



SMOKEHOUSE

Try one of our house smoked creations from our awarding-winning Pitmaster, who is lovingly known around here as Brown Sugar.

APPETIZERS

QUESADILLA 11

12" flour tortilla with your choice of brisket, pulled pork or meatless - topped with a generous portion of Oaxaca cheese, green onions, black olives, diced tomatoes, and diced jalapeños.

SMOKED PULLED PORK/CHOPPED BRISKET/BLACK BEAN CHILI +4

ENTRÉES

The following items include one side.

BRING THE MEAT

TWO MEAT 18 | THREE MEAT 21

Choose 2 or 3 meat options below. Served with coleslaw & a cornbread muffin.

MEAT CHOICES: BRISKET STRIPS, PORK BELLY STRIPS OR SHREDDED PULLED PORK

MEAT BREATH* 19

This thing is no joke! A smear of Habanero Pepper Mayo, topped with a beef patty, 2 slices of pork belly, 2 slices of bacon, Cheddar cheese and a drizzle of house-made BBQ sauce. Served on a brioche bun.

TALL PAUL 16

Grab a napkin, you're going to need it! Our freshly smoked pulled pork, topped with our house-made coleslaw, two onion rings and drizzled with our BBQ sauce and Chipotle Ranch. Served on a brioche bun.

BRISKET MELT 15



Chopped smoked brisket with a blend of Oaxaca/Monterey Jack cheese, served on toasted wheatberry bread.

HOT BELLY 17

Let's spice things up! Strips of smoked pork belly, topped with avocado, lettuce, tomato and our house-made Habanero Pepper Mayo. All served on wheatberry bread!

SUSTAINING HISTORY

Our historic building was previously the Mount Horeb Creamery and Cheese Company which was built in 1916. While the building is over 100 years old, that hasn't prevented our focus on renewable energy. Not only is our beer made from solar power, but our spent grains from brewing are shared with our local friends at Havens Petting Farm to feed their animals.

SALADS

Add our homestyle cornbread muffin or blue cheese crumbles to any salad +1.



All salads can be prepared Gluten Friendly.

TUSCAN 17

Our favorite blackened chicken breast with toasted almonds, green onion, garlic roasted tomatoes and Parmesan cheese over a bed of spinach. Served with house-made Lemon Garlic Vinaigrette.

SANTA FE 13

A bed of mixed greens topped with diced jalapeños, green onions, olives, avocado, tomatoes and our Oaxaca/Monterey Jack cheese blend. Finished with crispy corn strips and a side of sour cream and salsa.

RECOMMENDED PROTEIN: BLACK BEAN CHILI

GRILLED SALMON* 19

Wild caught, grilled Salmon on a bed of spring greens with crumbled Blue Cheese, toasted almonds, raisins and sliced Granny Smith apples. Served with Apple Cider Vinaigrette.

CHICKEN SALAD 16

A bed of mixed greens, topped with our chicken salad, shaved almonds, cherry tomatoes and green onions. Served with your choice of dressing.



QUINOA BOWLS

Cooked in-house with vegetable broth, this gluten-free, protein packed seed is full of nutrients and served cold!

RIO GRANDE 15

Quinoa topped with Black Bean Chili, diced jalapeños, green onions, olives, tomatoes, avocado and our Oaxaca/Monterey Jack cheese blend. Served with a side of sour cream and salsa. Vegan upon request.

FRESH CATCH* 18

Grilled Salmon over quinoa, topped with crumbled Blue Cheese, toasted almonds, raisins and sliced Granny Smith apples. Served with Apple Cider Vinaigrette.



MEDITERRANEAN 15



A bed of spinach topped roasted garlic tomatoes, chickpeas, cucumbers, and almonds. Served with our Lemon Garlic Vinaigrette.

RECOMMENDED PROTEIN: SALMON

VERRY BERRY 15



Spinach topped with fresh seasonal berries, green apples, shredded carrots, cucumbers and candied walnuts. Served with your choice of dressing.

RECOMMENDED PROTEIN: CHICKEN

GARDEN 10



Mixed greens topped with carrots, onion, tomato and cucumber. Served with House Vinaigrette.

ADD PROTEIN

Choose any for +4
CRISPY OR GRILLED CHICKEN
SMOKED PULLED PORK
CHOPPED BRISKET
BLACK BEAN CHILI
SALMON +8

SOUPS

All soups are made in-house. Bowls served with homestyle cornbread muffin.

BOWL 8 | CUP 4.5

SOUP OF THE DAY

Please ask your server.

BEER CHEESE

Creamy beer cheese soup made with our own Trailside Wheat, flavored with spicy Andouille sausage and a medley of vegetables.

BLACK BEAN CHILI



Zesty Southwestern-style chili, topped with green onions.

SOUP & SALAD

Side salad with your choice of soup. Served with a warm homestyle cornbread muffin.

CUP 10 | BOWL 13

SHAREABLES

UFF DA PRETZEL 19

You won't believe the size! A colossal one-and-a-half pound soft pretzel served with honey mustard, our house-made Dijon Beer Mustard and Beer Cheese sauce.



WI CHEESE CURDS 12

Deep fried Provolone cheese curds made right in Monticello, WI! Served with your choice of dipping sauce.

SHEET PAN NACHOS SMALL 8 | LARGE 13

Tortilla chips smothered in a blend of Oaxaca/Monterey Jack cheese. Topped with tomatoes, green onions, black olives and jalapeños. Served with sour cream and house-made salsa verde.

SMOKED PULLED PORK/CHOPPED BRISKET/BLACK BEAN CHILI +4

WINGS 1/2 DOZEN 13 | DOZEN 19

Fresh wings made in-house, brined in Grumpy beer & tossed in your choice of sauce. Served with celery & carrots and choice of dipping sauce.

BUFFALO | BBQ | THAI CHILI | HONEY MUSTARD | NASHVILLE DRY RUB | NONO SAUCE | MANGO HABANERO

GRUMP CHIPS 8

Thick-cut potato chips warmed with a sprinkling of spiced Parmesan cheese, served with our Gorgonzola Crumble dipping sauce.

ONION RINGS 9

A generous portion of rings, fried to golden-brown. Served with Chipotle Ranch dipping sauce.

FRIED GREEN BEANS 10

Crispy, battered green beans fried to perfection and served with our Garlic Mayo for dipping.

GLUTEN FRIENDLY UPON REQUEST



VEGAN



* Items contain or may contain raw or undercooked meats. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

WEEKENDER

AVAILABLE THURSDAY-SUNDAY

LOADED BAKED POTATO 11

MEAT

Choice of brisket or Pulled Pork, topped with Beer Cheese sauce, finished with green onion and diced tomatoes. Served with a side of sour cream.

VEGGIE

Black bean chili, jalapeño, red onion, diced tomatoes, and salsa verde.

BEER CHEESE SAUCE AND/OR SOUR CREAM +1

HAND PIES ONE PIE 4 | THREE PIES 11

BRISKET OR PULLED PORK

Your choice of meat and our Oaxaca/ Monterey Jack cheese blend. Served with a side of Chimichurri and BBQ sauce.

SOUTHWEST

Southwest potatoes, diced onions and jalapeños with a side of salsa verde.

APPLE

Stuffed with spiced apples and cinnamon. Sprinkled with a cinnamon maple sugar blend.



PIZZAS

Small 12" | Large 14"
Gluten Friendly - Cauliflower Crust available for +2.

MIGHTY MEAT SMALL 19 | LARGE 22

We pile on 4 types of meat; pepperoni, salami, andouille and ham and finish with four cheese blend. A carnivore's dream!

COSMIC SWIRL SMALL 19 | LARGE 22

Buttery garlic sauce with oven roasted chicken, our four cheese blend, fresh tomatoes and red onions. Topped with fresh basil, diced cucumbers and a sweet swirl of Thai chili sauce.

ITALIAN TROLL SMALL 18 | LARGE 21

Marinara base with Pepperoni, Italian sausage, Genoa salami and banana peppers smothered in our four cheese blend and Provolone. Finished with a sprinkle of Italian seasoning.

BBQ SMALL 19 | LARGE 22

Garlic butter base topped with your choice of chicken, brisket, or pulled pork, then covered in our cheese blend and topped with diced red onions and jalapeños and a BBQ swirl.

THAI PIE SMALL 18 | LARGE 21

Thai peanut sauce, oven roasted chicken, topped with a Thai slaw, crushed peanuts, and a Thai chili glaze.

VEGGIE LOVERS SMALL 16 | LARGE 19

Smothered in cheese, topped with fresh tomatoes, black olives, red peppers, red onions, and mushrooms.



BUILD YOUR OWN SMALL 12 | LARGE 14

Want to build your own? Pick your sauce, add your cheese and select your toppings.

MEAT + 2.50

Oven Roasted Chicken, Pepperoni, Italian Sausage, Andouille Sausage, Genoa Salami, Ham

VEGGIES + 1.75

Mushrooms, Red Onion, Fresh Tomatoes, Black Olives, Red Peppers, Garlic, Banana Peppers, Mushrooms, Jalapeños

EXTRA CHEESE + 2.50

SAUCES

Classic Marinara, Buttery Garlic, Thai Peanut

Friday
FISH FRY
*Friday's Only



**3 PIECE
FRIED COD**

**COD
SANDWICH**

**FISH
TACOS**

SANDWICHES

All sandwiches include a side of your choice.

UNDER THE BRIDGE REUBEN 16

Lean corned beef slow roasted in-house! Topped with sauerkraut set on marble rye. Finished with Thousand Island dressing and melted Swiss.

MAKE IT A RACHEL (TURKEY)

FRENCH DIP 18

This fan favorite - classic French Dip, features house-made beef, served on a hoagie bun with a side of au jus.

**CHEESE +1.50
ONIONS OR MUSHROOMS +1**

GRUMPY CORDON BLUE 16

Deep fried chicken breast topped with ham and Swiss cheese & a drizzle of honey mustard, served on a brioche bun.

RADICAL RYE 16

Turkey set on toasted marble rye, covered in melted Provolone, topped with cucumbers and tomatoes and finished with a dill/chive cream cheese schmear.

DENALI 17

Lightly hand-breaded, wild-caught pollock, served on a toasted hoagie, topped with lettuce, tomato and a rémoulade sauce.

GRILLED CHEESE 10

This is not your ordinary grilled cheese. We use a blend of Oaxaca/ Monterey Jack cheese, served on toasted wheatberry bread.

SMOKED BRAT 13

1/4 lb locally sourced from Lodi Meats. Made with lean beef and pork and hickory smoked. Topped with grilled onions, sauerkraut and our Dijon Beer Mustard.

FOGHORN 16

Grilled chicken dipped in our sweet and tangy hot sauce, topped with our apple and blue cheese slaw on a toasted brioche bun.

THE NONO 16

Lookout Nashville! This deep fried chicken breast is dusted with Nashville Hot Seasoning, then topped with melted Alp & Dell Pepper Jack cheese, lettuce, tomato and our spicy NoNo Sauce. Add pickles upon request.

COLESLAW +1

FEATHERS MCGRAW 14

House-made chicken salad, topped with lettuce and tomato. Served on wheatberry bread.

BLT 14

Bacon, fresh lettuce and tomato, topped with garlic mayo. Served on toasted wheatberry bread.

CHICKEN SALAD +4

SIDES

All burgers and sandwiches include one of the following:

Beer-Battered Fries	Cottage Cheese	Carrots/Celery
Waffle Fries	House-made Coleslaw	Apples
Tater Tots	Steamed Broccoli	Baked Potato (Weekends Only)
Grump Chips	Seasonal Vegetable	

Substitutions: Cup of Soup or Side House Salad +3.5

BURGERS & CHICKEN

All menu items below can be made with our Certified Angus Beef or fresh Chicken Breast. Lettuce, tomato, onion, pickle available upon request. Includes choice of one side.



Can be substituted with The Impossible Vegetarian burger (+1.50) or prepared Gluten Friendly with a lettuce wrap.



All burgers are locally sourced, fresh & never frozen Certified Angus Beef.



GRUMPY TROLL* 16

Our signature burger topped with thick-cut bacon, Cheddar cheese and a drizzle of our house-made BBQ sauce.

SKOGSTROLL* 15

Named for the mushroom loving forest troll, this fan favorite is topped with roasted mushrooms and melted Swiss cheese.

BLACK & BLUE* 16

Burger patty with Cajun seasoning. Topped with Blue Cheese and grilled onions.

BUILD YOUR OWN* 13

Start with a fresh burger or grilled chicken and top it with any tasty items:

Each +1	Each +1.5
Sautéed Onion	Swiss
Roasted Mushrooms	Cheddar
Jalapeños	Provolone
Sauerkraut	Pepper Jack
Each +3	<i>5 item maximum</i>
Bacon	

TALL TROLL* 19

Our Tall Troll is twice the burger with two 7 oz. beef patties, topped with two slices of Cheddar, all served on a brioche bun - stacked high with two thick-cut, onion rings.

COMATOSE* 18

You might need a nap after this one! Topped with Pepper Jack, grilled onions and a fried egg. Finished with bacon/onion jam.

RYRSERS PATTY MELT* 16

Named after the former cheese shop once housed in our building, this classic sandwich combines Cheddar and Swiss cheese, grilled onion and a burger patty on marble rye.

CHIMICHURRI* 16

Burger patty topped with avocado, Provolone, sliced tomato and lettuce. Finished with our Chimichuri sauce.

BURGER OF THE MONTH*

Each month we feature a new creation from the kitchen. Ask your server for more info!

SAUCES

Try one of our house-made sauces. Each 1.50

BBQ	Habenero Pepper Mayo
House Vinaigrette	Ranch
Beer Cheese	Apple Cider Vinaigrette
Dijon Beer Mustard	Lemon Garlic Vinaigrette
NoNo (Spicy)	Gorgonzola Crumble
Mango Habanero	Chimichuri
Chipotle Ranch	Garlic Mayo

Other sauces:

Honey Mustard
Buffalo
Thai Chili
Blue Cheese
Sour Cream
French
Thousand Island

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