Roaring Table
LZ / IL

DRAUGHT

PONDER LIMPKIN — 3.50 5 OZ
American Brown Ale 4.8% CASK •PUMPERNICKEL•NUTTY CHOCOLATE •AUTUMAL — 7.50 20OZ

SCAMPER WAGTAIL**
Modern Golden Bitter 3.8% CASK •BRIGHT & GRASSY •ALORA HOPS — 3.50 5 OZ / 6.00 20 OZ

SOUTHERN TUBA
Hazy IPA 7.2% SWEET CITRUS • TROPICAL FRUIT • SAUVIGNON BLANC — 3.50 5 OZ / 8.50 16OZ

ALL-AMERICAN BURGER
California-Style IPA 7.2% HOP RESINS• CITRUS •BERRY FRUITS — 3.50 5 OZ / 8.00 16OZ

9TH ANNIVERSARY ALL-AMERICAN BURGER
DDH California IPA 7% BERRY FRUITS • SWEET CITRUS • DISPENSARY VIBES — 3.50 5 OZ / 8.50 16 OZ

KAYAK PILS-RIVERLANDS BREWING CO
German Pilsner 4.8% BREADY•LEMONGRASS•COLLABORATION — 3.50 5 OZ / 7.50 18 OZ

OBSERVER & OBSERVED
BBA Imperial Stout 13.3% RICH• COFFEE •SUBTLE WHISKEY ESTERS — 6.00 5 OZ / 12.00 8 OZ

TRUE RELIGION
Dry-Hopped Zwickel Lager 4.6% MALTY•NOBLE BITTERNESS •FLORAL & SPICY — 3.50 5 OZ / 8.00 20OZ

RICE
Japanese-Style Dry Lager 5.0% JASMINE • CRISP • DRY — 3.50 5 OZ / 7.50 16 OZ

MIDSIZED
Session Hazy IPA 5.25% SOFT & CREAMY •CITRUSY DREAM• CITRA HOPS — 3.50 5 OZ / 8.00 20OZ

HELLES
Munich-Style Golden Lager 5.25% MALTY•SMOOTH •GERMAN ENGINEERING — 3.50 5 OZ / 8.00 0.5L

MÄRZEN
German-Style Lager 5.5% WARM PRETZELS • BREAD DOUGH • FLORAL SPICE — 3.50 5 OZ / 8.50 0.5L

DUNKEL
Munich-Style Malty Lager 5.0% BAKER'S CHOCOLATE • NUTTY • PUMPERNICKEL — 3.50 5 OZ / 8.00 0.5L

MILK TUBE!
Rice Lager Foam 5.0% CREAMY • FOAMY • BEER SHOT — 3.50 0.2L

ROARING TABLE FLIGHT OF FOUR — 15 - 18.00
Choose Any Four 5 oz Draughts

SELTZERS / CIDER / SODA

TOPO CHICO HARD SELTZER 4.7-6% — 6.50 12 OZ
STRAWBERRY GUAVA • TROPICAL MANGO • MARGARITA

RIGHT BEE Hard Dry • Rose 6% — 6.00 12 OZ

ATHLETIC BREWING NA Hazy IPA • Cerveza • Fest Bier — 6.00 12 OZ

FILBERT'S SODA Assorted Flavors — 2.50 12 OZ

UNDERBERG BITTERS Natural Herb Bitters — 3.75 .6 OZ

BOTTLES FOR HERE OR TO GO

THE HORSE IN THE EGG
Wild Ale 6.8% — 18.00 750ML

FOUR
BBA Belgian Quad 10% — 19.99 650ML

2-PACK 12 OZ CANS TO GO

OBSERVER & OBSERVED — 21.99 24 OZ
BBA Imperial Stout 13.3%

4-PACK 16 OZ CANS TO GO

DUNKEL — 12.99 64 OZ
Munich-Style Malty Lager 5.0%

MIDSIZED — 13.99 64 OZ
Session Hazy IPA 5.25%

SOUTHERN TUBA — 17.99 64 OZ
Hazy IPA 7.2%

RICE
Japanese-Style Dry Lager 5.0% — 12.99 64 OZ

ALL-AMERICAN BURGER
California-Style IPA 7.2% — 16.99 64 OZ

HELLES
Munich-Style Golden Lager 5.25% — 12.99 64 OZ

TAPROOM SNACKS

SNACK MIX — 3.00
Bartender Mix

SIGNATURE POPCORN — 7.00-8.50
Cheesy Bacon, Perfect Duo, Dark Chocolate & Sea Salted Caramel

GIANT PRETZEL — 8.50
Served with Mustard & Cheese

FREE WIFI FineDay4Beer

* Tasters of these beers are not discounted in a flight
** This beer is excluded from our Sunday Pint and Tuesday 4-Pack Discount

SPECIALS

FRENCH ONION GRILLED CHEESE 14.00
Gruyére, Havarti, Caramelized Onions On Toasted Soft Sourdough. Served With A Cup Of French Onion Soup.

TURKEY BACON RANCH 26.00
NY-Style Pie With Mozz Blend, Ranch Sauce, Cheddar Cheese, Turkey, Bacon, Jalapeno

THE SAUER PIE 27.00
Tavern-Style Pie With Mozz Blend, Gravy, Roasted Golden Potatoes, Red Cabbage, Sauerbraten & Düsseldorf Mustard Drizzle

HANDHELDS & HAND-CUT FRIES

SMASHIE SINGLE 15.00 / DOUBLE 18.00
Smashed Patty With Grilled Onions, Lettuce, Roma Tomatoes, Cheddar Cheese, Housemade Pickles & Thousand Island On A Sesame Seed Bun

CUBAN SAM 17.50
Mojo Pork, Carve Master Ham, Housemade Pickles, Swiss Cheese, Dussoldorf Mustard on a Pressed French Roll

CHICKEN SMASH 15.00
Hand-Breaded Smashed Chicken Breast With Lemon-Herb Aioli, Sliced Roma Tomatoes & Romaine Lettuce On A Brioche Bun

CHILI CHICKEN SMASH 15.00
Hand-Breaded Smashed Cayenne Chicken Breast With Calabrian Chili Aioli, House-Made Pickles, Sliced Roma Tomatoes & Romaine Lettuce On A Brioche Bun

TURKEY MELT 15.00
With Swiss, Sun-Dried Tomatoes, Baby Spinach, Red Onions & Aioli On Toasted Sourdough

SIGNATURE PIES

14" Chicago Tavern

MARGHERITA 20.00
Fresh Mozz, Red Sauce, Basil

THE BALLGAME 23.00
Mozz Blend, Red Sauce, Sausage, Giardiniera

MUSHROOM MAJESTY 27.00
Mozz Blend, Porcini Sauce, Cremini Mushroms, Bacon, Roasted Garlic, Gorgonzola Cheese & Balsamic Drizzle

BBQ CHICKEN 26.00
Mozz Blend, Direct Fire BBQ Sauce, Chicken, Cheddar Cheese, Red Onions, Scallions

14" New York

CREAM OF THE CROP 27.00
Mozz Blend, White Sauce, Roasted Red Peppers, Spinach, Roasted Garlic, Artichoke Hearts

THE BEAR 27.00
Mozz Blend, White Sauce, Herb-Roasted Chicken Tossed in Buffalo Sauce, Jalapenos, Pepperoncini, Gorgonzola Crumbles, Scallions

THE DOLCE VITA 30.00
Mozz Blend, Red Sauce, Whipped Buratta, Prosciutto, Roma Tomatoes, Arugula, Balsamic Glaze

10"x 14" Detroit

NONNA'S MEATBALLS 32.00
Wisconsin Brick, Mozz Blend, Sharp Cheddar Frico, Homemade Meatballs, Roasted Garlic, Ricotta Buttons, Marinara Stripes

PEPP RALLY 30.00
Wisconsin Brick, Mozz Blend, Sharp Cheddar Frico, Deli Pepperoni, Cup & Char Pepperoni, Hot Honey, Marinara Stripes

SUPREME 34.00
Wisconsin Brick, Mozz Blend, Sharp Cheddar Frico, Peppers, Onions, Mushrooms, Sausage, Deli Pepperoni, Ham, Bacon, Marinara Stripes

FRENCH ONION 31.00
Wisconsin Brick, Mozz Blend, Sharp Cheddar Frico, Gruyére, Caramelized Onions, Porchini Crema Stripes

APPS

KÖLSCH MAC N' CHEESE 6.50
Tasty Macaroni Smothered In Kölsch Cheddar Sauce

HAND-CUT FRIES 6.50
Hand-Cut, Whole-Potato Fries Seasoned With Diamond Foods Fred Shake Spices

HAND-CUT KÖLSCH CHEDDAR FRIES 9.00
Our Hand-Cut, Whole-Potato Fries Smothered In Kölsch Cheddar Sauce

AMAZEBALLS 17.00
Eight Handmade Meatballs In Vodka Sauce Dusted With Parmesan Cheese. Served With House-Baked Focaccia From Our Oven

DIP IT UP 16.00
Handmade Spinach & Artichoke Dip With Toasted Bread Crumbs & Parmesan Cheese. Served With House- Fried Tortilla Chips

WINGS 13.00
8 Wings w/ Celery & Carrots
Your Choice Of Blue Cheese Or House-Made Ranch. Choose Hot Honey, Garlic Parmesan, Buffalo, Maple Sriracha, Or Direct Fire BBQ

BUILD YOUR OWN

The Pies

14" CHICAGO TAVERN-STYLE 20.00
Mozz Blend, Sauce, Oregano, Parmesan

14" NEW YORK-STYLE 22.00
Mozz Blend, Sauce, Oregano, Parmesan

10" X 14" DETROIT-STYLE 24.00
Wisconsin Brick, Mozz Blend, Sharp Cheddar Frico, Oregano, Parmesan

SAUCE
Red Sauce / White Sauce / EVOO
Roasted Garlic EVOO / Direct Fire BBQ

CHEESES 3.00
Extra Mozz Blend / Fresh Mozz / Burrata
Feta / Gorgonzola / Ricotta

PROTEINS 3.00
Fennel Sausage / Deli Pepperoni / Cup & Char Pepperoni / Ham / Housemade Meatballs
Herb Chicken / Prosciutto / Bacon

VEGETABLES 2.50
Artichokes / Arugula / Basil / Black Olives
Green Olives / Giardiniera / Caramelized Onions
Green Peppers / Roasted Red Peppers / Jalapeños
Roasted Garlic / Mushrooms / Pepperoncini
Pineapple / Red Onions / Roma Tomatoes / Spinach

DRIZZLES 1.50
Hot Honey / Balsamic Reduction / EVOO

DIPPING SAUCES 2.00
Red Sauce / Hot Honey / Direct Fire BBQ
Maple Sriracha / Ranch