STARTERS

Bone-in Chicken Wings — 13
Half dozen wings with choice of sauce: Honey barbecue, garlic parmesan, sweet chili, spicy garlic mustard, or traditional buffalo. Served with fresh blue cheese dip and celery sticks

Wisconsin Cheese Curds — 12
Deep fried, choice of 1893 Pfister dill dressing or sriracha ketchup

Roasted Red Pepper Hummus Grilled Naan Bread — 16
Spiced chickpeas, basil, olive oil, feta cheese, grilled naan

Tuna Crudo* — 25
Scallions, furikake, avocado, wakame,siracha aioli, wonton, pickled ginger

Grazing Board — 35
Chef selected meats, caperberries, pickled onion, whole grain mustard, bacon fig jam, crostinis, Wisconsin cheese, olive mélange, honeycomb, toasted lavosh

Crispy Brussel Sprouts — 13
Infused lemon honey, chili crunch, parmesan cheese, mustard rémoulade

Truffle Fries — 12
White truffle oil, parmesan cheese

Bavarian Pretzel Bites — 15
Mustard remoulade, beer cheese dip

ZAFFIRO'S PIZZA

Zaffiro's Ultra-Thin 12" 'Cracker Style' Crust Pizza — 20
House sauce, four-cheese blend, and three toppings of your choice: Sausage, pepperoni, ham, bacon, fresh mozzarella, mushrooms, fresh tomatoes, onions, green peppers, olives, spinach, fresh basil

Pile on additional ingredients for 2 per

SOUPS & STARTERS

Soup of the Day — 13

French Onion Soup — 13
Garlic toast, gruyère, fontina cheese

Tossed Caesar Salad — 15
Marinated tomatoes, rustic herb croutons, shaved asiago, hard-cooked egg, creamy Caesar dressing

Chicken +6
Hot-Smoked Salmon +8

Chopped Cobb — 21
Grilled chicken, avocado, bacon, egg, blue cheese, tomato, shallots, chopped romaine, 1893 dill dressing

Harvest Salad — 17
Spring mix, beets, goat cheese, candied walnuts, apples, basil vinaigrette

SANDWICHES

Served with choice of fries, sweet potato fries, or fresh seasonal fruit

Signature Burger* — 20
Half pound of premium Black Angus beef, lettuce, tomato, chili fried onions, chipotle aioli

Grilled Cheese Smash Burger* — 21
Two smashed patties on buttery toasted brioche with caramelized onion, Hook's aged cheddar, mozzarella, garlic, bacon

Grilled Chicken Sandwich — 20
Havarti cheese, chipotle aioli, avocado, brioche bun

Capreses Panini — 17
Basil, roasted tomato, pesto, fresh mozzarella, sourdough

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 is crafted with
Korbel Brandy, hand-muddled orange, cherry, sugar, and bitters.
Served over ice, your way — Sweet, Sour, or Press

Peach Iced Tea Spritz — 18
A bright and refreshing blend of peach schnapps, iced tea, and peach puree
with a squeeze of lemon, finished with prosecco for a crisp, sparkling lift

Electric Margarita — 18
Casamigas Blanco meets calamansi, agave, and Cointreau,
elevated with a subtle buzz button sensation and a Tajin rim

Old Thyme Whiskey Sour — 18
Jameson Irish whiskey shaken with elderflower, lemon,
cinnamon-thyme syrup, and egg whites for a velvety texture,
then finished with a dramatic flame-kissed thyme aroma

Spring Garden Brandy Smash — 18
Fresh strawberries and mint gently muddled with brandy and lemon,
lightly sweetened and finished with a cracked black pepper rim

Blue Skies — 18
Malibu rum with pineapple, lime, cream of coconut, and blue curacao,
poured over nata de coco and finished with a splash of citrus soda

Traditional Absinthe Fountain

Tableside 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

RED WINE

	6oz/9oz/Btl
Pinot Noir, Böen Sonoma, California	14/21/54
Pinot Noir, Louis Latour Bourgogne, France	19/28/73
Cabernet Sauvignon, Caymus Columbia Valley, Washington	224
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 “Il Fauno” Tuscany, Italy	17/25/65

WHITE WINE

	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, Dauo 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
Saint Hilaire Brut Rose Limoux, France	15/57
Ruffino Prosecco DOC Paso Robles, California	13/50

DRAFT BEER

Blue Moon Belgian White Wheat Ale	6
Milwaukee Brewing India Pale Ale	7
New Glarus Spotted Cow Farmhouse Ale	7
Miller Lite Pilsner	6
Coors Light Pilsner	6
Guinness Stout	7
Seasonal Draft	7

BOTTLE BEER

Miller Lite	5
Miller High Life	5
Coors Light	5
Bud Light	5
Corona Extra	7
Modelo Especial	7
Stella Artois	7
Lakefront Riverwest Stein	7
Lakefront IPA	7
Ciderboys Hard Cider	7
Clausthaler NA	7
Athletic Brewing Free Wave NA	7

SELTZERS

Hi-Seltzer Lemon Lime, THC 5mg	18
Hi-Seltzer Pineapple, THC 5mg	18

COFFEE

Café Latte	6.25
Café Americano	5.25
Café Mocha	7.25
Single Espresso	4.25
Double Espresso	5.25

DESSERT

Chocolate Fudge Cake Rich chocolate cake layered with a sweet fudge ganache and raspberry sauce	11
Seasonal Cheesecake Ask your server for our current flavor	9
Key Lime Pie Traditional key lime pie, whipped cream, raspberry sauce, chocolate decoration	12
Pfister Signature Carrot Cake Carrots, zucchini, pineapple, coconut, pecans, cream cheese frosting	9

BOURBON

	1.5oz/3oz
2025 George T Stagg	105/174
2XO Icon Vinyl Blend	22/36
2XO Oak Series	14/24
2XO Sneakerhead	22/36
Angel's Envy Triple Oak	21/34
Baker's Single Barrel 7yr	22/36
Bardstown Collaboration Goose Island Stout	33/55
Basil Hayden 10yr	20/34
Elijah Craig Barrel Proof	25/41
Elmer T Lee Single Barrel	34/68
George T. Stagg	81/135
Heaven Hill 20yr	136/227
Heaven Hill Bottled in Bond	19/31
Henry McKenna 10yr Single Barrel	19/31
High West Bottled in Bond	23/39
Knob Creek 12yr	23/39
Knob Creek 18yr	39/65
Larceny Barrel Proof	24/40
Little Book The Infinite	61/100
Makers Mark Cellar Aged	39/65
Noah's Mill	22/36
Old Fitzgerald 7yr Bottled in Bond	19/31
Rowan's Creek Small Batch	18/29
Willett Pot Still Reserve	18/29
Wollersheim "Private Selection" Single Barrel	19/30

WHISKEY

	1.5oz/3oz
High West High Country Limited Single Malt	31/50
Keeper's Heart Single Barrel "MSG Select"	18/29
WhistlePig The Beholden 21yr Single Malt	121/200
Uncle Nearest Single Barrel	22/36

RYE WHISKEY

	1.5oz/3oz
Angel's Envy	25/41
High West "A Midwinter Night Dram"	33/55
High West The Noble Share	
2025 Thomas Handy Sazerac	58/96
WhistlePig Badonkadonk 25yr	179/298
WhistlePig Double Malt 18yr	58/95
WhistlePig Estate Oak 15yr	41/67
WhistlePig Old World Wine Cask Finished 12yr	29/48
WhistlePig Piggybank 10 yr	39/65
WhistlePig The Boss Hog XI: The Juggernaut	96/160
Willet Straight 4yr	24/40

JAPANESE WHISKY

	1.5oz/3oz
Hibiki 21yr	115/191
Suntory Toki	14/23
Yamazaki 12yr	24/41
Yamazaki 18yr	86/143

IRISH WHISKEY

	1.5oz/3oz
Mitchell & Son "Blue Spot" 7yr Cask Strength	65/108
Mitchell & Son "Gold Spot" 13yr	59/98
Mitchell & Son "Green Spot"	22/36
Mitchell & Son "Red Spot" 15yr	62/103
Mitchell & Son "Yellow Spot"	29/48
Redbreast Single Pot Still 15yr	25/41
Redbreast Single Pot Still 18yr	58/96
Redbreast Single Pot Still "Ruby Port Casks" 27yr	96/160

TEQUILA

	1.5oz/3oz
Clase Azul Añejo	93/155
Clase Azul Gold	56/93
Clase Azul Plata	41/67
Clase Azul Reposado	43/72
Clase Azul Ultra	208/345
Don Julio 1942 Añejo	39/65
Don Julio Ultima Extra Añejo	91/150
Jose Cuervo Extra Añejo Reserva De La Familia	39/65
Komos Añejo Cristalino	26/43
Komos Reposado Rosa	25/41

MEZCAL

	1.5oz/3oz
Clase Azul Durango	56/93
Clase Azul Guerrero	59/98

SCOTCH WHISKY

	1.5oz/3oz
Balvenie 19yr Cask and Character	65/108
Balvenie 25yr	118/196
Balvenie 30yr	215/357
Dalmore 25yr	133/222
Glenfiddich 18yr	36/60
Glenfiddich 30yr	135/224
Glenlivet 18yr	33/55
Glenlivet 25yr	115/191
Johnnie Walker Blue	59/98
Laphroaig 27yr	115/191
Macallan 18yr Double Cask	62/103
Macallan 25yr	244/405
Macallan 30yr Sherry Cask	358/595
Macallan M Copper	570/948
Octomore 12.1 "Super-Heavily Peated"	36/60
Octomore 12.2 "Super-Heavily Peated"	42/70
Octomore 12.3 "Super-Heavily Peated"	48/79
Orphan Barrel Forager's Keep Single Malt 26yr	103/172
Orphan Barrel Muckety Muck Single Grain 24yr	65/108

COGNAC

	1.5oz/3oz
Hennessey Paradis Imperial	222/369
Hennessey XO	43/72
Remy Martin Louis XIII	315/524
Remy Martin XO	33/55