

LOBBY LOUNGE FOOD

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,
sriracha aioli, wonton, pickled ginger

Grazing Board 35

Chef selected meats, caperberries,
pickled onion, whole grain mustard,
bacon fig jam, crostinis, Wisconsin
cheese, olive mélange,
honeysuckle, 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

SOUPS AND SALADS

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 Smashed Burger* 21

2 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

Caprese Panini 17

Basil, roasted tomato, pesto, fresh
mozzarella, sourdough

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, fresh mozzarella, mushrooms, fresh tomatoes,
onions, green peppers, olives, spinach, fresh basil
Pile on additional ingredients for \$2 per

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.

Winter Solstice Mule 18

Tito's Vodka, Spiced Cranberry Syrup, Lime, Ginger Beer, Rosemary Sprig

Smoky Winter Margarita 18

*Casamigos Reposado, Montelobos Mezcal, Lime,
Spiced Agave Syrup, Angostura Bitters, Cinnamon Stick, Orange Peel*

Chocolate Orange Rum Martini 18

*Captain Morgan Spiced Rum, Creme de Cao, Cointreau,
Fresh Orange Juice, Orange Twist and Grated Dark Chocolate*

Winter Pear 18

Hendrick's Gin, Lemon, Pear Syrup, Egg White, Star Anise

Hot Buttered Bourbon 18

Four Roses Bourbon, Hot Buttered Rum Mix, Angostura Bitters

Eggnog 18

*Crème Anglaise, Korbel, Captain Morgan Spiced Rum,
Rumchata, Orgeat, Orange Twist, Nutmeg, Cinnamon*

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	WHITE	6oz/9oz/Btl
Pinot Noir, Böen <i>Sonoma, California</i>	14/21/54	Chardonnay, Duckhorn <i>Napa Valley, California</i>	23/34/88
Pinot Noir, Louis Latour <i>Bourgogne, France</i>	19/28/73	Chardonnay, Penfolds Max's <i>Adelaide Hills, Australia</i>	16/24/61
Cabernet Sauvignon, Caymus <i>Napa Valley, California</i>	224	Chardonnay, Meiomi <i>Sonoma, California</i>	13/20/50
Cabernet Sauvignon, Greenwing by Duckhorn <i>Columbia Valley, Washington</i>	18/27/69	Pinot Grigio, Santa Margherita <i>Alto Adige, Italy</i>	16/24/61
Cabernet Sauvignon, Rodney Strong <i>Sonoma Valley, California</i>	15/23/57	Sauvignon Blanc, Duckhorn <i>North Coast, California</i>	19/28/73
Bordeaux, Château Langlet <i>Graves, France</i>	19/28/73	Sauvignon Blanc, White Haven <i>Marlborough, New Zeland</i>	14/21/50
Merlot, Duckhorn <i>Napa Valley, California</i>	25/37/95	Riesling, Chateau St. Michelle <i>Columbia Valley, Washington</i>	13/20/43
Red Blend, Red Schooner by Caymus <i>Argentina</i>	25/37/95	Rose, Daou <i>Paso Robles, California</i>	15/23/57
Malbec, Bodegas Santa Julia Reserva <i>Mendoza, Argentina</i>	14/21/54		
Super Tuscan Blend, Arcanum "II Fauno" <i>Tuscany, Italy</i>	17/25/65	SPARKLING	
		Dom Pérignon <i>Epernay, Champagne, France</i>	390
		Veuve Clicquot Yellow Label N.V. <i>Reims, Champagne, France</i>	39/149
		Freixenet, Blanc de Blancs Brut <i>Catalonia, Spain</i>	11/43
		Saint Hilaire Brut Rose <i>Limoux, France</i>	15/57
		Ruffino Prosecco DOC <i>Paso Robles, California</i>	13/50

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>	6
Guinness Stout	7
Seasonal Draft	7

BOTTLE

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

COFFEE

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

SELTZERS

Hi-Seltzer <i>Lemon Lime, THC 5mg</i>	18
Hi-Seltzer <i>Pineapple, THC 5mg</i>	18

RESERVE SPIRIT LIST

1.5oz/3oz Pour

BOURBON WHISKEY

2025 George T Stagg (71.4%)	105/174
2XO Icon Vinyl Blend (52%)	22/36
2XO Oak Series	14/24
2XO Sneakerhead (52%)	22/36
Angel's Envy Triple Oak (46%)	21/34
Baker's Single Barrel 7yr (53.5%)	22/36
Bardstown Collaboration Goose Island Stout (50%)	33/55
Basil Hayden 10yr (40%)	20/34
Elijah Craig Barrel Proof (60.5%)	25/41
Elmer T Lee Single Barrel (45%)	34/68
George T. Stagg (67.5%)	81/135
Heaven Hill 20yr (57.5%)	136/227
Heaven Hill Bottled in Bond	19/31
Henry McKenna 10yr Single Barrel (50%)	19/31
High West Bottled in Bond (50%)	23/39
Knob Creek 12yr (50%)	23/39
Knob Creek 18yr (50%)	39/65
Larceny Barrel Proof (62.2%)	24/40
Little Book The Infinite (59.1%)	61/100
Makers Mark Cellar Aged (59.65%)	39/65
Noah's Mill (57.15%)	22/36
Old Fitzgerald 7yr Bottled in Bond (50%)	19/31
Rowan's Creek Small Batch (50.5%)	18/29
Willett Pot Still Reserve (47%)	18/29
Wollersheim "Private Selection" Single Barrel (55.2%)	19/30

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
High West "A Midwinter Night Dram" (49.3%)	33/55
High West The Noble Share (52%)	
2025 Thomas Handy Sazerac (63.6%)	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

Hibiki 21yr (43%)	115/191
Suntory Toki (43%)	14/23
Yamazaki 12yr (43%)	25/41
Yamazaki 18yr (43%)	86/143

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