

# COME BACK IN

MADISON'S DOWNTOWN NEIGHBORHOOD BAR

## STARTERS

### JUMBO PRETZEL — \$7

A giant pretzel served with Haus mustard, cheese sauce and sauerkraut dip.

### PRETZELS + DIPS — \$6

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

### ELLSWORTH CHEESE CURDS — \$10

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

### BOB'S FAMOUS BEEF CHILI — \$4

### CAJUN NACHOS — \$12

A heap of chips loaded with cheese, peppers, onions, jalapeños, tomatoes and your choice of Andouille sausage, Cajun chicken, beef or vegetarian toppings. Served with sour cream, pico de gallo, and nacho cheese.

### LOUISIANA CHICKEN STRIPS — \$10

Breaded chicken tenders fried crispy and tossed in a our own spicy sweet sauce. Served with chipotle ranch.

### SOUP OF THE DAY — \$4

## HAND HELD

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 — \$12

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

### CAJUN BURGER — \$13

1/2 lb. fresh hand-pattied burger topped with pepper jack cheese sautéed onions, jalapeños, lettuce, and tomato on a bun with garlic sauce.

### REUBEN / RACHEL — \$12

Thick-sliced corned beef brisket (Reuben) or Turkey Pastrami (Rachel) topped with baby Swiss, house-made sauerkraut and Thousand Island dressing on marble rye. Vegetarian option with mushrooms also available.

### FRENCH DIP — \$13

Thin sliced roast beef topped with fried mushrooms + onions and Swiss cheese on French bread. Add fresh jalapeños for .50 more.

### CAJUN RIB EYE STEAK SANDWICH — \$15

Cajun Rib eye steak with pepper jack cheese, sautéed onions, lettuce, and tomato served on a French roll with garlic sauce.

### SMOKED PORK SANDWICH— \$10

Special Stoddard's smoked pork shoulder with Swiss cheese and sauerkraut on our homemade bun.

### VEGGIE BBQ JACKFRUIT — \$10

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

### CAJUN GRILLED CHEESE — \$10

Swiss, smoked cheddar, Andouille sausage, sautéed onions, jalapeños, and voodoo sauce on grilled sour-dough.

### FISH SANDWICH — \$11

6 oz. breaded Icelandic cod filet, breaded and topped with 2-yr. cheddar cheese, lettuce, tomato and red onion. Served with a side of haus-made tartar sauce.

### SHRIMP PO'BOY— \$12

Spicy fried shrimp topped with lettuce, tomato and Creole sauce on French Bread.

Gluten-free bun available for \$1.50 more.

## MAIN ENTREES

### BIER-BATTERED DEEP-FRIED COD — \$14

Fresh cod filets bier battered and deep fried. Served with house-made cole slaw and French fries.

### CHICKEN & SAUSAGE JAMBALAYA — \$18

Louisiana-style jambalaya made with Andouille sausage, chicken, tomatoes, onions and a blend of peppers. Add Shrimp for \$2.00

### CAJUN CHICKEN PASTA — \$16

Sautéed Cajun chicken, green peppers, and onions, tomatoes, and penne noodles in its own garlic sauce

### ANDOUILLE SAUSAGE & RED BEANS — \$15

Andouille sausage, red beans, and vegetables over rice.

## 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

### APFEL or CHERRY STRUDEL — \$6

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

### DOUBLE CHOCOLATE CAKE — \$6

Savory, rich chocolate cake served with vanilla ice cream and caramel drizzle.

## SIGNATURE SPECIALS

ASK YOUR SERVER OR BARTENDER ABOUT OUR DAILY DRINK SPECIALS

### MONDAYS and TUESDAYS

#### WIENERSCHNITZEL — \$20

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

#### JÄGERSCHNITZEL — \$20

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.

### FISH FRIDAYS

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

#### BIER-BATTERED DEEP-FRIED COD — \$14/ \$16

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

#### BROILED COD — \$15

#### FRIED LAKE PERCH — \$16

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.

