



## STARTING LINE UP

### WISCONSIN CHEESE CURDS

White Cheddar cheese curds, breaded and fried golden. Served with homemade dill horseradish sauce & ranch dressing for dipping! **\$10**  
**Add fresh garlic and herbs for \$1.50!**

### POT STICKERS

Pork-filled wonton wrappers steamed and grilled to perfection. Served with a spicy Cilantro-Thai sauce. \$11

### BAVARIAN SOFT PRETZEL

Soft, chewy and salted. Served with homemade sweet beer mustard! **\$6**

### POUTINE FRIES

Fries topped with Wisconsin cheese curds, cremini shiitake mushroom gravy, Parmesan cheese and fresh parsley. **\$10**

### CHICKEN WINGS

Traditional jumbo wings tossed in your choice of sauce: Honey-Hot, Sticky Garlic, Sweet & Tangy BBQ, Szechuan or Buffalo-style. Served with carrots and celery. **\$11**

**Try them Twice Baked Cajun Spiced for \$13!**

### CHICKEN FINGERS

Breaded chicken tenderloins tossed in your choice of sauce: Honey-Hot, Sticky Garlic, Sweet & Tangy BBQ, Szechuan or Buffalo-style. Served with carrots and celery. **\$11**

## WISCONSIN FAVES

**Sandwiches served with pepperoncinis & choice of fries, cottage cheese or traditional cole slaw.**

### WISCONSIN BRATWURST

Your Choice: Johnsonville Beer Brat or Klement's Smoked Brat. Served in a tasty brat bun. **\$6.50**

**Add your choice of cheese for \$1.50!**

**Add caramelized balsamic onions or sautéed garlic mushrooms for \$1 each.**

### BREWER'S SANDWICH

A Johnsonville Beer Brat and a Klement's Smoked Brat topped with grilled onions, sauerkraut and Swiss cheese on grilled swirled rye with beer mustard. **\$14**

\* Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of food borne illness.

## SALADS

### BIG DOG'S SALAD

Shredded lettuce with Cajun spiced chicken, roasted sweet corn, diced tomatoes, Wisconsin Jack & Cheddar cheese, cilantro and tortilla strips tossed with our spicy Chipotle-Lime Ranch dressing. **\$12.50**

### HONEY MUSTARD CHICKEN SALAD

Marinated grilled chicken served atop romaine lettuce with grape tomatoes, roasted corn, red onion, avocado and applewood smoked bacon. Served with Honey-Mustard dressing. **\$12.50**

### B.L.T.A. CHOPPED SALAD

Chopped Romaine lettuce, applewood smoked bacon, heirloom cherry tomatoes, avocado, and croutons tossed with Creamy Garlic and Chive dressing. **\$12**

### BLACK BEAN & QUINOA SALAD

Black beans, cous cous and quinoa mixed with diced red and green onions, red bell peppers, roasted corn, fresh cilantro and avocado. Tossed with Smokey Cilantro-Lime Vinaigrette. Topped with cotija cheese and garnished with crispy warm tortilla chips. **\$10**

**Add a grilled chicken breast for \$4!**

## 24HR BREAKFAST

### BREAKFAST BRATZEL\*

Pretzel roll stuffed with a grilled, butterflied smoked bratwurst, scrambled eggs and your choice of cheese. Served with Draft House Home Fries or Hash Browns. **\$10**

### BIG DOG'S LOCO MOCO\*

Our Angus burger cooked to desired temperature, served over jasmine rice, smothered with homemade cremini shiitake mushroom gravy. Topped with 2 eggs any style sprinkled with green onions. **\$11**

### FARMHAND BREAKFAST\*

Two eggs any style. Served with Draft House Home Fries or Hash Browns and your choice of toast. **\$5**  
**Add applewood smoked bacon or two sausage patties for \$3.50, or a bratwurst or a charbroiled burger patty for \$4.**

### COUNTRY FRIED STEAK & EGGS\*

6 oz. hand battered chuck steak, topped with country gravy. Served with three eggs, Draft House Home Fries or Hash Browns and choice of toast. **\$13.50**





## BURGERS & CHICKEN

Served with lettuce, tomatoes and dill pickles on a toasted bun with your choice of homemade potato chips, fries, cottage cheese or traditional cole slaw.

### BUILD YOUR OWN BURGER\*

**CHOOSE ONE:** Charbroiled Ground, Angus Chuck Burger, Grilled Chicken Breast, Plant-Based Vegetarian Burger, Ground Turkey Burger

Create your own specialty burger with toppings of your choice.

(Each topping is additional.)

**\$8.50**

+\$1.50 Sliced avocado

+\$1.75 Applewood smoked bacon

**\$0.75** Toppings: Grilled Bell Peppers, Green Chile, Roasted Poblano, Jalapeños, Caramelized Onions, Guacamole, Pineapple, Sautéed Spinach or Garlic Sautéed Mushrooms

**\$1.50** Cheese Toppings: American, Crumbled Bleu, Cheddar, Chihuahua Jalapeño, Provolone, Mozzarella, Muenster, Smokey Ghost Pepper Jack or Swiss

## SANDWICHES

Served with pepperoncinis & choice of homemade potato chips, fries, cottage cheese or traditional cole slaw. Substitute a side for onion rings, sweet potato tots or garlic fries for \$1.50 or substitute a side for a "Draft House" Salad for \$2.50.

### POT ROAST SANDWICH

Shredded pot roast, melted Muenster cheese, dill horseradish sauce and balsamic caramelized onions on grilled ciabatta bread. Served with au jus. **\$13**

### GRILLED HOT PASTRAMI

Thinly sliced grilled pastrami, fresh cole slaw, Swiss cheese and Thousand Island dressing. Served on grilled swirled rye. **\$12**

### PHILLY CHEESE STEAK\*

Hearth-baked hoagie roll stuffed with grilled onions, bell peppers and melted cheese. Sliced sirloin steak or grilled chicken breast. **\$12.50**

Try it Southwestern style with poblano peppers, avocado, grilled onions and Chihuahua Jalapeño cheese sauce for \$1.50 more!

### BIG DOG'S FISH SANDWICH

Icelandic Cod filet battered and fried on a wheat bun. Topped with Cheddar cheese. Served with lettuce, tomatoes, pickle, tartar sauce and a lemon wedge. **\$10**

## PIZZA

### BUILD YOUR OWN PIZZA

Mozzarella & Fontina cheese pie plus toppings of your choice. (Each topping is additional.)

**Medium \$9.50**

**Large \$13.50**

#### Med \$1.25/LG \$1.50 Toppings:

applewood smoked bacon, Johnsonville Beer Bratwurst, Klements smoked Bratwurst, Italian Sausage, Grilled Chicken, BBQ Pork, Pepperoni, or Hickory smoked ham.

#### MED \$0.75/LG \$1 Toppings:

Artichoke Hearts, Corn, Pineapple, Diced Tomatoes, Garlic, Jalapeños, Bell Peppers, Spinach, Onions, Mushrooms, Green Chiles, Pepperoncinis or Black Olives.

## DINNER FAVES

Available side dishes: Cheesy Potato Cakes, Garlic Mashers, Baked Potato, Garlic & Herb Fries, Grilled Corn on the Cob, Savory Rice, Today's Vegetables or Asian Slaw. Add a "Draft House" side salad or a cup of soup for \$3.50.

### BABY BACK RIBS BASKET\*

1/2 Rack of our delicious and tender Baby Back Ribs, slow roasted and glazed with our tangy BBQ sauce. Served with fries and traditional cole slaw. **\$17.50**

### BIG DOG'S MEATLOAF

100% Angus chuck, seasoned with fresh sage, savory spices, applewood smoked bacon, and topped with wild mushroom sauce. Served with roasted garlic mashed potatoes and today's vegetables. **\$14**

### GRANDMA'S POT ROAST\*

Choice chuck roast, slowly cooked beyond fork tenderness. Served with delicious roasted vegetables, garlic mashers and fresh au jus. **\$17**

### OLD FASHIONED FISH & CHIPS

Traditional, Las Vegas Craft lager hand-battered Icelandic Cod fried golden brown and served with tartar sauce, lemon wedge, cole slaw and fries. **\$14**

## FINISHING TOUCH

Top off your Big Dog's meal with a delicious, made from scratch sweet treat!

### BIG DOG'S BROWNIE SUNDAE

A warm, gooey homemade chocolate brownie, topped with vanilla bean gelato, whipped cream and chopped peanuts. Drizzled with hot fudge.

**Personal-sized \$4 Family-sized \$8**

### CRÉME BRULÉ CHEESECAKE

Cheesecake topped with hand-fired burnt caramel. Available with: Wild berry, chocolate or salted caramel toffee sauce. Topped with whipped cream and mint. **\$7**

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