



Stone Arch Brewpub

LUNCH MENU 11AM-3:30PM TUESDAY-FRIDAY

Appetizers

CHEESE CURDS 10.5	FRIED PICKLES 8.5
Our famous curds are handmade in Chippewa Falls with our Scottish Ale and deep fried, served with ranch or marinara.	Hand battered and served with southwest ranch.
DUCK WONTONS 15	POKE PLATE 17
Four wontons stuffed with confit duck, roasted corn, and bacon, served with a side of Thai chili sauce.	Ponzu-marinated ahi tuna* with green onion, avocado, sesame seeds, jalapeño, and fried wontons.
GERMAN STYLE SOFT PRETZEL 12.5	CHICKEN TENDERS 10
Jumbo Bavarian soft pretzel served with our Six Grain Ale mustard. <i>Add beer cheese sauce +0.5</i>	Three tenders served with fries and choice of sauce.
TRADITIONAL SCOTCH EGG 6.5	CARNITAS NACHOS 11
Hard boiled egg wrapped in sausage, breaded and deep fried, served with our Six Grain Ale mustard. <i>(2 for 11)</i>	Choice of pulled pork or diced chicken, jalapeños, beer cheese sauce, 4-cheese blend, and pico de gallo over tortilla chips, served with sour cream and salsa. <i>Both chicken and pork +3</i>
BEER DIP 8.5	AVOCADO FRIES 12
Made from our award-winning Scottish Ale and an artisan 4-cheese blend, served with fresh tortilla chips.	Panko-crusted and fried, served with cilantro lime aioli.
	SOUP OF THE DAY
	<i>Ask about our soup of the day</i>
	Cup 4 Bowl 7

Burgers & Sandwiches

Served with house-made kettle chips.

CELLARMAN ANGUS BURGER* 16	BREWHOUSE CHICKEN WRAP 13.5
8 oz Braveheart Wisconsin beef patty* with arugula, tomato, and onion on a brioche bun. <i>Sub Impossible Patty</i>	Chicken, bacon, chipotle aioli, Wisconsin aged cheddar, arugula, tomato, and onion.
VENISON BURGER* 17.5	BBQ PULLED PORK 15
Primal Eats (Gillette, WI) venison patty* with arugula, tomato, and onion on a brioche bun.	Slow-cooked in beer and hand pulled, topped with 4-cheese blend and beer BBQ on a pretzel roll.
SHORT RIB BRISKET BURGER* 17	GOURMET GRILLED CHEESE 16
A blend of short-rib and brisket patty* cooked to order, served on a brioche bun and topped with bacon, blue cheese crumbles, arugula, tomato, and onion.	Ham, bacon, garlic aioli, and a blend of artisan cheese on brioche bread
BEER CHEESE AND BEEF 17.5	CUBAN 15.5
Grass-fed roast beef topped with caramelized onions, sautéed mushrooms, and our famous beer cheese sauce on a pretzel roll, served with au jus.	Berkshire ham, smoked pork shoulder, house-made pickles, Swiss cheese, and our Six Grain Ale mustard on toasted baguette.
BLACK BEAN BURGER 13	SIDES
House-made patty topped with arugula, tomato, and onion on a brioche bun.	Fries +1 Sweet Potato Fries +1.5
MAHI-MAHI BLT 17	Seasonal Vegetables +1 Garlic Mashed Potatoes +1
Blackened mahi-mahi served on sourdough bread with arugula, tomato, pesto aioli, and bacon.	Roasted Herb Potatoes +1 Side House Salad +2

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

Pub Favorites

BIERGARTEN SALAD 16	STONE ARCH SCHNITZEL 20
Organic mixed spring greens, strawberries, apples, spiced walnuts, goat cheese, and Hazy IPA vinaigrette.	Thinly pounded, lightly breaded pork loin, deep-fried and served over spaetzle with seasonal vegetables and choice of sauce.
CHICKEN CAESAR 16	PESTO CHICKEN FLATBREAD 18
Chicken, Pecorino Romano, garlic crostini, and blistered tomatoes over romaine hearts tossed in Caesar dressing.	Pesto base with diced chicken, diced tomato, and mozzarella, finished with arugula and lemon oil.
AHI SALAD 18	BBQ PORK FLATBREAD 18
Mixed greens, sesame crusted ahi tuna*, mango, avocado, crispy wontons, candied jalapeños, and cilantro lime vinaigrette.	House-made beer BBQ base with smoked pork, red onion, cilantro, and 4-cheese blend.
MAC AND BEER CHEESE 17	BUFFALO CHICKEN FLATBREAD 18
Artisan four cheese beer sauce and cavatappi noodles, served with garlic bread. <i>Chicken +3 Shrimp +5 Pulled Pork +2</i> <i>Bacon +2 Vegetable +1 Cajun +.50</i>	Buffalo sauce base with diced chicken, blue cheese, bacon, and caramelized onion, finished with ranch.
	ENGLISH FISH AND CHIPS 19.5
	Fresh haddock lightly battered and fried. Served with house-made coleslaw, tartar, fries, and buttered rye. <i>Malt vinegar available upon request.</i>

Specialty Pizzas

SPECIALTY PIZZA PRICES			
12-inch	14-inch	16-inch	Gluten Free 10-inch
18	23	28	16
THREE MEAT	THE WORKS		
Topped with bacon, sausage, and pepperoni.	Topped with sausage, pepperoni, yellow onions, mushrooms, tomatoes, green peppers, and black olives.		
MARGHERITA	MEDITERRANEAN		
Olive oil base topped with artichokes, tomatoes, fresh mozzarella, garlic, and fresh basil.	Topped with garlic, Kalamata olives, feta cheese, tomatoes, pizza sauce, and olive oil.		
VEGETARIAN	THAI PEANUT		
Topped with yellow onions, mushrooms, tomatoes, green peppers, black olives, and green olives.	Thai peanut sauce base topped with roasted chicken breast, green peppers, red onions, and finished with a Thai chili sauce.		
CHICKEN BACON RANCH			
Ranch dressing base, topped with grilled chicken and bacon.			

Build Your Own Pizza

	12-inch	14-inch	16-inch	Gluten Free 10-inch
Base Price (Cheese Pizza)	12.50	15.50	17.50	13.00
Regular Toppings	1.60	1.85	2.10	1.35
Premium Toppings	2.25	2.75	3.25	1.75
REGULAR TOPPINGS	PREMIUM TOPPINGS			
Yellow Onions Fresh Mushrooms	Sausage Bacon Pepperoni			
Green Olives Black Olives Green Peppers	Chicken Extra Cheese			
Red Peppers Tomatoes Jalapeños Garlic	Artichokes Kalamata Olives			
Fresh Basil Extra Sauce	Feta Dairy-Free Cheese			

Dessert

ASK ABOUT OUR CURRENT HOUSE-MADE DESSERTS!

Featured Locals

MUDD CREEK | MEDOW FARMS | FOXTAIL PRODUCE
WATERS EDGE | NEESVIGS | PRIMAL EATS | BRAVEHEART BEEF