

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

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

VG= Vegan Option | GF= Gluten Free Option

CRAFT COCKTAILS

Pfister Barrel Aged Manhattan 18

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

Wisconsin Old Fashioned 18

A true Wisconsin classic, the Brandy Old Fashioned has been the cocktail of choice for generations. Crafted with Korbel Brandy, Hand-Muddled Orange, Cherry, Sugar, and Bitters. Served over ice. Served your way — Sweet, Sour, or Press — a timeless taste of local tradition.

Spiced Pumpkin Martini 18

*Twisted Path Chai Liqueur, Fruitful Pumpkin Liqueur, Vanilla Vodka,
Heavy Cream, Maple Syrup, Whip Cream, Nutmeg*

Autumn Fizz 18

Tanqueray Gin, Lemon Juice, Agave Nectar, Sparkling Apple Cider

Kentucky Mulled Cider 18

Maker's Mark Bourbon, Hot apple Cider, Cinnamon Stick

Apple Cider Margarita 18

*Casamigos Blanco Tequila, Cointreau, Apple Cider,
Maple Syrup, Apple Pie Spiced Sugar Rim*

Fig Rum Old Fashioned 18

Diplomatico Aged Rum, Fig Jam, Bittercube Orange Bitters

Brandy Cranberry Smash 18

Copper & Kings Brandy, Cointreau, Maple Syrup, Cranberry and Lemon Juice

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 14/21/54
Sonoma, California

Pinot Noir, Louis Latour 19/28/73
Bourgogne, France

Cabernet Sauvignon, Greenwing by Duckhorn 18/27/69
Columbia Valley, Washington

Cabernet Sauvignon, Rodney Strong 15/23/57
Sonoma Valley, California

Cabernet Sauvignon, EOS Estates 12/18/46
California

Bordeaux, Château Langlet 19/28/73
Graves, France

Merlot, Duckhorn 25/37/95
Napa Valley, California

Red Blend, Red Schooner by Caymus 25/37/95
Argentina

Malbec, Bodegas Santa Julia Reserva 14/21/54
Mendoza, Argentina

Super Tuscan Blend, Arcanum "II Fauno" 17/25/65
Tuscany, Italy

WHITE

6oz/9oz/Btl

Chardonnay, Duckhorn 23/34/88
Napa Valley, California

Chardonnay, Penfolds Max's 16/24/61
Adelaide Hills, Australia

Chardonnay, Meiomi 13/20/50
Sonoma, California

Pinot Grigio, Santa Margherita 16/24/61
Alto Adige, Italy

Sauvignon Blanc, Duckhorn 19/28/73
North Coast, California

Sauvignon Blanc, White Haven 14/21/50
Marlborough, New Zeland

Riesling, Chateau St. Michelle 13/20/43
Columbia Valley, Washington

Rose, Daou 15/23/57
Paso Robles, California

SPARKLING

Dom Pérignon 390
Epernay, Champagne, France

Veuve Clicquot Yellow Label N.V. 39/149
Reims, Champagne, France

Freixenet, Blanc de Blancs Brut 11/43
Catalonia, Spain

Faire La Fête, Crémant de Limoux, Brut Rosé 15/57
Limoux, France

Ruffino Prosecco DOC 13/50
Paso Robles, California

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
Coors Light <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

2XO Oak Series	14/24
2XO The Innkeepers Blend	22/36
2XO The Kiawah Blend	22/36
2XO Tribute Blend	22/36
Baker's Single Barrel 7yr (53.5%)	22/36
Bardstown Collaboration Goose Island Stout (50%)	33/55
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" 21/34 Single Barrel (55.8%)	
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" 19/30 Single Barrel (55.2%)	

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%)	36/60
Glenfiddich 30yr (43%)	135/224
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