

# GROWLERS


## SMALL PLATES

<b>CURED MEATS &amp; CHEESES</b> . . . . .	17.00/24.00
artisanal selection of meats and cheeses, served with olives, dijon mustard and toasted baguette	
<b>STEAK &amp; STOUT SLIDERS*</b> . . . . .	13.00
with melted goods, stout-braised onions and a side of house pub chips	
<b>PROSCIUTTO MARGHERITA FLATBREAD</b> . . . . .	13.00
with roasted tomatoes, fresh mozzarella and pesto	
<b>BUFFALO PEPPER GARLIC CHICKEN WINGS</b> . . . . .	10.00
tossed in a buffalo pepper garlic sauce, served with blue cheese slaw	
<b>SPINACH &amp; ROASTED ARTICHOKE DIP</b> . . . . .	10.00
served with toasted crostini	
<b>CHICKEN QUESADILLA</b> . . . . .	11.00
stuffed with roasted peppers, cheddar and jack cheeses and a side of salsa and sour cream	
<b>WHITE CHEDDAR MAC &amp; CHEESE</b> . . . . .	10.00
aged white cheddar topped with parma breadcrumbs	

HANDHELDS	BURGERS
<b>TURKEY CLUB</b> . . . . . 14.00 bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese	<b>GRUYÈRE &amp; SHROOM BURGER*</b> . . . . . 14.00 gruyère cheese, roasted portobello mushroom, spinach, tomato, onion and garlic aioli
<b>CHIPOTLE CHICKEN SANDWICH</b> . . . . . 14.00 melted cheddar cheese, bacon and chipotle aioli on a brioche bun	<b>BLACK RUM BACON JACK BURGER*</b> . . . . . 14.00 must. Monterey jack cheese, thick-cut bacon and stout-braised onion topped with housemade black rum BBQ sauce
<b>CUBAN SANDWICH</b> . . . . . 15.00 sliced pork, ham, pickles, swiss cheese and mustard on a pressed Cuban loaf	<b>THE HOUSE BURGER*</b> . . . . . 13.00 choice of cheese and housemade burger sauce
<b>GRILLED STEAK WRAP*</b> . . . . . 14.00 with black beans, roasted red peppers, cilantro and monterey jack cheese	<b>VEGGIE BURGER</b> # . . . . . 12.00 Gardenburger® Mahju Burger Organic Vegan with avocado, baby greens, tomatoes, red onion and chipotle aioli

ALL HANDHELDS & BURGERS SERVED WITH FRENCH FRIES OR PUB CHIPS

## MAINS

<b>CENTER-CUT TOP SIRLOIN, 10 OZ.* GF</b> . . . . . 29.00 with choice of topping: Sriracha glaze, melted blue cheese, or bourbon demi glaze and side of garlic mashed potatoes and grilled vegetables	
<b>CHARBROILED RIBEYE, 12 OZ.* GF</b> . . . . . 36.00 with garlic mashed potatoes and grilled vegetables	
<b>MEDITERRANEAN SHRIMP PASTA</b> . . . . . 22.00 jumbo shrimp, bowtie pasta, spinach, mushrooms and cherry tomatoes in a light pesto cream	
<b>SALMON WITH KALE &amp; MUSHROOMS* # GF</b> . . . . . 24.00 with sautéed kale and crimini mushrooms	
<b>TUSCAN FLORENTINE CHICKEN</b> . . . . . 19.00 pesto-marinated chicken breast on top of sautéed orzo and served with grilled vegetables	

ADD A PROTEIN TO ANY SALAD

## SALADS

SHRIMP +6.00 | SALMON +6.00 | CHICKEN +4.00

**COBB SALAD** # GF 14.00  
diced grilled chicken, hard-boiled egg, avocado, bacon, blue cheese, tomato with a red wine vinaigrette

**ROASTED BEET SALAD** # GF 11.00  
mixed greens, crumbled goat cheese, candied pecans, tossed in red wine vinaigrette

**CAESAR SALAD** # 13.00  
romaine, shaved parmesan cheese and croutons, tossed in caesar dressing

**QUINOA & BABY GREENS SALAD** # GF 12.00  
feta cheese, olives, cucumbers, tomatoes, celery and lemon citronette dressing

## SOUP

SOUP DU JOUR 8.00



ASK YOUR SERVER FOR TODAY'S OFFERING

# INDICATES LIGHTER FARE GF INDICATES GLUTEN FREE ITEM

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Ask your server for more information.

Served in Copper Mugs

SIGNATURE MULES

Always Great Taste

MEXICAN MULE . . . . .	10
Avon Silver, ginger beer and fresh lime juice	
KENTUCKY MULE . . . . .	10
Bulleit, ginger beer and fresh lime juice	
MOSCOW MULE . . . . .	10
Ketel One, ginger beer and fresh lime juice	

CROWNED JEWEL 11

Ketel One, ginger beer, cranberry juice, blood orange bitters and fresh lime juice



COCKTAILS

BEE'S KNEES Hendrick's, honey and fresh lime juice served up . . . . .	11
COSMOPOLITAN Ketel Citron, Cointreau, fresh lime juice and splash of cranberry juice . . . . .	11
MARGARITA Casa Noble Silver, Cointreau, housemade sour mix and fresh lime juice . . . . .	10
PIMM'S CUP Pimm's No. 1, ginger ale, cucumber and fresh mint . . . . .	10
BOURBON OLD FASHIONED Knob Creek, housemade simple syrup and orange bitters . . . . .	10
MINT JULEP Woodford Reserve, housemade simple syrup and mint leaves . . . . .	11
CUBAN MOJITO Bacardi Silver, housemade simple syrup, fresh lime juice, muddled mint and club soda . . . . .	10

WINE



WHITE

CHARDONNAY - HOGUE, WA . . . . .	9/36
PINOT GRIGIO - DANZANTE, Italy . . . . .	9/36
SAUVIGNON BLANC - BRANCOTT ESTATE, New Zealand . . . . .	11/44
PRAIRIE FUME - WOLLERSHEIM, Wisconsin . . . . .	11/44
RIESLING - CHATEAU STE MICHELLE, WA . . . . .	8/32
PROSECCO - VILLA SANDI IL FRESCO, Italy . . . . .	12/48
BRUT SPARKLING - CHANDON, CA . . . . .	9/36
WHITE ZINFANDEL - BERINGER, CA . . . . .	8/32

RED

MERLOT - HOGUE, WA . . . . .	9/36
CABERNET SAUVIGNON - HOGUE, WA . . . . .	9/36
ZINFANDEL - RAVENSWOOD, CA . . . . .	11/44
PINOT NOIR - DIORA, CA . . . . .	12/48
CHIANTI RISERVA - BANFI, Italy . . . . .	13/52
MERLOT - CHATEAU ST. MICHELE, WA . . . . .	14/56
BAROLO - RIATTI, Italy . . . . .	20/80
PETIT SYRAH - STOKES GHOST, CA . . . . .	24/96

ROOM SERVICE

PRESS ROOM SERVICE BUTTON ON YOUR PHONE TO ORDER  
ALL ROOM SERVICE ORDERS HAVE A \$3.00 DELIVERY CHARGE + 20% SERVICE CHARGE AUTOMATICALLY ADDED

BEERS

DRAFT

BUD LIGHT . . . . .	5
BLUE MOON . . . . .	5
STELLA ARTOIS . . . . .	6
SAMUEL ADAMS BOSTON LAGER . . . . .	6
MILLER LITE . . . . .	5
COORS LIGHT . . . . .	5
KARBEN 4- FINAL FANTASY IPA . . . . .	6
NEW GLARUS- SPOTTED COW . . . . .	6
ALE ASYLUM- SEASONAL . . . . .	6
LEINENKUGEL SEASONAL . . . . .	6
LOCAL WI SEASONAL . . . . .	6

BOTTLED

ANGRY ORCHARD . . . . .	6
NEW GLARUS MOON MAN . . . . .	6
BUDWEISER . . . . .	5.50
COORS LIGHT . . . . .	5.50
MILLER LITE . . . . .	5.50
CORONA EXTRA . . . . .	6
HEINEKEN . . . . .	6
MODELO ESPECIAL . . . . .	6
MICHELOB ULTRA . . . . .	5.50
KALIBER N/A BY GUINNESS . . . . .	6

\*ASK ABOUT OUR SEASONAL OFFERINGS\*

TRY OUR FAMOUS

# SWEETS

**FRIED BANANA CHEESECAKE 11**

Fried Banana Caramel Cheesecake, Cinnamon Sugar,  
Crème Anglaise & Chocolate



**CHOCOLATE FLOURLESS CAKE 8**

Berry Compote & Whipped Cream



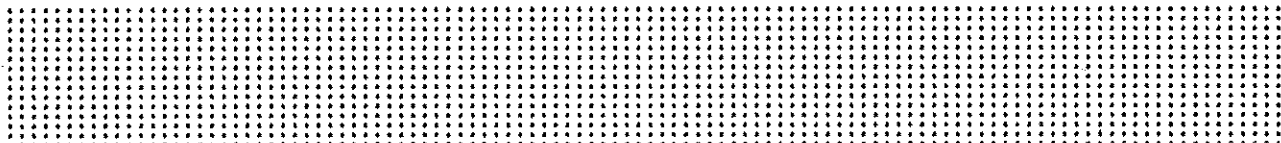
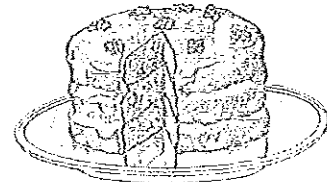
**WARM APPLE GALLETTE 10**

Sassy Cow Vanilla Ice Cream, Salted Caramel &  
Bourbon Crème Anglaise



**MIXED BERRY TORTE 8**

Sponge Cake, Chantilly Cream, Crème Anglaise





**CROWNE PLAZA\***  
MADISON

# LUNCH MENU

## SMALL PLATES

### Steak & Stout Sliders

With melted gouda, stout-braised onions and a side of house pub chips | \$13

### Prosciutto Margherita Flatbread

With roasted tomatoes, fresh mozzarella and pesto | \$11

### Buffalo Pepper Garlic Chicken Wings

Tossed in buffalo pepper garlic sauce; served with blue cheese slaw | \$10

### Chicken Quesadilla

Stuffed with roasted peppers, cheddar and jack cheeses and a side of salsa and sour cream | \$11

## HANDHELDS

\*Served with choice of french fries or pub chips

### Turkey Club

Bacon, avocado, lettuce, tomato, mayonnaise, and choice of cheese | \$13

### Chipotle Chicken Sandwich

Melted cheddar cheese, bacon and chipotle aioli on a brioche bun | \$13

### Cuban Sandwich

Sliced pork, ham, pickles, swiss cheese and mustard on a pressed Cuban loaf | \$15

## BURGERS

\*Served with choice of french fries or pub chips

### Gruyere & Shroom Burger

Stuffed with roasted peppers, cheddar and jack cheeses and a side of salsa and sour cream | \$14

### The House Burger

Choice of cheese and house made burger sauce | \$13

### Black Rum Bacon Jack Burger

Monterey jack cheese, thick-cut bacon and stout-braised onions topped with house made black run BBQ sauce | \$14

### Veggie Burger

Gardenburger Malibu Burger Organic Vegan with avocado, baby greens, tomatoes, red onion, and chipotle aioli | \$12

## SALADS

### Cobb Salad

Diced grilled chicken, hard-boiled egg, avocado, bacon, bleu cheese, and tomato, with a red wine vinaigrette | \$14

### Roasted Beet Salad

Mixed greens, crumbled goat cheese, and candied pecans tossed in a red wine vinaigrette | \$11

### Caesar Salad

Romaine lettuce, shaved parmesan cheese and croutons tossed in a Caesar dressing | \$13

\*Add a protein to any salad Shrimp | \$6 Salmon | \$6 Chicken | \$4