



STARTERS

PUB PRETZEL \$15 ✓

Beer Cheese Sauce

CHEESE CURDS \$13 ✓

Blue Cheese-Buffalo Ranch

WINGS \$16

Choice of Bone-In or Boneless

BBQ, Buffalo, Garlic Parm, Nashville Hot

LOADED TATER TOT NACHOS \$15

Beer Cheese, Pico de Gallo, Sliced Jalapeños, Green Onions, Sour Cream

Add Chicken \$5

Add Brisket \$8

PUB FRIES \$14 GF

Cheddar Jack, Pub Sauce, Green Onions, Bacon

Add Chicken \$5

Add Brisket \$8

GREEN CHILI ARTICHOKE DIP \$14

Toasted Pita

CALI POP \$10

Crispy Fried Cauliflower, Harissa Aioli

MACS

THE ORIGINAL \$14

Wisconsin Cheddar Cheese Curds, Sourdough Croutons

GREEN CHILI-BRISKET \$17

Onion Straws, House Smoked Brisket

CHICKEN RANCH \$16

Hand Dipped Tenders, Black Pepper Ranch

BURRATA MAC \$16

Marinated Tomato Pesto, Herb Butter Croutons



GREEN CHILI-BRISKET

SALADS/SOUPS

CHIPOTLE CHICKEN \$15

Greens, Chipotle Ranch, Corn Salsa, Cheddar-Jack cheese, Green Onions, Pico de Gallo, Spicy Pulled Chicken

CRISPY CHICKEN \$15

Bibb Lettuce, Cornbread Croutons, Jewel Box Tomatoes, Cucumbers, Radishes, Shallots, White Cheddar, Buttermilk Vinaigrette

HERITAGE SALAD \$13

Whipped Burrata, Radish, Sourdough Croutons, Jewel Box Tomato, Mixed Olives, Red Onion, Cucumber, Gem Lettuce, Oregano Vinaigrette

Add Salmon \$8

Add Chicken \$5

CAESAR SALAD \$12

Romaine Leaves, Soft Boiled Egg, Bread Crisps, Parmesan, Caesar Dressing

Add Salmon \$8

Add Chicken \$5

FRENCH ONION SOUP \$9

Beef Bone Broth, Caramelized Onions, Gruyère Cheese, Bavarian Pretzel Bread

BEER CHEESE SOUP \$9

Wisconsin Beer Cheese, Smoked Ham, Bavarian Pretzel Bread

PUB CHILI \$9 GF

Cornbread, Cheddar Cheese, Chives, Sour Cream

ENTRÉES

Includes Sweet Corn Cornbread & Lemon Poppy Seed Coleslaw.

Add a Side Salad or Caesar Salad \$3. Upgrade to Loaded Baked Potato or Cheesy Broccoli \$1.

SMOKED BRISKET PLATTER \$26

Side of Your Choice

FULL RACK POINT ROOT BEER BBQ RIBS \$33

Side of Your Choice

1/2 RACK POINT ROOT BEER BBQ RIBS \$25

Side of Your Choice

BEER BATTERED FISH FRY \$19

New Glarus Spotted Cow Beer Batter, French Fries, Tartar Sauce

HAND DIPPED TENDER BASKET \$17

Hot Honey, Pub Sauce, French Fries

HOT HONEY BBQ SALMON \$24

8oz Salmon, WBP BBQ Spice Blend, Hot Honey, Side of Your Choice



POINT ROOT BEER RIBS

SMASH BURGERS & SANDWICHES

Our Smash Burgers are prepared Medium Well on a Brioche Bun. Served with French Fries. Substitute with Gluten Free Bun. Substitute Side Salad \$3. Substitute any Beef Patty with 4oz "Impossible" Patty \$4. Add Bacon \$3. Upgrade French Fries to Tater Tots \$2.

CHEESE CURD BURGER \$16

Wisconsin Beer Cheese, Applewood Smoked Bacon, Cheese Curds, Shredded Lettuce, Tomato

TURKEY BURGER \$14

Tomato, Avocado, Pico de Gallo, Green Onion Mayo

THE AMERICAN BURGER \$15

Pickles, Pub Sauce, American Cheese, Griddled Onions, Shredded Lettuce, Tomato

FIG & BRIE BURGER \$16

Fig & Onion Jam, Creamy Brie, Garlic Aioli, Arugula

CRISPY CHICKEN SANDWICH \$15

Spice Dipped Chicken Breast, Dill Pickles, Shredded Lettuce, Tomato, Green Onion Mayo

GREEN CHILI BURGER \$16

American Cheese, Pepper jack, Garlic Aioli, Green Chilies

CHEESY CHEESEBURGER \$15

Muenster, Yellow Cheddar, Swiss, Shredded Lettuce, Tomato

SIDES

BAKED POTATO \$5 GF DF V

LOADED BAKED POTATO \$6 GF

"Fully Loaded"
Add Brisket to your baker \$5

HERB & BUTTER BROCCOLI \$5

Upgrade to Cheesy Broccoli \$1

LEMON POPPY SEED COLESLAW \$5 GF DF

FRENCH FRIES \$5 DF V

Upgrade to Pub Fries \$5

SIDE CAESAR SALAD \$5 V

SIDE HOUSE SALAD \$5 V

SWEET CORN CORNBREAD \$4

SIGNATURE SHAKES

CHOCOLATE, STRAWBERRY, OR VANILLA \$12

BANANA CREAM PIE \$14

Banana, Vanilla Wafers, Chocolate Dipped Frozen Banana, Mini Banana Cream Pie

FLUFFER NUTTER \$14

Nutterbutter Cookie, Peanut Butter, Toasted Marshmallow, Peanut Brittle

SATURDAY MORNING \$14

Fruity Pebbles, Capt'n Crunch Berries, Cereal Milk, Fruity Pebbles Crusted Cupcake

OREOS & BROWNIES OH MY \$14

Oreos, Nutella, Brownie, Ice Cream Sandwich, Chocolate Drizzle

STRAWBERRY DREAMS \$14

Fresh Strawberries, Chocolate Dipped Strawberry, Cotton Candy, Strawberry Jellies

BIRTHDAY CAKE \$14

Birthday Cake Ice Cream, Cupcake, Cotton Candy

V VEGETARIAN DF DAIRY FREE GF GLUTEN FREE

*Consuming undercooked and/or raw meats, eggs, and seafood may lead to food borne illness. 18% gratuity added to parties of 8 or more.

MAKE IT LOADED

Add 4oz Smash Patty \$5
Upgrade French Fries To Pub Fries \$5

BREAKFAST BURGER \$16

Griddle Ham, Cheddar Cheese, Fried Egg, Harissa Aioli

SMOKEHOUSE BURGER \$18

House Brisket, Bacon, Point Root Beer BBQ Sauce, Cheddar Cheese, Onion Straws

BACON TRUFFLE SWISS BURGER \$18

Applewood Smoked Bacon, Truffle Aioli, Swiss Cheese

PRIME RIB SANDWICH \$18

Giardiniera, Provolone, Horseradish Cream, Roasted Garlic Bun

GRILLED CRANBERRY CHICKEN SANDWICH \$15

Arugula, Cranberry Mustard Aioli, Marinated Tomatoes, Muenster Cheese, Roasted Garlic Bun

AVOCADO BLT \$14 DF

Sourdough, Applewood Smoked Bacon, Avocado, Bibb Lettuce, Tomato, Roasted Garlic Mayo

WISCONSIN SUPPER CLUB \$15

Sourdough, Applewood Smoked Bacon, Roasted Turkey, Brown Sugar Ham, Carr Valley Cheddar, Tomato, Bibb Lettuce, Garlic Mayo



SMOKEHOUSE BURGER



SATURDAY MORNING SHAKE

HARD SHAKES

ALCOHOL ALERT
MUST BE 21
TO CONSUME

OLE SMOKEY JAVA CREME TIRAMISU \$16

Ole Smokey Java Creme Tiramisu, Lady Fingers, Espresso Powder, Double Cream, Chocolate Syrup

RUMCHATA DOLCE DE LECHE \$16

Rumchata, Dolce de Leche, Dark Chocolate Shavings, Cinnamon, Crispy Churros

BAILEYS GRASSHOPPER \$16

Bailey's Irish Cream, Mint Syrup, Chocolate Crisps, Andes Mints

DESSERT

S'MORES \$12

Marshmallows, Graham Crackers, Hershey Bars, Designed to Toast At The Table



ADD A \$10 ACTION CARD
TO ANY MENU ITEM
FOR \$6