

COME BACK IN

MADISON'S DOWNTOWN NEIGHBORHOOD BAR

APPETIZERS

PRETZELS + DIPS — \$4

Four hot soft pretzels served with our signature hot and sweet mustard + kraut and cream dipping sauces.

ELLSWORTH CHEESE CURDS — \$9

Wisconsin-made cheese curds, breaded and fried. Served with chipotle ranch.

BOB'S NASHVILLE CHICKEN TENDERS — \$10

Juicy breaded chicken tenders marinated Nashville-style then fried. Served with chipotle ranch.

CHICKEN WINGS (GFP*) — \$10

Traditional bone-in chicken wings, breaded and deep-fried. Choose plain, BBQ, Buffalo or Nashville-style. Served with chipotle ranch or bleu cheese.

ARTICHOKE & SPINACH DIP — \$11

House-made artichoke, cream cheese and spinach dip served in a bread bowl with assorted veggies.

STUFFED MUSHROOMS (GFP*) — \$11

Hearty mushrooms stuffed with crabmeat, cream cheese and spicy Wisconsin cheddar. Coated with fine bread crumbs.

LOADED NACHOS — \$10

A heap of chips loaded with tomatoes, green peppers, fresh jalapeños, cheese, sour cream and choice of beef, chicken or vegetarian toppings.

MEAT & CHEESE BOARD — \$12

Assorted meats and cheeses served with rye bread and hot soft pretzels.

BURGERS, SANDWICHES + WRAPS

Served with French fries (plain, Cajun or parmesan) or pan-fried potatoes and a pickle on the side.

Gluten-free bun available for \$1.50 more.

BACON CHEESEBURGER — \$11

Juicy 1/2 lb. beef patty topped with thick hickory bacon, cheddar, lettuce, tomato and red onion on a bun.

BLEU CHEESE BURGER — \$12

1/2 lb. fresh hand-pattied burger topped with thick hickory bacon, mushrooms and bleu cheese crumbles. Served with lettuce, tomato and red onion on a bun.

BBQ PULLED PORK — \$10

House-made pulled pork shoulder smothered in St. Louis-style BBQ sauce and topped with red onions. Served on a bun with a side of coleslaw. Add fresh jalapeños for 50¢ more.

HEARTY REUBEN — \$11

Thick-sliced brisket topped with baby Swiss and house-made sauerkraut on marble rye. Served with Thousand Island on the side. Vegetarian option with mushrooms also available.

CBI GRILLED CHEESE — \$10

Wisconsin Gouda cheese, 2-year smoked cheddar, tomatoes and bacon on grilled sourdough.

FRENCH DIP — \$12

Thin-sliced roast beef topped with fried mushrooms + onions and baby Swiss on a fresh hoagie. Add fresh jalapeños for 50¢ more.

BREMEN BRATWURST — \$8

Grilled 1/4 lb. Wisconsin weisswurst topped with house-made sauerkraut and baby Swiss. Served on a bun with Düsseldorf mustard + curry ketchup on the side.

FISH SANDWICH — \$10

6 oz. breaded Icelandic cod filet, breaded and topped with 2-year cheddar, lettuce, tomato and red onion on a bun. Served with a side of house-made tartar sauce.

CRISPY CHICKEN WRAP — \$11

Hand-breaded chicken tenders with Feta, mixed greens, diced tomatoes and chipotle ranch wrapped in a flour tortilla.

VEGGIE BBQ JACKFRUIT — \$11

Pulled jackfruit tossed in BBQ sauce and topped with red onions. Served on a bun with a side of house-made coleslaw.

GFP* Gluten-Free Possible — Ask your server or bartender.

NOTE: Steaks, hamburgers, seafood and eggs served rare or medium rare may be undercooked and will only be served upon customer request. Consuming raw or undercooked meats, poultry or seafood may increase your risk of food-borne illness.

MAIN ENTREES

Add a soup or side salad for \$3. **GFP*** = **Gluten-Free Possible** — Ask your server or bartender.

PULLED PORK TACOS — \$12

3 soft flour tortillas filled with pulled pork and a spicy pineapple salsa.

BLACKENED WALLEYE (GFP*) — \$15

Pan-fried Cajun-blackened walleye served with fresh sautéed vegetables + pan-fried potatoes.

BOB'S NASHVILLE CHICKEN — \$12 / \$15

2-piece or 4-piece fried chicken dinner, breaded and marinated Nashville-style. Served with coleslaw and choice of baked potato, French fries, pan-fried potatoes or German potato salad.

WISCONSIN-STYLE MEATLOAF DINNER — \$13

House-made, bacon-wrapped meatloaf with onions and gravy. Served with pan-fried potatoes and vegetables.

JAMBALAYA — \$14

Louisiana-style jambalaya made with chicken, shrimp, sausage and vegetables. Served with a side of fresh greens with dressing.

IRISH POT PIE — \$12

Irish stew made with roasted lamb, red potatoes and veggies baked in our homemade crust.

SALADS

Dressings: house ranch, house bleu cheese, French, Thousand Island, Italian, raspberry vinaigrette or balsamic vinaigrette.

STRAWBERRY SALAD (GFP*) — \$11

Mixed greens with strawberries, dried cranberries, glazed pecans, red onion and feta cheese. Served with raspberry vinaigrette. Add chicken — \$4.

SIDE SALAD (GFP*) — \$4.50

Fresh romaine lettuce topped with grated cheese, cucumber, grape tomato, croutons and your choice of dressing.

DESSERTS

APPLE STRUDEL — \$5

Flaky, buttery pastry dough filled with warm apple filling and baked until golden brown. Topped with caramel sauce and your choice of ice cream or whipped cream.

HOUSE-MADE DESSERT OF THE DAY — \$5

Ask your server or bartender to tell you about the delicious treat we've whipped up today.

SIGNATURE SPECIALS

ASK YOUR SERVER OR BARTENDER ABOUT OUR DAILY DRINK SPECIALS

MONDAYS

WIENERSCHNITZEL — \$18

Hand-tenderized Wisconsin pork tenderloin, breaded and pan-fried. Served with haus-made sauerkraut and pan-fried potatoes.

JÄGERSCHNITZEL — \$18

Hand-tenderized Wisconsin pork tenderloin, pan-fried and topped with onions + button mushrooms in a white wine sour cream gravy. Served with sauerkraut and choice of potato.

TACOS — \$1 (Dine-in only)

FISH FRIDAYS

Served with coleslaw and choice of baked potato, pan-fried potatoes or French fries.

BIER-BATTERED DEEP-FRIED COD — \$13 / \$14

3-piece or all-you-can-eat.

BROILED COD — \$14

FRIED LAKE PERCH — \$16

with veggie of the day.

FRIDAYS + SATURDAYS (10PM-1AM)

1/4 LB. BURGERS + FRIES — \$5

12" PIZZA — \$10

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