

KITCHEN HOURS

SUNDAY - THURSDAY TIL 10PM
FRIDAY - SATURDAY TIL 11PM

APPS

NORDEAST BRUSSELS SPROUTS

bacon, bleu cheese crumbles, nordeast beer & balsamic glaze [8.5]

SMOKED WINGS ^{GF}

buffalo, Sriracha-teriyaki glaze, or dry rub. served with celery and your choice of ranch or bleu cheese [5 for 7 | 10 for 13]

CHICKEN TENDERS

served with bourbon bbq or honey mustard [8]

ELLSWORTH, WI CHEESE CURDS

served with spicy jam [7]

PRETZEL STICKS

served with honey mustard & warm beer cheese [7]

TACHOS

tater tots, beer cheese, shredded cheddar cheese, bacon, green onions, jalapeños, pico de gallo & sour cream [11]

SKILLET SPINACH DIP

served with warm pull-apart bread [9]

SKILLET BREAD & BUTTER

served with fig & pecan butter [6]

SALADS

served with garlic toast add chicken breast [4]
add salmon [8]

BUFFALO CHICKEN ^{GFA}

romaine lettuce, tomatoes, red onions, celery, pepperoncini peppers, & crispy buffalo chicken tossed with ranch dressing & topped w/bleu cheese crumbles [13.5]

CAESAR ^{GFA}

romaine, parmesan, croutons & house caesar dressing [12]

ASIAN SALAD ^{GFA}

romaine, red peppers, carrots, cabbage, cucumbers, edamame, bean sprouts, green onions, mandarin oranges, peanuts and cilantro, asian dressing [13]

COBB SALAD ^{GFA}

chicken, romaine, hard boiled egg, bacon, bleu cheese crumbles, avocado, tomatoes & choice of dressing [16]

HARVEST ^{GFA}

apple, roasted butternut squash, dried cranberries, sunflower seeds, red onions, brussel sprouts leaves & spring mix tossed with maple roasted garlic vinaigrette [10] w/chicken [14]

SIDE SALAD ^{GFA}

spring mix, onion, tomato, cucumber & choice of dressing [6]

dressing choices - ranch, bleu cheese, 1000 island, honey mustard, french, italian vinaigrette, garlic vinaigrette, balsamic vinaigrette, asian, caesar or olive oil

SOUP

SOUP OF THE DAY

[cup 3 / bowl 5]



BIG BITES

FISH & CHIPS

beer battered cod, served with fries, house made coleslaw & 819 tartar sauce [14]

BRISKET DINNER

house smoked, sliced & served with fries, coleslaw, bbq & jalapeno cheddar cornbread [18]

TACOS

lettuce, pico de gallo & chipotle sauce on three flour tortillas. choice of fish, pork or brisket [13.5]

OMAR'S THAI RICE BOWL

green curry, red & green peppers, carrots, cabbage green onions, peanuts, cilantro & jasmine rice.
choice of chicken or tofu [13]

BACON MEATLOAF

mix of bacon and ground beef, tangy bacon sauce & mashed potatoes [14]

BACON MAC & CHEESE

cavatappi pasta, smoked gouda, cheddar, bacon, jalapeno, topped with crispy onions & bbq sauce [15]

MISO GLAZED SALMON

grilled Atlantic salmon topped with miso glazed and served with jasmine rice [16]

BRISKET STOUT CHILI

skillet served w/jalapeno cheddar cornbread [9]

PREMIUM

sweet potato fries
soup
tater tots
onion rings

DELUXE

side salad
teriyaki green beans
nordeast brussels sprouts
mashed potatoes

SANDWICHES

served with fries or coleslaw.
upgrade to premium side [2]
upgrade to deluxe side [3]

HOT CHIC SANDWICH

crispy chicken, hot chic sauce, coleslaw, pickles [12]

REUBEN

slow roasted corned beef brisket, melted Swiss cheese, house made thousand island dressing, sauerkraut on toasted pumpernickel bread [12]

BRISKET GRILLED CHEESE

slow roasted Texas style brisket, sautéed onions, sharp cheddar & provolone cheese [13.5]

TURKEY CLUB

turkey, bacon, tomatoes, romaine, avocado, & roasted garlic mayo on wheat [13]

SWEET VEGGIE SANDWICH

roasted sweet potatoes, avocado, arugula, red onion, tomato, garlic mayo on multi-grain bread [13.5]

MEATLOAF SANDWICH

bacon-meatloaf topped with tangy bacon meatloaf sauce & crispy onions on brioche bun [14]

20% gratuity will be added to parties of 8 or more.

why do we call it gluten friendly? the indicated items are gluten free, but because we use high gluten flour in our kitchen, there is a chance of cross-contamination on all menu items. we cannot guarantee that menu items are 100% gluten free

BRUNCH S&S 10AM - 2PM

TO GO #952-933-1230

PUB BURGERS

cooked to pink or no pink
served with fries or coleslaw
sub chicken - no cost
upgrade to premium side [2]
upgrade to deluxe side [3]

substitute pretzel bun [1]
gluten free bun available add [2]

DOUBLE ROYAL BURGER

2 - 1/4 lb patties, american cheese, red onion roasted garlic aioli, house pickles [12]
(prepared well done)
add bacon [2] add egg [1]

DRUNKIN' SMASHED

2 - 1/4 patties - bleu cheese stuffed, beer cheese sauce, crispy onions & Jameson glaze [14] (prepared well done)

BLEU-BERRY

bleu cheese crumbles, port blueberry compote, red onions & arugula [14]

ANGRY BURGER

spicy patty, sautéed jalapeño, onions, ghost pepper cheese, spicy ketchup [13]

CLASSIC CHEESE BURGER

beef patty with choice of cheese: Swiss, sharp cheddar, provolone, pepper jack, bleu cheese, american [11]
cali-style no extra charge (just ask)
add bacon [1]

TURKEY BURGER

seasoned ground turkey, green onions, lettuce, tomato, chipotle mayo & avocado [11]

RED WINE BURGER

port wine reduction, sautéed mushrooms & onions & melted camembert cheese [14]

HICKORY BURGER

George Dickel whiskey and balsamic caramelized onions, brisket, smoked cheddar & bbq sauce [14]

BEYOND VEGAN BURGER

vegan patty, chipotle mayo, avocado, lettuce, tomato & vegan bun [13]

FLATBREADS

MARGHERITA

marinara, tomato, basil, roasted garlic, mozzarella & extra virgin olive oil [11]

PROSCIUTTO & FIG

shaved prosciutto, caramelized onion & fig spread, mozzarella, shaved parmesan, baby arugula & balsamic glaze w/garlic vinaigrette [13]

THAI PEANUT CHICKEN

chicken, bean sprouts, carrots, peppers, mozzarella, cilantro, green onions, thai peanut sauce & Sriracha [12]

DESSERTS

(don't forget!)

FEATURED DESSERTS [7]

ask server for rotating one!

LTD BREWING ROOT BEER FLOAT FOR 2 ^{GF}

two glasses of ice cream, bottle of ltd root beer, made one block away! [8]

^{GF} gluten friendly

^{GFA} gluten friendly available

*Consuming raw or undercooked seafood, meats, poultry, shellfish or eggs may increase your risk of foodborne illness.



featuring Hormel™ Bacon

Purpose statement - *To create a positive, lasting connection with every guest*
Mission statement - *We are a passionate and innovative family company dedicated to providing craft food and spirits in a fun, welcoming setting that reflects our community, guests and our staff*



COCKTAILS

** House Whiskey

PUB 819 OLD FASHION

Craft & Crew Single Barrel Knob Creek, Brown Sugar Syrup, Bitters & Orange [12]

RUM OLD FASHION

El Dorado 5yr, brown sugar syrup, Angostura Jamaican #1 & Orange [12]

PUB 819 MANHATTAN

House Knob Creek, Cocchi Vermouth, Blackstrap Bitters & Cherry [12]

TEQUILA MANHATTAN

Reposado Tequila, Cocchi Vermouth, St. Elizabeth All Spice Dram, Cinnamon Tincture, Orange [12]

819 IRISH COFFEE

2 GINGERS® Irish Whiskey, Stout Simple Syrup, Hot Coffee & Whipped Cream [8]

BIG GINGER

2 Gingers, Ginger Ale, Lemon & Lime Wedge [7]

HOPKINS BERRY

Vodka, Fresh Lime Juice, Mint, Cartron Framboise & Soda [9]

AMERICAN MULE

Titos Handmade Vodka, Ginger Beer, Lime [8]

BLACKBERRY 75

London Dry Gin, Fresh Lemon Juice, Cartron Casis, Champagne, Lemon Wheel [9]

MOCKTAILS \$5

TRAVELING SALESMAN

Fresh lime juice, simple syrup, ginger beer, mint

SCRATCH GOLFER

Simple syrup, fresh lemon juice, soda & lemon wheel

NO-HEE-TOE

Simple syrup, fresh lime juice, mint leaves & soda

FLIGHTS

JIM BEAM SMALL BATCH

Jim Beam 12 yr, Booker's, Baker's 7 [21]

HIGH RYE BOURBON

Old Grand-Dad 114, Basil Hayden's, Buffalo Trace [18]

KNOB CREEK FLIGHT

Knob Creek Rye, Knob Creek Bourbon, Knob Creek Single Barrel [16]

MAKERS FLIGHT

Makers' Mark, Maker's Mark Cask Strength, Maker's Mark 46 [18]

RYE FLIGHT

Templeton Rye, George Dickel Rye, Bulleit Rye [15]

JACK FLIGHT

Jack Daniels, Jack Daniels Single Barrel, Gentleman Jack [15]

SCOTCH SINGLE MALT FLIGHT

Glenlivet 12, Glenfiddich 12, Macallan 12 [20]

JAMESON FLIGHT

Jameson, Jameson Black, Jameson Caskmates [15]

O' CANADA

Pendleton Midnight, Crown Royal Black, Black Velvet Reserve [15]

WINE

WHITE

	Glass	Carafe	Bottle
PINOT GRIGIO, MONTEVINA, California	8	15	29
Juicy Bartlett pears and citrus with subtle hints of nutmeg and spice			
SAUVIGNON BLANC, ECHO BAY, New Zealand	10	19	36
Zesty citrus and floral aromas lead to balanced flavors of passion fruit, melon, fig and gooseberry			
CHARDONNAY, CHARLES & CHARLES, Washington	9	17	33
Flavors intensify on the palate where they are joined by light tropical notes and a streak of minerality on its mid-weight frame			
RIESLING, SEAGLASS, Monterey County	8	15	29
Ripe apricot, sweet peaches, tropical fruit and floral aromas			
ROSE, POMELO, California	10	19	36
Summer strawberry aromas with juicy watermelon and raspberry flavors			

RED

	Glass	Carafe	Bottle
CABERNET SAUVIGNON, SEAGLASS, Paso Robles	9	17	33
Ripe blackberry and black cherry framed by hints of spicy oak			
MERLOT "BORDEAUX" BLEND, CHARLES & CHARLES, Washington	10	19	38
Aromas of black cherry, dark chocolate and boysenberry with notes of vanilla, crushed gravel, wet earth and tar			
SYRAH BLEND, HOPES END, South Australia	8	15	29
Forest fruit jam, vanilla with subtle oak, a hint of chocolate and a velvety, smooth finish.			
MALBEC, DOÑA PAULA, Argentina	8	15	29
Aromas of black fruits, violets, spices and mineral notes			
PINOT NOIR, FOLIE À DEUX, Sonoma, California	11	21	40
Seductive and complex. Bold raspberry and cherry flavors			

NON-ALCOHOLIC

ARNIE PALMER

[2.95] (free refills)

ICE TEA

[2.95] (free refills)

COFFEE

locally from Peace Coffee [2.95] (free refills)

JUICE

Orange, Cranberry, Apple, Pineapple, Grapefruit, Tomato [2.75]

SODA

locally made Minnesoda
Cola, Diet Coke, Alpine Mist, Dr. Better, Ginger Ale, Lemonade (free refills) [2.75]

HOT TEA

ask your server for flavors [2.75]

LTD ROOT BEER

made one block away! 750 ml bottle [5]

MILK [2.75]

JOIN US FOR \$5 OFF BURGERS EVERY MONDAY!

Offer valid all day w/purchases of beverage. Ask your server or bartender for details!