

THE WICKED HOP

BRUNCH MENU

Historic Third Ward

LIQUID BRUNCH



THE WICKED BLOODY MARY	12	Brews Cruise	13
Our house recipe served with peeled cold-water shrimp, Old Wisconsin beef stick, MKE petite kosher pickle, mozzarella whips Walnut Street portebello mushroom & a Spanish olive. Buddied up with Lakefront Bierzeit.		Stoli vodka, Crème de Cacao, lavender Monin and our Brew City Nitro cold brew coffee.	
Virgin Mary	9	BREW CITY BREWSER	9
Topless Mary (no fixins)	10	Brew City Nitro cold brew coffee swirled with Monin lavender	
Extra fixins	4	STRAWBERRY PASSION PUNCH	13
Virgin Growler-64 oz	25	Chinola passion fruit liqueur, Good Land orange liqueur, orange juice, pineapple juice and strawberry purée.	
Growler- 64 oz	50	FIZZY FRESCA (N/A)	5
THE MIL-MOSA	11	Ice cold lemonade, Monin all-natural organic fruit concentrate and a splash of seltzer with a fresh fruit garnish.	
Champagne with OJ and a splash of Good Land orange liqueur.		Choice of: watermelon, raspberry, blackberry and strawberry.	
WISCO-SIDECAR	12	Make it a cocktail with some Vodka! (price may vary)	
Central Standard North 40 brandy, Rehorst Good Land orange liqueur.		VALENTINE COFFEE (BOTTOMLESS)	4
DREAM-SICLE	13	BREW CITY NITRO COFFEE	8
Ketel One vodka, Deep Eddy peach vodka, lime juice, banana liqueur, orange juice, creamer, topped with cream.		MILK (2% OR CHOCOLATE)	3
BLACKBERRY ISLAND	11	HOT COCOA OR HOT CIDER	3
Champagne, blackberry syrup, cucumber vodka and a splash of fresh lemonade. Garnished with a cucumber slice.		JUICES: OJ, PINEAPPLE, GRAPEFRUIT, LEMONADE, TOMATO AND CRANBERRY	4
BEERMOOOOSA	8	SODA (COKE PRODUCTS AND BOTTOMLESS)	2.5
Spotted Cow and a splash of orange juice.		BREW CITY ROOT BEER/GINGER BEER (BOTTOMLESS)	3.5
		UNSWEETENED TEA	3
		BREWED TEA: ENGLISH BREAKFAST, EARL GREY AND JASMINE BLOSSOM GREEN TEA	4

Sorry, no substitutions during Brunch.

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STARTERS

BAGEL and a schmear 7
Add lox, capers, fresh tomatoes, and red onion. 12

WEST COAST BREAKFAST 11
Choice of toast crested with Mexican avocado, sliced cherry tomatoes, fresh basil and cracked black pepper.

TOSSED SALAD 11
Mixed field greens with bleu cheese, walnuts & strawberries. Lightly tossed in our house-made champagne vinaigrette dressing.

***ROSE BOWL** 12
Choice of eggs with Sunday spuds, mixed greens, sliced avocado, julienne red bell pepper & pico de gallo. Topped with a drizzle of hollandaise sauce and sided with Cajun sour cream.

Add blackened salmon 6
Add black bean burger 5
Add chorizo 5
Add *lox 7

THE GUNSLINGER 11

Buttery biscuits and pulled ham topped with honey and fresh cracked pepper.

I DREAM OF DOUGHNUTS 10
Soft & Pillowy deep-fried doughnut holes tossed in cinnamon sugar. Served with raspberry coulis and Nutella dipping sauce.

CHEESE CURDS 12
Breaded & fried up squeaky clean. Served with ranch.

BREAKFAST TACOS 14
Three warm flour tortillas laden with scrambled eggs, chorizo, shredded pepper jack cheese, pico de gallo & chipotle sour cream. Garnished with fresh cilantro and served with choice of side.

***HOODOO VODOO HASH** 17
Cajun-spiced baby red potatoes sautéed with caramelized Andouille sausage, green & red peppers, onions, and celery. Topped with crawfish tail meat, poached eggs and our house-made hollandaise sauce.

TRADITIONAL
BRUNCH

FRENCH TOAST

SERVED WITH MAPLE SYRUP, ORANGE HONEY BUTTER, AND YOUR CHOICE OF BACON, SAUSAGE, BRAT PATTY, SUNDAY SPUDS OR FRESH FRUIT.

FONZARELLI FRENCH TOAST 13
Three pieces of thick-cut Texas toast served golden bronze.

BERRIES GARCIA FRENCH TOAST 15
Thick slices of bread dipped in a cinnamon-vanilla egg batter, topped with fresh berries and chocolate chips.

CARMEN MIRANDA FRENCH TOAST 14
Three pieces of thick-cut Texas toast with fresh bananas and drizzles of chocolate & caramel.

Add a scoop of vanilla bean gelato 3

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TRADITIONAL BRUNCH

***EGGS BENEDICT XVI** 16
Farm-fresh poached eggs over toasted English muffins and topped with our house-made hollandaise sauce. Graced with your choice of bacon, pulled ham, sausage or brat patty and your choice of Sunday spuds, cottage cheese or fresh fruit.

***LOX AND a SCHEMER BENEDICT** 16
Toasted bagels, brined salmon, and cream cheese with poached eggs, hollandaise sauce, capers and red pepper flakes.

***WISCO BELGAIN WAFFLE** 16
Our house recipe waffle made with New Glarus Spotted Cow farmhouse ale, complete with maple syrup, powdered sugar and a side of orange honey butter. Served with your choice of bacon, sausage links, brat patty or fresh fruit.

Add a scoop of vanilla bean gelato 3

***DICK BACON** 15
Three eggs, bacon, sausage, and sautéed onions with cheddar & jack cheeses.

***FAT BOY** 15
Three eggs, cheddar & jack cheeses, sautéed onions, mushrooms, red & green peppers, fresh tomatoes and avocado.

***THE BENEDICT CUMBERBATCH** 16
Properly poached eggs over toasted English muffins topped with griddled tomato slices, sautéed spinach, roasted red peppers and our homemade hollandaise sauce. Served with choice of Sunday spuds, cottage cheese or fresh fruit.

***AMERICAN GOTHIC** 14
A couple of farm fresh eggs any style with choice of bacon, sausage links or brat patty and choice of Sunday spuds, cottage cheese or fresh fruit. Pick between white, wheat for Rye bread.

***GOLDEN BISCUITS & COUNTRY BOY
SAUSAGE GRAVY** 15

Farm-style white gravy poured over flaky buttermilk biscuits and topped with two eggs any style. Served with bacon.

SOUTHERN HOSPITALITY CHICKEN & WAFFLES 17
Crispy, tender country-fried chicken breast and our house recipe New Glarus Spotted Cow farmhouse ale waffle. Served with traditional maple syrup or sriracha maple syrup, honey butter and your choice of Sunday spuds, cottage cheese or fresh fruit.

Add a scoop of vanilla bean gelato 3

***SIXTO LEZCANO** 15
Three eggs, pepper jack cheese with chorizo, sautéed onions, red & green peppers, black beans and cilantro.

BRUNCH BURRITOS

SERVED WITH CHOICE OF CAJUN
OR SUN-DRIED TOMATO SOUR
CREAM AND CHOICE OF SUNDAY
SPUDS, FRESH FRUIT OR COTTAGE
CHEESE.

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sandwiches

COMES WITH YOUR CHOICE OF SUNDAY SPUDS, FRESH FRUIT OR COTTAGE CHEESE.

KIDS Menu

INCLUDES CHOICE OF SMALL JUICE, MILK OR SODA. 12 YEARS OLD AND YOUNGER ONLY...PLEASE.

MISS KITTY'S CROQUE MADAME 16 Pulled smoked ham, Alpine Swiss cheese and a subtle spread of Dijon mustard layered between two slices of sourdough bread and then grilled. Finished in the broiler with melted Gruyère and mounted with a sunny-side-up egg.	*WISCONSIN STATE FARM BELT 14 Thick-cut applewood-smoked bacon, two eggs any style, lettuce and tomato on a warm buttery croissant or choice of toast with a touch of our sun-dried tomato mayo.
*THE POTAWATOMI BURGER 15 A 1/2 pound steakhouse butcher's blend beef-patty topped with an over-easy egg, thick-cut applewood-smoked bacon, cheddar, jalapeños and hollandaise sauce. A jackpot of flavor!	CRESENT WRENCH 14 A toasted buttery croissant cranked up a few notches with fluffy scrambled eggs, melted American cheese and choice of thick-cut applewood-smoked bacon, sausage links or brat patty.
BLACK BEAN VEGGIE BURGER 14 Made-from-scratch black bean and yellow corn veggie burger planted on a freshly toasted roll and arranged with a patch of lettuce, tomato, and red onion.	MILES STANDWICH 14 Smoked turkey, Swiss cheese, thick-cut applewood-smoke bacon, lettuce, tomato and red onion with roasted garlic and dill aioli on a toasted buttery croissant.
AMERICAN GOTHIC JR. 8 One scrambled egg, one slice of bacon, one sausage link and one piece of toast	*CAJUN SEARED SALMON BLT 18 Blackened salmon fillet stacked with thick-cut applewood-smoked bacon, field greens and fresh tomatoes served on choice toast and sided with sriracha aioli.
FRENCH TOAST 8 A thick-cut slice of Texas toast served with choice of bacon, one sausage link or fresh fruit.	GRILLED CHEESE 8 Toasted white bread with melted American cheese and choice of side.
	L'L NICKY'S CHICKEN TENDERS 8 Crispy white meat chicken strips and choice of side. Served with ranch or BBQ sauce.

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A La Carte

BUTTERY CROISSANT	4	TWO SLICES OF BACON	5
TWO BUTTERY BISCUITS	3.5	TWO SAUSAGE LINKS	5
*TWO BUTTERY BISCUITS WITH GRAVY	7	PULLED HAM OR BRAT PATTY	4
VANILLA BEAN GELATO	3	SUNDAY SPUDS	4
FRESH FRUIT	5	COTTAGE CHEESE	4
HOLLANDAISE SAUCE	2	TOAST- TWO PIECES	2.5
ORANGE HONEY BUTTER	1	*EGG- ANY STYLE	3

Important Note: *The dishes marked with an asterisk (*) on our menu contain meat, poultry, and/or eggs as part of their ingredients. Feel free to ask our staff for any dietary concerns or alternative options.

\$1 charge will be added to all credit card transactions

Due to high volumes, there is a 90 minute time limit at all tables