

LOBBY LOUNGE FOOD

STARTERS

Bone-in Chicken Wings GF 13/26
Choice of sauce: Honey barbecue, (6/12)

sweet chili, spicy garlic mustard, or traditional buffalo. Served with fresh blue cheese dip and celery sticks

Three Cheese Flatbread 11
Grilled naan, aged cheddar, goat cheese, feta cheese, crushed red pepper

Wisconsin Cheese Curds 12
Deep fried, choice of 1893 Pfister dill dressing or sriracha ketchup

Roasted Red Pepper Hummus Spiced Pita Chips 14
Spiced chickpeas, basil, olive oil, feta cheese, grilled naan

Mango Ahi Tuna Tacos* 22
Scallions, wakame, mango, furikake, avocado mousse, wonton

Artisanal Cheese and Olive Mélange 18
Wisconsin cheese, olive mélange, honeycomb, toasted lavash

Charcuterie Board 24
Chef selected meats, caperberries, pickled onion, grain mustard, bacon fig jam, crisps

Crispy Brussel Sprouts GF 12
Infused lemon honey, chili crunch, parmesan cheese, mustard rémoulade

Truffle Fries GF 11
White truffle oil, parmesan cheese

SOUPS AND SALADS

French Onion Soup 9
Garlic toast, gruyère, fontina cheese

Tossed Caesar Salad 14
Marinated tomatoes, rustic herb croutons, shaved asiago, hard-cooked egg, creamy Caesar dressing
Chicken 6 Hot-Smoked Salmon 8

Chopped Cobb 19
Grilled chicken, avocado, bacon, egg, blue cheese, tomato, shallots, chopped romaine, 1893 dill dressing

SANDWICHES

Served with choice of fries, sweet potato fries, or fresh seasonal fruit

Pfister Burger* 18
Half pound of premium Black Angus beef, lettuce, tomato, chili fried onions, chipotle aioli

Grilled Cheese Smashed Burger* 19
2 smashed patties on buttery toasted brioche with caramelized onion, Hook's aged cheddar, mozzarella, garlic, bacon

Crispy Chicken Sandwich 18
Breaded chicken breast, fennel slaw, arugula, sliced pickle

Grilled Wisconsin Cheese Sandwich 14
Hook's aged cheddar, mozzarella, garlic, bacon, brioche

Zaffiro's

Ultra- thin 12 inch 'Cracker Style' Crust Pizza 21

House sauce, four-cheese blend, and three toppings of your choice:

Sausage, pepperoni, ham, bacon, mushrooms, onions, green peppers, olives, spinach

Pile on additional ingredients for \$2 per

CRAFT COCKTAILS

1893 Old Fashioned 18

*Four Roses Bourbon, Fruitful Blood Orange,
Simple Syrup, Angostura Bitters, Orange Bitters*

Pfister Barrel Aged Manhattan 18

*Woodford Reserve Bourbon, Carpano Antica Vermouth,
Yzaguirre Dry Vermouth, Angostura Bitters*

Smoked Yuzu 18

*Joto Yuzu Junmai Sake, Montelobos Mezcal,
Agave Nectar, Pineapple Juice, Orange Bitters*

Elder Rose 18

Hendrick's Gin Orange Bitters St. Germaine Elderflower Liquor

Lychee Melon 18

Titos Vodka, Midori Melon Liquor, Lychee Puree, Simple Syrup

Venus De Milo 18

*Il Tramonto Limoncello, Amaretto Disaronno,
Lemon Juice, Lime Juice, Ginger Ale*

Spanish Sour 18

Caravedo Pisco, Lime Juice, Raspberry Puree, Egg Whites, Simple Syrup

Grapefruit Smash 18

Ketel One, Rhubarb Vanilla Syrup, Grapefruit Juice, Lime Juice

Absinthe Oasis 18

Matcha, St. George Absinthe, Tito's Vodka, Simple Syrup

Traditional Absinthe Fountain

Tablesides Service with an Ice Water Drip and a Sugar Cube. Choice of:

St. George Absinthe Verte 18

GLD Absinthe Verte Amerique 1912 19

Pernod Absinthe Superieure 21

La Clandestine Absinthe Superieure 22

ZERO PROOF COCKTAILS

Lavender Paloma 15

Seedlip Notas de Agave, Lavender Syrup, Grapefruit, Lime, Club Soda

Hibiscus Cosmo 15

Seedlip Grove, Rishi Hibiscus Tea Syrup, Cranberry, Lime, Served Up

Blood Orange Marg 15

Seedlip Grove, Seedlip Notas de Agave, Muddled Blood Orange, Lime, Agave

Espresso Martini 15

Seedlip Spice, Espresso, Demerara Syrup, Cinnamon

WINE

RED

6oz/9oz/Btl

Pinot Noir, Böen

Sonoma, California

14/21/54

Pinot Noir, Louis Latour

Bourgogne, France

19/28/73

Cabernet Sauvignon, Caymus 1 ltr

Napa Valley, California

36/54/180

Cabernet Sauvignon, Greenwing by Duckhorn

Columbia Valley, Washington

18/27/69

Cabernet Sauvignon, Rodney Strong

Sonoma Valley, California

15/23/57

Cabernet Sauvignon, EOS Estates

California

12/18/46

Bordeaux, Château Langlet

Graves, France

19/28/73

Merlot, Duckhorn

Napa Valley, California

25/37/95

Red Blend, Red Schooner by Caymus

Argentina

25/37/95

Malbec, Bodegas Santa Julia Reserva

Mendoza, Argentina

14/21/54

Super Tuscan Blend, Arcanum "II Fauno"

Tuscany, Italy

17/25/65

WHITE

6oz/9oz/Btl

Chardonnay, Duckhorn

Napa Valley, California

23/34/88

Chardonnay, Penfolds Max's

Adelaide Hills, Australia

16/24/61

Chardonnay, Meiomi

Sonoma, California

13/20/50

Pinot Grigio, Santa Margherita

Alto Adige, Italy

16/24/61

Pinot Grigio, EOS Estates

California

12/18/46

Sauvignon Blanc, Duckhorn

North Coast, California

19/28/73

Sauvignon Blanc, White Haven

Marlborough, New Zeland

14/21/50

Riesling, Chateau St. Michelle

Columbia Valley, Washington

13/20/43

Rose, Daou

Paso Robles, California

15/23/57

SPARKLING

Dom Pérignon

Eprenay, Champagne, France

390

Veuve Clicquot Yellow Label N.V.

Reims, Champagne, France

39/149

Freixenet, Blanc de Blancs Brut

Catalonia, Spain

11/43

Faire La Fête, Crémant de Limoux, Brut Rosé

Limoux, France

15/57

Ruffino Prosecco DOC

Paso Robles, California

13/50

BEER

DRAFT

Blue Moon Belgian White <i>Wheat Ale</i>	6
Milwaukee Brewing <i>India Pale Ale</i>	7
New Glarus Spotted Cow <i>Farmhouse Ale</i>	7
Miller Lite <i>Pilsner</i>	6
Peroni <i>Pilsner</i>	7
Guinness Stout	7
Seasonal Draft	7

BOTTLE

Miller Lite	5
Miller High Life	5
Coors Lite	5
Bud Light	5
Corona Extra	7
Modelo Especial	7
Stella Artois	7
Lakefront Riverwest Stein	7
Lakefront IPA	7
Ciderboys Hard Cider	7

COFFEE

We proudly serve Starbucks® Coffee

Café Latte	5.50
Café Americano	4.50
Café Mocha	6.50
Single Espresso	3.50
Double Espresso	4.50

DESSERT

Chocolate Fudge Cake <i>Rich chocolate cake layered with a sweet fudge ganache and raspberry sauce</i>	11
Vanilla Bean Cheesecake <i>NY style cheesecake with seasonal toppings</i>	9
Piña Colada <i>Coconut key lime, coconut cake, whipped cream, pineapple compote</i>	11
Pfister Signature Carrot Cake <i>Carrots, zucchini, pineapple, coconut, pecans, cream cheese frosting</i>	9

RESERVE SPIRIT LIST

1.5oz/3oz Pour

BOURBON WHISKEY

Baker's Single Barrel 7yr (53.5%)	22/36
Bardstown Collaboration	33/55
Goose Island Stout (50%)	
Basil Hayden 10yr (40%)	20/34
Blood Oath Pact #9 (49.3%)	33/55
Elijah Craig Barrel Proof (60.5%)	25/41
Elijah Craig Toasted Barrel (47%)	25/41
Elijah Craig 18yr Single Barrel (45%)	39/65
Elmer T Lee Single Barrel (45%)	34/68
George Remus Repeal Reserve (50%)	22/36
George T. Stagg (67.5%)	81/135
Heaven Hill 20yr (57.5%)	136/227
Henry McKenna 10yr Single Barrel (50%)	19/31
Knob Creek 18yr (50%)	39/65
Larceny Barrel Proof (62.2%)	24/40
Maker's Mark "Private Selection" Single Barrel (55.8%)	21/34
Noah's Mill (57.15%)	22/36
Old Weller Antique Original 107 (53.5%)	39/65
Rowan's Creek Small Batch (50.5%)	18/29
Weller 12yr (45%)	39/65
Willett Pot Still Reserve (47%)	18/29
William Larue Weller (62.35%)	136/227
Wollersheim "Private Selection" Single Barrel (55.2%)	19/30

WHISKEY

High West High Country Limited Single Malt (44%)	31/50
Keeper's Heart Single Barrel "MSG Select" (55%)	18/29
WhistlePig The Beholden 21yr Single Malt (46%)	121/200
Uncle Nearest Single Barrel (59.2%)	22/36

RYE WHISKEY

Angel's Envy (50%)	25/41
Elijah Craig (47%)	16/27
High West "A Midwinter Night Dram" (49.3%)	33/55
Kentucky Owl 11yr (50.9%)	36/65
Thomas Handy Sazerac (64.45%)	58/96
WhistlePig Badonkadonk 25yr (45.5%)	179/298
WhistlePig Double Malt 18yr (46%)	58/95
WhistlePig Estate Oak 15yr (46%)	41/67
WhistlePig Old World Wine Cask Finished 12yr (43%)	29/48
WhistlePig Piggybank 10yr (55%)	39/65
WhistlePig The Boss Hog XI: The Juggernaut (60.8%)	96/160
Willet Straight 4yr (55.4%)	24/40

JAPANESE WHISKY

Yamazaki 12yr (43%)	25/41
Yamazaki 18yr (43%)	86/143
Hibiki Harmony (43%)	21/34
Suntory Toki (43%)	14/23

RESERVE SPIRIT LIST

1.5oz/3oz Pour

IRISH WHISKEY

Mitchell & Son “Blue Spot” 7yr Cask Strength (58.7%)	65/108
Mitchell & Son “Gold Spot” 13yr (46%)	59/98
Mitchell & Son “Green Spot” (40%)	22/36
Mitchell & Son “Red Spot” 15yr (46%)	62/103
Mitchell & Son “Yellow Spot” (40%)	29/48
Redbreast Single Pot Still 15yr (46%)	25/41
Redbreast Single Pot Still 18yr (46%)	58/96
Redbreast Single Pot Still “Ruby Port Casks” 27yr (53.6%)	96/160

TEQUILA

Clase Azul Añejo (40%)	93/155
Clase Azul Gold (40%)	56/93
Clase Azul Plata (40%)	41/67
Clase Azul Reposado (40%)	43/72
Clase Azul Ultra (40%)	208/345
Don Julio 1942 Añejo (40%)	39/65
Don Julio Ultima Extra Añejo (40%)	91/150
Jose Cuervo Extra Añejo Reserva De La Familia (40%)	39/65
Komos Añejo Cristalino (40%)	26/43
Komos Reposado Rosa (40%)	25/41

MEZCAL

Clase Azul Durango (40%)	56/93
Clase Azul Guerrero (40%)	59/98
Clase Azul San Luis Potosi (40%)	62/103

SCOTCH WHISKY

Balvenie 19yr Cask and Character (48%)	65/108
Balvenie 25yr (48%)	118/196
Balvenie 30yr (44.2%)	215/357
Dalmore 25yr (42%)	133/222
Glenfiddich 18yr (43%)	
Glenfiddich 30yr (43%)	36/60
Glenlivet 18yr (40%)	33/55
Glenlivet 25yr (43%)	115/191
Johnnie Walker Blue (40%)	59/98
Laphroaig 27yr (41.7%)	115/191
Macallan 18yr Double Cask (43%)	62/103
Macallan 25yr (43%)	244/405
Macallan 30yr Sherry Cask (43%)	358/595
Macallan M Copper (42%)	570/948
Octomore 12.1 “Super-Heavily Peated” (59.9%)	36/60
Octomore 12.2 “Super-Heavily Peated” (57.3%)	42/70
Octomore 12.3 “Super-Heavily Peated” (62.1%)	48/79
Orphan Barrel Forager’s Keep Single Malt 26yr (48%)	103/172
Orphan Barrel Muckety Muck Single Grain 24yr (45%)	65/108

COGNAC

Hennessey Paradis Imperial (40%)	222/369
Hennessey XO (40%)	43/72
Remy Martin Louis XIII (40%)	315/524
Remy Martin XO (40%)	33/55