



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 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.

MEAT BREATH* 19

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

TALL PAUL 17

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 17



Chopped smoked brisket with a blend of Oaxaca/Monterey Jack cheese, served on toasted 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 house-made 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.

GARDEN 10

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

ADD PROTEIN

Choose any for +5
CRISPY OR GRILLED CHICKEN
SMOKED PULLED PORK
CHOPPED BRISKET
BLACK BEAN CHILI
SALMON +8

BOWLS

PORK PARADISE 16

Quinoa topped with pulled pork, avocado, pickled red onions, diced tomatoes and jalapeños. Served with house-made salsa.

RIO GRANDE 15

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

NEW ORLEANS CHICKEN PASTA 18

Back by popular demand! Spicy cajun cream sauce over pasta with Andouille sausage. Topped with a blackened cajun chicken breast.

CHEESE LOVERS MAC 14

Our Wisconsin take on traditional mac & cheese. Goopy warm noodles, tossed in our beer cheese sauce, then sprinkled with Cheddar cheese.

+ BACON OR TOTS \$3
+ SMOKED PULLED PORK/CHOPPED BRISKET FOR \$5

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.

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 and our house-made Dijon Beer Mustard.

BEER CHEESE SAUCE +3



WI CHEESE CURDS 12

Deep fried Provolone cheese curds made right in Monticello, WI! Fried to golden brown and 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 +5

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

Friday 5 pm - Close | Saturday Open - Close
Sunday Open - 5 pm

PIZZAS

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

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.

VEGGIE LOVERS SMALL 16 | LARGE 19

Smothered in cheese, topped with fresh tomatoes, black olives, 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 + 3

Oven Roasted Chicken, Pepperoni, Italian Sausage, Genoa Salami

VEGGIES + 1.75

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

EXTRA CHEESE + 2.50

SAUCES

Classic Marinara, Buttery Garlic



Friday FISH FRY

*Friday's Only

3 PIECE
FRIED COD

COD
SANDWICH

FISH
TACOS

Optional Baked Potato as a side.

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.

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

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 Djion 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

SIDES

All burgers and sandwiches include one of the following:

Beer-Battered Fries	Coleslaw
Waffle Fries	Steamed Broccoli
Tater Tots	Seasonal Vegetable
Grump Chips	Carrots/Celery
House-made	Apples

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.

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.

BUILD YOUR OWN* 13

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

Each +1	Each +2
Sautéed Onion	Swiss
Roasted Mushrooms	Cheddar
Jalapeños	Pepper Jack
Sauerkraut	Blue Cheese
Each +3	5 item maximum
Bacon	



TALL TROLL* 21

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.

RYSERS 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. Served on marble rye.

BURGER OF THE MONTH*

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

Special EVENTS

Let us host your important milestones! Our spacious Taproom is the perfect space for any and all occasions.

SAUCES

Try one of our house-made sauces. Each 1.50

BBQ	Apple Cider Vinaigrette
House Vinaigrette	Lemon Garlic Vinaigrette
Beer Cheese	Gorgonzola Crumble
Dijon Beer Mustard	Salsa
NoNo (Spicy)	
Chipotle Ranch	
Ranch	

Other sauces:

Honey Mustard
Buffalo
Blue Cheese
Sour Cream
French
Thousand Island

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