# Brunch Menu

**BRUNCH**

## Hangover Breakfast Sandwich
- Egg Brisket, Fried Egg, Cheddar, Arugula, Chipotle Mayo, Crispy Onions, Toasted Pretzel Bun, Breakfast Potatoes
  - Can be treated vegetable with fresh sliced avocado in place of brisket

## Breakfast Burrito
- Scrambled Eggs, Peppers, Bacon, Marinated Tomato, Black Beans, Cheddar Cheese, and Salsa Wontons wrapped in flour tortilla, served with Breakfast Potatoes and Chipotle-Tomatillo Salsa on the side

## Steak Skillet
- Hanger Steak, Breakfast Potatoes, Cheese Blend, Topped with 2 Eggs Any Style, Side of Homemade Salsa

## Avocado Toast
- Gluten-free Multi Grain Bread, Avocado Spread, Poached Eggs, Pickled Onions, Scallions, Peppered Bacon
  - Available Vegan & Vegetarian

## All American Breakfast
- Two Eggs Any Style, with your choice of sausage or bacon served with breakfast potatoes and toast

## Smoked Salmon Breakfast Board
- House smoked Atlantic Salmon, Toasted Main Bread, Garlic-Whipped Ricotta, Sliced Hard-Boiled Eggs, Olives, Capers & Petite Arugula Salad with Pickled Onions

## Clean Living Scramble
- Eggs white scramble with shitake mushrooms and ricotta topped with arugula, sliced red onions, marinated tomatoes, avocado, lemon, olive oil

## Berry Stuffed Waffle
- Belgian Waffle, Fresh Seasonal Berries, Strawberry Drizzle, Whipped Cream, MINT

## Chilaquiles
- Tortilla Chips, Homemade Chipotle-Tomatillo Salsa, Cheve-Lime Cream, Pickled Riesling Scallions, Avocado, Scrambled Eggs
  - Add Blackened Fish, Pulled Pork, or Smoked Chicken - $5 each

## Award-Winning Oak-Smoked Wings
- 16oz PES
  - Toss ‘em in your choice of two wing sauces, served with your choice of ranch or bleu cheese served with carrots & celery
  - Toss ‘em grilled - $3

## Crispy Chicken Tenders
- 12oz PES
  - Toss ‘em in your choice of wing sauce, served with your choice of ranch or bleu cheese

## Award-Winning Mac & Cheese
- Toppings: Choose 2
- Bacon, Pulled Pork, BBQ Brisket, Crispy Chicken, Smoked Chicken, Pickled Jalapeno & Fresno Peppers, Crispy Onions
  - Additional Toppings $3

## Savory Sides
- Served with a trio of sauces
- Waffle Fries
- Crispy Tots
- Sweet Tots

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**APPETIZERS**

**Quesadilla**
- Cheddar Blend, Scallions, Pickled Onions, Salsa, Sour Cream
  - Add Smoked Chicken, Crispy Chicken, Pulled Pork, BBQ Brisket - $5

**Cheese Curds**
- Local Wisconsin White Cheddar, Homemade Beer Batter, Served with Chili Aioli

**Truffle Parmesan Fries**
- Waffle Fries, Homemade Truffle Oil, Fresh Herbs, Parmesan Cheese, Sea Salt
  - Serves 3-4 - $14

**Warm Pretzel Twists**
- Served with Jalapeno-Cheddar Sauce & Honey Mustard

**Roasted Sproted Nachos**
- Tortilla Chips, Cheese Blend, Jalapeno-Cheddar Sauce, Over-Roasted Sproted Pickled Onions & Jalapenos, Basil, Roasted Salsa, Sour Cream
  - Add BBQ Brisket, Pulled Pork, Crispy Chicken, and Smoked Chicken for $5 each

## Chef’s Chopped Salad
- Romaine, Boiled Egg, Bacon, Blue Cheese, Scallions, Cucumber, Roasted Tomatoes, Avocado, Crispy Onions
  - Add Smoked Chicken, Shredded Chicken, Crispy Chicken, Buffalo Chicken, Buffalo Crispy Chicken for $6 each
  - Add Grilled Salmon for $4 - Add Smoked Hanger Steak - $9

## Between the Buns
- Served with your choice of waffle fries or crispy tots
  - Upgrade to sweet tots for $1 - Upgrade to mac & cheese for $3

## Double Diner Burger
- Well done smashed patties, Market Cheddar, Caramelized Onions, Peppered Bacon, Chipotle Mayo, Baby Arugula, Chives, Cut Pickles, Toasted Brioche Run
  - Make it with a fried egg - $2

## Nashville Spicy Chicken Sandwich
- Buttermilk Fried Chicken Breast, Homemade Nashville Spicy Hot Sauce, Pickle, Cheese, Red Onion, Baby Arugula, Cross Cut Pickles, Buttermilk Ranch, Toasted Brioche Bun

## DESSERTS

**Brown Butter Cookie Skillet**
- Fresh from the oven with vanilla ice cream, chocolate and caramel drizzle, sprinkles, Whipped Cream

**Barrel’s Loaded Ice Cream Sundae**
- Three Vanilla Ice Cream Scoops, Chopped Beef’s Peanut Butter Cups, Crumbled Oreos, Chocolate & Caramel Drizzle, Sprinkles, Whipped Cream, Cherries

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**$25 Bottomless Mimosas**
- 10m until 5pm every Saturday & Sunday
  - With Food Purchase

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**BROKEN BARREL**

@makewithdecisions f@brokenbarrelbar
brokenbarrelbar.com d@brokenbarrelbar.com

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**贸易战**
- A $25 fee will automatically be charged to your credit card if you decline to purchase.
- To use your coupon, please present your card.
- To redeem the offer, present your receipt to the hostess at the bar.
- All purchases must be valid with this offer.
- *Offer valid until further notice. Please present your bar check to redeem.*
**CRAFTED COCKTAILS**

**HIBISCUS MARGARITA**
Tequila Añejo Blanco, Triple Sec, Hibiscus Simple Syrup, Fresh Lime Juice
If you’re in a basic margarita...just ask!

**GRINGO FLAMINGO**
Tito’s Vodka, Raspberry Puree, Champagne Float, Fresh Lemon Juice

**SOUTHPORT & WRIGHTWOOD**
(Every neighborhood’s own fashioned)
Four Roses Bourbon, Christian Bros. Blood Orange Bitters

**GREEN MACHINE**
Ford’s Gin, Elderflower Liqueur, Fresh Cucumber Juice, Fresh Lime Juice

**WATERMELON PALOMA**
Tequila Añejo Blanco, Grapefruit, Watermelon Purée, Fresh Lime Juice, Club Soda

**EL CHAPO’S MULE**
Jalapeño-infused Mezcal, Pineapple Juice, Ginger Beer, Bitters

**BERRY SPRITZ**
Aperol, Strawberry Purée, Champagne Float

Upgrade your cocktails to a BB touch for $3 or a chance for $5.

**#MAKEPOURDESICIONS**

**JACK BLACKBERRY SMASH**
Jack Daniel’s Tennessee Whiskey, Blackberry Liqueur, Peach Liqueur, Fresh Lemon Juice, Muddled Blackberries, Club Soda

**PINEAPPLE MOJITO**
Bacardi White Rum, Pineapple Juice, Mint Simple Syrup, Club Soda

**SUMMER SUNSET NEGRONI**
Ford’s Gin, Aperol, Vermouth, Chilled Lemon

**PRICKLY PEAR COOLER**
Reserva Tequila Blanco, Campan, Prickly Pear Purée, Cranberry Juice, Fresh Lime Juice, Simple Syrup

**SEASONAL SANGRIA**
White Wine, Peach, Fruit Purées, Fresh Juices

**N/A BEVS**

**SOBER AS A CUCUMBER**

**PALOMA FIZZ**
Fresh Lime and Grapefruit Juice, Simple Syrup

**STRAWBERRY SPLASH**
Lemonade and Strawberry Purée

**WHITE WINE**

<table>
<thead>
<tr>
<th>Hess</th>
<th>11 fl / 375 ml</th>
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</thead>
<tbody>
<tr>
<td>Chardonnay T., California</td>
<td>11 fl / 375 ml</td>
</tr>
<tr>
<td>Proverb</td>
<td>11 fl / 375 ml</td>
</tr>
<tr>
<td>Sauvignon Blanc, California</td>
<td>11 fl / 375 ml</td>
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<tr>
<td>Nobilo</td>
<td>11 fl / 375 ml</td>
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<tr>
<td>Pinot Grigio, California</td>
<td>11 fl / 375 ml</td>
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<tr>
<td>Santa Marina</td>
<td>11 fl / 375 ml</td>
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</table>

**RED WINE**

<table>
<thead>
<tr>
<th>Preverb</th>
<th>11 fl / 375 ml</th>
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</thead>
<tbody>
<tr>
<td>Cabernet, California</td>
<td>11 fl / 375 ml</td>
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<tr>
<td>Louis Martini</td>
<td>11 fl / 375 ml</td>
</tr>
<tr>
<td>Cabernet, California</td>
<td>11 fl / 375 ml</td>
</tr>
<tr>
<td>Proverb</td>
<td>11 fl / 375 ml</td>
</tr>
<tr>
<td>Pinot Noir, California</td>
<td>11 fl / 375 ml</td>
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<tr>
<td>Gérard Bertrand</td>
<td>11 fl / 375 ml</td>
</tr>
<tr>
<td>Pinot Noir, France</td>
<td>11 fl / 375 ml</td>
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<tr>
<td>Tall Dark Stranger</td>
<td>11 fl / 375 ml</td>
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**ROSE & BUBBLES**

<table>
<thead>
<tr>
<th>Lamaca Prosecco</th>
<th>11 fl / 375 ml</th>
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<tbody>
<tr>
<td>Côtes des Roses Rose</td>
<td>11 fl / 375 ml</td>
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**LET’S PARTY!**

Whether you’re hosting or catering an event, planning a wedding or bachelor/bachelorette party, organizing a charity event, or simply celebrating with friends - let Broken Barrel host your next private event! Just scan the QR code below and let us get the party started!

**HAPPY HOUR**
4PM - 6PM MON - FRI
$5 WILL DRINKS
$5 HOUSE WINES
$6 HOUSE MARTINIS
$6 GOOSE ISLAND CRAFT & CLASSICS
1/2 PRICE CHUBBY CHUBS
1/2 PRICE MARTINI TWISTS

OPEN FOR LUNCH AT 11 AM MONDAYS

**WEDNESDAY**
1/2 PRICE PITCHER WINGS
1/2 PRICE PITCHER BOTTLES OF WINE
4 BOTTLE PACKS COCKTAILS

**THURSDAY**
3 GOOSE ISLAND O’DAYS
DOMESTIC TAP FCP
3 GOOSE ISLAND DRINKS
DINNER STARTS AT 4 PM
$25 BOTTOMLESS Mimosas
(With Food Purchase)
$10 Loaded Bloody Marys
INDUSTRY SUNDAYS
3PM TO CLOSE

**MAKE IT A TROUGH**

**DOMESTIC**

<table>
<thead>
<tr>
<th>PBR</th>
<th>Coors Light</th>
<th>Budweiser, Harms, Miller Lite, Miller High Life, Bud Light</th>
</tr>
</thead>
<tbody>
<tr>
<td>24</td>
<td>32</td>
<td>8</td>
</tr>
</tbody>
</table>

**PREMIUM**

| Michelob Ultra, Stella Artois, Corona, Corona Premier |
| 32                                                      |

**CRAFT**

| Stein, Radler, Spiteful, Founders, Half Acre, Revolution, Goose Island |
| 36                                                                     |

**BOTTLES & CANS**

<table>
<thead>
<tr>
<th>Modelo</th>
<th>Corona N/A</th>
<th>Heineken</th>
<th>Two Brothers Prairie Path</th>
<th>Pacifico</th>
<th>3 Floyds Gumption</th>
<th>Goose Island Soie</th>
<th>Spitfire Lager</th>
<th>Goose Island Hazy Hug</th>
<th>Lagunitas Lil’ Sumpin</th>
<th>Bells Lager of the Lakes</th>
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</thead>
<tbody>
<tr>
<td>6</td>
<td>5</td>
<td>6</td>
<td>7</td>
<td>7</td>
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<td>7</td>
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<td>7</td>
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**SELTZERS, Ciders & Such**

<table>
<thead>
<tr>
<th>Jaws Ranch Water</th>
<th>Lime, Watermelon, Grapefruit</th>
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<tr>
<td></td>
<td>9,24</td>
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**SALTBOYS**

<table>
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<tr>
<th>Harms</th>
<th>PBR</th>
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<tr>
<td>5</td>
<td>6</td>
</tr>
<tr>
<td>Miller Lite</td>
<td>Miller High Life</td>
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<td>6</td>
<td>6</td>
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<td>Coors Light</td>
<td>Bud Light</td>
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<td>Budweiser</td>
<td>Nichelob Ultra</td>
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<td>6</td>
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<tr>
<td>Stella Artois</td>
<td>Corona</td>
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<td>7</td>
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<tr>
<td>Corona Premier</td>
<td>Stiegl Grapefruit Radler</td>
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<tr>
<td>8</td>
<td>8</td>
</tr>
<tr>
<td>312</td>
<td>Spitful Hefe</td>
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<td>8</td>
<td>8</td>
</tr>
<tr>
<td>Revolution Anti Hero</td>
<td>Half Acre Pony Pils</td>
</tr>
<tr>
<td>8</td>
<td>8</td>
</tr>
<tr>
<td>Revolution Rosa</td>
<td>Alagash White</td>
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<tr>
<td>8</td>
<td>8</td>
</tr>
<tr>
<td>Maplewood Brownie Points</td>
<td>Maplewood Son of Juice</td>
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