



LUNCH MENU

APPETIZERS

 CHICKEN TINGA NACHOS	14
<i>Tortilla Chips, Romaine, Bacon, Queso Sauce, Pico de Gallo, Corn Relish, Cilantro, Guacamole & Crema</i>	
• <i>Make it Steak Nachos (\$18)</i>	
CHICKEN WINGS	15/23
<i>Your Choice of Buffalo, BBQ, Asian, Jamaican Jerk Dry Rub or House 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>	
QUESADILLA	14
<i>Chicken Tinga, Cheddar Jack, Queso Fresco, Pico de Gallo & Guacamole</i>	
*STEAK TIPS	18
<i>Cajun Seared Tenderloin Bites, Pickled Fresno Peppers, Onion Frites, & Steakhouse Aioli</i>	
BUILD YOUR OWN FLATBREAD	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>	
 SAUSAGE & PEPPERONCINI FLATBREAD	14
<i>Sausage, Pepperoncini, Red Onion, Red Sauce & Crushed Red Pepper</i>	
 SPINACH & CHICKEN BIANCA FLATBREAD	14
<i>Chicken Breast, Spinach, Lemon Caper Sauce, Mozzarella & Balsamic Drizzle</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</i>	
• <i>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>	
 *HANGAR STEAK SALAD	23
<i>Romaine, Spring Mix, Roasted Corn, Cherry Tomato, Pepperoncini, Roasted Red Pepper, Bleu Cheese Crumble, Onion Frites & Tossed in Honey Mustard</i>	
 PESTO CAESAR SALAD	13
<i>Caesar Salad with Red Onion, Hard Boiled Egg, Parmesan, Pesto & Served with Toasted Ciabatta Bread</i>	
• <i>Add Chicken (\$5) Shrimp (\$7) Salmon (\$12)</i>	
 SOUTHWEST SHRIMP SALAD	18
<i>Romaine, Shrimp, Corn Relish, Cherry Tomato, Red Onion, Black Beans, Avocado, Cucumber, Tortilla Strips & Tossed in Chipotle Ranch</i>	


LUNCH PLATES

*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</i>	
 SHRIMP BOWL	19
CHEFS TACO	MP
<i>Ask Your Server for Today's Selection</i>	
 *SZECHUAN STEAK	25
<i>Seared Hangar Steak, Peppers, Onions, Brussel Sprouts, Green Beans, Spicy Mayo & Szechuan Sauce</i>	

BRACKETT'S CROSSING

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>	
• <i>Add Pepperoni (\$2) Sausage (\$2) Chicken (\$5)</i>	
16" WOODFIRED CHEESE PIZZA	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>	
 16" WOODFIRED VEGGIE PIZZA	20
<i>Red Onion, Pepperoncini, Mushroom, Roasted Red Pepper, & 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>	
 TERIYAKI PASTA	23
<i>Linguine, Salmon Filet, Teriyaki Sauce, Julienne Zucchini, Red Pepper, Snap Peas, Toasted Cashews & Served with Szechuan Green Beans</i>	
BUILD YOUR OWN PASTA	14
<i>Your Choice of Marinara, Alfredo or Vodka Sauce</i>	
• <i>Add Chicken (\$5) Shrimp (\$7) Italian Sausage Link (\$3)</i>	

SANDWICHES

SANDWICHES SERVED WITH CHIPS, FRUIT, FRIES, WAFFLE FRIES, OR SWEET POTATO FRIES	
<i>SUBSTITUTE CHEESE CURDS (\$4)</i>	
BLACK BEAN BURGER	15
<i>Lettuce, Tomato, Pickle & Your Choice of Cheese</i>	
BRACKETT'S CLUB	17
<i>Ham, Turkey, Bacon, Lettuce, Tomato, Mayonnaise & served on Sourdough Bread</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>	
REUBEN/RACHEL	17
<i>Your Choice of Corned Beef or Turkey, Sauerkraut, Swiss, Thousand Island Dressing & Served on Marble Rye Bread</i>	
 *STEAKHOUSE BURGER	17
<i>Sauteed Mushroom, Swiss, Provolone, Steakhouse Aioli & Onion Frites</i>	
 TURKEY & BRIE SANDWICH	13
<i>Turkey, Brie, Raspberry Chipotle Aioli, Candied Walnuts, Arugula & Served on a Ciabatta Roll</i>	
WALLEYE SANDWICH	20
<i>Parmesan Breaded Walleye, Arugula, Basil Pesto, Lemon Aioli & Served on a Hoagie Bun</i>	

SIDES A LA CARTE

BREAD & BUTTER	4/7
SIDE HOUSE OR CAESAR SALAD	6
FRIES	7
<i>Plain, Herb, or White Truffle & Parmesan</i>	
WAFFLE FRIES	7
SWEET POTATO FRIES	7
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. OUR MENU INCLUDES GLUTEN-FRIENDLY OPTIONS. HOWEVER, PLEASE BE AWARE THAT OUR KITCHEN HANDLES GLUTEN-CONTAINING INGREDIENTS, AND CROSS-CONTACT MAY OCCUR.

DRINK MENU



SPECIALTY COCKTAILS

BRACKETTS MARGARITA	16
<i>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 & Prosecco</i>	
PROHIBITION OLD FASHIONED	16
<i>Woodford, Orange Bitters & Simple Syrup</i>	
ROSE ALL DAY SANGRIA	16
<i>Rose, Blood Orange Liqueur, Mint & Fresh Berries</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</i>	
<i>Created by: Dave C, Kim D, Andrew E, Cris M, Erika O & John S</i>	

NEW STAFF
CREATED
COCKTAIL

MADE WITH NON-ALCOHOLIC SPIRITS

MANGO MOJITO	9
<i>N/A White Rum, Mango Syrup, Lime Cordial, Mint & 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>	

B R A C K E T T S C R O S S I N G

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 CHALEAU 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>	