



STARTERS

*Grilled Chicken Wings | \$15*  
*Beer-Brined, Signature Rub, Selection Of*  
*Sauce:*  
*Roasted Garlic Aioli | Truffle Aioli*  
*Gochujang-Honey Syrup | Chipotle*  
*Moon Man Mustard | Green Goddess*

*Ellsworth Battered Curds | \$14*  
*White Cheddar, Garlic Aioli*

*Charcuterie Board | \$25*  
*Local Cheeses, Sweet Bacon Jerky, Fruit*  
*Preserves, Candied Nuts, Toast Point*

SMASH BURGERS

*Fresh Certified Angus Beef Served On A*  
*Sheboygan Hard Roll*

*\*The Classic | \$15*

*Alp & Dell Sharp Cheddar, Pabst On-*  
*ion, Heirloom Tomato, Shaved Lettuce,*  
*Thousand Island*

*\*The Truffle | \$17*

*Gruyere, Mushroom Duxelles, Truffle*  
*Aioli, Heirloom Tomato, Shaved Lettuce*

*\*The Spicy | \$16*

*Chipotle Aioli, Pickled Jalapeno,*  
*Smashed Avocado, Pickled Onion, Heir-*  
*loom Tomato, Pepper Jack Cheese,*  
*Shaved Lettuce*

FROM THE GARDEN

*Add Chicken \$6 | Smoked Salmon | \$7*

*Chop, Chop Salad | \$14*

*Iceberg Lettuce, Rendered Bacon,*  
*Roasted Tomato, Cheddar, Toast Point,*  
*Green Goddess Dressing*

*Foraged Salad | \$15*

*Picked Berries, Arugula, Candied Nuts,*  
*Bleu Cheese Crumble, Maple-Vinaigrette*

HAND-HELD

*Spicy Smoked Salmon | \$19*

*Chipotle Aioli, Smashed Avocado, Pick-*  
*led Jalapeno, Roasted Tomato, Arugula,*  
*Korean Fried Chicken | \$14*

*Farm Raised Boneless Thigh, Gochujang*  
*-Honey, Kimchi, Shaved Lettuce,*  
*Heirloom Tomato*

*Pork Belly B.L.T. | \$17*

*Apple-Wood Smoked Pork Belly,*  
*Smashed Avocado, Heirloom Tomato,*  
*Shaved Lettuce, Roasted Garlic Aioli*

*Smoked Mushroom-Gruyere*  
*Grilled Cheese | \$14*

*Truffle Aioli, Mushroom Duxelles,*  
*Arugula, Moon Man Mustard*

**bAR**

**WEST**

Carryout: (414) 978-0029

Monday - Saturday | 5:00pm - 10:00pm

BUILD YOUR PIZZA

*House Made 16" | \$18*

*House Made 12" | \$14*

**Toppings**

*Pepperoni | Sausage | Bacon*  
*Black | Olives | Onion |*  
*Mushroom | Extra Cheese*

*\* Toppings For 16" Pizza*  
*\$2 Each*

*\* Toppings For 12" Pizza*  
*\$1.50 Each*

DESSERTS

*Cookie Crunch | \$8*

*Candied Pecans, Caramel,*  
*Ganache, Whipped Cream*

*Reese's Brownie | \$8*

*Candy Pieces, Ganache,*  
*Whipped Cream, Caramel*

HAND-CUT SIDES

*Russet Fries, Green Goddess | \$3 | Cinnamon-Ginger Dusted Sweet Potato Fries, Garlic Aioli | \$4*

*Mini Chop, Chop or Foraged Salad | \$6 | Garlic-Parmesan Fries, Truffle Aioli | \$5 | House Kimchi | \$5*

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



# bAR WEST

Carryout: (414) 978-0029  
Tuesday - Saturday | 5:00pm - 10:00pm

## HOUSE WINE

Glass | \$6      Bottle | \$28

### Cabernet Sauvignon

Hints of ripe raspberry with a velvety smooth finish

### Pinot Noir

Medium bodied with a cherry & raspberry aroma

### Rose

Red grapes, fruity notes with floral aromas

### Moscato

Pear, citrus & pineapple come together  
for a decadent finish

### Chardonnay

Notes of crisp apple & ripe citrus fruit  
with a touch of cinnamon



## WHITE

### Starborough Sauvignon Blanc

Bottle | \$36

Citrus aromas with a gentle finish

### JJ Mueller Riesling

Bottle | \$32

White grape & slightly sweet for a silky finish

### Kendall Jackson Estates Chardonnay

Bottle | \$42

Rich & full bodied offering additional flavors of vanilla,  
caramel & oak

## RED

### Robert Mondavi Merlot

Bottle | \$32

Blend of raspberry, cherry & mocha

### Menage Trois Malbec

Bottle | \$32

Spicy & rich with fresh red & black fruit flavors

### Menage Trois Red Blend

Bottle | \$32

Blend of Zinfandel, Merlot & Cabernet Sauvignon

### Kendall Jackson Estates Pinot Noir

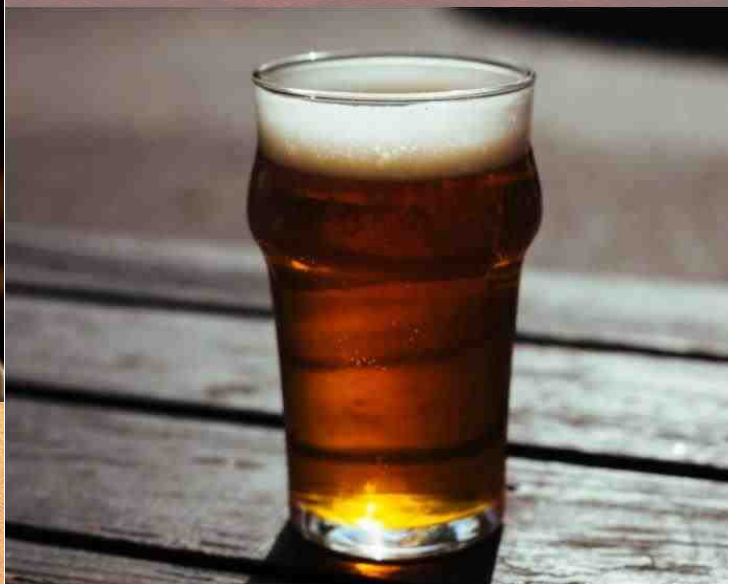
Bottle | \$42

Bright cherry, strawberry & raspberry fruit with earthy  
tones

## DRAFT

Craft | \$6      Domestic | \$5

\*Inquire with your server about bAR wEST  
seasonal selections



## BOTTLED BEER

Domestic | \$5

Miller Lite

Michelob Ultra

Coors Light

Bud Light

Carbliss | \$6

Corona | \$6

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