

## APPETIZERS

<b>CHICKEN WINGS</b>	<b>15/23</b>	<b>CHICKEN TINGA NACHOS</b>	<b>15</b>
Choice of Buffalo, BBQ, Asian, Jamaican Jerk Dry Rub or House Dry Rub		Tortilla Chips, Romaine, Bacon, Queso sauce, Pico de Gallo, Corn Relish, Cilantro, Guacamole & Crema	
<b>QUESADILLA</b>	<b>14</b>	Make It Steak Nachos 18	
Chicken Tinga, Cheddar Jack, Queso Fresco, Pico de Gallo & Guacamole		<b>ELLSWORTH CHEESE CURDS</b>	<b>12</b>
<b>STEAK TIPS</b>	<b>18</b>	Marinara Sauce or Ranch	
Cajun Seared, Onion Frites, Cilantro, Roasted Garlic Aioli & Sweet Reaper Sauce		<b>PRETZEL BITES</b>	<b>13</b>
		Spicy White Cheese Fondue	

## SOUPS &amp; SALADS

<b>SOUP DU JOUR</b>	<b>4 / 7</b>	<b>SALMON &amp; ASPARAGUS SALAD</b>	<b>21</b>
Ask Your Server For Today's Selection		Grilled Salmon, Crushed Pistachios, Avocados, Bread Crumbs & Lime Vinaigrette	
<b>COBB SALAD</b>	<b>18</b>	<b>SOUTHWEST SALAD</b>	<b>16/18</b>
Chicken, Hard Boiled Egg, Avocado, Tomato, Bacon, Bleu Cheese Crumbles & Choice of Dressing		Choice of Chicken or Steak, Corn Relish, Avocado, Cheddar- Jack Cheese, Bacon, Tortilla Strips & Southwest Ranch Dressing	
 <b>NUTS &amp; BERRIES SALAD</b>	<b>17</b>	<b>CLASSIC CAESAR</b>	<b>13</b>
Pecans, Pistachios, Almonds, Strawberries, Blueberries & Cranberries, Apples, Blue Cheese Crumbles, Crunchy Granola & Raspberry Balsamic Vinaigrette			

## SANDWICHES

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

<b>CLASSIC DREW BURGER</b>	<b>14</b>	<b>REUBEN/RACHEL</b>	<b>17</b>
Lettuce, Tomato, Pickles & Choice of Cheese		Corned Beef or Turkey, Sauerkraut, Swiss & Thousand Island	
<b>RUSTIC BURGER</b>	<b>15</b>	<b>SOUP &amp; SANDWICH</b>	<b>15</b>
Onion Frites, Cheddar, Bacon & BBQ		Half Turkey and Swiss on Cranberry Bread, Caramelized Onions, Tarragon Aioli, Lettuce & Choice of Soup	
<b>BLACK BEAN BURGER</b>	<b>15</b>	<b>PRIME RIB FRENCH DIP</b>	<b>19</b>
Lettuce, Tomato, Pickles & Choice of Cheese		Salt Encrusted Prime Rib, Carmelized Onions, with a Demi Au Jus.	
<b>STEAK HOAGIE</b>	<b>20</b>	Make It a Philly 20	
Seared Tenderloin Steak, Bibb Lettuce, Chimichurri Aioli, Pickled Red Onions & Pickled Fresno Peppers		<b>BRACKETT'S CLUB</b>	<b>17</b>

## LUNCH PLATES

<b>16" WOODFIRED PIZZA</b>	<b>18</b>	<b>AHI TUNA BOWL</b>	<b>26</b>
Add Sausage, Pepperoni or Both (2)		Seared Ahi Tuna, Jasmine Rice, Pickled Red Onion, Shredded Carrot, Green Onion, Sugar Snap Peas, Cabbage, Sesame Seeds, Sweet Soy Sauce & Spicy Kewpie Mayo	
<b>BURRITO BOWL</b>	<b>18</b>	<b>CHEFS TACOS</b>	<b>MP</b>
Choice of Steak or Chicken Tinga, Cilantro Lime Rice, Pico de Gallo, Corn Relish, Crema Fresco, Black Beans, Guacamole & Tortilla Strips		<b>CHICKEN FRITTERS &amp; FRIES</b>	<b>16</b>
<b>MARGHERITA FLATBREAD</b>	<b>16</b>	<b>BUILD YOUR OWN PASTA</b>	<b>14</b>
Margherita Sauce, Burrata Mozzarella, Fresh Basil, Parmesan Cheese & Balsamic Reduction		Choice of Marinara, Alfredo, or Vodka Sauce	
Add Chicken (2) Add Shrimp (3)		Add Chicken (4), Shrimp (7) or Italian Sausage (3)	

## SIDES A LA CARTE

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

*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**

**THE GODFATHER** 12  
Dewars & Disraonno Amaretto

**FRENCH 75** 12  
Empress 1908 Gin, Lemon Cordial & Champagne

**BURNING LOVE** 14  
Blood Orange, Casamigos, Cointreau & Lime Cordial

**LIME GRAPEFRUIT GIMLET** 12  
Beefeaters, Lime, Grapefruit & Rosemary Sprig

**HAWAIIAN MOSCOW MULE** 14  
Titos, Pineapple Juice, Orange Juice & Ginger Beer

**NON-ALCOHOLIC**

**HOMEMADE LEMONADE** 6  
Raspberry, Blackberry, Mint or Jalapeno

**CHERRY-LIMEADE SPRITZ** 5  
Fresh Lime, Cherry, Seltzer

**PINK DRINK** 5  
Raspberries, Cranberry Juice, Lemonade & Sprite

**AHA SPARKLING WATER** 4  
Watermelon-Lime, or Blueberry- Raspberry-Acai

**SAN PELLEGRINO** 4  
500ml

**WINE**

**ELOUAN** 11/16  
Pinot Noir /Willamette Valley, OR 2020

**LANDMARK** 12/18  
Pinot Noir / Santa Barbara, CA 2018

**IRON & SAND** 7/12  
Cab Sauv / Paso Robles, CA 2019

**LOUIS MARTINI** 9/13  
Cab Sauv / Sonoma, CA 2018

**CLAY SHANNON** 15/22  
Cab Sauv / Napa, CA 2017

**MARKHAM** 13/21  
Merlot / Napa Valley, CA 2019

**FLEURAISSON** 9  
Brut Blanc de Blancs / FR NV

**CONTARINI** 9  
Prosecco / Vazzola, IT

**HUBER** 13/17  
Sparkling Rose / AT 2020

**DOMAINE DE NIZAS** 12/16  
Still Rose / FR 2021

**TIEFENBRUNNER** 10/15  
Pinot Grigio / Tentino-Alto Adage, IT 2020

**PROST** 9/13  
Dry Riesling / Mosel, DE 2019

**VILLA MARIA** 9/13  
Sauv Blanc / Marlborough, NZ 2020

**DEUX MOULINS** 9/13  
Sauv Blanc / France, 2021

**FALSE BAY** 9/13  
Chenin Blanc / Western Cape, SA 2020

**CENTER OF EFFORT** 9/13  
Chardonnay / Edna Valley, CA 2018

**KENDALL JACKSON** 10/15  
Chardonnay / CA 2018

**BOEN** 11/14  
Chardonnay / Santa Barbara, CA 2019

**DRAFT BEER**

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

**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