



ASSOCIATES & CO.

THE ENTRYWAY

BAKED POPPA DIP

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

STREET TACOS GF

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

CHISLIC GF

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

HOUSE FRY BREAD

Everything seasoning, queso dip

NACHOS GF

Seasoned ground beef, queso, black olives, onions, jalapenos, tomatoes, Manchego cheese, side salsa and sour cream 13
Substitute chicken +1

SLING SHOT SHRIMP

Fried shrimp, Thai chili glaze, Asian slaw

FRIED PICKLES

Sliced battered pickles, ranch dip

FISH TACOS

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

SHROOMS

Breaded fried portobello mushrooms, chipotle ranch

CHEESE CURDS

Breaded white cheddar cheese, ranch dip

CHIPS AND DIP GF

Salsa and queso dip

TRADITIONAL WINGS GF

BONE-IN BONELESS WINGS

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

THE GARDEN

Substitute salmon or shrimp | Add garlic toast

CAPRESE CHICKEN GF

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

BLACKENED CHISLIC

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

ASIAN CHOP

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

EL CAMINO GF

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

BUFFALO CHICKEN

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

CAESAR

Add chicken shrimp salmon or steak

SIDE HOUSE SALAD OR CAESAR SALAD

CHILI

SOUP DU JOUR

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

FRENCH DIP SLIDERS

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

CHIA CHICKEN

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

CHARGING CHICKEN

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

THE REUBEN

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

THE CUBAN

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

CRISPY CLUCKER

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

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
Add turkey avocado

CLUBBER

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

SIDE CHOICES

Attic Ranch Fries

Sidewinder Fries

add seasoned sour cream

Horseradish Mashed Potatoes, Deli Side or Sautéed Vegetables

Substitute Soup or Salad or Onion Rings



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

DRAGON SLAYER

Beef patty, thick cut bacon, bread & butter pickles, mango habanero sauce, bleu cheese crumbles

FIRECRACKER

Beef patty, habanero jack cheese, buffalo sauce, grilled jalapeños, onion frizzles

DRUNKEN WILBER

Beef patty, pulled pork, thick cut bacon, bourbon glaze, cheddar cheese, onion frizzles, peppercorn ranch drizzle, lettuce, tomato

PATTY MELT

Beef patty, American and Swiss cheese, thick cut marble rye, caramelized onions

SMASH JAM

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

BUFFALO BILL

Half-pound local raised bison, lettuce, tomato

THE STONER SKILLET

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

THE BIG BOOM

Beef patty, fried portabellas, crisp pancetta, Swiss cheese, French onion aioli

FLATBREAD PIZZETTE

Gluten free crust available **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

BUFFALO CHICKEN

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

MEATZA

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

MARGHERITA

House marinara, fresh mozzarella, basil chiffonade, garlic oil
Add chicken shrimp

THE NOODLES

ADD ONS: Vegetables Italian Sausage Chicken
Shrimp Salmon Steak Make it Cajun

BAKED MAC DADDY CHEESE

Smoked gouda cream, bacon, seasoned breadcrumbs, cavatappi noodles

MIDWESTERN PENNE

Diced tomatoes, bacon, baby spinach, parmesan ranch cream

SPICY CHICKEN & SHRIMP

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

ALFREDO WITH LINGUINE

Garlic alfredo sauce, basil chiffonade, shaved parmesan

THE PARLOUR

CITRUS HOISIN GLAZED SALMON

Vegetable fried rice, pickled ginger, green onion

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

NOLA JAMBALYA

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

INDIAN TACO

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

CHICKEN MADEIRA

Garlic and herb chicken breasts, fresh mozzarella, onions, mushrooms, Madeira wine Demi, horseradish mashed potatoes, sautéed vegetables

FISH PLATE

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

CHICKEN STRIPS

Choice of side and dipping sauce

JUST DESSERTS

COLOSSAL CHOCOLATE CAKE

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

ROOT BEER FLOAT

FRIED SNICKERS

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

FEATURE DESSERT

Sugar and spice and all things nice

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

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

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