

Starters

Chicken Stuffed Poppers - \$10

Chicken tenderloin and our house made beer cheese stuffed into fresh jalapeños, wrapped in applewood smoked bacon, and oven roasted.

Hot Beer Cheese Nachos - \$8

Our corn tortilla chips topped with our house made hot craft beer cheese, ground beef, red onions, tomatoes, and scallions.

Castaways Poutine - \$9

Waffle fries topped with brown beer gravy, Wisconsin white cheddar cheese curds, and our slow cooked pulled pork to give it our own Castaways twist.

Mrs. Peters Smoked Fish Dip - \$12

Served with celery, carrots, jalapeños, tomato, red onion, and our fried flour tortilla chips.

Chicken Tenders - \$10

Hand-breaded tenderloin, served with your choice of side sauce or tossed.

Deep Fried Wickles™ Pickles - \$7

Beer battered and served with our creamy horseradish sauce.

Island Fries - \$10

Waffle fries topped with ground beef, applewood smoked bacon, jalapeños, cheddar cheese, and ranch dressing.

Salads

House Salad - \$11

Side Salad - \$4

Freshly mixed greens with vine ripe tomatoes, red onions, cucumbers, seasoned croutons, and applewood smoked bacon, served with your choice of dressing.

Wedge - \$8

One generous wedge of crisp iceberg lettuce topped with bleu cheese dressing, applewood smoked bacon, red onions, and vine ripe tomatoes, then smothered in bleu cheese crumbles and freshly cracked pepper.

Grilled Portabella - \$12

Grilled portabella atop tender leaves of baby spinach with sliced roma tomatoes, diced red onions, roasted red peppers, and feta cheese, suggested with our balsamic vinaigrette.

Roasted Beet Salad - \$12

Roasted beets over a bed of arugula with Granny Smith apples, radish, goat cheese, and cider-pickled red onions, suggested with our lemon poppy seed dressing.

Dressings: Italian, Oil & Vinegar, Balsamic Vinaigrette, Ranch, Bleu Cheese, Honey Mustard, Caesar, "1,000 Island"

Add to any Salad: - Chicken - \$4 - Tiger Shrimp - \$6 - Mahi - \$8

Pizza

Four Cheese

Our special 4 cheese house blend with our "Hops-infused" marinara.
10" - \$12 16" - \$17

Margherita

Ricotta cheese blend with fresh garlic, roma tomatoes, fresh basil, and drizzled with our house made "Hops-infused" marinara.
10" - \$13 16" - \$18

Buffalo Chicken

Fried chicken pieces (tossed in your choice of sauce), bleu cheese crumbles, mozzarella, and a bleu cheese sauce atop our crispy crust.
10" - \$15 16" - \$20

The Butcher

Pepperoni, ham, Italian sausage, applewood smoked bacon, and mozzarella cheese over "Hops-infused" marinara.
10" - \$14 16" - \$20

Castaways Pulled Pork

Our slow cooked pulled pork, cheddar cheese, applewood smoked bacon, Wickles™ pickles, firecracker onions, and our homemade Guinness® stout BBQ sauce.
10" - \$14 16" - \$20

The Hangover

The perfect cure....Ground beef, applewood smoked bacon, sautéed onions, tomatoes, mozzarella cheese, ranch dressing, fried egg, and drizzled with sriracha sauce atop our crispy crust.
10" - \$13 16" - \$19

Extra Toppings

10 inch: \$1.00 Regular
\$1.75 Specialty

16 inch: \$1.75 Regular
\$2.50 Specialty

Add - Chicken: \$4

Regular Toppings

Oven Roasted Tomato, Mushroom, Pineapple, Jalapeño, Bell Pepper, Spinach, Red Onion, Garlic, Extra Four Cheese

Specialty Toppings

Pepperoni, Italian Sausage, Ham, Pulled Pork, Applewood Smoked Bacon, Bleu Cheese, Goat Cheese

3 Cheese Mac & Cheese

A creamy 3 cheese sauce, pasta shells, and crispy applewood smoked bacon, topped with scallions.
Side - \$4 Bowl - \$8

Bowl with Chicken Tenderloin - \$12
Bowl with Grilled Tiger Shrimp - \$14

Burgers

Our burgers are a half pound of an Artisan Blend of the finest USDA Angus Beef on a brioche bun with lettuce, tomato, red onion, pickles, and served with your choice of waffle fries, house chips, coleslaw, or seasonal vegetable. Sweet potato fries, Side Salad, Onion Rings, or Mac & Cheese, add \$2, ¼ Wedge, add \$3.

Plain - \$11

- Cheese – **add \$1** – American, Cheddar, Provolone, Swiss, Mozzarella, Pepper Jack, Bleu Cheese, or Gouda
- Peppers, Sautéed Onions, Mushrooms, Jalapeños – **add 75¢ ea.**
- Fried Egg – **add \$1** - Bacon – **add \$1.50** - Pork Belly – **add \$2**

Black and Bleu - \$12

Blackened and topped with a mound of bleu cheese crumbles.

The Grind - \$14

50% smoked applewood bacon and 50% Angus Beef topped with crispy pork belly, swiss cheese, and a lemon aioli. (Lowest temp available is medium)

Stuffed Mushroom Swiss - \$13

Stuffed full of marinated portabellas and swiss cheese, and topped with A1 aioli. (Lowest temp available is medium)

Smoked Gouda - \$14

Topped with smoked gouda cheese, applewood smoked bacon, red onions, fresh mixed greens, and creamy horseradish sauce on a pretzel bun.

Stuffed Smokehouse - \$15

Stuffed full of cheddar cheese and jalapeños, then topped with crispy applewood smoked bacon, firecracker onions, and our house made Guinness® stout BBQ sauce. (Lowest temp available is medium)

Roasted Corn & Black Bean - \$12

Our homemade roasted corn and black bean burger with lettuce, tomato, red onion, topped with our smoked jalapeño aioli.

Flatbreads

Chicken Bruschetta Flatbread - \$10

Chicken breast, parmesan cheese, our homemade bruschetta, and mozzarella cheese, baked on our garlic parmesan flatbread.

Pulled Pork Flatbread - \$10

Our Guinness® stout BBQ braised pork shoulder, applewood smoked bacon, red onions, and cheddar cheese, baked on our crispy homemade flatbread.

Chicken Flatbread - \$13

Chicken breast, red onions, tomatoes, marinated mushrooms, sautéed spinach, romano cheese, and seasoned goat cheese, baked on our crispy homemade flatbread, then drizzled with balsamic glaze.

Reuben Flatbread - \$11

Slow cooked corned beef, sauerkraut, swiss and mozzarella cheeses, and our "1,000 Island" sauce, baked on our crispy homemade flatbread.

Hand-Helds

****All sandwiches can be made as a wrap at no additional charge.****

All sandwiches are served with your choice of waffle fries, house chips, coleslaw, or seasonal vegetable. Sweet potato fries, Side Salad, Onion Rings, or Mac & Cheese, add \$2, ¼ Wedge, add \$3.

Don Cubano - \$13

Crispy fried pork belly, smoked ham, pulled pork, pickles, swiss cheese, mayo, and spicy mustard on a pressed ciabatta bun.

Reuben - \$12

Slow cooked corned beef, sauerkraut, swiss cheese, and our homemade "1,000 Island" dressing on marble rye.

Buffalo Chicken Sandwich - \$11

Grilled or Fried chicken breast, tossed in your choice of sauce, then topped with bleu cheese dressing, lettuce, and onion on a brioche bun.

Roast Beef Melt - \$10

Our slow cooked roast beef in a toasted roll topped with brown beer gravy, sautéed onions, and provolone cheese.

Castaways Chicken Philly - \$12

Shredded chicken breast with sautéed onions, mushrooms, waffle fries, applewood smoked bacon, mayo, and red pepper relish on a toasted roll topped with provolone cheese.

Mahi-Mahi Reuben Sandwich - \$17

Mahi-mahi topped with our homemade coleslaw, swiss cheese, and homemade "1,000 Island" dressing on a grilled ciabatta bun. - Choice of Grilled, Blackened, Jerked, or Fried

The Swimming Pig - \$12

Slow cooked pulled pork and three-cheese mac and cheese topped with Guinness® stout BBQ sauce on our house made beer bread.

Seafood Tacos (3)

(Excludes side)

Shrimp - \$14 Mahi-Mahi - \$16

Fresh jalapeño slaw, and smoked jalapeño aioli, on flour tortilla.

Jumbo Chicken Wings

Served with celery and your choice of ranch or bleu cheese dressing

10 - \$13 20 - \$22 50 - \$50

Tossed in any of our house made sauces:

Mild / Medium / Hot / Nuclear / Guinness® Stout BBQ / Sweet Ginger Chili / Garlic Parmesan / Dry Jerk / Coffee Jerk / Brown Sugar Bourbon / Golden BBQ / Sweet Buffalo /

****All sauces & dressings are homemade, extras are 65¢ each.****

 - Signature Item