

### EARLY BIRD SPECIALS \$17

*served with French Fries*

#### Korean Style Akaushi Waygu Brisket

spicy slaw, pickled cucumber

#### Country Style Pork Ribs

tamari-ginger marinade, slaw

#### Smoked Brisket Sausage

mustard, horseradish crème fraiche

#### Seared Chicken Thighs *boneless*

espelette pepper, garlic, oregano, lemon,  
basil salsa verde

### TASTERS, SNACKS & SMALL PLATES

**Spicy Ahi Poke** nori \$2

**Smoked Salmon** crème fraiche, tobiko \$2

**Dates** bacon, gorgonzola \$4

**Marinated Olives** fennel, orange \$4

**French Fries** \$5

**Smoked Salt & Rosemary Fries** \$6

**Gyros** tzatziki, tomato, pita \$6

**Honeycrisp Apple & Goat Cheese Salad** \$7

**Chicken Wings** korean bbq \$10

**Scallops & Prosciutto** wild mushroom \$15

### TACOS & DOG

**Pork Belly Taco** hoisin, pickles, slaw \$5

**Pork Cubano Taco** ham, pickle, swiss \$5

**Chicken Taco** ghostjack, salsa, avocado \$5

**Fish Taco** chimichurri, salsa, avocado \$6

**Hanger Steak Taco** korean bbq, pickle \$6

**Bacon Wrapped Hot Dog** spicy slaw \$5

### FRESH PRESSED 1/4 LB BURGERS

**LoLo** bacon, ghostjack, steak sauce \$7

**Animal** PLT, american, special sauce \$7

**Fat Joe** pork belly, bacon, swiss, slaw \$7

**Jamz** bacon jam, gorgonzola \$7

*Est. 2017 Hudson Wisconsin*

**DRINK** SOCIAL HOUR EVERYDAY 3-5

## BEER

### ALL TAPS \$1 OFF

LOCAL CANS 5\$

**INSIGHT** (SAUV BLANC SAISON)

**POTOSI** (2X IPA)

**INDEED** (PALE ALE)

**LIFT BRIDGE** (IPA & FARM GIRL)

**FULTON** (LAGER)

**LAZY MONK** (PILSNER)

**BARLEY JOHNS** (WILD RICE BROWN ALE)

## WINE \$6

CHARDONNAY

WHITE BLEND

BRUT

RED BLEND

GARNACHA



## COCKTAILS

**PEARS GONE WILD** \$9

vodka/pear/lemon/champagne

**NICOLETT** \$7

vodka/grapefruit/orange/champagne

**CABIN GIRL** \$6

vodka/blood orange/pineapple/oj

**COBRA VERDE** \$7

chile vodka/thai basil/lime/habanero

**LOLO OLD FASHIONED** \$8

bourbon/luxardo/cherry/orange

**BRANDY OLD FASHIONED** \$6

brandy/luxardo/cherry/orange

**LOLO MANHATTAN** \$8

rye/vermouth/bitters/cherry

**FBI JOHN** \$6

bourbon/homemade rootbeer/bitters

**NORTH OF 8** \$9

cognac/rye/orange/walnut/cocao

**ESCARGOT MY CAR GO** \$9

10 yr brandy/ango amaro/vermouth/maraschino

**LEMON THYME DAIQUIRI** \$8

rum/lemon/lime/thyme/limoncello

**DETOX TO RETOX** \$8

gin/carrot/ginger/lime/lemon-thyme

**CORPSE REVIVOR #2** \$8

barrel aged gin/maraschino/absinthe/lemon

**SU SU SUSSUDIO** \$8

tequila/blood orange/sour

cherry/orange/pineapple