

# LG FRIDAY



## SHARABLE

**Turkey Chili 5 / 7.5** cup or crock  
with black beans, sweet corn, chipotle peppers, tomatoes, spices, and our own Red Banks Amber Ale

**Fire Roasted Tomato & Basil Bisque (V) (G)**  
4.5 / 6.5 cup/crock

**Albondigas 10**  
beef, pork & chorizo meatballs simmered in a basil infused tomato sauce with roasted garlic croutons, topped with saffron aioli, crumbled cotija cheese and freshly minced herbs

**Jumbo Pretzel (V) 10**  
a 1 pound oven-baked pretzel served with house-made honey mustard & beer-cheese dips

**Fish Tacos (V) 8**  
2 flour tortilla tacos, with marinated & fried haddock filets, fresh coleslaw, a watermelon/cilantro/cucumber pico, salsa verde & crumbled cotija cheese.

**Hush Puppies 10**  
a blend of shrimp, crab, and creamy risotto encased in a flash fried shell, topped with saffron aioli.

**Muenster Curbs (V) 9.25**  
Wisconsin's finest Muenster, cubed & hand battered with our SpeakEasy Ale and served with a side of ranch

**Seasonal Board, Market Price**  
a selection of local cheeses, pickled vegetables, spreads, and cured meats. ask your server for today's details

(G) contains minimal gluten for dietary purposes. Our kitchen does not have a separate prep area or equipment, resulting in potential contact between gluten free and gluten rich ingredients  
Gluten Free buns are available upon request

(V) Vegetarian

Our apologies, but we are not a nut free facility

## MAIN STREET

**Burger Joe\* (G) 9.5**  
an 8 oz grilled patty, cooked medium, topped with cheddar cheese, sliced tomato, baby greens, and mustard aioli on a brioche bun.  
served with house fries. sub black bean patty for (V)

**Berry Burger\* (G) 13.5**  
an 8oz grilled patty, cooked medium, topped with provolone cheese, balsamic infused caramelized onions, baby greens, fresh sliced strawberries, and a basil & peppercorn aioli on a brioche bun.  
served with house fries. sub black bean patty for (V)

**Right On Reuben 12.5**  
beer braised and pulled corned beef piled on a pretzel roll with swiss, topped with caramelized sauerkraut and onions, spicy mustard, and our house-made Lone Girl sauce. served with house fries

**BBQ Pork Smash\* 11.5**  
tender pulled pork tossed in our stout bbq sauce, topped with cheddar cheese, sliced apple, pickled red onions, and a house-made apple butter on a brioche bun. served with house fries

**Uniquely Familiar 10.5**  
an edible memory...grilled cheese with melted provolone, cheddar, & swiss on toasted sourdough w/ a side of grilled tomato-basil bisque.

**Get in my Belly! 12.5**  
corkscrew cavatappi pasta in a rich and lightly spiced cheese sauce topped with stout bbq pulled pork

**Spinach and Artichoke Tortellini (V) 12.5**  
cheese-filled spinach pasta in a light cream sauce with garlic, onions, sauteed artichokes, seasonal veggies, herbs, & shaved parmesan

**Stout Braised Beef Stew 14.5**  
rich & tender braised beef in a savory beer broth with carrots, celery, pearl onions, baby potatoes, peas, and sweet corn

## FRIDAY NIGHT FISH FRY

start with a Lone Girl pint of the day, \$4  
house Old Fashioned, brandy or whiskey, \$5  
Korbel Old Fashioned \$6

served with house tartar & fresh coleslaw  
includes salad bar & choice of potato:  
house fries, baked, or mashed

**2 piece fried \$12.50**  
**3 piece fried \$15.00**  
wild-caught Haddock brined and hand battered with our SpeakEasy Ale

**2 piece baked \$13.50**  
**3 piece baked \$16.00**  
wild-caught Haddock baked with flavored butter & herbs,  
served over drawn butter

**Walleye \$17.00**  
fried golden brown with a pretzel-cracker crust

**Seafood Special**  
ask your server about this week's feature  
includes salad bar, does not include potato choice, tartar or coleslaw

**Salad Bar Only \$6.5**  
add to regular menu item for \$3.5

## SWEET TOOTH?

**Fried Cookie Dough 6**  
battered and fried peanut butter cookie dough cakes  
served over a mixed berry sauce & drizzled with chocolate

**Spiked Ice Cream Treats 8**  
so...we bought a soft-serve machine and started playing around...ask your server for today's adult desserts, inspired by classic cocktails