

# 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

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### 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

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\*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**

*Sonoma, California*

14/21/54

### **Pinot Noir, Louis Latour**

*Bourgogne, France*

19/28/73

### **Cabernet Sauvignon, Caymus**

*Napa Valley, California*

224

### **Cabernet Sauvignon, Greenwing by Duckhorn**

*Columbia Valley, Washington*

18/27/69

### **Cabernet Sauvignon, Rodney Strong**

*Sonoma Valley, California*

15/23/57

### **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

### **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**

*Epernay, 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

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

### BOTTLE

|                                  |   |
|----------------------------------|---|
| <b>Miller Lite</b>               | 5 |
| <b>Miller High Life</b>          | 5 |
| <b>Coors Light</b>               | 5 |
| <b>Bud Light</b>                 | 5 |
| <b>Corona Extra</b>              | 7 |
| <b>Modelo Especial</b>           | 7 |
| <b>Stella Artois</b>             | 7 |
| <b>Lakefront Riverwest Stein</b> | 7 |
| <b>Lakefront IPA</b>             | 7 |
| <b>Ciderboys Hard Cider</b>      | 7 |

## COFFEE

*We proudly serve Starbucks® Coffee*

|                        |      |
|------------------------|------|
| <b>Café Latte</b>      | 5.50 |
| <b>Café Americano</b>  | 4.50 |
| <b>Café Mocha</b>      | 6.50 |
| <b>Single Espresso</b> | 3.50 |
| <b>Double Espresso</b> | 4.50 |

## DESSERT

|                                                                                                                     |    |
|---------------------------------------------------------------------------------------------------------------------|----|
| <b>Chocolate Fudge Cake</b><br><i>Rich chocolate cake layered with a sweet fudge ganache and raspberry sauce</i>    | 11 |
| <b>Vanilla Bean Cheesecake</b><br><i>NY style cheesecake with seasonal toppings</i>                                 | 9  |
| <b>Piña Colada</b><br><i>Coconut key lime, coconut cake, whipped cream, pineapple compote</i>                       | 11 |
| <b>Pfister Signature Carrot Cake</b><br><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<br>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<br>Single Barrel (45%)                        | 39/65   |
| Elmer T Lee<br>Single Barrel (45%)                              | 34/68   |
| George Remus<br>Repeal Reserve (50%)                            | 22/36   |
| George T. Stagg (67.5%)                                         | 81/135  |
| Heaven Hill 20yr (57.5%)                                        | 136/227 |
| Henry McKenna 10yr<br>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<br>Single Barrel (55.8%) |         |
| Noah's Mill (57.15%)                                            | 22/36   |
| Old Weller Antique<br>Original 107 (53.5%)                      | 39/65   |
| Rowan's Creek<br>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<br>Single Barrel (55.2%)  |         |

## WHISKEY

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

## RYE WHISKEY

|                                                       |         |
|-------------------------------------------------------|---------|
| Angel's Envy (50%)                                    | 25/41   |
| Elijah Craig (47%)                                    | 16/27   |
| High West "A Midwinter<br>Night Dram" (49.3%)         | 33/55   |
| Kentucky Owl 11yr (50.9%)                             | 36/65   |
| Thomas Handy Sazerac (64.45%)                         | 58/96   |
| WhistlePig Badonkadonk<br>25yr (45.5%)                | 179/298 |
| WhistlePig Double<br>Malt 18yr (46%)                  | 58/95   |
| WhistlePig Estate Oak 15yr (46%)                      | 41/67   |
| WhistlePig Old World Wine<br>Cask Finished 12yr (43%) | 29/48   |
| WhistlePig Piggybank 10yr (55%)                       | 39/65   |
| WhistlePig The Boss<br>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”<br>7yr Cask Strength (58.7%)      | 65/108 |
| Mitchell & Son<br>“Gold Spot” 13yr (46%)                     | 59/98  |
| Mitchell & Son<br>“Green Spot” (40%)                         | 22/36  |
| Mitchell & Son<br>“Red Spot” 15yr (46%)                      | 62/103 |
| Mitchell & Son<br>“Yellow Spot” (40%)                        | 29/48  |
| Redbreast Single<br>Pot Still 15yr (46%)                     | 25/41  |
| Redbreast Single<br>Pot Still 18yr (46%)                     | 58/96  |
| Redbreast Single Pot Still<br>“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<br>Extra Añejo (40%)                  | 91/150  |
| Jose Cuervo Extra Añejo<br>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<br>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<br>Sherry Cask (43%)                     | 358/595 |
| Macallan M Copper (42%)                                | 570/948 |
| Octomore 12.1<br>“Super-Heavily Peated” (59.9%)        | 36/60   |
| Octomore 12.2<br>“Super-Heavily Peated” (57.3%)        | 42/70   |
| Octomore 12.3<br>“Super-Heavily Peated” (62.1%)        | 48/79   |
| Orphan Barrel Forager’s Keep<br>Single Malt 26yr (48%) | 103/172 |
| Orphan Barrel Muckety Muck<br>Single Grain 24yr (45%)  | 65/108  |

## COGNAC

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