

BRUNCH MENU

OUR MENU IS 98% HOMEMADE. OUR MEATS ARE SMOKED IN-HOUSE, OUR PICKLED ITEMS ARE PREPARED IN-HOUSE, AND ALL OF OUR SAUCES ARE HAND-CRAFTED. DON'T FORGET TO MAKE POUR DECISIONS.

LIL BRUNCH

HANGOVER BREAKFAST SANDWICH* 13
HICKORY BRISKET, FRIED EGG, CHEDDAR, ARUGULA, CHIPOTLE MAYO, CRISPY ONIONS, TOASTED PRETZEL BUN, BREAKFAST POTATOES
(CAN BE PREPARED VEGETARIAN WITH FRESH SLICED AVOCADO IN PLACE OF BRISKET)

STEAK SKILLET 14
BEEF TENDERLOIN STEAK, BREAKFAST POTATOES, CHEESE BLEND, TOPPED WITH TWO EGGS ANY STYLE, SIDE OF HOMEMADE SALSA

BREAKFAST BURRITO* 12
SCRAMBLED EGGS, PEPPERED BACON, MARINATED TOMATOES, SCALLIONS, BLACK BEANS, CHEDDAR CHEESE, FLOUR TORTILLA, CHIPOTLE-TOMATILLO SALSA ON THE SIDE, BREAKFAST POTATOES

CHILAQUILES 12
TORTILLA CHIPS, SMOKY CHIPOTLE SALSA, SCRAMBLED EGGS, PICKLED ONIONS, SOUR CREAM, GOAT CHEESE, HOMEMADE SALSA
SMOKED PORK, HICKORY BRISKET ADD 5

CHICKEN & WAFFLES 14
HOMEMADE WAFFLE, CRISPY FRIED CHICKEN & MELTED CHEDDAR, MAPLE SYRUP, SCALLIONS

BB ALL AMERICAN BREAKFAST 13
TWO EGGS ANY STYLE, WITH YOUR CHOICE OF SAUSAGE OR BACON, SERVED WITH BREAKFAST POTATOES AND TOAST

WINGS & TENDERS

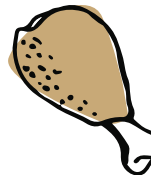
AWARD-WINNING OAK-SMOKED WINGS SM 12 (8 PCS) LG 18 (14 PCS)

CRISPY CHICKEN TENDERS 12 (4 PCS)
TOSS 'EM IN OUR HOMEMADE SAUCES

SAUCES (MILD TO HOT)



DRY RUB • BOURBON-BBO • CHILI-MAPLE • BUFFALO • GARLIC-BUFFALO
SMOKY CHIPOTLE • HONEY-HABANERO • SEX PANTHER



MAC & CHEESE 17

Toppings CHOOSE 2

BACON • PULLED PORK • HICKORY BRISKET • CRISPY CHICKEN • GRILLED CHICKEN
ROASTED TOMATOES • CARAMELIZED ONIONS • CRISPY ONIONS
PICKLED JALAPENO & FRESNO PEPPERS • CRISPY BRUSSEL SPROUTS

ADDITIONAL Toppings \$3



SAVORY SIDES

ROASTED BRUSSEL SPROUTS 6
CRISPY ONIONS, PARMESAN CHEESE

HOMEMADE BREAKFAST POTATOES 5

PLATE OF BACON 7

MAC & CHEESE 6

PLAIN WAFFLE 8
SERVED WITH MAPLE SYRUP

SERVED WITH A TRIO OF SAUCES

SWEET POTATO FRIES

FRENCH FRIES

CRISPY TOTS

GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. IF YOU LOVE EVERYTHING, TELL YOUR FRIENDS. IF YOU DON'T, TELL US. 4 SPLIT PAYMENTS MAXIMUM PER TABLE/CHECK.

LIL LUNCH

QUESADILLA 10
CHEDDAR BLEND, SCALLIONS, PICKLED ONIONS, SALSA, SOUR CREAM
ADD GRILLED CHICKEN, CRISPY CHICKEN, SMOKED BRISKET, PULLED PORK ADD 5

CHEESE CURDS 11
LOCAL WISCONSIN CHEDDAR, HOMEMADE BEER BATTER, CHILI AIOLI

ANGRY TOTS 11
CRISPY TOTS, SMOKED BRISKET, GARLIC-BUFFALO, 3 CHEESE BLEND, PICKLED ONIONS, SCALLIONS, CREAMY MALT VINEGAR

WARM PRETZEL TWISTS 11
SERVED WITH JALAPENO CHEDDAR SAUCE, AND HONEY MUSTARD.
SMALL SERVES 1-2 7
MEDIUM SERVES 3-4 14
LARGE SERVES 4-6 18

ROASTED SPROUTED NACHOS 13
TORTILLA CHIPS, JALAPENO-CHEDDAR SAUCE, PICKLED ONIONS & JALAPENOS, RADISH, CRISPY SPROUTS, ROASTED SALSA, SOUR CREAM

CHOPPED HICKORY BRISKET, PULLED PORK, CRISPY CHICKEN, OR GRILLED CHICKEN ADD 5

CHOPPED SALAD 12
ROMAINE, BOILED EGG, BACON, BLEU CHEESE, SCALLIONS, CUCUMBER, ROASTED TOMATOES, AVOCADO, CRISPY ONIONS, SHERRY VINAIGRETTE

GRILLED CHICKEN, CRISPY CHICKEN, SMOKED BRISKET, PULLED PORK ADD 5

BRUSSEL SPROUT SALAD 12
BUTTER LETTUCE, ROASTED BRUSSEL SPROUTS, PARMESAN CHEESE, CROUTONS, MAPLE-DIJON VINAIGRETTE

GRILLED CHICKEN, CRISPY CHICKEN, SMOKED BRISKET, PULLED PORK ADD 5

DOUBLE DINER BURGER* 13
WELL DONE SMASHED PATTIES, MERKS CHEDDAR, CARAMELIZED ONIONS, PEPPERED BACON, CHIPOTLE MAYO, ARUGULA, PICKLES, TOASTED BRIOCHE BUN

MAKE IT WITH A FRIED EGG ADD 2

NASHVILLE SPICY CHICKEN* 14
BUTTERMILK FRIED CHICKEN BREAST, HOMEMADE NASHVILLE SPICY HOT SAUCE, PIMENTO CHEESE, RED ONION, PICKLES, ARUGULA, BUTTERMILK RANCH, TOASTED BRIOCHE BUN

CRISPY BBQ CHICKEN 14
HOMEMADE FRIED CHICKEN BREAST, BOURBON BBQ SAUCE, CHEDDAR, AVOCADO, RED ONIONS, ARUGULA, PICKLES, BUTTERMILK RANCH, TOASTED BRIOCHE BUN

DAILY SPECIALS

MONDAY \$6 GLASS OF WINE • \$5 WELLS

TUESDAY \$3 CHEF'S CHOICE TACOS & \$5 MODELO DRAFT

WEDNESDAY \$1.75 WINGS & \$6 STADIUM DRAFTS

THURSDAY \$10 LONG ISLAND & \$6 7&7

FRIDAY \$10 HOUSE OLD FASHIONED, \$6 SEASONAL SANGRIA, \$5 DOMESTIC STADIUM DRAFTS.

SATURDAY & SUNDAY BRUNCH MENU 10 A.M.-3 P.M.
\$9 BLOODY MARY • \$25 BOTTOMLESS MIMOSAS (WITH FOOD PURCHASE)

INDUSTRY SUNDAYS 3PM-CLOSE

f @ /BROKENBARRELBAR

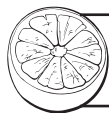
VEGETARIAN

TALLBOYS

PBR	4
HAMMS	5
MILLER LITE	5
BUD LIGHT	5
STELLA*	7
ALLAGASH*	7
STIEGL GRAPEFRUIT RADLER*	7
MICHELOB ULTRA*	6
TECATE*	6
REVOLUTION ANTI HERO*	7
GOOSE ISLAND 312*	7

BOTTLES & CANS

3 FLOYDS GUMBALLHEAD	8
HEINEKEN	6
HEINEKEN NON-ALCOHOLIC	5
TWO BROTHERS PRAIRIE PATH (GF)	7
BELLS PORTER	7
PERONI	6
WHITE CLAW HARD SELTZER BLACK CHERRY, MANGO	



WHITE CLAW TROUGH 28

MAKE IT A TROUGH

CHOICE OF 5 TALLBOYS

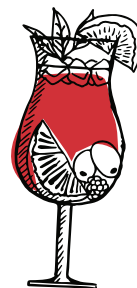
DOMESTIC	20
PREMIUM	25



MIMOSA
7

BOTTOMLESS
MIMOSA

25



*2 HOUR LIMIT
WITH FOOD PURCHASE

FEATURED COCKTAILS

GINGER SPICE 12

WHISKEY, TRIPLE SEC, MAPLE SYRUP,
CINNAMON, GINGER ALE

WHISKEY REBELLION 10

RYE WHISKEY, PIMM'S NO 1, LEMON JUICE, SIMPLE

PIMM'S CUP 14

BB'S PIMM'D OUT STRAWBERRY LEMONADE,
SERVED IN A JUMBO CHALICE

NAKED & FAMOUS 12

MEZCAL, APEROL, YELLOW CHARTREUSE, LIME

SOUTHPORT SLINGER 10

GIN, FRESH PEACH PUREE, PEACH LIQUOR,
GINGER BEER

MARGARITA 12

TEQUILA, TRIPLE SEC, LIME, SIMPLE
FEELING SPICY? ADD FRESH JALAPENOS
FEELING SWEET? ADD FRESH STRAWBERRY OR PEACH PUREE ADD \$2

BB CLASSICS

MANHATTAN 12 PALOMA 12

PREPARED WITH GEORGE DICKLE RYE

TEQUILA, LIME JUICE, GRAPEFRUIT JUICE

OLD FASHIONED 12 WINE NOT MOJITO 10

PREPARED WITH FOUR ROSES

RESILING, MINT, LEMON JUICE, SIMPLE, CLUB SODA

BROKEN MULE 12 THE DUDE 12

VODKA, GINGER BEER, LIME, MINT

VODKA, COFFEE LIQUEUR, CREAM

ROSÉ ALL DAY

MAISON
SALEYA 11 GL / 35 BTL

POEMA 12 GL / 38

HOT CHOCOLATE
OR TEA 3

METROPOLIS COFFEE 3

IRISH COFFEE 10
WITH BAILEYS AND JAMESON



#MAKEPOURDECISIONS

\$8 BB SANGRIA

\$4 HOLY WATER SHOTS

BARTENDERS CREATIVE CHOICE

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