

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 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

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

VG= Vegan Option | GF= Gluten Free Option

CRAFT COCKTAILS

Celebrate 130 Years of The Pfister Hotel Sazerac 18

High West Double Rye, Absinthe Rinse, Campari, Peychaud's Bitters, Simple Syrup

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*

Swedish Mulled Wine 16

*Cabernet Sauvignon, Merlot, Brandy, Chai Tea Liqueur, Honey,
Filthy Cherry Syrup, Apple Cider, Winter Spices*

Sugar Cookie Martini 18

Baileys, Disaronno, Vanilla Vodka, Cream, Winter Sprinkles

Mistletoe Margarita 18

Casamigos Blanco Tequila, Pimento Allspice Dram, Chambord, Cranberry, Lemon

Blush Blizzard Sangria 18

House Rosé, St. Germain Elderflower Liqueur, Sparkling Apple Cider, Rosemary

Spiced Pear Sidecar 18

*Courvoisier VS Cognac, St. George Spiced Pear Liqueur,
Elderflower Honey Syrup, Lemon Juice*

Lobby Lounge Espresso Martini 18

Vanilla Vodka, Kahlua, Frangelico Hazelnut Liqueur, Espresso, Chocolate Bitters

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	WHITE	6oz/9oz/Btl
Pinot Noir, Böen <i>Sonoma, California</i>	14/21/54	Chardonnay, Duckhorn <i>Napa Valley, California</i>	23/34/88
Pinot Noir, Louis Latour <i>Bourgogne, France</i>	19/28/73	Chardonnay, Penfolds Max's <i>Adelaide Hills, Australia</i>	16/24/61
Cabernet Sauvignon, Caymus 1 ltr <i>Napa Valley, California</i>	36/54/180	Chardonnay, Meiomi <i>Sonoma, California</i>	13/20/50
Cabernet Sauvignon, Greenwing by Duckhorn <i>Columbia Valley, Washington</i>	18/27/69	Pinot Grigio, Santa Margherita <i>Alto Adige, Italy</i>	16/24/61
Cabernet Sauvignon, Rodney Strong <i>Sonoma Valley, California</i>	15/23/57	Pinot Grigio, EOS Estates <i>California</i>	12/18/46
Cabernet Sauvignon, EOS Estates <i>California</i>	12/18/46	Sauvignon Blanc, Duckhorn <i>North Coast, California</i>	19/28/73
Bordeaux, Château Langlet <i>Graves, France</i>	19/28/73	Sauvignon Blanc, White Haven <i>Marlborough, New Zeland</i>	14/21/50
Merlot, Duckhorn <i>Napa Valley, California</i>	25/37/95	Riesling, Chateau St. Michelle <i>Columbia Valley, Washington</i>	13/20/43
Red Blend, Red Schooner by Caymus <i>Argentina</i>	25/37/95	Rose, Daou <i>Paso Robles, California</i>	15/23/57
Malbec, Bodegas Santa Julia Reserva <i>Mendoza, Argentina</i>	14/21/54		
Super Tuscan Blend, Arcanum "II Fauno" <i>Tuscany, Italy</i>	17/25/65		
		SPARKLING	
		Dom Pérignon <i>Epernay, Champagne, France</i>	390
		Veuve Clicquot Yellow Label N.V. <i>Reims, Champagne, France</i>	39/149
		Freixenet, Blanc de Blancs Brut <i>Catalonia, Spain</i>	11/43
		Faire La Fête, Crémant de Limoux, Brut Rosé <i>Limoux, France</i>	15/57
		Ruffino Prosecco DOC <i>Paso Robles, California</i>	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
New York Cheesecake <i>Seasonal toppings</i>	9
Chocolate Dipped Macarons <i>Six assorted flavors of French macarons dipped in chocolate</i>	12
Pfister Signature Carrot Cake <i>Served with 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 Goose Island Stout (50%)	33/55
Blanton's Gold Edition (51.5%)	103/172
Blanton's Single Barrel "Marcus Select" (46.5%)	45/74
Blood Oath Pact #9 (49.3%)	33/55
Eagle Rare 10yr (45%)	25/41
Elijah Craig Barrel Proof (60.5%)	25/41
Elijah Craig Toasted Barrel (47%)	25/41
Elijah Craig 18yr Single Barrel (45%)	39/65
George Remus Repeal Reserve (50%)	22/36
George T. Stagg (67.5%)	81/135
Heaven Hill 17yr (59.10%)	122/203
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
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
High West Rendezvous (46%)	23/37
Kentucky Owl 11yr (50.9%)	36/65
Thomas Handy Sazerac (64.45%)	58/96
WhistlePig Old World Wine Cask Finished 12yr (43%)	29/48
WhistlePig Piggybank 10yr (55%)	39/65
WhistlePig Estate Oak 15yr (46%)	41/67
WhistlePig Double Malt 18yr (46%)	58/95
WhistlePig The Boss Hog The X Commandments (52.7%)	96/160
Willet Straight 4yr (55.4%)	24/40
WhistlePig The Boss Hog XI: The Juggernaut (60.8%)	96/160

RESERVE SPIRIT LIST

1.5oz/3oz Pour

IRISH WHISKEY

Mitchell & Son "Green Spot" (40%)	22/36
Mitchell & Son "Yellow Spot" (40%)	29/48
Redbreast Single Pot Still 15yr (46%)	25/41
Redbreast Single Pot Still "Ruby Port Casks" 27yr (53.6%)	96/160

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 30yr (43%)	135/224
Glenlivet 18yr (40%)	33/55
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

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

Casamigos Mezcal (40%)	21/34
Clase Azul Durango (40%)	56/93
Clase Azul Guerrero (40%)	59/98

JAPANESE WHISKY

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