

# Call-in Menu



CALL TO ORDER NOW | 414-488-2019

**OPEN 11AM-9PM**

(CLOSED MONDAYS)

*Last call for delivery at 8:30pm*

## Wine Boxes

**BOTA BOX PINOT GRIGIO** \$25

**BOTA BOX RED BLEND** \$25

## Wine Bottles

**DOMINO MOSCATO** 750mL \$12

**CA'DONINI CHARDONNAY** 750mL \$13

**CA'DONINI MERLOT** 750mL \$13

**FIVE RIVERS CABERNET** 750mL \$15

## MobCraft wine bottles

**WINE TO DRINK AT HOME** 750mL \$15  
brett red wine

**ONE SWEET SUCCULENT** 500mL \$10  
agave wine

## Cider

**GENTRY'S ROSE CIDER** growler fill \$10

## Non-alcoholic Options

**KOMBOCHO BLUEBERRY KOMBUCHA**  
growler fill \$10

**KOMBOCHO BERRY HIBISCUS KOMBUCHA**  
4-pack cans \$12

**POTOSI ROOT BEER** growler fill \$8



## Pizzas

**MARGHERITA** \$12.5

Marinara Sauce, Mozzarella & Fresh Basil

**FUNGI** \$14.5 NOT AVAILABLE FOR TAKE & BAKE

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

**SALCICCIA** \$15.25

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

**PROSCIUTTO** \$16 NOT AVAILABLE FOR TAKE & BAKE

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 NOT AVAILABLE FOR TAKE & BAKE

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

**MAC N CHEESE** \$16.5

Alfredo Sauce, Mozzarella, Hot Dogs, Cavatappi Noodles

**GYRO** \$16.5 NOT AVAILABLE FOR TAKE & BAKE

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!**

Menu items may contain or come into contact with WHEAT, PEANUTS, TREE NUTS, and MILK.

# 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

## *Malty*

### **RABBIT'S BOUNTY** 6%

Brown Ale brewed with carrots, lactose, brown sugar, walnuts, cinnamon, & nutmeg

GROWLER TO GO \$14

### **BATSHIT CRAZY** 5.6% *Submitted by Abbie and Ali Murphy*

Coffee Brown Ale with balanced milk sugar giving way to robust coffee flavors

GROWLER TO GO \$10

### **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 bready 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

## *Hoppy*

### **MOBCRAFT IPA** 6.5%

Classic IPA brewed with Wisconsin grown hops

## *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 CRANBERRY | 2019** 10%

Barrel aged Belgian-Style Sour Ale with cranberries

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

## *Limited Stouts*

### **THE ONE THAT GOT AWAY** 10%

Barrel aged Imperial Stout

GROWLER TO GO \$22

### **6 YEAR ANNIVERSARY - PUMPKIN SPIRIT** 11%

Imperial Stout aged in Great Lakes Distillery's Pumpkin Spirit Barrels

GROWLER TO GO \$26

# CANS & Bottles

## 4-Pack Cans

### **SOUR ON THE VINE** 5.3%

Barrel aged Sour Ale blended with Frontenac grapes \$10

### **RABBIT'S BOUNTY** 6%

Brown Ale brewed with carrots, lactose, brown sugar, walnuts, cinnamon, & nutmeg \$10

### **BRETTSHAKE IPA** 6.4%

Lactose sweetness & tropical hop flavors collide into a psychedelic union, complimented by a fruity Brettanomyces fermentation for a milkshake IPA that will have you spinning \$12

### **SOUR GOLDEN ALE PINK GUAVA & STRAWBERRY** 6.6%

Golden Ale blended from 10, 16 & 20 month barrels fermented with Saccharomyces & Brettanomyces, Lactobacillus & Pediococcus refermented with pink guava & strawberry \$16

### **SQUEEZIN' JUICE IPA** 6.7%

Juicy IPA with tantalizing tropical hop aroma and fruity flavors. Dry hopped twice \$12

### **MOO-WAUKEE** 7.2%

A White Chocolate Milk Stout brewed with white chocolate, vanilla, cacao nibs, & lactose \$12

### **PEANUT BUTTER CANDY TIME** 9%

Imperial Stout with cacao nibs, Butterfingers, Nutter Butters & loads of peanut \$12

## 6-Pack Cans

### **LOW PHUNK** 4%

Sour Ale - Refreshingly tart with hints of lemon & Belgian esters \$10

### **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

### **RHUBARB IPA** 6.5%

Pleasant rhubarb tartness blends with a medley of bittering and aromatic hops creating a true Wisconsin IPA \$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

**MIX-6  
CANS**



**\$13.50**

*Check the cooler for selection.*

## Bomber Bottles (22oz.)

### **SENIOR 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 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 or 2019)** 6.8%

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 (2020)** 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