



ASSOCIATES & CO.

THE ENTRYWAY

BAKED POPPA DIP

Blend of cheeses baked with jalapeños and bacon jam, wonton and tortilla chips 12
All garlic toast +2

STREET TACOS GF

Braised pork, salsa verde, pico de gallo, Manchego cheese, cilantro micros, corn tortilla 10.5

CHISLIC GF

Served medium rare. Fried or grilled, choice of dipping sauce: Ranch, Bleu Cheese, BBQ, Chipotle Ranch 13

HOUSE FRY BREAD

Everything seasoning, queso dip 9

NACHOS GF

Seasoned ground beef, queso, black olives, onions, jalapenos, tomatoes, Manchego cheese, side salsa and sour cream 12.5

Substitute chicken +1

SLING SHOT SHRIMP

Fried shrimp, Thai chili glaze, Asian slaw 12.5

FRIED PICKLES

Sliced battered pickles, ranch dip 8.5

FISH TACOS

Blackened white fish, Thai chili glaze, Asian slaw, tomatoes, cilantro micros, flour tortillas 11
Corn tortillas available upon request.

SHROOMS

Breaded fried portobello mushrooms, chipotle ranch 11

CHEESE CURDS

Breaded white cheddar cheese, ranch dip 10

CHIPS AND DIP GF

Salsa and queso dip 8

TRADITIONAL WINGS GF

BONE-IN 11 / BONELESS WINGS 11

Wing Sauces: Buffalo, BBQ, Thai Chili, Cajun Dry Rub, Spicy Garlic, Parmesan Garlic, General Tso, Mango Habanero

THE GARDEN

Substitute salmon or shrimp +3.5 | Add garlic toast +1

CAPRESE CHICKEN GF

Roasted tomatoes, red onions, fresh mozzarella, pesto marinated chicken, balsamic reduction 14.5

BLACKENED CHISLIC

Cajun fried chislic, red onion, black olives, tomatoes, bell peppers, bleu cheese crumbles, onion frizzles 16.25

ASIAN CHOP

Grilled chicken, romaine, carrots, cabbage, avocado, cilantro micros, scallions, fried wontons, crushed peanuts, honey sesame vinaigrette 14.5

EL CAMINO GF

Southwest chicken, roasted corn, black beans, tomatoes, avocado, black olives, bell peppers, Manchego cheese, fried tortilla strips 14

BUFFALO CHICKEN

Fried or grilled chicken, buffalo sauce, celery, red onions, tomatoes, bleu cheese crumbles 13

CAESAR 8.5

Add chicken +4, shrimp +6, or salmon +6.5

SIDE HOUSE SALAD OR CAESAR SALAD 3.5

SOUP DU JOUR Cup 4 / Bowl 6

CHILI Cup 4 / Bowl 6

Dressing options: Ranch, French, Bleu Cheese, 1000, Chipotle Ranch, Avocado Ranch, Honey Mustard, Balsamic Vinaigrette, Fat-Free Ranch, Oil & Vinegar

THE BREAD

Choice of side.

GRILLED STEAK SANDWICH

Cajun bleu cheese crème, roasted garlic aioli, arugula, marinated tomatoes, balsamic reduction, grilled French baguette, served medium rare 16.5

FRENCH DIP SLIDERS

Sliced roast beef, Swiss cheese, caramelized onions, roasted garlic aioli, stone ground mustard sauce, au jus 15.5

CHIA CHICKEN

Grilled chicken breast, avocado, lettuce, tomato, red onion, roasted garlic aioli, avocado ranch drizzle, warm naan 13.75

CHARGING CHICKEN

Sliced grilled chicken, onions, peppers, jalapenos, buffalo sauce, habanero jack cheese, grilled hoagie 13.75

THE REUBEN

Braised corned beef, sauerkraut, Swiss cheese, Attic Reuben sauce, grilled marble rye 14.5

THE CUBAN

Shaved pork, ham, Swiss cheese, pickle planks, roasted garlic aioli, mustard, grilled ciabatta 13

CRISPY CLUCKER

Naked or dipped in your choice of sauce, shredded lettuce, mayo 14

Sauce Options:

BBQ, Buffalo, Spicy Garlic, Cajun Dry Rub, Thai Chili, Mango Habanero, Parmesan Garlic

BLT

Thick cut bacon, lettuce, tomato, mayo, toasted wheat bread 11.75

Add turkey +2.5, avocado +1.5

CLUBBER

Ham, turkey, thick cut bacon, lettuce, tomato, mayo, toasted wheat bread 14.5

SIDE CHOICES

Attic Ranch Fries

Sidewinder Fries

(add seasoned sour cream +1)

Horseradish Mashed Potatoes, Deli Side or Sautéed Vegetables

Substitute Soup or Salad +2 or Onion Rings +2.5

Follow us on Facebook to stay up to date! | **GF** = gluten free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.

THE GROUNDS

Half pound brisket and chuck blend burgers. All burgers are prepared medium unless otherwise requested.
Choice of side. Substitute chicken breast +1

DRAGON SLAYER

Thick cut bacon, bread & butter pickles, mango habanero sauce, bleu cheese crumbles 14.5

FIRECRACKER

Habanero jack cheese, buffalo sauce, grilled jalapeños, onion frizzles 14

DRUNKEN WILBER

Pulled pork, thick cut bacon, bourbon glaze, cheddar cheese, onion frizzles, peppercorn ranch drizzle, lettuce, tomato 15.5

PATTY MELT

American and Swiss cheese, thick cut marble rye, caramelized onions 14

SMASH JAM

Two smashed 1/4 pound patties, jalapeño bacon jam, American cheese, house sauce, shredded lettuce, pickle planks, diced onion 14.5

BUFFALO BILL

Half-pound local raised bison, lettuce, tomato 16

THE STONER SKILLET

Attic fries, peppers, onions, mushrooms, burger patty, 2 over easy eggs, brown gravy 15

FLATBREAD PIZZETTE

Gluten free crust available +2 **GF** | Grated parmesan, crushed red pepper and garlic oil available upon request.

3 CHEESE BRUSSELS AND BACON

Roasted garlic aioli, mozzarella, bleu cheese crumbles, shaved parmesan, roasted marinated tomatoes, red onion, balsamic reduction 16

BUFFALO CHICKEN

Grilled buffalo chicken, red onion, tomatoes, bleu cheese crumbles, mozzarella cheese, ranch drizzle 14

MEATZA

Italian sausage, salami, pepperoni, mozzarella cheese, shaved parmesan, house marinara sauce 14.5

MARGHERITA

House marinara, fresh mozzarella, basil chiffonade, garlic oil 13
Add chicken +4, shrimp +6

THE NOODLES

ADD ONS: Vegetables +3, Italian Sausage +2.5, Chicken +4, Shrimp +6, Salmon +6.5
Make it Cajun +0

BAKED MAC DADDY CHEESE

Smoked gouda cream, bacon, seasoned breadcrumbs, cavatappi noodles 13

MIDWESTERN PENNE

Diced tomatoes, bacon, baby spinach, parmesan ranch cream 13

SPICY CHICKEN & SHRIMP

Blackened chicken, shrimp, onion, peppers, tomatoes, spicy Cajun butter, linguini, shaved parmesan, green onion 17

ALFREDO WITH LINGUINE

Garlic alfredo sauce, basil chiffonade, shaved parmesan 10.5

THE PARLOUR

CITRUS HOISIN GLAZED SALMON

Vegetable fried rice, pickled ginger, green onion 16.5

EGG ROLL IN A BOWL

Seasoned ground pork, red and green cabbage, carrots, bell peppers, scallions, garlic, ginger, citrus ponzu sauce, fried wontons, white rice 14

NOLA JAMBALYA

Cajun rice, shrimp, andouille sausage, etouffee sauce, Cajun cream, green onion, fried okra 16.5

INDIAN TACO

House fry bread, seasoned beef, shredded cheddar, lettuce, onions, tomatoes, fresh jalapenos, Manchego cheese, side salsa 12
Add sour cream +.8, queso +2

TUSCAN CHICKEN

Pesto marinated chicken breasts, creamed spinach and sundried tomato sauce, horseradish mashed potatoes, sautéed vegetables 16

FISH PLATE

Sam Adams battered cod, tartar sauce, lemon, choice of side 15.5

CHICKEN STRIPS

Choice of side and dipping sauce 12

JUST DESSERTS

COLOSSAL CHOCOLATE CAKE

6 layer cake, chocolate ganache, frosting, vanilla bean whipped cream 9

ROOT BEER FLOAT 4

FRIED SNICKERS

Deep-fried snickers, vanilla ice cream, chocolate and caramel sauce, whipped cream 7

BEVERAGES

PEPSI PRODUCTS

Pepsi, Diet Pepsi, Mountain Dew, Diet Mt. Dew, Sierra Mist, Root Beer, Dr. Pepper, Lemonade, Iced Tea

FLAVORED LEMONADE OR ICED TEA

Strawberry, Raspberry, Mango, Peach

MILK OR CHOCOLATE MILK

DAILY SPECIALS

MOCKING MULE MONDAY

\$1 off mules and mocktails, \$7 mock skins

BURGER AND BREW TUESDAY

1/2 pound burger with the garden and your choice of a short domestic beer, house wine, well drink, or soda 8

MARGA-WHEAT-A WEDNESDAY

\$5 tall Blue Moon, \$4 house margaritas, \$10 margherita pizzette

TRASH N CLASS THURSDAY

\$2.5 house wines,
\$2.5 PBR, Miller High Life & Old Milwaukee Light Bottles


LIONS + PICKLES + BOOZE, OH MY! FRIDAY

\$5 Fried Pickles, \$5 Fernson Lions Paw
\$3 You Call Its 3-6pm 11-close

SATURDAY, SATURDAY SATURDAY...

SUNDAY BLOODY SUNDAY

\$5 Big A\$\$ Bloody Marys

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