

# Lobby Lounge Food

## *For the Table*

### **Chef's Cheese Board**

*Featuring cheese of the week, fresh roof honey, grapes, fried crackers*

**14**

### **Baked Goat Cheese**

*Roasted San Marzano tomato sauce, Bucheron, crispy lavosh crackers*

**12**

### **Truffle Parmesan Chips**

*Blue cheese buttermilk dipping sauce*

**8**

### **Home-made Onion Rings**

*Horseradish dipping sauce*

**9**

## *Lobby Smallplates*

### **Lemon Garlic Cured Italian Olives**

*Cured with fresh thyme, crushed red pepper, garlic, lemon*

**8**

### **Jumbo Lump Crab Croquettes**

*French Remoulade sauce*

**14**

### **Ancho Barbeque Shrimp**

*Smoked Cheddar fresh corn grits*

**14**

### **Grilled Chipotle Thyme Chicken Wings**

*Melted blue cheese*

**8**

### **Charred Pepper Hummus**

*Italian olives, extra virgin olive oil, warm grilled naan*

**7**

# Lobby Lounge Food

## Lobby Classics

### French Onion Soup

7

*With a gratinée of Gruyère cheese*

### Cheesy Grilled Cheese & Tomato Soup

15

*Brioche, Cheddar, Muenster, signature tomato basil soup*

### Pfister Lounge Burger

17

*Premium Angus beef, pancetta, herb aioli, Wisconsin brie*

### Grilled Chicken Sandwich

15

*Melted Havarti cheese, avocado, silky chipotle aioli*

### Cobb Salad

15

*Grilled breast of chicken, avocado, bacon, egg, blue cheese, tomato, 1893 Pfister dill dressing*

### Caesar Salad

13

*Tender hearts of romaine tossed with lemon garlic dressing, shaved Asiago, bagel croutons*

## *Beer*

### *Draft*

Blue Moon Belgian White, Wheat Ale	6
Lakefront IPA, India Pale Ale	6
Seasonal Leinenkugel's	6
Miller Lite, Pale Lager	5
New Glarus Spotted Cow, Cream Ale	6
Stella Artois (Belgium), Euro Pale Lager	6
Guinness (Ireland)	6

### *Craft Bottles*

Crispin, Hard Apple Cider	6
Lakefront Eastside Dark, Munich Dunkel Lager	6
Lakefront New Grist, Gluten Free Pilsner Style	6
New Glarus Moon Man, Session Pale Ale	6
Milwaukee Brewing Hop Happy, IPA	6
Milwaukee Brewing Outboard, Cream Ale	6
Sprecher Brewing Black Bavarian, Kulmbacher	6
Seasonal Craft Beer	6

### *Domestic Bottles*

Miller Lite	5
Miller High Life	5
Coors Light	5
Bud Light	5
Budweiser	5

### *Imported Bottles*

Amstel Light (Holland)	6
Clausthauler N/A (Germany)	6
Corona Extra (Mexico)	6
Hacker-Pschorr Weisse (Germany)	6
Heineken (Holland)	6
Modelo Especial (Mexico)	6

## Signature Cocktails

### The Pfister Mary

15

*The cure or anytime favorite. We take great pride in our version of this classic. Premium vodka, house-made bloody Mary mix and an assortment of garnishes*

### The New Old Fashioned

12

*Booze forward, a touch of sweetness and a couple healthy dashes of bitters. First published in New York City 1806 Knob Creek Bourbon, blood orange, Angostura Bitters and sugar in the raw*

### French 75

12

*A citrusy, sweet champagne cocktail with a nice gin kick. Recipe comes from LIFE IN THE TRENCHES by Harold Sanders 1919. Hendricks Gin, fresh lemon juice, sugar, sparkling wine*

### Sidecar

12

*Citrusy, sweet and nutty. The first recipe for the Sidecar appears in 1922, in Harry's ABC of Mixing Cocktails. Coopers & King Craft Brandy, Cointreau, fresh lemon juice, sugar*

### Rusty Nail

14

*Smoky, nutty with a touch of orange. In the early 1960's "The Rat Pack" was enamored of the drink. Glenfiddich 12 yr Scotch, Drambuie, orange bitters, fresh orange juice*

### 007 Elite

16

*Made with Stolli Elit super premium vodka, a bit of fresh olive brine, and shaken-not stirred*

### The Russian Mule

12

*Citrusy and refreshing. A classic vodka cocktail, if not THE classic vodka cocktail. Premium Russian Vodka, ginger beer, ginger syrup, fresh lime juice*

### Blood Orange Jalapeno Margarita

15

*Fresh, tart and sweet, with just a touch of heat. Baja, Mexico, Early 1940s Reposado Tequila, Cointreau, Mezcal, blood orange puree, fresh lime juice, sugar, Jalapeno bitters*

### Negronicello

11

*Lemon body with bittersweet herbal notes. Our version of the classic Italian cocktail. Limoncello, Campari, Dry Vermouth*

### Pisco Sour

10

*Lighter, herbal version of the popular whiskey sour. Invented by Victor Vaughn Morris in the 1920s. Pisco Brandy, fresh lime juice, egg white\*, sugar, bitters*

### Cranberry Spice Cocktail

14

*The numerous cranberries in this delicious concoction perfectly complement the hard cider and Aperol. Aperol, Lillet Blanc, fresh cranberries, hard cider, orange bitters*

### Lions Tale

12

*The perfect drink to sip by our original hearth on a nippy Milwaukee day. Woodford Reserve Bourbon, fresh lime juice, sugar, Black Strap Bitters, nutmeg, cinnamon*

## *Scotch*

Balvenie 12 Year	17
Balvenie Caribbean Cask 14 Year	19
Balvenie 21 Year	46
Chivas Regal 12 Year	12
Dewar's White Label	11
Glenfiddich 12 Year	12
Glenlivet 12 Year	12
Glenlivet 18 Year	23
Johnny Walker Black	12
Johnny Walker Blue	60
Johnny Walker Red	11
Laphroaig 10 Year	17
Lagavulin 16 Year	23
Macallan 12 Year	14
Macallan 15 Year	24
Macallan 18 Year	37
Macallan 25 Year	158
Oban 14 Year	20

## *Whiskey & Bourbon*

Basil Hayden	12
Booker's 7 Year	12
Bulleit	12
Bulleit Rye	12
Bushmills	12
Crown Royal	12
Fireball Cinnamon Whisky	10
High West Double Rye	12
Jack Daniel's	11
Jack Daniel's Single Barrel	15
Jameson	12
Jim Beam	10
Kinnickinnic Whiskey	12
Knob Creek	12
Maker's Mark	12
Redbreast 12 Year	20
ri 1 Whiskey	11
Seagram's 7	10
Seagram's VO	10
Southern Comfort	10
Templeton Rye	12
Woodford Reserve	12
Four Roses	12

## *Sparkling*

(6 oz. glass pour)

Dom Pérignon, Epernay, Champagne, France	275
Veuve Clicquot Ponsardin, Yellow Label," Brut, Reims, Champagne, France	25 / 96
Moët & Chandon, "Imperial," Brut, Epernay, Champagne, France	23 / 88
Schramsberg, "Mirabelle," Brut Rose, Napa Valley, California	13 / 45
Ruffino, Prosecco DOC, Tuscany, Italy	12 / 43
Faire La Fête, Crémant de Limoux Brut, Languedoc-Roussillon, France	12 / 43
Piquitos, Moscato,, D.O. Valencia, Spain	9 / 31

## *Port*

(2 oz. glass pour)

Fonseca Bin No. 27 Porto, Douro, Portugal	8 / 40
Taylor Fladgate Fine Ruby Porto, Vila Nova de Gaia, Portugal	10 / 45
Taylor Fladgate LBV Porto, Vila Nova de Gaia, Portugal	12 / 50
Taylor Fladgate 10 Year Tawny Porto, Vila Nova de Gaia, Portugal	14 / 70

## *White Wine*

<b>Pinot Grigio, Bertani "Velante",</b> <i>Venezia Giulia, Italy</i>	<b>12 / 43</b>
<b>Riesling, Hogue,</b> <i>Columbia Valley, Washington</i>	<b>10 / 35</b>
<b>Sauvignon Blanc, Kim Crawford,</b> <i>Marlborough, New Zealand</i>	<b>14 / 49</b>
<b>Chardonnay, Hess,</b> <i>Monterey, California</i>	<b>11 / 39</b>
<b>Chardonnay, Sonoma-Cutrer,</b> <i>Russian River Ranches, California</i>	<b>14 / 49</b>
<b>White Blend, Carne Humana,</b> <i>Napa Valley, California</i>	<b>12 / 43</b>

## *Red Wine*

<b>Pinot Noir, Meiomi,</b> <i>Sonoma, California</i>	<b>12 / 43</b>
<b>Merlot, Estancia,</b> <i>Central Coast, California</i>	<b>11 / 39</b>
<b>Zinfandel, Frank Family,</b> <i>Napa Valley, California</i>	<b>14 / 49</b>
<b>Malbec, Tercos,</b> <i>Tupungato Argentina</i>	<b>10 / 35</b>
<b>Cabernet Sauvignon, Coppola Diamond,</b> <i>Sonoma, California</i>	<b>12 / 43</b>
<b>Cabernet Sauvignon, Justin,</b> <i>Paso Robles, California</i>	<b>20 / 70</b>

The Pfister Hotel proudly uses the Le Verre de Vin Wine Preservation System which guarantees a fresh glass of wine each time.