

GROWLER Fills



Easy Drinkers

GIER BIER PREMIUM LAGER 4.3%
Crisp & refreshing Lager fermented with yeast collected from the historic Falk beer caves dating back to the 1800s
GROWLER TO GO \$10

ODDBALL 4.5%
Kölsch-Style Ale - Crisp & refreshing beer that tastes like beer
GROWLER TO GO \$10

PINKIES UP 6.7% *Submitted by Gianna Macchia*
Saison brewed with earl grey & infused with honey
GROWLER TO GO \$12

ATOQUA 6.7% *Submitted by Ryan Novitski*
Cranberry infused funky Farmhouse ale with a dry, subtle tartness
GROWLER TO GO \$12



Malty

RABBIT'S BOUNTY 6%
Brown Ale brewed with carrots, lactose, brown sugar, walnuts, cinnamon, & nutmeg
GROWLER TO GO \$14

AMBER ALE 6.5%
Amber Ale boasting a robust copper hue with a malt forward backbone & balanced hop bitterness
GROWLER TO GO \$10

GRASSHOPPER MILK STOUT 7% *Submitted by Cindy Kopeny*
Milk stout brewed with mint, vanilla, cacao, lactose, & lots of chocolate malts
GROWLER TO GO \$14

MOO-WAUKEE 7.2% *Submitted by Chris Sheff*
A White Chocolate Milk Stout brewed with white chocolate, vanilla, cacao nibs, & lactose
GROWLER TO GO \$14

**THE KNEADS OF THE BREAD OUTWEIGH
THE NEEDS OF THE FEW** 8.3% *Submitted by Scott Galarowicz*
A breadly Imperial Stout brewed with cocoa nibs, peanut powder, & banana
GROWLER TO GO \$16

PEANUT BUTTER CANDY TIME 9% *Submitted by Jeff*
Imperial Stout with cacao nibs, Butterfingers, Nutter Butters & loads of peanut
GROWLER TO GO \$22

NIGEL'S COCONUT DELIGHT 9.5% *Submitted by Nick & Jen Maggio*
Rum barrel aged Milk Stout with coconut, molasses & vanilla
GROWLER TO GO \$22



MOBCRAFT IPA 6.5%
Classic IPA brewed with Wisconsin grown hops
GROWLER TO GO \$12

Wild & Sour

LOW PHUNK 4%  **GOLD MEDAL WINNER | GABF 2019**
Sour Ale - Refreshingly tart with hints of lemon & Belgian esters
GROWLER TO GO \$10

SOUR SUPPORT 4.2%
Sour Ale with raspberries & ginger
GROWLER TO GO \$12

SOUR ON THE VINE 5.3%
Barrel aged Sour Ale blended with Frontenac grapes
GROWLER TO GO \$20

BRETTANOMYCES 6%
Golden ale barrel fermented with multiple strains of Brettanomyces blended from batches aged 15 months & 29 months
GROWLER TO GO \$16

SOUR GOLDEN ALE 6.2%  **GOLD MEDAL WINNER | FOBAB 2019**
Barrel aged sour Golden Ale
GROWLER TO GO \$16

EXISTENCE RASPBERRY | 2019 10%
Barrel aged Belgian-Style Sour Ale with raspberry
GROWLER TO GO \$16

TREES, TIMES, AND VINES 12.5%
English Old Ale conditioned with Brett then aged with dates, raisins & figs
GROWLER TO GO \$22

Weird Brews

KRINGLE MONSTER 8.5%
MobCraft & O'so Collab! Pastry Stout packed with raspberry kringle from Uncle Mike's Bake Shoppe
GROWLER TO GO \$16

Limited Stouts

THE ONE THAT GOT AWAY 10%
Barrel aged Imperial Stout
GROWLER TO GO \$22

INSPIRED BY: SOLID NON-FAIL 10.7%
Solid Non Fail was originally a collaboration with Tap Takeover Podcast in 2018 and features - a custom coffee blend from Anodyne Coffee Roasting Co. and maple syrup.
GROWLER TO GO \$24

6 YEAR ANNIVERSARY - PUMPKIN SPIRIT 11%
Imperial Stout aged in Great Lakes Distillery's Pumpkin Spirit Barrels
GROWLER TO GO \$26

Beer TO GO

4-Pack Cans

RABBIT'S BOUNTY 6%
Brown Ale brewed with carrots, lactose, brown sugar, walnuts, cinnamon, & nutmeg \$10

MOO-WAUKEE 7.2%
A White Chocolate Milk Stout brewed with white chocolate, vanilla, cacao nibs, & lactose \$12

THE KNEADS OF THE BREAD OUTWEIGH THE NEEDS OF THE FEW 8.3%
A bready Imperial Stout brewed with cocoa nibs, peanut powder, & banana \$12

PEANUT BUTTER CANDY TIME 9%
Imperial Stout with cacao nibs, Butterfingers, Nutter Butters & loads of peanut \$12

SOUR ON THE VINE 5.3%
Barrel aged Sour Ale blended with Frontenac grapes \$10



6-Pack Cans

GIER BIER PREMIUM LAGER 4.3%
Crisp & refreshing Lager fermented with yeast collected from the historic Falk beer caves dating back to the 1800s \$10

THAI'D UP 4.7%
Gose Ale with thai basil, lime & salt \$12

BATSHIT CRAZY 5.6%
Coffee Brown Ale with balanced milk sugar giving way to robust coffee flavors \$10

MOBCRAFT IPA 5.6%
Classic IPA brewed with Wisconsin grown hops \$12

PINKIES UP 6.7%
Saison brewed with earl grey & infused with honey \$12

ATOQUA 6.7%
Cranberry infused funky Farmhouse ale with a dry, subtle tartness \$12

FLANDERS RED 7.5%
A Flanders Red Ale aged in oak barrels. Notes of cherries, dried fruits, and kilned malts \$12



Bomber Bottles (22oz.)

SEÑOR BOB 9%
Imperial Cream Ale aged in Tequila Barrels \$15

MAHALO MALLOW 9.5%
Barrel-aged Russian Imperial Stout brewed with coconut & Kona blend coffee \$15

PADISHAH 11%
Imperial Stout aged in Heaven Hill Bourbon Barrels \$15

PADISHAH PUMPKIN SPIRIT 11%
Imperial Stout aged in Great Lakes Distillery's Pumpkin Spirit Barrels \$18

PADISHAH SMOKED BARLEY 11%
Imperial Stout aged in Old Sugar Distillery's Smokey Barley Barrels \$18

PADISHAH RYE WHISKEY 11%
Imperial Stout aged in Central Standard Craft Distillery's Rye Whiskey Barrels \$18

Sour Bottles (500mL)

BRETT AS THE SUN 5.4% *Vintage Bottles*
Pale Ale fermented with Brettanomyces \$8

BRETT GOLDEN ALE 6.2%
Golden Ale barrel fermented with Brettanomyces & aged 12 months \$8

NUANCE 6.3%
Brewed in collaboration with 1840 - Funky Farmhouse Ale with apricot & peach \$8

ODE ET TA SAHTI 6.8%
Barrel aged Finnish-Style Ale brewed with spruce & juniper berries conditioned with Brettanomyces \$8

SOUR GOLDEN ALE (2017)
Barrel aged sour Golden Ale \$8

EXISTENCE (2018) 10%
Barrel aged Belgian-Style Sour Ale aged in French & American oak \$8

EXISTENCE | CHERRY (2018) 10%
Barrel aged Belgian-Style Sour Ale with cherries \$8

EXISTENCE | CRANBERRY (2018) 10%
Barrel aged Belgian-Style Sour Ale with cranberries \$8

EXISTENCE | MANGO (2018) 10%
Barrel aged Belgian-Style Sour Ale with mangos \$8

SOUR GOLDEN ALE 6.8%
Golden Ale blended from 8 month & 12 month barrels fermented with lactobacillus, saccharomyces & Brettanomyces \$8

SOUR CRANBERRY GOLDEN ALE 6.8%
Barrel aged sour golden ale with cranberries \$8

SOUR ON THE VINE 6%
Barrel aged Sour Ale blended with Frontenac grapes \$8

BRETTANOMYCES 6.2%
Golden Ale fermented and aged 15 and 29 months in oak barrels w/ Brettanomyces \$8

EXISTENCE (2019) 10%
Barrel aged Belgian-Style Sour Ale aged in French & American oak \$8

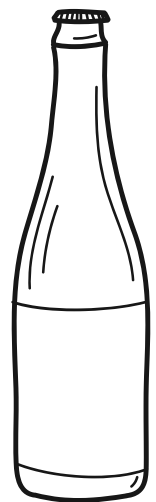
EXISTENCE | MANGO (2019) 10%
Barrel aged Belgian-Style Sour Ale with mangos \$8

EXISTENCE | BRANDY BARREL AGED (2019) 10%
Belgian-Style Sour Ale aged in Brandy Barrels \$8

EXISTENCE | RASPBERRY (2019) 10%
Barrel aged Belgian-Style Sour Ale with raspberries \$8

EXISTENCE | APRICOT (2019) 10%
Barrel aged Belgian-Style Sour Ale with apricots \$8

TREES, TIMES, AND VINES 12.5%
English Old Ale conditioned with Brett then aged with dates, raisins & figs \$13





GOOD *Eats*

CALL TO ORDER NOW | 414-488-2019
PICK UP 11AM-9PM

Last call for food at 8:30pm

SMALL PRETZEL 5oz. \$5
Served with Dusseldorf Mustard
Add Nacho Cheese +\$.50

Pizzas

MARGHERITA \$12.5

Marinara Sauce, Mozzarella & Fresh Basil

FUNGI \$14.5

Alfredo Sauce, Mozzarella, Mushrooms,
Arugula, Parmesan, Goat Cheese & Truffle Honey

ANANAS \$14.5

Marinara Sauce, Mozzarella, Ham,
Fresh Pineapple & Jalapeño

VERDURE \$15.25

Alfredo Sauce, Mozzarella, Mushrooms,
Artichoke, Green Olives & Roasted Garlic

PEPPERONI \$14

Marinara Sauce, Mozzarella & Pepperoni

SALICCIA \$15.25

Marinara Sauce, Mozzarella, Italian Sausage,
Gorgonzola & Caramelized Onions

PROSCIUTTO \$16

Marinara Sauce, Mozzarella, Prosciutto,
Fig Jam, Arugula & Truffle Honey

POLLO \$16

Alfredo Sauce, Mozzarella, Chicken,
Poblano Peppers & Bacon

CARNE \$16

Marinara Sauce, Mozzarella, Ham,
Italian Sausage, Pepperoni & Bacon

REUBEN \$16.5

Alfredo Sauce, Mozzarella, Corned Beef,
Sauerkraut, Russian Dressing

MAC N CHEESE \$16.5

Alfredo Sauce, Mozzarella, Hot Dogs,
Cavatappi Noodles

GYRO \$16.5

Shaved Leg of Lamb, Feta,
Cocktail Tomatoes, Tzatziki Sauce

Additional Toppings:

*Caramelized Onions, Fresh Basil, Mushrooms,
Green Olives, Jalapeño Peppers, Pineapple,
Parmesan, Fig Jam, Arugula, Roasted Garlic, Cocktail
Tomatoes, Sauerkraut, Tzatziki Sauce, Truffle Honey +\$1*

*Goat Cheese, Mozzarella, Gorgonzola, Feta,
Sausage, Ham, Bacon, Pepperoni, Hot Dogs
Poblano Peppers, Artichokes, Cavatappi Noodles,
Sub Alfredo Sauce +\$2*

*Prosciutto, Chicken, Corned Beef,
Shaved Leg of Lamb, Pulled Pork +\$3*

TAKE & BAKE PIZZAS AVAILABLE TOO!