

Stable Grill Watering Trough

Available in the bar room Tue-Thu from 4-6:30 pm

Draft Beers 3.75 (12 oz)

New Glarus Spotted Cow-New Glarus
3 Sheeps Pils-Sheboygan
One Barrel Up North Lager—Madison, WI

Wine Quartinos 9.75 (8 oz)

Masi Pinot Grigio
Marlborough Sauvignon Blanc
Bogle Chardonnay
Coppola Diamond Pinot Noir
Starmont Cabernet Sauvignon

Classic Cocktails 5.50

Brandy Old Fashioned
Whiskey Manhattan
Rum & Coke
Gin and Tonic
Jack & Coke

Aquavit Fun 8.50

Nordic Summer (Aquavit, Aperol, Lime Juice)
Bloody (Aquavit, Spice Tomato Juice, Pickled Veg)
Fall Tonic (Aquavit, Cranberry, Fever Tree Tonic)

Fall Warmers 7.50

Coffee with Cream (Hot coffee with Bailey Irish Cream liquor, and whipped cream)
Peppermint Patty (Peppermint Schnapps, hot chocolate, whipped cream)
Irish Coffee (Jameson, coffee, sugar, whipped cream, crème de menthe drizzle)

Stable Grill Feed Bag

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Quiveys Chips 10.95

Spicy fresh fried chips, pulled pork, Quivey's BBQ
Sauce, Wisconsin Brick Cheese Sauce, Crispy
Onions, Jalapeño Peppers

Portobella Fries 5.95

Panko crusted marinated portobella mushrooms,
served with ranch dressing.

Steak Sliders (2) 10.95

Grilled steer tenderloin, with bacon bourbon jam
and Buttermilk Blue cheese crumbles.

Chicken Croquettes (5) 6.95

Crispy nuggets of minced chicken, wild rice, celery,
and onions, bound with bechamel sauce, breaded
and fried, served with curry sauce

Smoked Trout Dip 8.95

Smoked Rainbow Trout, capers, roasted red
peppers, and dill in cream cheese with garlic toasts.

Brat Sliders 7.95

Three sausage sliders with swiss cheese, apple
cherry kraut. Bavarian Bratwurst, Weisswurst,
and Knockwurst.

Cheese Curds 6.95 sm 11.95 lg

White muenster curds with buttermilk ranch dressing.