

APPETIZERS

PILS-BATTERED CHEESE CURDS v **12**

Fresh, Locally Crafted Clock Shadow Creamery Curds dipped in Pioneer Pils Batter and Fried until Golden Crisp, with a Warm, Melty Center. Served with Housemade Ranch

BIG FOXTOWN PRETZEL v **15**

An Oversized, Soft-Baked Pretzel from Milwaukee Pretzel Company, Finished with "Everything" Seasoning and Baked to a Golden Brown. Served Warm with Beer Cheese Sauce & Honey Mustard

PUB NACHOS **12**

Creamy Beer Cheese Sauce, Melted Cheddar Jack, Seasoned Pepper Medley, Maple Bacon BeerBQ Sauce, Cool Chive Crema, Fresh Pico de Gallo, Sliced Jalapeños, and Chopped Chives

Add Chicken, Pork or Brisket +5

FRIED GREEN TOMATOES v **10**

Golden-Fried Green Tomatoes Hand-Breaded in Seasoned Cornmeal. Topped with a Vibrant Bell Pepper Medley and Fresh Pico de Gallo, Finished with a Drizzle of Cilantro Crema, Shaved Parmesan, and Fresh Garden Chives

PAIR WITH STANFORDS WEST COAST IPA

BAVARIAN ONION SOUP v **10**

Rich Savory Onion Soup Made with Hamilton Stout, and Topped with Toasted Croutons and Melted Swiss Cheese

Upgrade to Bread Bowl +3

WINGS **16**

Half-Pound of Crispy Fried Wings, Tossed in Dry Rub, Served with Buffalo and Texas Sauces, with the Option to Toss in Maple Bacon BeerBQ, Carolina Gold Sauce, or Thai Peanut, Served with Celery and Carrot Sticks

Choice of Housemade Ranch or Blue Cheese Dressing

FRIED PICKLES v **12**

Tangy Dill Pickle Slices, Double-Breaded in a Seasoned Flour Crust and Fried until Golden Brown

Served with a Side of Buttermilk Ranch

PAIR WITH PIONEER PILS

TOSTADAS **14**

A Golden, Crunchy Tortilla Base with your Choice of Pork, Chicken, or Pinto Beans. Crisp Lettuce, and a Savory Bite of Cotija Cheese. Topped with Our House-Pickled Red Onions, a Drizzle of Sour Cream, and Bright Cilantro

PAIR WITH HIDDEN WELL HAZY IPA

SIGNATURE BRUSSELS SPROUTS v **12**

Crispy, Golden-Brown Brussels Sprouts Paired with a Medley of Sweet Peppers. Finished with Savory Garlic Aioli, Tangy Balsamic Glaze, Garnished with Parmesan, Bacon Bits and Snipped Garden Chives

SALADS

Add Chicken + 5 | Add Salmon +6

SIDE HOUSE SALAD v **6**

Fresh Lettuce Blend Topped with Tomato, Cucumber, Onion, Carrot, and Shredded Jack Cheese

CAESAR SALAD s **14**

Crisp Romaine Lettuce Tossed in Classic Caesar Dressing, Finished with Shaved Parmigiano Reggiano and House Croutons

COBB SALAD **15**

Crisp Romaine Lettuce Layered with Bacon, Avocado, Ripe Tomato, Hard-Boiled Egg, and Crumbled Blue Cheese, All Drizzled with Hilgen's Hefeweizen Vinaigrette

APPLE WALNUT SALAD v **16**

Mixed Greens, Granny Smith Apples, Blackberries, Roasted Walnuts, Gorgonzola, Pickled Fennel, Hilgen's Hefeweizen Vinaigrette

WRAPS

All Wraps Include French Fries & a Pickle Spear

CHICKEN CLUB WRAP **16**

Crispy Chicken, Bacon, Bibb Lettuce, Tomato, and Cheddar Jack Cheese, Wrapped up with our Housemade Ranch

SPICY THAI PEANUT WRAP **16**

Grilled Chicken with a Colorful Pepper Medley, Red Onion, Jalapeño, Cucumber, and Spring Mix, Finished with Crushed Peanuts and Drizzled with Spicy Thai Peanut Sauce

BBQ DINNER

Served with House-Made Cornbread, Signature Fried Pickles, and Tangy Pickled Red Onions & Choice of Side
2 MEATS \$20 • 3 MEATS \$25 • 4 MEATS \$30

SMOKED BRISKET GF

18-Hour Hardwood Smoked Beef Brisket, Seasoned with our Signature 7-Spice Rub. Tender, Smoky, and Carved to Order

HICKORY SMOKED 1/4 CHICKEN GF

Bone-In Chicken Brined for 24 Hours and Slow-Smoked over Seasoned Hickory Wood, Finished with a Light Glaze of our House Rub

HOUSE-SMOKED JALAPEÑO & CHEDDAR LINK GF

Our Signature Artisan Sausage, made from Scratch and Slow-Smoked. Packed with Aged Cheddar Pockets and Fresh Jalapeños, this Link Offers the Perfect Balance of Heat, Smoke, and Savory Richness

HOUSE-SMOKED PULLED PORK GF

12-Hour Smoked Pork Shoulder, Hand-Pulled and Seasoned with our Signature House Rub

ST. LOUIS RIBS GF

Lathered with House BBQ Rub and Smoked Low and Slow for 6 Hours over Oak Wood. Fall Off the Bone Texture

ADD A SECOND SIDE +5

HANDHELDS

All Handhelds Include French Fries & a Pickle Spear
 Substitute for an Impossible Burger +4

HAMILTON'S MUSHROOM SWISS BURGER* **20**

Foxtown Heritage Meats 1/3lb. All Beef Patty, Topped with Stout-Poached Mushrooms, Swiss Cheese, and Crisp Lettuce, Served on our Interurban Bakery Brioche Bun

THE CLASSIC BURGER* **17**

Foxtown Heritage Meats 1/3lb. All Beef Patty, Topped with Cheddar Cheese, Crisp Lettuce, Tomato, and Sliced Onion, Served on our Interurban Bakery Brioche Bun

BRISKET SMASH BURGER* **19**

Double Brisket Patty Topped with Grilled Onions, American Cheese, Pickles, and Foxtown Heritage Meats Sauce, Served on our Interurban Bakery Brioche Bun

PAIR WITH BREAKWATER LIGHT LAGER

THE HERITAGE STACK **25**

An Elevated Custom-Blend Veal and Brisket Burger Layered with a House-Made Jalapeño Cheddar Sausage Patty and Sliced Brisket. Finished with Applewood Smoked Bacon, Sharp Cheddar, and a Crispy Onion Ring our Interurban Bakery Brioche Bun

PRIME RIB SANDWICH **22**

Roasted Prime Rib Finished with a 7-Spice Crust and Shaved Onto a Toasted Roll. Layered with a Velvety Beef-Tallow Aioli, Caramelized Peppers and Onions, and Crisp Onion Straws. Topped with Fresh Arugula

PAIR WITH OLD OZAUKEE CZECH AMBER LAGER

WAGYU STEAK SANDWICH **28**

Pan-Seared Australian Wagyu Picanha, Sliced Thin and Served on House-Baked Herb Focaccia. Layered with a Sharp Horseradish-Dijon Spread, Buttery Sautéed Mushrooms and Onions, and Peppery Wild Arugula

PAIR WITH STANFORD'S WEST COAST IPA

GRILLED CHEESE **13**

Custom Blend of Smoked Cheddar and Mild Mozzarella. Topped with Crispy Applewood Bacon, Fire-Grilled Tomatoes, and Golden Fried Onions on Interurban Bakery Sourdough

PAIR WITH HOMESTEAD LAGER

TURKEY BACON CLUB **15**

House Smoked Turkey Breast, Crispy Bacon, Swiss Cheese, Lettuce, Tomatoes, Shaved Red Onion, Finished with Garlic Mayo on Interurban Bakery Sourdough

PAIR WITH HOMESTEAD LAGER

ORIGINAL FRIED CHICKEN SANDWICH **16**

Crispy Chicken with Garlic Mayo, Pickles, Lettuce, Tomato, Served on an Interurban Bakery Brioche Bun

Option to add Buffalo Sauce

PAIR WITH STANFORDS IPA

REUBEN **18**

Tender Beer-Braised Corned Beef with Tangy Sauerkraut, Swiss Cheese, and Thousand Island Dressing

Served on Interurban Bakery Seeded Rye

WALLEYE SANDWICH **16**

Fresh, Flaky Walleye Fillet Dipped in our Signature Golden Beer Batter and Fried to a Crisp. Served on an Interurban Bakery Brioche Bun with Shredded Lettuce, Tangy Pickles, and House-Made Creole Tartar Sauce

FRIDAY FISH FRY

All Fish Frys Include Coleslaw, Seeded Rye Bread, Tartar Sauce, Lemon, & Choice of Side

BEER BATTERED COD s **22**

PAN SEARED SALMON GF s **20**

BAKED COD GF s **22**

ENTREES

PRIME RIB DINNER GF **40**

Premium 12 oz. Prime Rib Hand-Rubbed with a Signature 7-Spice Blend and Slow-Roasted for 18 Hours

Includes Choice of Side

Upgrade to 20 oz. +15 | Available Thursday-Saturday Only

CAJUN CHICKEN PASTA **22**

Hearty Smoked Sausage and Tender Grilled Chicken Breast Sautéed With Peppers and Fresh Broccolini, Folded Into a Rich Cajun Cream Sauce and Topped With Aged Parmesan and Garden Chives

PAIR WITH OLD OZAUKEE CZECH AMBER LAGER

PAN-SEARED HERITAGE DUROC PORK CHOP GF **26**

A Premium, Thick-Cut Duroc Pork Chop, Pan-Seared to Lock in Its Natural Juices and Finished With a Bright Apple-Mustard Reduction and Served with Charred Corn and Bean Salsa. Includes Choice of Side

SOUTHWEST SEARED SALMON GF **24**

A Perfectly Flaky Salmon Fillet, Blackened to Lock in Juices and Spice. Layed with a Zesty Bean Corn Medley and Charred Broccolini, Finished with a Drizzle of Jalapeño Crema

PAIR WITH BREAKWATER LIGHT LAGER

TURMERIC & ALEPPO CAULIFLOWER STEAK GF v **20**

Thick Cut Cauliflower Steak, Grilled with a Vibrant Turmeric and Aleppo Pepper Rub for a Warm, Smoky Finish. Served Over a Bed of Buttery Sautéed Great Northern Beans and Pepper Medley, Topped with Roasted Red Pepper Chimichurri

LAKE WALLEYE s GF **24**

Golden Beer Batter Lake Walleye Fillet Served with One Side, Tartar Sauce, Coleslaw, Rye Bread and Fresh Lemon

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

SIDES

FRIES GF V	6	BAKED POTATO GF V	6
SWEET POTATO FRIES GF V	8	ASPARAGUS V GF	8
PINTO BEANS GF	8	SMOKED MAC & CHEESE	8
		BRUSSELS SPROUTS GF	10

DESSERTS

PEACH COBBLER GF V	10
Sun-Kissed Peaches Simmered in Warm Cinnamon Nutmeg Glaze Topped with Brown Sugar Crumble, Vanilla Bean Ice Cream & Powdered Sugar	
BRANDY ALEXANDER BREAD PUDDING	12
Tender Brioche Soaked in a Spiced Cream Brandy Old Fashioned Custard, Baked until Crispy Golden Brown, with Spiced Caramel, Toffee Brittle & Vanilla Bean Ice Cream	

HISTORY OF FOXTOWN BREWING

Originally built in 1857, our location is rich in brewing history. We carefully restored both the original architecture of the main building and the significant additions constructed over the years. Beneath it all lies our crown jewel — two levels of historic lager caves, largely unchanged since the earliest days of beer production. These remarkably preserved caverns offer a rare glimpse into the brewing traditions that shaped our community and continue to inspire every pint we pour today. Visitors can take a guided tour of the caves, experiencing firsthand the history behind every sip.



DINE IN OUR HISTORIC CAVES

Step below street level and experience something truly unforgettable — dining inside the very caves where beer once lagered. Surrounded by cream city brick, guests enjoy a warm, intimate atmosphere unlike anywhere else. What was once essential to brewing is now the setting for tours, exceptional food, and memorable gatherings. It's history you can appreciate, atmosphere you can feel, and an experience more than 165 years in the making.

LEARN MORE AT FOXTOWNHOSPITALITYGROUP.COM



FOXTOWN BREWING