



#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 \$13.95
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 \$13.95
Tots covered in beer cheese, bacon bits, ranch dressing and chives

Cheese Curds V \$12.95
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* \$17.95
Certified Angus Beef™ steakburger with lettuce, tomato, onion and your choice of cheese on a toasted brioche bun
Cheese choices: American, Cheddar, Swiss, Blue Cheese

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 \$16.95
Applewood smoked bacon, tomato, lettuce, mayonnaise on lightly toasted sourdough bread | *add avocado \$2*

Club Sandwich \$18.95
Oven roasted turkey, bacon, lettuce, tomato and mayonnaise on lightly toasted white bread

Signature Sides

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

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

Three Courses (\$37.00^²)

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

First Course	Entrée	Dessert
House Side Salad • Caesar Side Salad • Cup of Soup	Mushroom Ravioli • Pan-Seared and Oven Roasted Salmon Herb Roasted Chicken • Braised Beef Pot Roast	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.



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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	\$13.00
Rye whiskey, brandy, cherry-orange-cinnamon elixir, Bittercube bitters	
Stackner Manhattan	\$13.00
Brandy, sweet vermouth, Bittercube cherry bark vanilla bitters	
Guava Margarita	\$13.00
Cazadores Blanco tequila, guava, simple syrup, lime juice served on the rocks	
Blackberry Lemon Drop	\$13.00
Grey Goose vodka, blackberry, lemon juice, simple syrup	
Cinnabourbon	\$13.00
Bulleit bourbon, lemon juice, Bittercube cherry bark vanilla bitters, cinnamon simple syrup served up	
Who’s Afraid of St. Germain	\$13.00
Gin, St. Germain, blood orange, lemon juice, prosecco served up	

Mocktails

Ask your server about our zero proof cocktail options

Passion Fruit NA Mojito	\$9.50
Passion fruit puree, lime juice, mint syrup, club soda	
Not Your Mule	\$9.50
Lime juice, mint simple syrup, ginger beer	
Miss Shirley	\$9.50
Muddled Luxardo cherries, lime juice, grenadine, ginger beer	
Not So Cherry Colada	\$9.50
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
Anytime Raspberry Lemonade THC Drink	\$13.00
Anytime Lime THC Drink	\$13.00

Red Wine

	Glass	Bottle
Elsa Bianchi Malbec (Argentina)	\$12.00	\$45.00
Highlands 41 Red Blend (California)	\$12.00	\$45.00
Bonanza 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	\$11.95
Caramel sauce, praline pecan pieces, whipped cream	
Irish Cream Cheesecake V	\$12.95
Creamy cheesecake flavored with Irish cream liquor on a chocolate cookie crust topped with an Irish cream infused chocolate mousse and dusted with cocoa	
Raspberry Lemon Drop Cake	\$10.95
Yellow sponge cake layered with lemon mousse and thick raspberry preserves topped with an Irish cream infused chocolate mousse and dusted with cocoa	