


**APPETIZERS**

<b>SMOKY BITES</b> <span style="float: right;"><b>19</b></span>	<b>ELLSWORTH CHEESE CURDS</b> <span style="float: right;"><b>12</b></span>
House Smoked Pork Belly, Bleu Cheese Potato Salad & Candied Jalapenos	Marinara Sauce or Ranch
<b>CHICKEN WINGS</b> <span style="float: right;"><b>16 / 24</b></span>	<b>STEAK TIPS &amp; BRUSSELS</b> <span style="float: right;"><b>18</b></span>
Choice of Buffalo, BBQ, Asian or Dry Rub	Cajun Garlic Aioli & Onion Frites
<b>QUESADILLA</b> <span style="float: right;"><b>14</b></span>	<b>PRETZEL BITES</b> <span style="float: right;"><b>12</b></span>
Chicken Tinga, Cheddar Jack, Queso Fresco, Pico de Gallo, Guacamole	Spicy White Cheese Fondue
	<b>TOTCHOS</b> <span style="float: right;"><b>16</b></span>
	Thick Cut Bacon, Corn Relish, Peppers & Onions, Chipotle Ranch, Cheddar-Jack & Queso

**SOUPS & SALADS**



<b>SOUP DU JOUR</b> <span style="float: right;"><b>4 / 7</b></span>	<b>HANGER STEAK WEDGE SALAD</b> <span style="float: right;"><b>23</b></span>
Ask Your Server For Today's Selection	Marinated Hanger Steak, Crisp Iceberg, Herb Marinated Tomatoes, Bleu Cheese Crumbles, Toasted Pepita, Bleu Cheese Dressing, Bacon Bits & Toast
<b>CLASSIC CAESAR</b> <span style="float: right;"><b>13</b></span>	<b>SALMON &amp; ASPARAGUS SALAD</b> <span style="float: right;"><b>21</b></span>
 <b>ROASTED BUTTERNUT SALAD</b> <span style="float: right;"><b>18</b></span>	Grilled Salmon, Crushed Pistachios, Avocados, Bread Crumbs and Lime Vinaigrette
Herb Grilled Chicken, Pepitas, Craisins, Walnuts, Smoked Bleu Cheese & Cider Vinaigrette	

**SANDWICHES**

*Sandwiches served with chips, fries, fruit, or sweet potato fries. Sub: Waffle Fries - 2, Cheese Curds 4*

<b>CLASSIC DREW BURGER</b> <span style="float: right;"><b>14</b></span>	<b>REUBEN</b> <span style="float: right;"><b>17</b></span>
Lettuce, Tomato, Pickles, Choice of Cheese	Corned Beef, Sauerkraut, Swiss, Thousand Island
<b>RUSTIC BURGER</b> <span style="float: right;"><b>15</b></span>	<b>CLASSIC CHICKEN SANDWICH</b> <span style="float: right;"><b>17</b></span>
Onion Frites, Cheddar, Bacon, BBQ	Lightly Fried Chicken Breast, Tarragon Aioli, Lettuce, Tomato & Homemade Pickles
<b>BLACK BEAN BURGER</b> <span style="float: right;"><b>15</b></span>	<b>FRIED COD SANDWICH</b> <span style="float: right;"><b>16</b></span>
Lettuce, Tomato, Pickles, Choice of Cheese	Served with House Made Remoulade, Lettuce, Tomato & Homemade Pickles
<b>SUNRISE BURGER</b> <span style="float: right;"><b>16</b></span>	<b>PRIME RIB FRENCH DIP</b> <span style="float: right;"><b>20</b></span>
Bacon, Ham, Fried Egg, Cheddar Cheese Try with our Hash Cake Side • 2	Salt Encrusted Prime Rib, Carmelized Onions, Demi Au Jus. Add Cheese (2)
<b>CHEF'S BURGER</b> <span style="float: right;"><b>MP</b></span>	
Ask Your Server for Today's Selection	
<b>BRACKETT'S CLUB</b> <span style="float: right;"><b>17</b></span>	

**ENTREES**

<b>CHEF'S TACOS</b> <span style="float: right;"><b>MP</b></span>	<b>16" WOODFIRED CHEESE PIZZA</b> <span style="float: right;"><b>18</b></span>
Ask Your Server for Today's Selection	Sausage, Pepperoni, or Both (2)
<b>BURRITO BOWL</b> <span style="float: right;"><b>18</b></span>	<b>16" WOODFIRED MEAT LOVERS</b> <span style="float: right;"><b>23</b></span>
Choice of Steak, Chicken Tinga or Smoky Bites, Cilantro Lime Rice, Pico de Gallo, Corn Relish, Crema Fresco, Black Beans, Guacamole, Chili Tortilla Strips.	Ham, Bacon, Sausage, Pepperoni Any Additional toppings (1)
<b>CHICKEN FRITTERS &amp; FRIES</b> <span style="float: right;"><b>16</b></span>	<b>CHEF'S FLATBREAD</b> <span style="float: right;"><b>MP</b></span>
	Ask Your Server for Today's Selection
<i>The following entrees include a house or caesar salad. Substitute cup of soup du jour (3).</i>	
<b>JAMBALAYA PASTA</b> <span style="float: right;"><b>26</b></span>	<b>BRANDY ROASTED CHICKEN</b> <span style="float: right;"><b>27</b></span>
Linguine Pasta, Shrimp, Chicken, Andouille Sausage, Tasso Ham, Peppers & Onions	Brandy Mushroom Sauce, Roasted Potatoes & Seasonal Vegetable
<b>BOLOGNESE</b> <span style="float: right;"><b>24</b></span>	 <b>TENDERLOIN</b> <span style="float: right;"><b>37</b></span>
Pappardelle Pasta, Slow Cooked Beef, Pork & Mirepoix	8oz Filet, Roasted Garlic Mashed Potatoes, Seasonal Vegetable & Compound Herb Butter
 <b>BBQ PORK PORTERHOUSE</b> <span style="float: right;"><b>33</b></span>	<b>FRESH CATCH</b> <span style="float: right;"><b>MP</b></span>
Chipotle Cilantro BBQ Sauce with Garlic Mashed Potatoes & Seasonal Vegetable	Ask Your Server for Today's Selection

**SIDES A LA CARTE**

<b>FRIES</b> <span style="float: right;"><b>7</b></span>	<b>SIDE HOUSE OR CAESAR</b> <span style="float: right;"><b>6</b></span>
Plain or Herb White Truffle & Parmesan	<b>BREAD &amp; BUTTER</b> <span style="float: right;"><b>4</b></span>
<b>SWEET POTATO FRIES</b> <span style="float: right;"><b>7</b></span>	<b>FRUIT CUP</b> <span style="float: right;"><b>4</b></span>
<b>WAFFLE FRIES</b> <span style="float: right;"><b>7</b></span>	<b>BERRY CUP</b> <span style="float: right;"><b>5</b></span>
<b>SEASONAL VEGETABLE</b> <span style="float: right;"><b>7</b></span>	

*A \$2 Split Plate charge will be applied to all split plates.  
Consuming raw or undercooked protein may increase your risk of food-borne illness.*

**SPECIALTY COCKTAILS**

<b>MAPLE BOURBON</b>	<b>12</b>
Elijah Craig, Maple Syrup, Orange Juice & Bitters	
<b>TEQUILA HONEYBEE</b>	<b>12</b>
Casamigos, Honey, Lemon, Bitters	
<b>APPLE PIE MULE</b>	<b>14</b>
Titos, Cinnamon Simple, Lime, Apple Cider & Ginger Beer	
<b>LIME GRAPEFRUIT GIMLET</b>	<b>12</b>
Beefeaters, Lime, Grapefruit & Rosemary Sprig	

**WINE**

<b>ELOUAN</b>	<b>11/16</b>
Pinot Noir /Willamette Valley, OR 2020	
<b>LANDMARK</b>	<b>12/18</b>
Pinot Noir /Santa Barbra, CA 2018	
<b>PAXTON</b>	<b>13/19</b>
GSM Blend / McClaren Vale, AU 2020	
<b>THREE</b>	<b>9/13</b>
Zinfandel / Contra Costa, CA 2019	
<b>IRON &amp; SAND</b>	<b>7/12</b>
Cab Sauv / Paso Robles, CA 2019	
<b>LOUIS MARTINI</b>	<b>9/13</b>
Cab Sauv / Sonoma, CA 2018	
<b>CLAY SHANNON</b>	<b>15/22</b>
Cab Sauv / Napa, CA 2017	
<b>MARKHAM</b>	<b>13/21</b>
Merlot / Napa Valley, CA 2019	

**DRAFT BEER**

- COORS LIGHT
- MICH LIGHT
- MILLER LITE
- STELLA ARTOIS
- INDEED MEXICAN HONEY LT
- BRACKETT'S AMBER BREW
- SUMMIT EPA
- FOGGY GEEZER IPA
- GUINNESS STOUT
- SEASONAL ROTATORS

**NON-ALCOHOLIC**

<b>HOMEMADE LEMONADE</b>	<b>6</b>
Raspberry, Blackberry, Mint or Jalapeno	
<b>CHERRY-LIMEADE SPRITZ</b>	<b>5</b>
Fresh Lime, Cherry, Seltzer	
<b>AHA SPARKLING WATER</b>	<b>4</b>
Watermelon-Lime, Grapefruit-Orange or Raspberry-Acai	
<b>SAN PELLEGRINO</b>	<b>4</b>
500ml	

<b>GRUET SAUVAGE</b>	<b>9</b>
Brut Blanc de Blancs / NM NV	
<b>CONTARINI</b>	<b>9</b>
Prosecco / Vazzola, IT	
<b>HUBER</b>	<b>13/17</b>
Sparkling Rose / AT 2020	
<b>ORCHARD LANE</b>	<b>14/18</b>
Still Rose / NZ 2021	
<b>TIEFENBRUNNER</b>	<b>10/15</b>
Pinot Grigio / Tentino-Alto Adage, IT 2020	
<b>PROST</b>	<b>9/13</b>
Dry Riesling / Mosel, DE 2019	
<b>VILLA MARIA</b>	<b>9/13</b>
Sauv Blanc / Marlborough, NZ 2020	
<b>FALSE BAY</b>	<b>9/13</b>
Chenin Blanc / Western Cape, SA 2020	
<b>CENTER OF EFFORT</b>	<b>9/13</b>
Chardonnay / Edna Valley, CA 2018	
<b>KENDALL JACKSON</b>	<b>10/15</b>
Chardonnay / CA 2018	
<b>BOEN</b>	<b>11/14</b>
Chardonnay / Santa Barbara, CA 2019	

**BOTTLED BEER**

- COORS LIGHT / MILLER LITE
- MICH LIGHT / MICH ULTRA
- BUD LIGHT / BUDWEISER
- LABATT'S BLUE /CORONA
- BLUE MOON / HEINEKEN
- LOON JUICE CIDER (CAN)
- REDBRIDGE GF / BUCKLER NA
- ERDINGER NA / HEINEKEN NA
- BROOKLYN SPECIAL EFFECTS NA