
cocktails

FRENCH MARTINI	12.00
<i>Grey Goose, Chambord, Pineapple Juice</i>	
CHAMPAGNE COCKTAIL	12.00
<i>Champagne, Angostura Bitters, Sugar</i>	
HEMINGWAY DAIQUIRI	10.00
<i>Appleton V/X, Lime Juice, Simple Syrup, Grapefruit Juice, Maraschino Liqueur</i>	
PFISTER'S OLD FASHIONED.....	11.00
<i>House-made Old Fashioned Mix, Brandy or Bourbon</i>	
SOUTHSIDE	9.00
<i>Hendricks, Lemon Juice, Sugar, Mint, Soda</i>	
TOM COLLINS	9.00
<i>Tanqueray, Lemon Sour, Charged Water</i>	
MOSCOW MULE	9.00
<i>Absolut, Ginger Beer, Lime Juice</i>	

small plate dining

BACON BURGER SLIDERS.....	11.00
<i>Ground with Nueske's bacon 'bits' and sautéed onions, Wisconsin cheddar cheese, Served on soft potato rolls with house cured pickles</i>	
BLACK & BLUE AHI TUNA.....	14.00
<i>Sushi grade tuna seared 'tiger's eye' rare, accompanied with a honey lime chili sauce and cilantro cream, wonton crisps</i>	
WISCONSIN CHEDDAR FLIGHT.....	14.00
<i>Artisanal Widmer's six year, Carr Valley mild and Great Lakes boutique white, unique accompaniments</i>	
COCONUT SHRIMP	12.75
<i>Lightly battered and dusted with coconut, panko, and sesame, with oriental mustard and sweet chili sauce</i>	
THIN CRUST FOUR CHEESE PIZZA.....	12.00
<i>Cracker thin crust with Mozzarella, Provolone, Romano, and Parmesans</i>	
CHICKEN QUESADILLAS.....	9.00
<i>Mexican white cheese melted on fresh tortilla with poached chicken tenders, Oaxacan lime guacamole, cilantro cream and fresh pico de gallo</i>	
GRILLED CHIPOTLE WINGS.....	9.00
<i>Eight fresh chicken wings, marinated, smoked then grilled to perfection. Served with an English stilton dipping sauce and celery sticks</i>	

white wine

SAUVIGNON BLANC, ZEAL, Marlborough, New Zealand.....	7.00/27.00
PINOT GRIGIO, SANTA MARGHERITA, Trentino, Alto Adige, Italy	11.00/42.00
PINOT GRIGIO, MASO CANALI, Trentino, Italy	9.00/35.00
WHITE ZINFANDEL, BERINGER, Napa, California	6.00/24.00
RIESLING, J.J. MULLER, Rheinhessen, Germany	6.00/24.00
CHARDONNAY, LOUIS JADOT, Macon-Villages, France	9.00/34.00
CHARDONNAY, SONOMA-CUTRER, Russian River, California	12.00/46.00
CHARDONNAY, EOS, Paso Robles, California	9.00/34.00

red wine

GAMAY, LOUIS JADOT, Beaujolais-Villages, France	8.00/30.00
PINOT NOIR, VERO, Bourgogne, France	12.00/46.00
PINOT NOIR, ESTANCIA, Monterey, California	12.00/40.00
PINOT NOIR, ARGYLE, Willemette Valley, Oregon	15.00/57.00
MERLOT, KENWOOD RESERVE, Sonoma County, California	14.00/60.00
MERLOT, BLACKSTONE, Sonoma, California	11.00/41.00
SANGIOVESE, BANFI, CHIANTI CLASSICO RISERVA, Tuscany, Italy	13.00/48.00
SYRAH BLEND, MAQUIS LIEN, Colchaqua, Chile.....	10.00/37.00
SHIRAZ, ARCHETYPE, Barossa Valley, Australia.....	9.00/34.00
TERRAZAS RESERVE, MALBEC, Mendoza, Argentina.....	11.00/42.00
ZINFANDEL, EARTHQUAKE, Lodi, California.....	12.00/46.00
CABERNET SAUVIGNON, LOS VASCOS RESERVE, Colchuga, Chile	10.00/37.00
CABERNET SAUVIGNON, SIVERADO, Napa Valley, California	16.00/60.00

champagne and sparkling wine

ZONIN ASTI, Piedmont, Italy	8.00/32.00
PIPER HEIDSIECK, Champagne, France.....	17.00 split
MARQUES DE GELIDA BRUT EXCLUSIVE 2004, Cava-Penedes, Spain	11.00/40.00
SCHRAMSBERG BLANC DE NOIR, Napa Valley, California	70.00
IRON HORSE WEDDING CUVEE, Sonoma County, California	75.00
VEUVE CLICQUOT BRUT YELLOW LABEL, Champagne, France	16.00/85.00
DOM PERIGNON VINTAGE 2000, Champagne, France	28.00/250.00

sweet and fortified wine

ROSENBLUM DESIREE CHOCOLATE DESSERT WINE, California.....	8.00
INNISKILLIN VIDAL, Ontario, Canada.....	14.00
GRAHAMS SIX GRAPES, Porto, Portugal	8.00
TAYLOR FLADGATE 10 YEAR TAWNY, Porto, Portugal	10.00

beer

DRAFT

MILLER LITE	4.00
LEINENKUGEL SEASONAL.....	4.00
PILSNER URQUELL	5.00
STELLA ARTOIS	5.00

DOMESTIC BOTTLES

BUDWEISER.....	5.00
BUD LIGHT	5.00
MILLER GENUINE DRAFT.....	5.00
MILLER HIGH LIFE	5.00
COORS LIGHT	5.00
SAM ADAMS	5.00
MICHELOB ULTRA	5.00

IMPORTED BOTTLES

AMSTEL LITE.....	6.00
CORONA	6.00
GUINNESS	6.00
HEINEKEN.....	6.00
NEWCASTLE BROWN ALE	6.00
PERONI	6.00

LOCAL BOTTLES

LAKEFRONT BREWERY	
RIVERWEST STEIN	6.00
LEINENKUGEL HONEY WEISS.....	6.00
SPRECHER AMBER.....	6.00
NEW GLARUS SPOTTED COW	6.00

desserts and hot drinks

DESSERTS

OPERA TORTE.....	7.00
<i>7 layers of almond cake, coffee and chocolate creams</i>	
PROFRITEROLES	7.00
<i>Vanilla ice cream filled cream puffs, chocolate sauce</i>	
CRÈME BRULEE.....	7.00
<i>Baked vanilla custard with caramelized sugar crust</i>	

COFFEE

CAPPUCCINO	6.00
<i>Espresso, choice of milk, steamed-milk foam</i>	
CAFÉ LATTE	6.00
<i>Espresso, choice of hot milk</i>	
CAFÉ AMERICANO.....	6.50
<i>Sumatra Mandheling, hot water</i>	

ESPRESSO

*The Pfister Hotel is proud to offer the
Grand Cru Espressos of Cafés Richard, Paris*



PERLE NOIRE 100% ARABICA ...5.00
*Arabicas. A superb cup with hints of
fruit and spice.*



FLORIO 100% ARABICA.....5.00
*A full-bodied Arabica blend deeply
roasted to bring out the fullest flavors.
The perfect Italian-style espresso
combining sweetness and force.*



COSTA RICA TARRAZU

6.00

*This high-grown Arabica is lively and
elegant with a round and satisfying finish.*



SUMATRA MANDHELING.....6.00
*A full-bodied coffee embellished
with woody tones and an exceptionally
long finish.*