

THE PATIO MENU



APPETIZERS

Wisconsin Cheese Curds (@)

14

Crispy panko crusted white cheddar cheese curds, served with choice of house made sriracha aioli or buttermilk ranch

Blind Horse Nachos

16

8

14

House made corn tortilla chips, shredded cheese, pulled pork, pico de gallo, fresh guacamole, sour cream, black beans

Truffle Fries 🔞 🖉

Golden brown shoestring potatoes tossed in white truffle oil, parmesan and parsley. Add sriracha aioli or buttermilk ranch for .75

Jumbo Pretzel 🔎

Oven baked soft pretzel served with house beer cheese sauce and honey mustard

PIZZAS

Calabrese

San Marzano tomato sauce, calabrese salami, fresh mozzarella, fresh basil, EVOO, parmesan

Margherita 🔎 San Marzano tomato sauce, fresh mozzarella, sliced tomatoes, basil, parmesan Meat Medlev San Marzano tomato sauce, calabrese salami, Italian sausage, bacon, onions

Balsamic Fig & Goat Cheese \tag

Parmesan béchamel sauce, LaClare Chevre, black mission figs, mozzarella, balsamic glazed onions, arugula, parmesan Gluten-free crust - \$5

Kev Lime Pie Cool and refreshing!

8

SALADS

Pickled Watermelon Salad

14

15

Arugula, pickled watermelon, honeydew, fennel, red onion, crispy prosciutto, fresh goat cheese, parmesan crisp

Raspberry Salad ()

Lake Orchard organic greens, arugula, raspberries, hearts of palm, shaved fennel, crispy prosciutto, toasted cashews, tossed in lemonthyme vinaigrette

Caprese Salad 15

Fresh mozzarella, burrata, heirloom tomatoes, basil, arugula, balsamic reduction, EVOO, sea salt

SANDWICHES

Carolina BBO Pork Sandwich

13

Juicy pulled pork, tangy Carolina - style BBQ sauce, house coleslaw, crispy bacon served on Brioche bun

Johnsonville Brat

10

Grilled brat, sautéed bell peppers, caramelized onions, ketchup, mustard, served on a brat bun

Sandwiches served with fries

Flour or Corn. 2 for \$12 or 3 for \$15

Steak () GF with corn tortilla

Marinated grilled flank steak fresh chimichurri sauce, queso fresco, topped with onion and cilantro

Chicken () GF with corn tortilla

Braised chicken thighs in a medley of arbol and guajillo peppers, topped with pico de gallo, fire roasted corn and a cumin lime crema..

Ahi Tuna GF with corn tortilla

Flash seared yellowfin tuna, baja coleslaw, mango salsa, avocado, wasabi crema

Ø Vegetarian No Substitutions

🝘 Gluten Free Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

18

16

22

20