



#WeRepMilwaukee

Starters

Pretzel Bites V \$10.95
Pretzel bites served with beer cheese dip

Korean Cauliflower Bites V \$10.95
Breaded cauliflower tossed in a gochujang hot sauce served with a side of sweet chili dipping sauce

Gourmet Popcorn V \$7.95
Choose from plain, butter and salt, cheddar or garlic & herb

R Walnut Pesto Burrata V \$12.95
Creamy burrata with walnut pesto sauce and blistered cherry tomatoes served with house-made crostini

Spinach and Artichoke Dip V \$12.95
Baby spinach and artichoke hearts in a velvety cheese sauce served with pita chips

Chicken Tenders \$13.95
Breaded chicken tenders served with your choice of sauce
Sauces: BBQ, Ranch, Blue Cheese, Honey Mustard, Ketchup or Sweet Chili

Shrimp Cocktail* GF DF \$14.95
Jumbo shrimp served with a spicy house-made horseradish cocktail sauce

Loaded Tots \$12.95
Tots covered in beer cheese, bacon bits, ranch dressing and chives

Cheese Curds V \$11.95
Crispy white cheddar cheese curds served with your choice of sauce
Sauces: BBQ, Ranch, Blue Cheese, Honey Mustard, Ketchup or Sweet Chili

Sandwiches

Served with your choice of fries, tots, house-made chips, sweet potato fries (add \$1) or a house side salad (add \$2)

R Stackner Burger* \$16.95
Certified Angus Beef™ steakburger with lettuce, tomato, onion and your choice of cheese on a toasted brioche bun | *Substitute Impossible™ add \$2*

Cheese choices: American, Cheddar, Swiss, Blue Cheese

The Bacon and Blue Burger* \$18.95
Certified Angus Beef™ steakburger with applewood smoked bacon, lettuce, tomato, onion, melted blue cheese crumbles on a toasted pretzel bun | *Substitute Impossible™ add \$2*

Impossible™ Burger V \$18.95
Impossible™ plant-based patty, grilled mushrooms, fried shallots, swiss cheese, spring mix, vegan dijonnaise on a toasted pretzel bun | *remove dairy for VG*

The Wells Street V \$16.95
Roasted carrot pesto, sliced cucumber, beets, goat cheese, avocado, pickled red onion and spring mix lettuce served on toasted sourdough bread | *ask your server how to make this VG*

R Chicken Salad Sandwich \$16.95
Pulled roasted chicken breast, onion, celery and dried cranberries tossed in a savory dressing served on lightly toasted sourdough bread

Crispy Fried Chicken Sandwich \$17.95
Crispy fried chicken breast, lettuce, bread & butter pickles and chipotle aioli served on a toasted brioche bun

Reuben \$18.95
House-made corned beef, Swiss cheese, house-made braised cabbage, 1000 island dressing on toasted marbled rye bread

Powerhouse BLT \$15.95
Applewood smoked bacon, tomato, lettuce, mayonnaise on lightly toasted sourdough bread | *add avocado \$2*

Signature Sides

Premium Sides V \$5.95
Yukon mashed potatoes Sweet potato fries
Chef’s Selection of vegetables Green beans

Regular Sides V \$3.95
French fries
Tater tots
House-made potato chips

House Side Salad V GF ... \$6.95

Caesar Side Salad \$6.95

Salads

House Side Salad V GF \$6.95
Spring mix and romaine lettuce, cherry tomatoes, cucumbers and carrots with a choice of dressing

Salad Dressings: 1000 Island, Ranch, Balsamic, Blue Cheese, Honey Mustard, Parmesan- Peppercorn, Blood Orange Vinaigrette

Caesar Side Salad \$6.95
Romaine hearts and house-made croutons tossed in house-made Caesar dressing topped with shaved parmesan
fish allergen | remove croutons for GF

Grilled Chicken Caesar Salad \$17.95
Grilled chicken breast on romaine lettuce and house-made croutons tossed in a house-made Caesar dressing topped with shaved parmesan
fish allergen | remove croutons for GF | substitute salmon add \$6

R Fried Chicken Cobb Salad \$19.95
Fried chicken breast on spring mix and romaine lettuce, applewood smoked bacon, avocado, hard boiled egg, cherry tomatoes, blue cheese crumbles and parmesan-peppercorn dressing

Smoked Salmon and Goat Cheese Salad* \$21.95
Spring mix, smoked salmon, goat cheese, mandarin oranges, roasted red peppers tossed in a blood orange vinaigrette and topped with fried shallots

Soups

Garden Vegetable Soup VG, GF ... \$6.50/\$8.50
Full of flavorful vegetables and herbs in a tomato-based vegetable stock

Chicken and Wild Rice Soup ... \$6.50/\$8.50
Chicken, wild rice, vegetables and herbs in a creamy chicken stock

V Vegetarian

VG Vegan

GF Gluten Free

DF Dairy Free

R Stackner Favorite

Like what you see? Tag us on social media!

@MilwRep

Vegetarian

R Mushroom Ravioli V \$24.95
Mushroom ravioli and herb roasted mushrooms tossed in a parmesan and black pepper sauce, topped with truffle breadcrumbs and shaved parmesan cheese

Chicken & Seafood

Chicken Piccata \$24.95
Chicken breast in a piccata sauce of butter, white wine, lemon juice and capers served with mashed potatoes and sautéed green beans

Shrimp and Grits* \$26.95
Jumbo shrimp sautéed in a rich chipotle, beer and bacon sauce served over pimento cheese grits

R Pan-Seared and Oven Roasted Salmon* GF \$26.95
Pan-seared and roasted salmon served with roasted potatoes, chef’s choice of vegetables with a lemon, garlic, dill cream sauce

Beef

Braised Beef Pot Roast \$25.95
Slow braised beef pot roast and roasted vegetables over Yukon mashed potatoes with house-made gravy

Three Courses (\$35.00^²)

^²Drinks, gratuity and tax not included. We cannot accept any three course dinner orders less than 60 minutes prior to show time.

First Course

House Side Salad • Caesar Side Salad • Cup of Soup

Entrée

Mushroom Ravioli • Chicken Piccata
Pan-Seared and Oven Roasted Salmon • Braised Beef Pot Roast

Dessert

Strawberry Cream Layer Cake • Chocolate Layer Cake

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Gratuity of 20% will be added to groups of 6 or more. Please, no split checks for groups of 6 or more. We are happy to split plates, add \$4. Subscribers receive a 10% discount on their entrée.



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Non-Alcoholic Beverages

Soda & Other

Coke, Diet Coke, Sprite, Ginger Ale, Ginger Beer, Lemon or Berry La Croix, Sprecher Root Beer (bottle), Sprecher Orange Dream (bottle), Iced Tea (Unsweetened), Lemonade, Colectivo Coffee, Hot Chocolate

Rishi Tea

Jasmine Green Tea, Earl Grey, English Breakfast, *Peppermint, *Blueberry Hibiscus, *Turmeric Ginger Herbal Tea **Caffeine-free*

Specialty Cocktails

Wisco Old Fashioned	\$12.00
Rye whiskey, brandy, cherry-orange-cinnamon elixir, Bittercube bitters	
Stackner Manhattan	\$12.00
Brandy, sweet vermouth, Bittercube cherry bark vanilla bitters	
Midnight Curtain Call	\$12.00
Our take on an espresso martini: Great Lakes Good Land coffee liqueur, Meletti Cioccolato chocolate liqueur, cold brew coffee, peppermint schnapps served up	
Lemon Drop	\$12.00
Tito's vodka, triple sec, lemon juice, simple syrup served up	
Cinnabourbon	\$12.00
Bulleit bourbon, lemon juice, Bittercube cherry bark vanilla bitters, cinnamon simple syrup served up	
Who's Afraid of St. Germain	\$12.00
Gin, St. Germain, blood orange, lemon juice, prosecco served up	

Mocktails

Ask your server about our zero proof cocktail options

Passion Fruit NA Mojito	\$9.00
Passion fruit puree, lime juice, mint syrup, club soda	
Not Your Mule	\$9.00
Lime juice, mint simple syrup, ginger beer	
Miss Shirley	\$9.00
Muddled Luxardo cherries, lime juice, grenadine, ginger beer	
Not So Cherry Colada	\$9.00
Cream of coconut, pineapple juice, lime juice, Luxardo cherry juice, served on the rocks	

Hot Drinks

Chocolate Cream Coffee	\$10.00
Irish cream, chocolate liqueur, whipped cream	
Pecan Coffee	\$10.00
William Wolf pecan bourbon, Irish cream, whipped cream	
Monk's Coffee	\$10.00
Frangelico, dark Creme de Cacao, whipped cream	
Irish Coffee	\$10.00
Irish whiskey, sugar, whipped cream	
Peppermint Hot Chocolate	\$10.00
Hot chocolate, peppermint schnapps, whipped cream	

Beer – On Tap

Milwaukee Rep Lager ‘54	\$8.00
New Glarus Spotted Cow	\$8.00
Lakefront Riverwest Stein	\$8.00
Lakefront Hazy Rabbit IPA	\$8.00
Rotating IPA	\$8.00
Rotating Seasonal	\$8.00

Beer – Bottles & Cans

Miller High Life	\$6.00
Guinness Pub Can	\$10.00
Loon Juice Honeycrisp Hard Cider	\$10.00
Athletic (non-alcoholic)	\$8.00

Red Wine

	Glass	Bottle
Elsa Bianchi Malbec (Argentina)	\$12.00	\$45.00
Highlands 41 Red Blend (California)	\$12.00	\$45.00
The Crusher Cabernet (California)	\$12.00	\$45.00
Sea Sun Pinot Noir (California)	\$12.00	\$45.00

White Wine

	Glass	Bottle
20 Acres Chardonnay (California)	\$12.00	\$45.00
Sea Glass Pinot Grigio (California)	\$12.00	\$45.00
Leonard Kreusch Riesling (Germany)	\$12.00	\$45.00
Sea Pearl Sauvignon Blanc (New Zealand)	\$12.00	\$45.00
Mont Gravet Rosé (France)	\$12.00	\$45.00
Poggio Moscato (Italy)	\$12.00	\$45.00

Bubbles

Segura Viudas Cava Brut Bottle (Spain)	\$40.00
Segura Viudas Cava Brut Split (Spain)	\$13.00
Cupcake Prosecco Bottle (Italy)	\$40.00
Mionetto Prosecco Split (Italy).	\$13.00

Desserts

R Key Lime Pie V	\$9.95
Classic key lime pie with a graham cracker crust	
Strawberry Cream Layer Cake V	\$10.95
Moist golden cake layered with rich whipped cream and strawberry filling	
Chocolate Layer Cake V	\$10.95
Smooth and creamy chocolate icing sandwiched between three layers of rich chocolate cake	
Flourless Chocolate Cake V GF	\$10.95
Served with whipped cream and raspberry sauce	
R Carrot Cake V	\$11.95
Three moist layers of cake, shredded carrots, pecan pieces with cream cheese icing	
Brown Butter Cake V	\$10.95
Caramel sauce, praline pecan pieces, whipped cream	
Irish Cream Cheesecake V	\$11.95
Creamy cheesecake flavored with Irish cream liquor on a chocolate cookie crust topped with an Irish cream infused chocolate mousse and dusted with cocoa	