



## **APPETIZERS**

CHEESE CURDS: Served w/ Ranch & Marinara \$9.50

CORN FRITTERS: Served w/ Veggie Chili, Cheddar, Sour Cream, & Green Onions \$10

<sup>gf</sup> WINGS: Dry Rub, Buffalo, or BBQ \$10  
(Choice of Ranch or Bleu Cheese)

ONION RINGS: Beer Battered by Hand \$7/\$10

<sup>gf</sup> FRIED BRUSSEL SPROUTS: Tossed in Buffalo Sauce w/ House Ranch \$10

PIMENTO BRUSCHETTA: (3) Topped w/ Pimento Cheese & Bacon Jam \$12

HONEY GOAT CHEESE BRUSCHETTA: (3) Grilled Baguettes Topped w/ Honey Goat Cheese, Tomatoes, Arugula, Pickled Red Onions, and Balsamic Drizzle \$10

LOADED FRIES: Smoked Pork, Gouda Cheese Sauce, Green Onions, & Pickled Jalapeños \$10

<sup>gf</sup> STEAK BITES: Pan Seared Steak Bites w/ Chimichurri, Tomato, Pickled Red Onion, & Arugula \$12

WARM PRETZEL: Served w/ Beer Cheese Sauce and Mustard \$8

BREAD SERVICE: Warm & Toasty, Maple Sage Butter \$6

## **FLATBREADS**

BACKYARD BBQ: Ground Beef, Jalapeño cream cheese, Bacon, Mozzarella, Pickled Jalapeños, and BBQ Sauce \$13

SMOKED CHICKEN: Butternut Squash, Grilled Onion, Brussel Sprout, & Goat Cheese \$13

ARTICHOKE: Red Pepper Cream, Parmesan, Arugula, & Balsamic \$13

## ***CRAFT BEER***

## ***CRAFT FOOD***

## ***CRAFT COCKTAILS***

## **SOUPS**

Smoked Chicken Wild Rice \$6

Soup of the Day- Ask your server for details

## **SALADS**

House Vinaigrette, House Ranch, French, & Blue Cheese

<sup>gf</sup> SIDE SALAD: Mixed Greens, Tomatoes, Red Onions, and Parmesan Cheese \$5

<sup>gf</sup> IRON TAP SALAD: Mixed Greens, Tomatoes, Feta Cheese, Avocado, & Red Onions. Served w/ House Vinaigrette \$9.50

<sup>gf</sup> APPLE BUTTERMILK: Mixed Greens, House Ranch, Fresh Apple, Goat Cheese, Avocado, & Toasted Almonds \$13

<sup>gf</sup> SMOKED TURKEY COBB: Mixed Greens, Tomatoes, Red Onions, Black Olives, Bleu Cheese Crumbles, Bacon, Hard-Boiled Egg, and Avocado \$13

<sup>gf</sup> ROASTED BEET SALAD: Mixed Greens, Goat Cheese, Candied Walnuts, Oranges, & Roasted Beets. Tossed in a Honey Citrus Vinaigrette \$13

## **PASTAS**

CHICKEN CAVATAPPI: Chicken, Sun Dried Tomatoes, Mushrooms, & Cavatappi Noodles Tossed in a Rosemary and Roasted Garlic Cream Sauce \$12

ADULT MAC & CHEESE: Smoked Pulled Pork, Poblano Peppers, Grilled Onion, & Cavatappi Noodles Tossed in a BBQ Cheese Sauce \$14

PESTO CHICKEN CAVATAPPI: Basil & Arugula Pesto Cream, & Cherry Tomato \$13.50

SAUSAGE & MUSHROOM RIGATONI: Smoked Tomato Sauce, Basil, & Parmesan \$15

CHICKEN RIGATONI: Butternut Squash, Grilled Onions, Ginger & Sage Cream \$14

## **SANDWICHES**

Served w/ Choice of Side: Coleslaw, Fruit, Side Salad, Seasonal Vegetable, French Fries, +\$2 Sweet Potato Fries

(Mashed Potatoes Available After 4pm)

**BIG TOM:** Smoked BBQ Brisket, Bacon, Beer Cheese, & Cheese Curds on a Butter Toasted Bun \$16.50

**PULLED PORK:** Smoked BBQ Pork, Pickled Red Onion, Creamy Coleslaw on a Butter Toasted Bun \$12

**SMOKED B.L.T:** Bacon, Lettuce, Tomato, Avocado, and Roasted Garlic Aioli served on Texas Toast \$11  
Smoked Turkey or Chicken \$2

**BUFFALO FRIED CHICKEN:** Buttermilk Brined Chicken Breast, Buffalo, Lettuce, Tomato, & Blue Cheese Dressing \$12

**GROWN-UP GRILLED CHEESE:** Smoked Pork, Bacon, American Cheese, Pimento Cheese, & Pickled Jalapeños. Served on Texas Toast \$13

**FRIED CHICKEN:** Buttermilk Brined Chicken Breast Fried Crisp w/ Honey and Black Pepper. Topped w/ Coleslaw on Texas Toast \$12

**PULLED PORK TACOS:** (3) Smoked Szechuan Pork Soft Shell Tacos, Ginger & Sesame Slaw, Cilantro, & Fresh Lime \$11.50

## **BURGERS**

All Served with Angus Beef Unless Otherwise Specified. Substitute Chicken Breast or Turkey Burger \$2.

GF Bun \$2

Served w/ Choice of Side: Coleslaw, Fruit, Side Salad, Seasonal Vegetable, French Fries, +\$2 Sweet Potato Fries (Mashed Potatoes Available After 4pm)

**BACON JAM:** Pimento Cheese & Arugula \$16

**CARNIVORE:** Smoked BBQ Brisket, Bacon, Gouda Cheese Sauce, & Onion Tangles \$16

**JALAPEÑO POPPER:** Bacon, Jalapeño Cream Cheese, Pickled Jalapeños, & Arugula w/ Garlic Aioli \$14

**SMOKIN' DOUBLE:** Twin 4 oz. Patties, Smoked Cheddar, Smoked Jalapeño & Onion Marmalade, Arugula, & Onion Tangles \$13

**PB&J:** Raspberry & Jalapeño Jelly, Peanut Butter, Bacon, & Arugula \$14

**BIG TAP:** House Sauce, American Cheese, Lettuce, Pickles, & Red Onion \$13.50

**TURKEY BURGER:** Topped w/ LTO, Avocado, & Roasted Garlic Aioli \$13

**BLACK BEAN BURGER:** Topped with LTO, Red Bell Pepper Hummus, & Avocado \$12

**BYO w/ LTO & Choice of One Cheese \$12**  
Additional Toppings (0.50): Caramelized Onion, Pickled Jalapeño, Mushrooms, Avocado, Pickles, Onion Tangles  
Additional Cheese Slice (\$1): American, Swiss, Cheddar  
Add Egg (\$1)  
Add Bacon (\$2)

## **ENTREES**

Available After 4pm Daily

**ST. LOUIS RIBS:** Full or Half Rack served w/ French Fries, Creamy Coleslaw, & Texas Toast \$15/ \$28

**GRILLED MEATLOAF:** Served w/ Mashed Yukon Golds, Carrots, Onion Tangles, w/ Stout & Mushroom Gravy \$16.50

<sup>gf</sup> **PAN SEARED SCALLOPS:** (3) Served w/ Orange & Carrot Mash, Bacon, Fresh Apple & Cranberry Vinaigrette \$22

**WALLEYE FRY:** Panko Breaded w/ Smoked Tomato Sauce & Parmesan, Served w/ Broccoli & Roasted Yukon Golds \$22

**BEEF MEDALLIONS:** Green Peppercorn Sauce, Mashed Yukon Golds, & Broccoli \$20

<sup>gf</sup> **PORK TENDERLOIN:** Crispy Pork Belly, Carrots, Mashed Yukon Golds, & Maple Gastrique \$22

**IRON TAP RIBEYE:** 16 oz. Hand Cut Steak – Choice of 2 Sides \$30

- Add Mushrooms \$3
- Add Onion \$1.50
- Add Peppercorn Sauce \$4

**FISH MONGERS CHOICE:** Ask Your Server for Details \$M/P

## **DESSERTS**

Made Fresh Daily. Ask Your Server for Details



**GLUTEN FREE ITEMS (gf) ARE MADE WITHOUT GLUTEN, HOWEVER WE CANNOT GUARANTEE THESE ITEMS OR INGREDIENTS HAVE NOT COME IN CONTACT WITH GLUTEN DURING PREPARATION**