



Historic Third Ward

APPETIZERS

Calamari Fries* 13
Tender calamari steaks cut into slices, lightly breaded and then flash fried. Served with fresh lemon and house-made marinara.

Quesadilla de Juarez* 14
Fire roasted green chilis, grilled chicken, and Chihuahua cheese in and golden griddled giant tortilla. Served with guacamole, salsa de Arbol and sour cream.

NACHOS
A big plate of our hand-cut, fried tortilla chips loaded with oven-melted shredded cheese blend, jalapeños, black olives, tomatoes, and red onions. Served with a side of guacamole, salsa and sour cream.

CHEESE OR BEER CHEESE 12

CHICKEN OR CHILI* 17

EXTRA CHIPS 2

BOWL-O-GUAC 7

BOWL-O-SALSA 6

HOP BURGER* 15
A 1/2 pound steakhouse butchers blend beef patty, fire grilled on a freshly toasted roll. Includes lettuce, tomato and red onion.

TOPPINGS: \$1 EACH
American, Swiss, cheddar, Gruyère, pepper jack, bleu cheese, black olives, jalapeños, sautéed mushrooms, sautéed onions or green peppers.

TOPPINGS: \$2 EACH
Boursin, avocado, guacamole, thick-cut applewood smoked bacon, fried egg* or goat cheese.

CHEESE CURDS 12
Breaded and fried up squeaky clean. Served with ranch or house-made marinara.

WINGS 16
12 crispy-grilled chicken wings. Your choice of buffalo, original bbq, Carolina gold bbq, spicy garlic, garlic parmesan, lemon pepper or "au naturel". Served with bleu cheese or ranch dressing, carrots and celery sticks.
EXTRA SAUCE: \$1 EACH

VONBRUENCHENHEIN PRETZEL PLATTER 11
Soft, buttery fresh-baked pretzel puffs served with stone ground mustard and our craft beer cheese.

CHICKEN STRIPS* 13
Golden-crisp chicken fingers. Served with ranch, buffalo, original bbq, Carolina gold bbq or spicy garlic.
EXTRA SAUCE: \$1 EACH

CHEESE FRIES 6

CHILLI CHEESE FRIES 9

BLACK BEAN BURGER 14
Made-from-scratch black bean and corn veggie burger planted on a freshly toasted roll and arranged with lettuce, tomato and red onion.
Toppings same as those for the Hop Burger. NOT GLUTEN FREE OR VEGAN.

BUILD YOUR OWN CHICKEN SANDWICH * 14
Choice of fire grilled or hand breaded on a freshly toasted roll served with lettuce, tomato and red onion. Add: buffalo, original bbq, Carolina gold bbq, spicy garlic or "au naturel".
Toppings same as the Hop Burger.

BURGERS SANDWICHES WRAPS

Comes with choice of skinny fries, fresh fruit or cottage cheese and a kosher pickle spear. Substitute our soup du jour or side salad for \$2.



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SANDWICHES WRAPS

Comes with choice of skinny fries, fresh fruit or cottage cheese and a kosher pickle spear. Substitute our soup du jour or side salad for \$2.

CAJUN SEARED SALMON BLT*	18	BBQ CHICKEN STRIP WRAP*	14
Blackened salmon filet stacked with thick-cut applewood smoked bacon, field greens and fresh tomatoes served on choice of toast and sided with sriracha aioli.		Crunchy-golden chicken coated in our original bbq sauce. Layered with iceberg lettuce, red onions, tomatoes, sautéed green peppers, shredded cheddar and jack cheeses. <i>Substitute for buffalo sauce, Carolina gold bbq or spicy garlic for no additional cost.</i>	
FOOT LONG GRILLED CHEESE	17	VEGGIE WRAP	14
Wisconsin cheddar on a foot long of toasted bread. Served with tomato basil soup for dipping and your choice of side.		A flour tortilla wrapped around fresh avocado, alfalfa sprouts, tomatoes, diced cucumbers, iceberg lettuce, red onions, our sun-dried tomato mayo cheddar and Swiss cheeses.	
REUBEN	15	BUTCH'S NEW CASINO*	18
Thick-cut corned beef house-cooked to perfection. Served with sauerkraut and Swiss cheese on grilled rye bread. Sided with 1000 island.		Grilled strip steak served with roasted peppers, sautéed onions, sautéed mushrooms, bleu cheese and Gruyere. Topped with chipotle aioli on a hoagie roll.	
CLUB HOPPER	15	EASY RIDER*	16
Oven roasted turkey breast on buttered white toast with lettuce, tomato, crispy bacon and topped with mayo.		Grilled pork chop, lightly caramelized onions, crispy bacon, roasted applesauce with cheddar cheese. Topped with dill aioli on a freshly grilled roll.	
GRILLED TURKEY & SWISS	15		
Roasted turkey breast, Swiss cheese, thick-cut applewood smoked bacon and sautéed onion on rye bread.			

The city of Milwaukee Health Department advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

*\$1 charge for all credit card transactions
Sorry for the inconvenience, no split checks for parties over 6.*



Historic Third Ward

Salads
DRESSINGS

Balsamic vinaigrette, champagne vinaigrette, miso vinaigrette, ranch, 1000 island, bleu cheese, and our house-made creamy caesar.

ROASTED BEET & GOAT SALAD SM 11 LG 15
Mixed greens with crumbled goat cheese, roasted beets, walnuts, topped with fresh avocado and served with our house-made balsamic vinaigrette.

AHI TUNA* SM 13 LG 18
Pan-seared rare yellow fin Ahi tuna served on a pillow of mixed greens with carrots, cucumbers, alfalfa sprouts and pickled ginger, served with our house-made miso vinaigrette.

Caesar SM 11 LG 15
Freshly chopped romaine lettuce with croutons and parmesan cheese, served with house-made creamy caesar dressing.

HOUSE SM 8 LG 10
Chopped romaine lettuce with fresh carrots, cucumbers and tomatoes. Served with your choice of dressing.

ADD GRILLED SALMON FILET* OR
Pan seared rare YELLOW FIN AHI SM 6 LG 10
Tuna*
ADD GRILLED CHICKEN 6
BREAST*

BUFFALO CHICKEN SALAD* 16
Fried chicken tenders slathered in buffalo sauce with bleu cheese crumbled bacon, over romaine lettuce with crisp tortilla strips, served with our pico de gallo and ranch dressing.

SOUTHWEST BLACKENED CHICKEN SALAD* 16
Grilled blackened chicken breast and fresh avocado over mixed greens with roasted yellow corn, black beans, roasted red peppers, cilantro, red onion and crispy tortilla strips. Served with a side of our cajun ranch dressing.

TOSSED SM 11 LG 15
Mixed greens, bleu cheese, walnuts and strawberries. Served with our house-made champagne vinaigrette dressing.

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.



Historic Third Ward

ENTREES

SERVED AFTER 4 PM

Includes your choice of a house salad or soup du jour.

Upgrade to our caesar, tossed salad for \$2 or Beet & Goat salad for \$3.

THE NEW YORKER* 24

10oz NY steak cooked to order. Topped with a mushroom demi-glace sauce and an onion ring garnish. Served with your choice of two sides listed below.

SIDES:

Rice

Asparagus

Green Beans

Fries

SALMON DAVE II* 24

Fresh filet of Atlantic blackened salmon topped with avocado mango salsa. Served with jasmine rice and green beans. **GLUTEN FREE**

RUE BOURBON BAYOU PASTA* 24

Creole-spiced chicken breast and Andouille sausage sautéed with the "holy trinity" of onions, peppers and celery. Tossed with cavatappi pasta and our cajun cream sauce.

FETTUCCHINE ALFREDO 17

Fettuccine noodles tossed in our house-created alfredo sauce then topped with grated parmesan and fresh parsley. Served with two slices of garlic bread.

ADD GRILLED CHICKEN* 3

ADD GRILLED SALMON OR SHRIMP * 10

YIN YANG AHI TUNA* 24

Yellowfin Ahi fillet coated in black & white sesame seeds and pan-seared rare in our Nagasaki sesame oil. Served with jasmine rice and grilled asparagus. Sided with sesame soy and miso sriracha sauces. **GLUTEN FREE**

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KIDS

Includes choice of milk, juice or soda. 12 years and younger please.

DESSERTS

SIDES

Beverages

CHEESY QUESADILLA	8	LIL'NICKYS CHICKEN TENDERS	8
Melted cheddar and Monterrey jack cheeses folded in a grilled flour tortilla.		Three crispy white meat chicken strips with choice of side. Served with ranch or original bbq.	
GRILLED CHEESE	8	BUTTERED NOODLES	8
Toasted white bread with melted American cheese and choice of side.		Yummy corkscrew pasta lightly buttered and topped with shredded parmesan cheese.	
MINI DOUGHNUTS	10	BROWNIE OR COOKIE SKILLET	8
House-made deep-fried doughnut holes tossed in cinnamon sugar. Served with raspberry coulis & Nutella dipping sauce.		Both topped with vanilla bean gelato, whipped cream, drizzled with caramel & chocolate sauce and fresh sliced strawberries.	
FRENCH FRIES	4	CHILI	5
SOUP DU JOUR	5	Served with sides of red onion, shredded jack & cheddar cheese and sour cream.	
COTTAGE CHEESE	4	FRESH FRUIT	4
SODA	2.5	JASMINE RICE	5
Coke, Diet Coke, Sprite, Cherry Coke (bottomless)		<i>served only during supper</i>	
BREW CITY ROOT BEER & GINGER BEER	3.5		
(bottomless)			
RED BULL ENERGY DRINK	5		
Regular, sugar free, watermelon or tropical			
FRESH OJ, TOMATO, PINEAPPLE, GRAPEFRUIT	4		
LEMONADE, CRANBERRY (bottomless)	3		
UNSWEETENED ICED TEA (bottomless)	3		
MILK (2% OR CHOCOLATE)	3.5		
VALENTINE COFFEE (bottomless)	3.5		
BREW CITY NITRO COLD BREW COFFEE	8		
HOT TEA	3		
English Breakfast, Earl Grey, Jasmine Blossom, green tea.			
HOT COCOA OR CIDER	3		

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Sorry for the inconvenience, there is a 90 minute time limit at all tables