

# CRAFT FOOD

## SHARING PLATES

### Perfect Storm Nachos 8.95

We keep them simple but perfectly crunchy. Blue corn tortilla chips topped with house beer cheese, guacamole, and fresh pico.  
*Add chicken or short ribs 4 Add chorizo or bacon 2*

### Poutine 9.95

Fries cut daily, Wisconsin beer cheese curd sauce, demi glaze, buffalo drizzle.  
*Add grilled chicken or short ribs 4 Add chorizo, bacon, or fried egg 2*

### Kung Pao Jumbo Chicken Wings 8.95

Tossed in Sichuan ginger sauce, chopped roasted peanuts, cilantro and wonton chips.

### Giant Soft Pretzel 9.95

Warm soft pretzel served with grain mustard and beer cheese.

### One-in-Ten Shishito Peppers 11.95

Mild and lively with a hint of smokiness tossed in a ginger sauce. Watch out for the spicy one. Served with wonton chips.

### Shrimp Skewers 13.95

Ten pan-seared and glazed with our Key Lime Shandy BBQ sauce served over greens drizzled with bright citrus vinaigrette.

### Deconstructed Oysters Rockefeller 13.95

Five tempura battered oysters with fresh spinach, Pernod sauce, feta cheese, and a toasted baguette.  
*Add chorizo or bacon 2*

### Ahi Poke Tuna 13.95

Diced Ahi tuna tossed in a garlic ginger poke sauce, layered with fresh mango and avocado. Topped with jicama slaw and drizzled with wasabi cream. Served with wonton chips.

### Taco Plate

- Fresh Catch Fish 11.95
- Octopus 11.95
- Grilled Shrimp 13.95
- Smokey Chicken 9.95

Three corn tortillas with chipotle ranch, Baja slaw, pico, lime, and blue tortilla chips.  
*Add guacamole or beer cheese 2*

### Four Cheese Flatbread 13.95

Wilted kale, roasted tomatoes, house tomato sauce, fresh basil, provolone, mozzarella, parmesan, pecorino, and fresh pistou.  
*Add grilled chicken 4 Add bacon, chorizo, or mushrooms 2*

## MAIN PLATES

*Served with a choice of fries, side salad, blue tortilla chips, or wontons*

### Classic Black Angus Cheeseburger 11.95

Served on a brioche bun with American cheese, lettuce & tomato.  
*Add bacon, chorizo, IPA caramelized onions, avocado, mushrooms, or fried egg 2*

### Gale Force Grilled Cheese 8.95

Texas toast piled high with tomato jam, American, provolone, and pepper jack cheeses.  
*Add chorizo 2 Add bacon 2 Add avocado 2 Add fried egg 2*

### Fall Mushroom Mac & Cheese 13.95

Satisfying meal for lunch or dinner. Medley of sautéed mushrooms, pasta, and creamy beer cheese.  
*Add chicken, fresh catch, short ribs, or shrimp 4*

### Short Rib Sliders 12.95

Oven-roasted tender beef infused with demi-glaze, blue cheese butter topped with Arcus IPA caramelized beer onions, baby kale, and horseradish.



### Vegan Monster 12.95

House-made chickpea burger topped with fresh avocado, pesto, tahini, cucumber and red onion slaw, heirloom tomato and bibb lettuce.

### Fresh Catch Sandwich 13.95

Fresh from the Gulf served grilled or blackened, topped with jicama slaw, sweet Thai chili and tartar sauces. Served on a warm brioche bun.

## CRAFT SALADS

*Add grilled chicken, fresh catch, seared Ahi tuna, or shrimp 4 Add hot baguette and herb dipping oil 2*

### Caprese 11.95

Thick cut Heirloom tomatoes, goat cheese, fresh basil, balsamic glaze and brioche croutons.

### Golden Mango Kale 11.95

Fresh baby kale, jicama slaw, cucumbers, mango, tomatoes, avocado, peanuts, and pepitas. Topped with croutons and our Tropic Pressure guava dressing.

### Sweet & Sour Eschabeche 11.95

House pickled octopus, shrimp, crunchy vegetables, kalamata olives, and feta cheese. Served with a grilled flatbread.

### Hearty Spinach 10.95

Perfect for colder days. Sautéed wild mushrooms, fresh herbs, lemon-tahini vinaigrette. Topped with feta, poached egg, and roasted pepitas.



Vegan Vegetarian Pescatarian Gluten Free

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk for food-borne illness especially if you have certain medical conditions.