard

Blue Moon

Bud Lite

Budweiser

Coors Light

Dogfish

Fat Tire

Founders IPA

Goose Island

Ginger Beer

Guinness

Hacker-Pschorr

Heineken

Imperial Stout

MGD

Michelob

Michelob Light

Michelob Ultra

Miller Lite

Modelo

Negro

New Castle

O'Douls

Pacifico

Pale Ale 312

Porters Founders

Sam Adams

Stella Artois

Stone IPA

312 Wheat

Draft Beer

We Carry A Large Draft Selection of Seasonal and Craft Beers, Please Ask Your Server For Your Desired Choice.

Reds

gls - 9oz - btl

Hogue Cabernet Sauvignon 8 | 11 | 31
Dark plum, with a touch of cinnamon, vanilla and persimmon

J. Lohr Seven Oaks, Cabernet 12 | 17 | 46
Lively with berry flavors leading to a soft lingering finish

Beringer Knights Valley, Cabernet 14 | 20 | 54
Bright cherry and blackberry fruit flavors carry to a nice finish

Robert Mondavi Private Selection, Cabernet, California 9 | 13 | 34
Black cherry, dark berry character, velvety tannins, integrated oak

Beringer Founder's Estate, Merlot 8 | 11 | 31
Luscious and well balanced with ripe strawberry, red cherry flavors

Estancia, Merlot, Paso Robles 10 | 14 | 39
Flavors of dark cherries, rich chocolate and a hint of oaky sweetness

Blackstone, Merlot, California 9 | 13 | 35
Full tannins and rich, with lots of smoky, toasty oak, long lingering finish

Ruffino Chianti Superior, Tuscany 9 | 13 | 35
Full-bodied and concentrated with hints of raspberry and anise

Mark West, Pinot Noir, California 9 | 13 | 35
Fleshly plum flavors, with a spicy note of cardamom from oak aging