



## SHAREABLES

- Fried Scray's Cheese Curds (V)** ..... 12  
Locally sourced from Scray's cheese in De Pere.
- Shrimp & Crab Dip (GFO)** ..... 14  
Guest favorite featuring cream cheese, shrimp, and lump crab. Served with ciabatta bread.
- Poutine** ..... 12  
Our take on Canada's national dish. House fries topped with white cheese curds, ribeye, beef gravy, and scallions.
- Asiago Pesto Loaded Fries (GF)** ..... 12  
House fries topped with white cheese curds, Asiago-cream sauce, pesto, and balsamic reduction.
- Bavarian Pretzel** ..... 15  
16oz Bavarian pretzel served with house-made chorizo queso.
- Wings** ..... 12  
1lb of wings, your choice of fried or grilled. Served with fries.  
Sauce choices include: Bourbon BBQ | Blueberry Chipotle Habanero | House Hot | Asiago Pesto | Piri Piri Dry Rub | Jamaican Jerk Dry Rub | Pilsner Hot | Sweet & Spicy Soy

## MSBR SIGNATURE DRINKS

- Barrel-Aged Old Fashioned** ..... 8  
Elijah Craig Bourbon, Orange Bitters, and Angostura Bitters, aged for 2 months in oak barrels. Served with your choice of sweet, sour, press, or traditional
- 12mo Barrel-Aged Old Fashioned**..... 15  
Buffalo Trace Bourbon, Orange Bitters, and Angostura Bitters, aged for 12 months in oak barrels. Served with your choice of sweet, sour, press, or traditional.

*Ask about our Barrel-Aged Old Fashioned To Go!*

## CRAFT COCKTAILS

- Bourbon Smash** ..... 12
- Lime Basil & Vodka Collins** ..... 9
- Barrel-Aged Cucumber & Rosemary Gimlet** ..... 10
- Barrel-Aged Manhattan** ..... 14
- Barrel-Aged Margarita** ..... 8
- Sazerac** ..... 14

## FLIGHTS

- Beginner Bourbon Flight** ..... 12  
Woodford Reserve • Four Roses Small Batch • Elijah Craig Small Batch • Bulleit Bourbon
- Jim Beam "Family" Flight** ..... 16  
Booker's True Barrel • Baker's 7yr • Basil Hayden 8yr • Knob Creek Single Barrel 9yr
- Local Bourbon Flight** ..... 14  
Border • Central Standard • Door County • J. Henry & Sons
- "Rye"teous Flight** ..... 16  
FEW Spirits Rye • Jack Daniels Single Barrel Rye • Michter's Single Barrel • Whistle Pig 10 Yr
- Poor Man's Antique Flight** ..... 18  
Makers 46 • Larceny • Rebel Yell • Redemption Wheated

## WINE

- |   | glass   bottle |
|---|----------------|
| <b>REDS</b>   |                |
| Evolution Pinot Noir (Oregon) .....                               | 10   36        |
| Boomtown by Dusted Valley Merlot (Washington) .....               | 10   36        |
| San Pedro "1865" Single Vineyard Cabernet Sauvignon (Chile) ..... | 10   36        |
| Monrosso Tuscan Red Blend by Monsanto (Italy) .....               | 10   36        |
| Michael David Freakshow Zinfandel 2019 (California) .....         | 10   36        |
| Maddalena Cabernet Sauvignon 2018 (California) .....              | 13   42        |
| Bogle Phantom Red Blend (California) .....                        | 13   42        |
| <b>WHITES</b>   |                |
| Fratelli Moscato D'Asti (Italy) .....                             | 10   36        |
| Sokol Blosser Pinot Gris (Oregon) .....                           | 10   36        |
| Sunday Funday Sauvignon Blanc (California) .....                  | 10   36        |
| The Federalist Chardonnay (California) .....                      | 10   36        |
| 50° Riesling (Germany) .....                                      | 10   36        |
| Riondo Prosecco (Italy) .....                                     | 10   -         |

- Antique Flight** ..... 160  
Created special for our bourbon connoisseurs and features extremely rare, antique bourbons.  
Old Rip Van Winkle 10yr • William Larue Weller • Weller 12yr • George T. Stag

## ROSÉ

- Seaside Cellars Vinho Verde Rosé (Portugal) ..... 10 | 36

Love your meal? Buy the kitchen a round for \$10

All card purchases are subject to a 3% processing fee. To avoid this fee, please use cash.

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

\* Fried Vegetarian and Gluten Free options are fried in the same fryer as meat and gluten-based products.





## SANDWICHES & CRAFT BURGERS

Our craft burgers are 8oz of locally-sourced and made from a fresh, never frozen, blend of ground brisket and short rib, topped with carefully curated combinations. Served medium unless otherwise specified. Our burgers are served with our house fries.

All sandwiches are carefully crafted to provide a delicious bite and served with our house fries.

Substitute fries for seasonal veggies or mashed potatoes (+2) | cheese curds (+5)

Substitute chicken breast | Make it gluten free (+4)

**Spicy Chicken Sandwich** ..... 15  
Fried chicken breast, hot chili oil, pepper aioli, housemade pickles, and mixed greens.

**French Dip** ..... 15  
Shaved prime rib with herb butter, herb-garlic cheese, and Provolone on a baguette. Served with au jus.

**MSBR Philly (GFO)** ..... 15  
Sliced ribeye, wild mushrooms, peppers, onions, provolone, and Asiago cream on a ciabatta roll.

**MSBR Burger** ..... 14  
Mixed greens, tomato, onion, pickles.  
Add cheddar, provolone, swiss, or pepper jack (+1)

**Kamikaze Burger** ..... 16  
Mixed greens, sautéed peppers, pepper jack, pepper aioli, and balsamic caramelized onions.

**Sconnie Burger** ..... 16  
Scrays cheese curds, pepper bacon, mixed greens, red onion, tomato, smoked cheddar, and barrel-aged old fashioned chutney.

*Did you know all of our dressings are made in-house?*

## SOUP & SALAD

**Soup of the Week** ..... **Bowl 7**  
**Cup 4**

**Berry Walnut Salad (V, GFO)** ..... 14  
Mixed greens, mandarin oranges, candied walnuts, and feta. Served with a wild raspberry vinaigrette.  
Suggestion: Add chicken (+6), shrimp (+8), or salmon (+10)

**Sesame-Ginger Salmon Salad** ..... 20  
4oz salmon, mixed greens, shredded carrots, cilantro, red onion, tomatoes, and feta. Served with a sesame-ginger vinaigrette.  
Suggestion: Add chicken (+6), shrimp (+8), or additional salmon (+10)

**House Salad (V)** ..... **Side 4**  
**Full 6**  
Suggestion: Add chicken (+6), shrimp (+8), or salmon (+10)

**Caesar Salad** ..... **Side 5**  
**Full 8**  
Suggestion: Add chicken (+6), shrimp (+8), or salmon (+10)

## ENTREES

**Chicken & Waffles** ..... 16/22  
Fried chicken breasts, Belgian pearl sugar waffles, bourbon maple syrup, chili oil, hot sauce, and candied walnut. Choose a half or full order.

**Ribeye (GFO)** ..... 34  
16oz hand-cut in house ribeye, finished with a truffle-tallow butter and shaved smoked salt-cured egg yolk. Served with seasonal vegetables and herb-garlic mashed potatoes.

**Filet Mignon (GFO)** ..... 29  
Espresso-rubbed 8oz filet with a smoke salt-cured egg yolk crust. Served with seasonal vegetables, herb-garlic mashed potatoes, and a bourbon demi sauce.

### Steak Add-ons

**Sautéed Mushrooms or Onions** ..... 3.5  
**Both** ..... 5  
**Add Grilled Shrimp** ..... 8  
**Blue Cheese Crumbles** ..... 4

**Crusted Salmon (GFO)** ..... 28  
Pumpkin seed encrusted Wisconsin aquaculture-raised salmon. Served with risotto, seasonal vegetables, and an Asiago-cream sauce.

**Pan-Seared Pork Cutlet** ..... 22  
Pan-seared pork cutlet, topped with apple-bourbon glaze and served with house-made chorizo dirty rice and seasonal vegetables.

**Risotto (V)** ..... 16  
Rotating seasonal flavor. Ask your server for details.  
Suggestion: Add chicken (+6), shrimp (+8), or salmon (+10)

**Short Rib** ..... 26  
Beer and honey-braised beef short rib served with a wild mushroom ragout, herb-garlic mashed potatoes, and seasonal vegetables.

**Truffle Pasta (V)** ..... 17  
Fettuccine in a slow-roasted red pepper-truffle-sun-dried tomato cream sauce, with sautéed wild mushrooms and peppers. Served with garlic butter ciabatta.  
Suggestion: Add chicken (+6), shrimp (+8), or salmon (+10)

**Friday Fish Fry Dinner** ..... 18/28  
A Wisconsin staple of fried walleye. Served with fries, rye bread, red onion, and coleslaw. Choose a single or double dinner.  
Only available on Fridays.

**Saturday Prime Rib** ..... 30  
Prime Rib served with herb-garlic mashed potatoes, seasonal vegetables, and au jus.  
Only available on Saturdays.

