



Appetizers

Seared Ahi Tuna* - 13

Seared blackened tuxedo ahi tuna with wonton chips, soy glaze, and wasabi sriracha mayo.

Chicken Tenders - 11

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


* Buffalo Chicken Dip - 10

Warm house made buffalo chicken and bleu cheese dip served with carrots, celery, and corn tortilla chips.


Castaways Poutine - 11

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

Fried Artichokes - 10

Hand battered, crispy fried artichoke hearts served with our smoked jalapeño aioli. 

Deep Fried Wickles™ Pickles - 9

A blend of sweet and spicy pickles, beer battered, and served with creamy horseradish sauce. 

Mrs. Peters Smoked Fish Dip - 13

Mrs. Peters Mermaid Fish Dip served with celery, carrots, jalapeños, tomato, red onion, and fried flour tortilla chips.

* Chicken Stuffed Poppers - 12

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


Salads

Wedge - 11

Side Wedge - 6

A 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.

* Roasted Beet Salad - 14

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

Black & Bleu Steak Salad* - 16.5

Blackened tenderloin tips over a bed of romaine and arugula with grape tomatoes, red onions, bleu cheese crumbles, scallions, and seasoned croutons, suggested with red wine vinaigrette.

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.

Caesar Salad - 12

Side Caesar - 6

Romaine lettuce, seasoned croutons, and grape tomatoes, tossed with Caesar dressing, topped with a parmesan cheese blend.

Dressings: Balsamic Vinaigrette, Ranch, Bleu Cheese, Caesar, "1,000 Island," Honey Mustard, Lemon Poppy Seed, Red Wine Vinaigrette, Oil & Vinegar

Add: Chicken - 5 Tiger Shrimp - 6 Mahi - 8 Beef Tenderloin Tips* - 8

Temperature Varies

 - Signature Item  - Vegetarian

Tacos

All tacos are served with tortilla chips.

* Ahi Tuna* (2) - 12.5

Seared ahi tuna over a bed of asian slaw, drizzled with hot teriyaki and sriracha mayo, on a flour tortilla, served with a lime wedge.

The J.B.

Two flour tortillas with pineapple salsa and spicy mayo, served with a lime wedge and your choice of:

Grilled or Blackened Shrimp (2) - 12

Grilled or Blackened Mahi-Mahi (2) - 13

Buffalo Chicken Tenderloin (2) - 10

Grilled or Fried chicken tossed in your choice of sauce, fresh greens, topped with diced tomatoes, red onions, bleu cheese crumbles, and ranch dressing, on a flour tortilla.

Jumbo Chicken Wings

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

1 lb. - 13.95 1½ lb. - 19.95 2 lb. - 25.95

pre-cooked weight

Tossed in any of our house made sauces:

Mild / Medium / Hot / Nuclear / Guinness® Stout BBQ / Sweet Ginger Chili / Hot Teriyaki / Garlic Parmesan / Dry Jerk / Frankenstein / Brown Sugar Bourbon / Pub Rub / Sweet Buffalo

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

Burgers

Burgers are a half-pound of an Artisan Blend of the finest USDA Angus Beef on a brioche bun with lettuce, tomato, red onion, dill pickles, and served with your choice of waffle fries, house chips, tater tots, coleslaw, or seasonal vegetable.

Substitute: Sweet Potato Fries, or Side Salad, add \$2. Onion Rings, Mac & Cheese, Caesar, or Side Wedge, add \$3.

Build Your Own

Plain* - 13

- American, Sharp Cheddar, Provolone, Swiss, Mozzarella, or Pepper Jack Cheese - **add 1.5**
- Bleu Cheese, Goat Cheese, Gouda, Feta, Beer Cheese, Pimento Cheese, or Wisconsin White Cheddar Cheese Curds - **add 2**
- Peppers, Sautéed Onions, Mushrooms, Jalapeños, Firecracker Onions, Wickles™ Pickles - **add 1**
- Fried Egg - **add 1.5** - Bacon - **add 2**
- Top with any of our homemade sauces - **add 65¢**

Specialty Burgers

Stuffed Smokehouse* - 17.5

Stuffed full of shredded 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)

Smoked Gouda* - 17.5

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

"Meat" Your Maker* - 20.5

A half-pound burger topped with a half-pound combination of ham, pulled pork, and bacon, topped with firecracker onions, and sharp cheddar cheese, drizzled with Guinness® Stout BBQ.

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, tater tots, coleslaw, or seasonal vegetable.

Substitute: Sweet Potato Fries, or Side Salad, add \$2.

Onion Rings, Mac & Cheese, Caesar, or Side Wedge, add \$3.

Don Cubano – 13.5

Smoked ham, pulled pork, pickles, swiss cheese, mayo, and spicy mustard on a pressed ciabatta bun.

Reuben - 13

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

The French Quarter – 16.5

A half-pound combination of blackened chicken, andouille sausage, and tiger shrimp with sautéed peppers and onions, with pepper jack cheese and Cajun aioli, in a baked sub roll.

Chicken Cordon Bleu Sandwich – 14.5

Chicken breast, topped with ham, swiss and provolone cheese, and honey mustard on a pretzel bun with lettuce and tomato.

- Choice of Grilled, Blackened, Jerked, or Fried

Mahi-Mahi Reuben Sandwich – 17.5

Mahi-mahi topped with homemade coleslaw, swiss cheese, and homemade "1,000 Island" dressing on a grilled ciabatta bun.

- Choice of Grilled, Blackened, Jerked, or Fried

Buffalo Chicken Sandwich - 13

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

The Jensen Po'boy – 16

Crispy fried jerked tiger shrimp over a bed of island slaw with lettuce and tomato, drizzled with Cajun aioli, in a baked sub roll.

Flatbreads

Brussel Sprout Flatbread - 13

Oven roasted brussel sprouts, caramelized onions, Granny Smith apples, Applewood smoked bacon, mozzarella, asiago, parmesan, and romano cheeses, drizzled with balsamic glaze.

Reuben - 12

Slow cooked corned beef, sauerkraut, swiss and mozzarella cheeses, and "1,000 Island" sauce.

Chicken - 14

Grilled chicken tenderloin, red onions, tomatoes, marinated portabella mushrooms, spinach, romano cheese and seasoned goat cheese, drizzled with balsamic glaze.

Pulled Pork - 12

Braised pork shoulder, shredded cheddar cheese, applewood smoked bacon, Wickles™ pickles, firecracker onions, and our homemade Guinness® stout BBQ sauce.

Buffalo Chicken-Bacon Ranch - 12

Grilled chicken tenderloin (tossed in your choice of sauce), applewood smoked bacon, cheddar and mozzarella cheeses, then drizzled with ranch, topped with scallions.

Chicken Bruschetta - 11

Grilled chicken tenderloin, parmesan cheese, homemade bruschetta, and mozzarella cheese, baked on garlic parmesan flatbread.


***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**

Build Your Own Pizza

Small – 10"


Large – 16"

Mozzarella

Mozzarella cheese with our "Hops-infused" marinara. 

Sm - 11 Lg - 15

Four Cheese

Special 4 cheese house blend with our "Hops-infused" marinara. 

Sm - 14 Lg - 18

Toppings

Regular

Small – 1.25 ea. Large – 2.25 ea.

Bell Pepper, Firecracker Onions, Jalapeño (pickled), Pepperoni, Portabella Mushroom, Red Onion, Roma Tomato, Sautéed Onions, Spinach

Specialty


Small – 2.5 ea. Large – 3.5 ea.

Applewood Smoked Bacon, Chicken Tenderloin, Extra 4 Cheese, Extra Mozzarella, Garlic, Ham, Italian Sausage, Pineapple, Pulled Pork

Specialty Pizzas

Small Pizza – 10" or Large Pizza – 16"

Margherita

Ricotta cheese blend with fresh garlic, roma tomatoes, fresh basil, and drizzled with house made "Hops-infused" marinara. 

Sm - 13 Lg - 19

The Butcher

Pepperoni, ham, Italian sausage, applewood smoked bacon, and mozzarella cheese over "Hops-infused" marinara.

Sm - 17 Lg - 24

Buffalo Chicken-Bacon Ranch

Grilled chicken tenderloin (tossed in your choice of sauce), applewood smoked bacon, cheddar and mozzarella cheeses, then drizzled with ranch, topped with scallions.

Sm - 15 Lg - 20

Talk Thai to Me!

Grilled coconut curry chicken tenderloin, cucumbers, red onions, grape tomatoes, basil, and mozzarella cheese drizzled with our sweet ginger chili sauce, on our garlic parmesan crust.

Sm - 16 Lg - 22

***Substitute Portabella Mushrooms for a Vegetarian Option* **

Sides

Coleslaw – 2.5

Seasonal Vegetable – 3.5

House Chips – 3.5

Waffle Fries – 3.5

Tater Tots – 3.5

Sweet Potato Fries – 4.5

Dusted with powdered sugar.

Beer Battered Onion Rings – 5.5

Served with creamy horseradish sauce.

3 Cheese Mac & Cheese

A creamy 3 cheese sauce, pasta shells, and crispy applewood smoked bacon, topped with scallions.

Side – 4.5 Bowl – 8.5

Beverages

2.50 – Unlimited Refills

Coke – Diet Coke – Cherry Coke – Sprite
Ginger Ale – Pink Lemonade – Unsweet Tea

