



## Bar Menu

### Beer List

	<i>Glass</i>	<i>Pitcher</i>
<b>Ale Asylum Hopalicious-American Pale Ale 5.7%</b>	<b>5</b>	<b>16</b>
<b>Ale Asylum Nut Brown- Brown Ale, 5.5%</b>	<b>5</b>	<b>16</b>
<b>Karben 4- Fantasy Factory, American IPA 6.3%</b>	<b>5</b>	<b>16</b>
<b>Bells Seasonal- Ask server for current selection</b>	<b>5</b>	<b>16</b>
<b>Capital Amber- Amber Lager, 5.2%</b>	<b>5</b>	<b>16</b>
<b>Oso Night Train Porter- Oatmeal porter, 6.7%</b>	<b>5</b>	<b>16</b>
<b>New Glarus Spotted Cow- Farhouse Ale, 4.8%</b>	<b>5</b>	<b>16</b>
<b>Three Sheeps IPA- Waterslides IPA, 6.7%</b>	<b>5</b>	<b>16</b>
<b>Vintage Scaredy Cat Stout- Oatmeal Stout, 6.0%</b>	<b>5</b>	<b>16</b>
<b>City Lights Irish Red Ale- 4.9%</b>	<b>5</b>	<b>16</b>
<b>Abita "Shotgun"- Double IPA, 8.5%</b>	<b>5</b>	<b>16</b>
<b>Ayinger " Brau Weisse"-Hefeweizen, 5.1%</b>	<b>6</b>	<b>18</b>
<b>Bud Light</b>	<b>4.5</b>	<b>13</b>
<b>Miller Lite</b>	<b>4.5</b>	<b>13</b>
<b>PBR</b>	<b>3</b>	<b>10</b>

### House Wines

Glass \$ 7.50 Bottle \$ 28.95

**Red** - Cabernet, Chianti, Lambrusco, Merlot, Pinot Noir

**White** - Chardonnay, Riesling, Pinot Grigio, White Zinfandel

**Sangria** - Rhine or Burgundy wine laced with fruit juices

Glass \$7.50

Small Pitcher \$15.00

Large Pitcher \$29.00

## *Featured Liquors and Liqueurs*

- Brandy** – Korbel, Courvoisier, Wollersheim
- Gin** – Bombay Sapphire, Tanqueray, Wollersheim
- Rum** – Bacardi, Bacardi 151, Captain Morgan, Rum Haven
- Scotch** – Dewar's White Label, Glenlivet, Oban
- Tequilla** – Patron Silver
- Vodka** – Grey Goose, Stoli, Skyy, Absolut
- Whiskey** – Crown Royal, Jack Daniel's, Makers Mark, Seagram's VO, Southern Comfort, Jameson
- Liqueurs** – B & B, Bailey's Irish Cream, Chambord, Drambuie, Kahlua, Romana Sambuca

## *Martini Menu*

**Robert Palmer-** A true gentleman and our friend. Very dry Tanqueray martini. \$ 7

**Cool Mule-** A refreshing blend of Prairie Organic Cucumber vodka, ST Elder Elderflower liqueur and ginger beer. \$8

**Wiscosmo-** Door County Distillery cherry brandy and Clockwork Orange liqueur shaken with cranberry and lime juice. \$8

**Algonquin-** An intriguing mix of rye whiskey and dry vermouth, shaken with pineapple juice and served up. \$ 8

**Cosmopolitan-** This is the definite design of Citrus vodka, triple sec, cranberry juice and lime juice. \$ 8

**Side car-** Our spin on a classic. Korbel brandy, O3 orange liqueur and sour. \$ 9

**Negroni-** Garden Gate gin, Compari and sweet vermouth, served on the rocks. \$ 8

**Nutty Nail-** Russo Nocino walnut liqueur and Dewars White Label Scotch served over ice. \$7

## *Italian Reds*

	<b>Glass/Bottle</b>
<b>Monte Antico Sangiovese</b>	<b>8/32</b>
<b>LaMeriggia Montepulciano di Abruzzi</b>	<b>8/32</b>
<b>Monti Garbi Valpolicello</b>	<b>9/36</b>
<b>Torrae del Sale Bonarda</b>	<b>8/32</b>
<b>Mantane Primotivo</b>	<b>8/32</b>
<b>Coltibuono Chianti Classico</b>	<b>9/36</b>

## *Red Wines*

<b>Cellar 8 Cabernet, California</b>	<b>8/32</b>
<b>Cline Red Zinfandel, California</b>	<b>8/32</b>
<b>Shannon Ridge Wrangler Red, Lake County, California</b>	<b>8/32</b>
<b>Wolftrap Red, South African (Syrah, Mourvedre, Voignier)</b>	<b>8/32</b>
<b>Cannonball Merlot</b>	<b>8/32</b>
<b>D'Arenberg Stump Jump Shiraz, Australia</b>	<b>8/32</b>
<b>Chilensis Pinot Noir, Chilean</b>	<b>8/32</b>
<b>Serbal Malbec, Argentina</b>	<b>8/32</b>
<b>Wollersheim Domaine Du Sac, Wisconsin</b>	<b>9/36</b>

## *Italian Whites*

<b>LaMarca Prosecco</b>	<b>Split 9/34</b>
<b>Lagaria Pinot Grigio</b>	<b>8/32</b>
<b>Podere del Giuggiolo (Chardonnay, Sauvignon Blanc, Imcrocio)</b>	<b>8/32</b>
<b>Ruffino Orvietto</b>	<b>8/32</b>
<b>Santida Vermentino</b>	<b>8/32</b>

## *White Wines*

<b>Bogle Chardonnay, California</b>	<b>8/32</b>
<b>Clos du Bois Chardonnay, California</b>	<b>8/32</b>
<b>Wollersheim Prairie Fume, Wisconsin</b>	<b>8/32</b>
<b>Shannon Ridge Sauvignon Blanc, Lake County California</b>	<b>8/32</b>
<b>Wollersheim Reisling, Wisconsin</b>	<b>8/32</b>

## *Sparkling and dessert wines*

<b>J.P. Chenet Brut, France</b>	<b>Split 14/28</b>
<b>Warre' Warrior Port</b>	<b>8</b>
<b>La Sera Moscato d'Asti</b>	<b>Split 16</b>

# *Sharable Appetizers*

**Sauce choices:** Tomato, cheese, Honey-mustard, ranch or blue cheese dressing

## *Vegetarian*

*Basket of Onion Rings*— choice of sauce. \$ 8

*Garlic Provolone Sticks*— choice of sauce. \$ 9

*Cheddar Cheese Curds*— choice of sauce. \$ 9

*Portabella Mushroom strips* - choice of sauce. \$ 9.5

*Spinach-Artichoke Risotto Bites*— A blend of spinach, artichoke and risotto, lightly breaded and deep fried. Choice of sauce. \$9.5

*Toasted Ravioli* – Ravioli stuffed with five Italian cheeses, rolled in Italian seasoned bread crumbs and parmesan cheese, and oven baked. Served with a side of tomato sauce. \$ 9.50

## *Meat/Seafood*

*Italian Stuffed Mushrooms* - Fresh mushrooms stuffed with Italian meats and cheeses. \$ 8

*Calamari Strips*— Thinly sliced strips of tender calamari steaks lightly breaded and fried to perfection. Served with your choice of sauce. \$ 9

*Calamari Strips and fries*— Lightly breaded calamari steak strips, served with your choice of sauce. \$ 10

*Guinness Beer Battered Shrimp Basket*— Guinness beer battered shrimp and French fries. \$11

*Siracha Chicken Bites*- Pieces of chicken breast tossed in a siracha breading and deep fried. Choice of sauce. \$7.5

*Chicken Tenders*— 1/2 lb of chicken tenders. Served with your choice of sauce. \$7

*Chicken Tenders and fries*- Chicken tenders and French fries. Served with choice of sauce \$ 8.5

## *Baked Breads*

*Bavarian Soft Pretzel*— 1/2 pound pretzel. Served with honey-mustard and cheese sauces. \$ 9.5

*Spicy Cheese Bread* – Garlic bread topped with our special blend of cheeses and spices. \$ 8.75

*Antipasto Bruschetta*— A blend of ham, salami, pepperoni, mozzarella cheese, artichoke Hearts, olives, red onions and tomatoes marinated in Italian dressing. Served on flatbread. \$9

*Loaf of Garlic Bread* – Served with a side of tomato sauce. \$ 4

## *Our Famous Thin Crust Pizza*

All pizzas are made with tomato sauce and diced onions unless otherwise specified.  
Add chopped garlic at no extra charge. 10 inch gluten free crust\*\* : add \$3.00

### *Specialty Pizzas*

Small (10"): \$ 15.00

Medium (12"): \$ 21.00

Large (16"): \$ 25.00

*Deluxe-* Italian sausage, mushrooms, mozzarella cheese and choice of green or banana peppers

*Salerno-* Pepperoni, mushrooms, black olives and mozzarella cheese

*Italian Carne-* Italian sausage, pepperoni, bacon and mozzarella cheese

*Super Hot-* Pepperoni, yellow onions, spicy cheese and banana peppers

*Chicken Alfredo-* Alfredo sauce, garlic, chicken, tomatoes, spinach and 5 cheese blend

*Chicken BBQ-* BBQ sauce, chicken, red onions, spicy cheese and bacon

*Chicken Florentino-* Chicken, tomatoes, spinach, bacon, mozzarella and feta cheeses

*Chicken Pesto-* Walnut-basil pesto, tomatoes, natural chicken breast, artichoke hearts and mozzarella cheese

*Jambalaya-* Marinara sauce, Andouille sausage, Cajun shrimp, chicken and mozzarella

*Mediterranean-* Garlic-olive oil sauce, portabella mushrooms, artichoke hearts, green peppers, mozzarella and goat cheese

*Vegetarian Pesto-* Walnut-basil pesto, tomatoes, mushrooms, black olives and Mozzarella cheese

### *Create your own pizza*

SINGLE ITEM OR MOZZARELLA	12.00	16.50	19.75
ADDITIONAL CHEESE	2.50	3.35	3.90
ADDITIONAL TOPPINGS (each)	2.00	2.75	3.00
SHRIMP	5.00	6.70	7.60

**Meat and seafood toppings:** Anchovies, bacon, natural chicken breast, meatballs, pepperoni, Italian sausage, Andouille sausage

**Vegetables:** Banana or green peppers, black or green olives, red or Spanish onions, Mushrooms, portabella mushrooms, spinach, sliced tomatoes, walnut-basil pesto

**Cheeses:** Mozzarella, spicy, feta blend or goat cheese blend

**\*\*G/F-** All of our products are prepared in a common kitchen with gluten present. The possibility exists for food items to come into contact with other food products. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of gluten allergens.

## *Salads*

Includes Italian bread and spicy dipping oil.  
Dressing choices: bleu cheese, French, French blue, buttermilk ranch,  
Caesar, fat free tomato basil, honey dijon and Italian

*Porta*<sup>™</sup> – Iceberg and Romaine lettuce topped with our signature blend of ham, salami, mozzarella and cheddar cheeses, fresh green peppers, and garbanzo beans.  
Small \$ 6.25 Large \$ 11.50

*Caesar Salad*- Romaine lettuce topped with hard boiled egg, shaved parmesan and croutons. Small \$ 6.25 Large \$ 11.00 Add chicken \$3.50

*Chicken Spinach Salad* – Fresh spinach topped with grilled *natural* chicken breast, fresh mushrooms, bacon, cherry tomatoes, and egg. \$ 12.50

## *Grand Sandwiches*

Add a small Porta or Caesar salad for \$ 4.00. Add French fries for \$ 1.50

*Garibaldi*<sup>™</sup> – A Paisan's original: A 10 inch French loaf topped with layers of ham, salami, hot spicy cheese, sliced tomatoes, and your choice of green or hot banana peppers. \$ 9

*Smoked Turkey Club* – A 10 inch French loaf topped with smoked turkey, bacon, Swiss cheese, sliced tomatoes, lettuce, and onions. Served with a side of Dijon mustard aioli. \$ 9

*Spicy Meatball Parmesan*- A 10 inch French loaf topped with homemade meatballs, Spicy cheese and tomato sauce. \$ 9

*Vegetarian Adelle* – A 10 inch French loaf topped with lettuce, tomato, onions, spicy cheese, black olives, and your choice of green or hot banana peppers. Served with a side of ranch dressing. \$ 9

*Chicken Parmesan*- A lightly breaded chicken breast topped with slices of yellow onions, green peppers, mozzarella cheese and tomato sauce, served on ciabatta bread.  
\$ 8.5