

**APPETIZERS**

- SMOKY BITES** 19  
House Smoked Pork Belly, Bleu Cheese Potato Salad & Candied Jalapenos
- CHICKEN WINGS** 17/25  
Choice of Buffalo, BBQ, Asian or Dry Rub
- QUESADILLA** 14  
Chicken Tinga, Cheddar Jack, Queso Fresco, Pico de Gallo, Guacamole
- NACHOS**  
Steak (19) or Chicken (17)

- ELLSWORTH CHEESE CURDS** 14  
Marinara Sauce or Ranch
- SLIDERS & FRIES**
- TENDERLOIN (18)** Bleu Cheese, Sautéed Mushrooms, Onions, Horseradish Sauce
- CHEESE BURGER (15)** Cheese & Pickles
- PRETZEL BITES** 13  
Spicy White Cheese Fondue

**SOUPS & SALADS**

- SOUP DU JOUR** 4 / 7  
Ask Your Server For Today's Selection
-  **ROASTED BUTTERNUT SALAD** 18  
Herb Grilled Chicken, Pepitas, Craisins, Walnuts, Smoked Bleu Cheese & Cider Vinaigrette
- SALMON & ASPARAGUS SALAD** 21  
Grilled Salmon, Crushed Pistachios, Avocados, Bread Crumbs and Lime Vinaigrette

- HANGER STEAK WEDGE SALAD** 23  
Marinated Hanger Steak, Crisp Iceberg, Herb Marinated Tomatoes, Bleu Cheese Dressing, Toasted Pepitas, Carmelized Onions, Bleu Cheese Dressing, Bacon Bites & Toast
- CLASSIC CAESAR** 13

**SANDWICHES**

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

- CLASSIC DREW BURGER** 14  
Lettuce, Tomato, Pickles, Choice of Cheese
- RUSTIC BURGER** 15  
Onion Frites, Cheddar, Bacon, BBQ
- BLACK BEAN BURGER** 15  
Lettuce, Tomato, Pickles, Choice of Cheese
- SUNRISE BURGER** 16  
Bacon, Ham, Fried Egg, Cheddar Cheese  
Try with our Hash Cake Side • 2
- CHEF'S BURGER** MP  
Ask Your Server for Today's Selection

- BRACKETT'S CLUB** 17
- REUBEN** 17  
Corned Beef, Sauerkraut, Swiss, Thousand Island
- NASHVILLE CHICKEN** 17  
Fried Chicken, Nashville Hot Sauce, Slaw & Homemade Pickles
- GROUPE SANDWICH** 19  
Lettuce, Tomato, Tartar Sauce
- PRIME RIB FRENCH DIP** 21  
Salt Encrusted Prime Rib, Carmelized Onions, Demi Au Jus

**ENTREES**

- CHEF'S TACOS** MP  
Ask Your Server for Today's Selection
- BURRITO BOWL** 18  
Choice of Steak, Chicken Tinga or Smoky Bites, Cilantro Lime Rice, Pico de Gallo, Corn Relish, Crema Fresco, Black Beans, Guacamole, Chili Tortilla Strips

- PIZZA** 16  
Cheese, Sausage, Pepperoni, or Both (2)
- CHEF'S FLATBREAD** MP  
Ask Your Server for Today's Selection
- CHICKEN FRITTERS & FRIES** 16

*The following entrees include a house or caesar salad. Substitute cup of soup du jour (3).*

- CHICKEN PESTO LINGUINE** 25  
Grilled Chicken, Cherry Tomatoes, Creamy Pesto
- SHRIMP SCAMPI** 27  
Light Wine Cream Sauce, Peppers & Onions, Fresh Herbs and Linguine Pasta
- BEEF STROGANOFF** 27  
Pappardelle Pasta, Tenderloin Tips, Portobello Mushrooms, Cognac Black Pepper Cream Sauce
- FRESH CATCH** MP  
Ask Your Server for Today's Selection

-  **FILET & PRAWNS** 39  
6oz Filet, Bacon & Chive Hash Cake, Seasonal Vegetables and Cognac Peppercorn Cream Sauce
-  **BONE- IN RIBEYE** 59  
Garlic Mashed Potatoes, Seasonal Vegetables & Portobello Demi Glace
-  **PORK PORTERHOUSE** 34  
Garlic Mashed Potatoes, Seasonal Vegetables & Smoked Demi Glace

**SIDES A LA CARTE**

- FRIES** 7  
Plain or Herb White Truffle & Parmesan
- SWEET POTATO FRIES** 8
- WAFFLE FRIES** 7
- SEASONAL VEGETABLE** 8

- SIDE HOUSE OR CAESAR** 6
- BREAD & BUTTER** 4
- FRUIT CUP** 4
- BERRY CUP** 5

*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>LOUIS MARTINI</b>                   | <b>9/13</b>  |
| Cab Sauv / Sonoma, CA 2018             |              |
| <b>DAOU</b>                            | <b>13/19</b> |
| Cab Sauv / Paso Robles, CA 2019        |              |
| <b>CLAY SHANNON</b>                    | <b>15/22</b> |
| Cab Sauv / Napa, CA 2017               |              |
| <b>MARKHEM</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