

DINNER MENU



APPETIZERS



CHICKEN TINGA NACHOS	14
<i>Tortilla Chips, Romaine, Bacon, Queso Sauce, Pico de Gallo, Corn Relish, Cilantro, Guacamole & Crema (Make it *Steak* Nachos \$20)</i>	
CHICKEN WINGS	15/23
<i>Your Choice of Buffalo, BBQ, Spicy Mango, Parmesan Garlic & Dry Rub</i>	
ELLSWORTH CHEESE CURDS	12
<i>Your Choice of Marinara Sauce or Raspberry Chipotle Aioli</i>	
PRETZEL BITES	13
<i>Served With Spicy White Cheese Fondue</i>	
SMOKED SALMON DIP	17
<i>House-Smoked Salmon Dip, Pita, Cucumber & Pickled Carrots</i>	
STEAK TIPS	20
<i>*Cajun Seared Beef Tips*, Pickled Fresno Peppers, Onion Frites, & Steakhouse Aioli</i>	
QUESADILLA	14
<i>Chicken Tinga, Cheddar Jack, Queso Fresco, Pico de Gallo & Guacamole</i>	
CHEF TACO	MP
<i>Ask Your Server for Today's Selection</i>	
SPINACH & CHICKEN BIANCA FLATBREAD	15
<i>Chicken Breast, Spinach, Lemon Caper Sauce, Mozzarella & Balsamic Drizzle</i>	
STEAK FLATBREAD	21
<i>*Beef Tips*, Caramelized Onions, Mushrooms, Cambozola Cheese, Mozzarella Cheese, Garlic Parmesan Sauce & Fresh Thyme</i>	
PEACH & PESTO FLATBREAD	15
<i>Pistachio Pesto, Goat Cheese, Mozzarella Cheese, Peaches, Honey, Topped with Arugula, Lemon Thyme Vinaigrette & Toasted Pistachio</i>	
BUILD YOUR OWN FLATBREAD	13
<i>Cheese - Add Pepperoni (\$2) Sausage (\$2) Chicken (\$5)</i>	
<i>• Additional Toppings \$1 Each (Spinach, Peppers, Red Onion, Pepperoncini, Green Olives)</i>	

SIDES A LA CARTE

BREAD & BUTTER	4/7
SIDE HOUSE OR CAESAR SALAD	6
SEASONAL VEGETABLES	7
SOUR CREAM & CHIVE MASHED POTATOES	7
FRIES	7
<i>Plain, White Truffle, or Herb & Parmesan</i>	
WAFFLE FRIES	7
SWEET POTATO FRIES	7
FRUIT CUP	4
BERRY CUP	5
POPOVERS	3
<i>Available Friday & Saturday Only. Limited Availability.</i>	

SOUPS & SALADS



SOUP DU JOUR	4/7
<i>Ask Your Server For Today's Selection</i>	
APPLE & BRIE SALAD	17
<i>Spring Mix, Apple, Dried Figs, Candied Walnuts, Red Onion, Brie & Balsamic Fig Dressing - Add Chicken (\$5) Shrimp (\$7) *Salmon* (\$12)</i>	
CHOPPED SALAD	17
<i>Romaine, Chicken Breast, Hard Boiled Egg, Bacon, Cucumber, Cherry Tomato, Pasta, Bleu Cheese & Tossed in Italian Dressing</i>	
PANZANELLA SALAD	18
<i>Grilled Ciabatta Bread, Heirloom Tomatoes, Cucumber, Red Onion, Arugula and Spring Mix, Lemon Thyme Vinaigrette, Burrata & Balsamic Glaze</i>	
CAESAR SALAD	14
<i>Romaine, Shaved Parmesan, Cherry Tomatoes, Croutons & Caesar Dressing</i>	
SALMON & ASPARAGUS SALAD	23
<i>*Grilled Salmon*, Spring Mix, Crushed Pistachios, Avocados, Cherry Tomatoes, Bread Crumbs & Lime Vinaigrette</i>	

BRACKETT'S CROSSING

SANDWICHES

SANDWICHES SERVED WITH CHIPS, FRUIT, FRIES, WAFFLE FRIES, OR SWEET POTATO FRIES
SUBSTITUTE CHEESE CURDS (\$4)

SOUTHWEST BLACK BEAN BURGER	16
<i>Guacamole, Lettuce, Tomato & Pepper Jack Cheese</i>	
BRACKETT'S CLUB	17
<i>Ham, Turkey, Bacon, Lettuce, Tomato, Mayo, Swiss & on Sourdough Bread</i>	
TURKEY & BRIE	13
<i>Turkey, Brie, Raspberry Chipotle Aioli, Candied Walnuts, Arugula & Served on a Ciabatta Roll</i>	
PORK KATSU	16
<i>Breaded Pork Tenderloin, Bacon, Pickled Red Onion, Shredded Carrot, Cucumber, Jalapeños, Cilantro Mint Aioli, and Mini Ciabatta</i>	
*CHEF BURGER	MP
<i>Ask Your Server for Today's Selection</i>	
*CLASSIC DREW BURGER	14
<i>Lettuce, Tomato, Pickle & Your Choice of Cheese</i>	
*STEAKHOUSE BURGER	17
<i>Sauteed Mushroom, Swiss, Provolone, Steakhouse Aioli & Onion Frites</i>	
REUBEN/RACHEL	17
<i>Your Choice of Corned Beef or Turkey, Sauerkraut, Swiss, Thousand Island Dressing & Served on Marble Rye Bread</i>	

ENTREES

BURRITO BOWL	18
<i>Your Choice of Steak or Chicken Tinga, Garlic Rice, Black Beans, Pico de Gallo, Corn Relish, Guacamole, Queso Fresco, Crema & Tortilla Strips (Make it a Shrimp Bowl \$19)</i>	
16" WOODFIRED MEAT LOVERS PIZZA	23
<i>Ham, Bacon, Sausage & Pepperoni</i>	
<i>• Additional Toppings \$1 Each (Spinach, Peppers, Red Onion, Pepperoncini, Green Olives)</i>	
16" WOODFIRED CHEESE PIZZA	18
<i>Cheese - Add Pepperoni (\$2) Sausage (\$2) Chicken (\$5)</i>	
<i>• Additional Toppings \$1 Each (Spinach, Peppers, Red Onion, Pepperoncini, Green Olives)</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)

CHEF FEATURE	MP
<i>Ask Your Server for Today's Selection</i>	
LEMON CAPER CHICKEN	21
<i>Breaded Chicken Breast, Lemon Caper Sauce, Served with Sour Cream & Chive Mashed Potatoes & Your Choice of Seasonal Vegetable</i>	
CITRUS SALMON	27
<i>*Arka Salmon Filet*, Citrus Compound Butter, Garlic Rice & Your Choice of Seasonal Vegetable</i>	
PAN SEARED WALLEYE	25
<i>Walleye Filet, Roasted Yukon Potatoes, Tartar Beurre Blanc & Your Choice of Seasonal Vegetable</i>	
*8 OZ TENDERLOIN	38
<i>Served with Cambozola Peppercorn Compound Butter, Served with Sour Cream & Chive Mashed Potatoes & Your Choice of Seasonal Vegetable</i>	
<i>• Toppings \$2 Each (Mushrooms, Caramelized Onions, or Onion Frites)</i>	
*ROASTED PORK TENDERLOIN	24
<i>Cherry Cabernet Sauce, Herbed Jasmine Rice & Your Choice of Seasonal Vegetable</i>	
BUILD YOUR OWN PASTA	15
<i>Your Choice of Marinara, Alfredo, Pistachio Pesto or Vodka Sauce - Add Chicken (\$5) Shrimp (\$7)</i>	

CONSUMING RAW OR UNDERCOOKED PROTEIN MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

OUR MENU INCLUDES GLUTEN-FRIENDLY OPTIONS. HOWEVER, PLEASE BE AWARE THAT OUR KITCHEN HANDLES GLUTEN-CONTAINING INGREDIENTS, AND CROSS-CONTACT MAY OCCUR.
A \$2 SPLIT PLATE CHARGE WILL BE APPLIED TO ALL SPLIT PLATES.

DRINK MENU

SPECIALTY COCKTAILS

TITO'S CRANBERRY SPRITZER	12
<i>Tito's Handmade Vodka, Cranberry Juice & Topped with Prosecco</i>	
BEE'S KNEES	14
<i>Citrus Gin, Honey Syrup & Lemon Cordial</i>	
CROSSINGS CRAFT MULE	14
<i>Tito's Handmade Vodka, Blackberry, Ginger Beer</i>	
ROSÉ ALL DAY SANGRIA	14
<i>Blood Orange Liqueur, Mint & Fresh Berries, Features Tito's Homemade Vodka & Louis Jadot Rosé</i>	
PROHIBITION OLD FASHIONED	16
<i>Woodford Reserve, Orange Bitters & Simple Syrup</i>	
MULLIGAN MANHATTAN	16
<i>Noble Oak Double Rye, Antica Vermouth & Cherry</i>	
BRACKETTS MARGARITA	16
<i>Milagro Blanco Tequila, Grand Marnier & House Mix</i>	
HOLE 75	14
<i>Fords Craft Gin, Lemon Cordial & Bubbles</i>	
SPARKLING BUNKER	14
<i>Aperol, Peach Liqueur & Jeio Bisol Prosecco</i>	

MADE WITH NON-ALCOHOLIC SPIRITS

MANGO MOJITO	9
<i>Lyre's N/A White Rum, Mango Syrup, Lime Cordial, Mint & Soda Water *Add Bacardi Rum for \$5*</i>	
NO ROUGH MARGARITA	9
<i>Lyre's N/A Tequila, Lime Cordial, N/A Orange Sec</i>	
SORTA NOT G&T	9
<i>Lyre's N/A Gin Spirit, Fresh Lime, Craft Tonic Choose Your Tonic: Regular, Cucumber, or Lemon</i>	

NON-ALCOHOLIC COCKTAILS

HOMEMADE LEMONADE	8
<i>Raspberry, Blackberry, Strawberry, or Mango</i>	
PINK DRINK	8
<i>Berries, Cranberry, Lemonade & Sprite</i>	
GUAVA SUNSET	8
<i>Guava Puree, Lime Juice, Mint & Club Soda *Add Bacardi Rum for \$5*</i>	
<small>Created by: Dave C, Kim D, Andrew E, Cris M, Erika O & John S</small>	
VOSS STILL WATER 375ML	6
VOSS SPARKLING WATER 375ML	6

BOTTLES & CANS

COORS LIGHT	
MILLER LITE	
MICHELOB GOLDEN LIGHT	
MICHELOB ULTRA	
BUD LIGHT	
BUDWEISER	
LABATT'S	
CORONA	
BLUE MOON	
HEINEKEN	
SUMMIT SAGA IPA	
HIGH NOON (ASSORTED FLAVORS)	
WHITE CLAW (ASSORTED FLAVORS)	
CARBLISS VODKA & TEQUILA SELTZERS	

GLUTEN-FREE BEER

REDBRIDGE BOTTLE	
GREEN'S DRY HOPPED LAGER CAN	
GREEN'S IPA CAN	

BRACKETTS CROSSING

NON-ALCOHOLIC BEER

COORS EDGE NA	
HEINEKEN NA	
STELLA LIBERTE NA	
SIERRA NEVADA NA ROTATING	

DRAFT BEER

COORS LIGHT	
MILLER LITE	
MICHELOB GOLDEN LIGHT	
STELLA ARTOIS	
SUMMIT TWINS PILS	
BRACKETT'S BREW	
SUMMIT EPA	
GUINNESS STOUT	
ROTATING SELECTION	
<i>Ask Your Server for Current Selections</i>	

WINE BY THE GLASS

WHITE/ROSÉ 6OZ/10OZ/BOTTLE

BISOL, JEIO NV	11/-/35
<i>Prosecco / Valdobbiadene, Italy</i>	
CAPOSALDO 2022	9/13/32
<i>Pinot Grigio / Delle Venezie, Italy</i>	
EVOLUTION 2021	10/14/34
<i>Riesling / Sokol Blosser, Columbia Valley, Oregon</i>	
JACQUES DUMONT 2022	9/13/32
<i>Sauvignon Blanc / Loire Valley, France</i>	
FRENZY 2023	10/14/34
<i>Sauvignon Blanc / Marlborough, New Zealand</i>	
DELILLE CHALEUR BLANC 2022	16/21/42
<i>"Sauv Blanc Blend" / Columbia Valley, Washington</i>	
LAROCHE LA CHEVALIERE 2022	10/14/34
<i>Unoaked Chardonnay / Languedoc, France</i>	
KENDALL JACKSON 2022	11/15/35
<i>Chardonnay / California, United States</i>	
SOKOL BLOSSER 2022	11/15/35
<i>Rosé / Willamette Valley, Oregon</i>	
LOUIS JADOT 2022	10/14/34
<i>Rosé / Burgundy, France</i>	
SEGURA VIUDAS BRUT ROSÉ NV	10/14/38
<i>Sparkling Rosé / Barcelona, Spain</i>	

RED 6OZ/10OZ/BOTTLE

THE SEEKER 2022	10/14/34
<i>Pinot Noir / France</i>	
ETUDE 2019	16/21/42
<i>Pinot Noir / Carneros, California</i>	
MONTES CLASSIC 2021	10/14/30
<i>Malbec / Colchagua Valley, Chile</i>	
J. LOHR LOS OSOS 2021	11/15/35
<i>Merlot / Paso Robles, California</i>	
BONANZA LOT NO. 7	9/14/32
<i>Cabernet Sauvignon / Napa Valley, California</i>	
BONANZA LOT NO. 6 HALF BOTTLE	16
<i>Cabernet Sauvignon / Napa Valley, California</i>	
MARTIN RAY 2020	14/18/38
<i>Cabernet Sauvignon / Napa Valley, California</i>	
ROUTESTOCK 2022	15/19/41
<i>Cabernet Sauvignon / Napa Valley, California</i>	

ASK YOUR SERVER FOR THE WINE BY THE BOTTLE MENU TO SEE OUR FULL SELECTION OF WINE