

FOOD

MADE TO ORDER

WE ARE PROUD TO BE A VEGETARIAN, VEGAN, AND GLUTEN FREE FRIENDLY ESTABLISHMENT. MOST OF OUR FOOD CAN BE ORDERED TO MEET YOUR PREFERENCES, PLEASE JUST ASK YOUR SERVER.

FOR SHARING

SPINACH ARTICHOKE DIP 11 V (GF OPTION)

FIRE ROASTED ARTICHOKE HEARTS, FRESH SPINACH, TOPPED WITH BAKED MOZZARELLA, SERVED WITH STONE BAKED FLAT BREAD

BAR FRIES 13 GF (VEGETARIAN/VEGAN OPTION)

HAND CUT FRIES, PANCETTA OR BBQ JACKFRUIT, FRESH JALAPENOS, GREEN ONIONS, MOZZARELLA, TOPPED WITH HOUSE RYE BBQ SAUCE AND BEER CHEESE

BRUSCHETTA 12 V (VEGAN/GF OPTION)

FRESH BASIL, MARINATED TOMATOES, RED ONION, PARMESAN CHEESE AND BALSAMIC GLAZE ATOP GRILLED SOURDOUGH BREAD TOPPED WITH OLIVE OIL AND GARLIC

WOOD FIRE HOUSE PRETZEL 10 VG

HOUSE PRETZEL TOASTED IN THE WOOD FIRED OVEN. CHOICE OF BEER CHEESE, HONEY MUSTARD, SRIRACHA MUSTARD, OR YELLOW MUSTARD

FRESH CUT FRIES 9 GF/VG

HAND-CUT FRIES WITH CHOICE OF SEASONING - SALT & PEPPER OR GARLIC & PARMESAN ADD BEER CHEESE - 2

OVEN ROASTED PEPPADEWS 11 GF (VEGETARIAN OPTION)

PEPPADEW PEPPERS STUFFED WITH EURO-CREME, ROASTED IN THE WOOD-FIRED OVEN, TOPPED WITH CHIVES AND PANCETTA

ARTISAN CHEESE BREAD 11 VG

GRILLED SOURDOUGH TOPPED WITH HOUSE MADE EURO-CREAM, MIXED MEDITERRANEAN HERBS, GOUDA, AND MELTED FRESH MOZZARELLA

BOTTLES TO-GO!

ASK YOUR SERVER OR BARTENDER ABOUT PRICES AND AVAILABILITY.

* AVAILABLE TO-GO ONLY

SALADS

ADD CHICKEN* 5 | ADD STEAK* 7 | PANCETTA* 3 | JACKFRUIT 2

CAESAR 13 (VEGAN/GF OPTION)

ROMAIN AND GARLIC CROUTONS TOSSED IN HOUSE CAESAR DRESSING, TOPPED WITH FRESH GRATED PARMESAN

HOUSE SALAD 13 GF/VG

MIXED GREENS, TOMATO, RED ONION, CUCUMBER, CHOICE OF RANCH, CAESAR, BALSAMIC GLAZE, OR MAPLE WALNUT VINAIGRETTE

SPINACH SALAD 14 GF/VG

SPINACH AND APPLE TOSSED WITH CANDIED WALNUTS AND MAPLE WALNUT VINAIGRETTE

CAPRESE SALAD 13 GF/VG

ARUGULA, FRESH MOZZARELLA, TOMATOES, FRESH BASIL, AND BALSAMIC REDUCTION

ENTREES

PISTACHIO PESTO PASTA 17 V

PASTA WITH TOASTED PISTACHIOS COMBINED WITH FRESH BASIL, GARLIC, PARMESAN, FRESH SQUEEZED LEMON JUICE AND OLIVE OIL, TOPPED WITH CHERRY TOMATOES AND ARUGULA

OVEN BAKED MAC N' CHEESE 16 V

PASTA SMOTHERED IN RICH CHEDDAR CHEESE SAUCE, CRUSTED WITH CRUNCH BREAD CRUMBS, AND BAKED TO PERFECTION IN OUR WOOD-FIRED OVEN

STEAK FRITES* 18

THREE 8OZ STEAK MEDALLIONS SERVED WITH HAND-CUT FRIES AND CHOICE OF SIDE SALAD OR SEASONAL VEGETABLES

PORK SLIDERS* 16

SHREDDED PORK SLATHERED IN 18TH'S HOUSE BOURBON BBQ SAUCE SERVED WITH SAUTEED ONIONS, FRESH ARUGULA, AND EURO-CREME

JACKFRUIT SLIDERS 16 V (VEGAN OPTION)

YOU WON'T BELIEVE IT'S VEGETARIAN! SHREDDED BBQ JACKFRUIT SERVED WITH SAUTEED ONIONS, FRESH ARUGULA, AND EURO-CREME

FEATURES

ASK YOUR SERVER ABOUT THIS WEEK'S SPECIAL DISHES

WOOD FIRED PIZZAS

CAULIFLOWER CRUST 3.50 | VEGAN CHEESE 2 | FRIED EGG 2

WHISTLEBUG 16 V (VEGAN OPTION)

(CLASSIC MARGHERITA) SAN MARZANO TOMATO SAUCE, FRESH MOZZARELLA, FRESH MICHIGAN BASIL, OLIVE OIL

SEXY TREE 17 V (VEGAN OPTION)

HOUSE MADE PISTACHIO PESTO, FRESH MOZZARELLA, OLIVES, TOPPED WITH SHAVED PARMESAN AND SHAVED PISTACHIOS

BULLCOOK 19

SAN MARZANO TOMATO SAUCE, WHOLE MILK MOZZARELLA, PANCETTA, PEPPERONI, HOUSE MADE ITALIAN SAUSAGE, OLIVE OIL
ADD FRIED EGG - 2

BOOMTOWN 18 V (VEGAN OPTION)

HOUSE WHITE SAUCE, WISCONSIN BRICK CHEESE, CARAMELIZED ONIONS, AND ROASTED WILD MUSHROOMS, FINISHED WITH FRESH CHIVES AND ROASTED GARLIC OIL

AXLE GREASE 16 V (VEGAN OPTION)

SAN MARZANO TOMATO SAUCE, WHOLE MILK MOZZARELLA, FRESH MOZZARELLA, HAND SHREDDED PARMESAN AND ROASTED GARLIC OIL
ADD PANCETTA - 2

HOT HONEY 18 (VEGAN OPTION)

PULLED PORK COVERED IN 18TH'S BBQ SAUCE, JALAPENO, WISCONSIN BRICK CHEESE, TOPPED WITH GREEN ONIONS AND HONEY GLAZE

THE RANCHER 17 V

HOUSE WHITE SAUCE, ROASTED GARLIC OIL, SHREDDED MOZZARELLA, SWISS CHARD, PEPPADEWS, TOPPED WITH OLIVE OIL AND FRESH CRACKED BLACK PEPPER
ADD FRIED EGG OR PANCETTA - 2

BAKED POTATO 17

CREAMY MASHED POTATOES, CRISPY BACON, CHEDDAR CHEESE, TOPPED WITH CHIVES AND CREAMY RANCH DRESSING

CHICKEN BACON RANCH 18

HOUSE GARLIC RANCH SAUCE, FRESH MOZZARELLA, GRILLED CHICKEN, CRISPY BACON, RED ONION, FINISHED WITH CHIVES AND GARLIC OIL

SWEETS

BOURBON BACON ICE CREAM 11 (VEGETARIAN OPTION)

18TH'S HOUSE BOURBON VANILLA ICE CREAM SERVED WITH CHOCOLATE COVERED BACON, BOURBON SALTED CARAMEL SAUCE, HAND WHIPPED CREAM, AND A WHITE CHOCOLATE DUSTING

WARM APPLE CRISP 11

GRANNY SMITH APPLES COATED IN A CRUMBLY BUTTERY TOPPING WARMED IN THE WOOD FIRED OVEN WITH CHOICE OF VANILLA OR BOURBON ICE CREAM

BOOZY ROOT BEER FLOAT 12 V

HOUSE BOURBON ICE CREAM, RYE WHISKEY, TOPPED WITH BRIX* ROOT BEER AND HAND WHIPPED CREAM

S'MORES PIZZA 15

NUTELLA AND MELTED CHOCOLATE CHIPS TOPPED WITH TOASTED MARSHMALLOWS AND HONEY GRAHAM CRACKER CRUMBLE

KID'S SUNDAE 7

HOUSE MADE VANILLA ICE CREAM, CHOCOLATE SAUCE, AND SPRINKLES

HAPPY HOUR

WEDNESDAY-FRIDAY 3PM-6PM

\$8 MIXED DRINKS
\$8 MARGARITAS
\$5 HOT TODDIES
\$2 OFF APPETIZERS

THURSDAY PIZZA NIGHT

ALL PIZZAS \$14
DINE IN ONLY!

LATE NIGHT HAPPY HOUR FRIDAY-SATURDAY 9-10PM

\$8 MIXED DRINKS
\$2 OFF APPETIZERS