

# DINNER MENU




## APPETIZERS

	<b>CHICKEN TINGA NACHOS</b> ..... 14
	<i>Tortilla Chips, Romaine, Bacon, Queso Sauce, Pico de Gallo, Corn Relish, Cilantro, Guacamole &amp; Crema</i>
	• <i>Make it Steak Nachos (\$18)</i>
	<b>CHICKEN WINGS</b> ..... 15/23
	<i>Your Choice of Buffalo, BBQ, Asian, Jamaican Jerk Dry Rub or House Dry Rub</i>
	<b>ELLSWORTH CHEESE CURDS</b> ..... 12
	<i>Your Choice of Marinara Sauce or Raspberry Chipotle Aioli</i>
	<b>PRETZEL BITES</b> ..... 13
	<i>Served With Spicy White Cheese Fondue</i>
	<b>QUESADILLA</b> ..... 14
	<i>Chicken Tinga, Cheddar Jack, Queso Fresco, Pico de Gallo &amp; Guacamole</i>
	<b>*STEAK TIPS</b> ..... 18
	<i>Cajun Seared Tenderloin Bites, Pickled Fresno Peppers, Onion Frites, &amp; Steakhouse Aioli</i>
	<b>CHEF TACO</b> ..... MP
	<i>Ask Your Server for Today's Selection</i>
	<b>BUILD YOUR OWN FLATBREAD</b> ..... 12
	<i>Cheese</i>
	• <i>Additional Toppings \$1 Each (Spinach, Peppers, Red Onion, Pepperoncini, Green Olives)</i>
	• <i>Add Pepperoni (\$2) Sausage (\$2) Chicken (\$5)</i>
	<b>SAUSAGE &amp; PEPPERONCINI FLATBREAD</b> ..... 14
	<i>Sausage, Pepperoncini, Red Onion, Red Sauce &amp; Crushed Red Pepper</i>
	<b>SPINACH &amp; CHICKEN BIANCA FLATBREAD</b> ..... 14
	<i>Chicken Breast, Spinach, Lemon Caper Sauce, Mozzarella &amp; Balsamic Drizzle</i>

## SOUPS & SALADS

	<b>SOUP DU JOUR</b> ..... 4/7
	<i>Ask Your Server For Today's Selection</i>
	<b>APPLE &amp; BRIE SALAD</b> ..... 17
	<i>Spring Mix, Apple, Dried Figs, Candied Walnuts, Red Onion, Brie &amp; Balsamic Fig Dressing</i>
	• <i>Add Chicken (\$5) Shrimp (\$7) Salmon (\$12)</i>
	<b>CHOPPED SALAD</b> ..... 17
	<i>Romaine, Chicken Breast, Hard Boiled Egg, Bacon, Cucumber, Cherry Tomato, Pasta, Bleu Cheese &amp; Tossed in Italian Dressing</i>
	<b>*HANGAR STEAK SALAD</b> ..... 23
	<i>Romaine, Spring Mix, Roasted Corn, Cherry Tomato, Pepperoncini, Roasted Red Pepper, Bleu Cheese Crumble, Onion Frites &amp; Tossed in Honey Mustard</i>
	<b>PESTO CAESAR SALAD</b> ..... 13
	<i>Caesar Salad with Red Onion, Hard Boiled Egg, Parmesan, Pesto &amp; Served with Toasted Ciabatta Bread</i>
	• <i>Add Chicken (\$5) Shrimp (\$5) Salmon (\$12)</i>
	<b>SOUTHWEST SHRIMP SALAD</b> ..... 18
	<i>Romaine, Shrimp, Corn Relish, Cherry Tomato, Red Onion, Black Beans, Avocado, Cucumber, Tortilla Strips &amp; Tossed in Chipotle Ranch</i>

## SANDWICHES

	<b>SANDWICHES SERVED WITH CHIPS, FRUIT, FRIES, WAFFLE FRIES, OR SWEET POTATO FRIES</b>
	<i>SUBSTITUTE CHEESE CURDS (\$4)</i>
	<b>BLACK BEAN BURGER</b> ..... 15
	<i>Lettuce, Tomato, Pickle &amp; Your Choice of Cheese</i>
	<b>BRACKETT'S CLUB</b> ..... 17
	<i>Ham, Turkey, Bacon, Lettuce, Tomato, Mayonnaise &amp; served on Sourdough Bread</i>
	<b>*CHEF BURGER</b> ..... MP
	<i>Ask Your Server for Today's Selection</i>
	<b>*CLASSIC DREW BURGER</b> ..... 14
	<i>Lettuce, Tomato, Pickle &amp; Your Choice of Cheese</i>
	<b>REUBEN/RACHEL</b> ..... 17
	<i>Your Choice of Corned Beef or Turkey, Sauerkraut, Swiss, Thousand Island Dressing &amp; Served on Marble Rye Bread</i>
	<b>*STEAKHOUSE BURGER</b> ..... 17
	<i>Sauteed Mushroom, Swiss, Provolone, Steakhouse Aioli &amp; Onion Frites</i>

# BRACKETT'S CROSSING

	<b>TURKEY &amp; BRIE SANDWICH</b> ..... 13
	<i>Turkey, Brie, Raspberry Chipotle Aioli, Candied Walnuts, Arugula &amp; Served on a Ciabatta Roll</i>

<b>WALLEYE SANDWICH</b> ..... 20
<i>Parmesan Breaded Walleye, Arugula, Basil Pesto, Lemon Aioli &amp; Served on a Hoagie Bun</i>


## ENTREES

<b>*BURRITO BOWL</b> ..... 18
<i>Your Choice of Steak or Chicken Tinga, Garlic Rice, Black Beans, Pico de Gallo, Corn Relish, Guacamole, Queso Fresco, Crema &amp; Tortilla Strips</i>

	<b>SHRIMP BOWL</b> ..... 19
---	-----------------------------

<b>16" WOODFIRED MEAT LOVERS PIZZA</b> ..... 23
<i>Ham, Bacon, Sausage &amp; Pepperoni</i>
• <i>Additional Toppings \$1 Each (Spinach, Peppers, Red Onion, Pepperoncini, Green Olives)</i>
• <i>Add Pepperoni (\$2) Sausage (\$2) Chicken (\$5)</i>

<b>16" WOODFIRED CHEESE PIZZA</b> ..... 18
<i>Cheese</i>
• <i>Additional Toppings \$1 Each (Spinach, Peppers, Red Onion, Pepperoncini, Green Olives)</i>
• <i>Add Pepperoni (\$2) Sausage (\$2) Chicken (\$5)</i>

	<b>16" WOODFIRED VEGGIE PIZZA</b> ..... 20
	<i>Red Onion, Pepperoncini, Mushroom, Roasted Red Pepper, &amp; Mozzarella Cheese</i>
	• <i>Additional Toppings \$1 Each (Spinach, Peppers, Red Onion, Pepperoncini, Green Olives)</i>
	• <i>Add Pepperoni (\$2) Sausage (\$2) Chicken (\$5)</i>

**THE FOLLOWING ENTREES INCLUDE A HOUSE SALAD, CAESAR SALAD, OR CUP OF SOUP**  
*SUBSTITUTE BOWL OF SOUP (\$3)*

**YOUR CHOICE OF SEASONAL VEGETABLE:**  
*ASPARAGUS, BRUSSEL SPROUTS, OR GREEN BEANS (SZECHUAN OR SAUTEED)*

<b>CHEF FEATURE</b> ..... MP
<i>Ask Your Server for Today's Selection</i>

<b>*LEMON CAPER CHICKEN</b> ..... 21
<i>Breaded Chicken Breast, Lemon Caper Sauce, Served with White Cheddar Mashed Potatoes &amp; Your Choice of Seasonal Vegetable</i>

	<b>*8 OZ TENDERLOIN</b> ..... 38
	<i>Served with Cambozola Peppercorn Compound Butter, Served with White Cheddar Mashed Potatoes &amp; Your Choice of Seasonal Vegetable</i>

	<b>*SZECHUAN STEAK</b> ..... 25
	<i>Seared Hangar Steak, Peppers, Onions, Brussel Sprouts, Green Beans, Spicy Mayo &amp; Szechuan Sauce</i>

	<b>ROASTED CORN RISOTTO</b> ..... 23
	<i>Pan Seared Airline Chicken, Risotto &amp; Poblano Cream Sauce</i>

	<b>TERIYAKI PASTA</b> ..... 23
	<i>Linguine, Salmon Filet, Teriyaki Sauce, Julienne Zucchini, Red Pepper, Snap Peas, Toasted Cashews &amp; Served with Szechuan Green Beans</i>

<b>BUILD YOUR OWN PASTA</b> ..... 14
<i>Your Choice of Marinara, Alfredo or Vodka Sauce</i>
• <i>Add Chicken (\$5) Shrimp (\$7) Italian Sausage Link (\$3)</i>

## SIDES A LA CARTE

<b>BREAD &amp; BUTTER</b> ..... 4/7
<b>SIDE HOUSE OR CAESAR SALAD</b> ..... 6
<b>SEASONAL VEGETABLES</b> ..... 7
<b>WHITE CHEDDAR MASHED POTATOES</b> ..... 7
<b>FRIES</b> ..... 7
<i>Plain, Herb, or White Truffle &amp; Parmesan</i>
<b>WAFFLE FRIES</b> ..... 7
<b>SWEET POTATO FRIES</b> ..... 7
<b>FRUIT CUP</b> ..... 4
<b>BERRY CUP</b> ..... 5

# DRINK MENU



## SPECIALTY COCKTAILS

BRACKETTS MARGARITA .....	16
<i>Blanco Tequila, Grand Marnier &amp; House Mix</i>	
HOLE 75 .....	14
<i>Fords Craft Gin, Lemon Cordial &amp; Bubbles</i>	
SPARKLING BUNKER .....	14
<i>Aperol, Peach Liqueur &amp; Prosecco</i>	
PROHIBITION OLD FASHIONED .....	16
<i>Woodford, Orange Bitters &amp; Simple Syrup</i>	
ROSE ALL DAY SANGRIA .....	16
<i>Rose, Blood Orange Liqueur, Mint &amp; Fresh Berries</i>	

## NON-ALCOHOLIC COCKTAILS

HOMEMADE LEMONADE .....	8
<i>Raspberry, Blackberry, Strawberry, or Mango</i>	
PINK DRINK .....	8
<i>Berries, Cranberry, Lemonade &amp; Sprite</i>	
GUAVA SUNSET .....	8
<i>Guava Puree, Lime Juice, Mint &amp; Club Soda</i>	
<i>Created by: Dave C, Kim D, Andrew E, Cris M, Erika O &amp; John S</i>	

## MADE WITH NON-ALCOHOLIC SPIRITS

MANGO MOJITO .....	9
<i>N/A White Rum, Mango Syrup, Lime Cordial, Mint &amp; Soda Water</i>	
NO ROUGH MARGARITA .....	9
<i>N/A Tequila, Lime Cordial, N/A Orange Sec</i>	
SORTA NOT G&T .....	9
<i>N/A Gin Spirit, Fresh Lime, Craft Tonic</i>	
<i>Choose Your Tonic: Regular, Cucumber, or Lemon</i>	
VOSS STILL WATER 375ML .....	6
VOSS SPARKLING WATER 375ML .....	6

## BOTTLED BEER

COORS LIGHT .....	
MILLER LIGHT .....	
MICHELOB LIGHT .....	
MICHELOB ULTRA .....	
BUD LIGHT .....	
BUDWEISER .....	
LABATT'S .....	
CORONA .....	
BLUE MOON .....	
HEINEKEN .....	
REDBRIDGE GF .....	

## NON-ALCOHOLIC BEER

COORS EDGE NA .....	
HEINEKEN NA .....	
STELLA LIBERTE NA .....	
SIERRA NEVADA NA ROTATING SELECTION ....	
<i>Ask Your Server For Today's Selection</i>	

# BRACKETT'S CROSSING

## DRAFT BEER

COORS LIGHT .....	
MICHELOB GOLDEN LIGHT .....	
MILLER LIGHT .....	
STELLA ARTOIS .....	
BRACKETT'S BREW .....	
SUMMIT EPA .....	
CABIN DAZE CITRUS HAZY .....	
GUINNESS STOUT .....	
SOUTH BY SOUTHEAST "EASY A" ALE .....	
ROTATING SEASONAL BEER.....	
<i>Ask Your Server For This Season's Selection</i>	

## WINE BY THE GLASS

### WHITE/ROSE .....

KENDALL JACKSON .....	11 / 16
<i>Chardonnay / California, United States 2021</i>	
CHATEAU STE MICHELLE .....	12 / 16
<i>Chardonnay / Canoe Ridge Single Vineyard 2019</i>	
RUFFINO LUMINA .....	9 / 14
<i>Pinot Grigio / Tuscany, Italy 2022</i>	
EROICA .....	10 / 14
<i>Riesling / Columbia Valley, Washington</i>	
CLOUDLINE .....	10 / 14
<i>Rose / Willamette Valley, Oregon</i>	
LOUIS JADOT .....	12 / 16
<i>Rose / Burgandy, France</i>	
JACQUES DUMONT .....	9 / 13
<i>Sauvignon Blanc / Loire Valley, France 2022</i>	
DELLILE CHALEAUR BLANC .....	16/21
<i>"Sauv Blanc Blend" / Columbia Valley, Washington 2022</i>	
DRYLANDS .....	11 / 15
<i>Sauvignon Blanc / Marlborough, New Zealand 2022</i>	
BISOL, JEIO .....	11
<i>Prosecco / Italy</i>	

### RED .....

BONANZA .....	9 / 14
<i>Cabernet Sauvignon / California, United States</i>	
MARTIN RAY .....	15 / 20
<i>Cabernet Sauvignon / Napa Valley, California 2020</i>	
ROUTESTOCK .....	15 / 20
<i>Cabernet Sauvignon / Napa Valley, California 2022</i>	
J. LOHR LOS OSOS .....	11 / 15
<i>Merlot / Paso Robles, California 2021</i>	
THE SEEKER .....	10 / 15
<i>Pinot Noir / Puy de Dome, France</i>	
ETUDE .....	16 / 21
<i>Pinot Noir / Carneros, California 2019</i>	

*Ask Your Server For Wine By The Bottle List*

NEW STAFF  
CREATED  
COCKTAIL!

