



Stone Arch Brewpub

LUNCH MENU 11AM–3:30PM TUESDAY–FRIDAY

Appetizers

CHEESE CURDS 10.5

Our famous curds are handmade in Chippewa Falls with our Scottish Ale and deep fried, served with ranch or marinara.

DUCK WONTONS 15

Four wontons stuffed with confit duck, roasted corn, and bacon, served with a side of Thai chili sauce.

CHICKEN TENDERS 11

Three tenders served with fries and choice of sauce.

FRIED PICKLES 9

Hand-battered, topped with parmesan, and served with southwest ranch.

AVOCADO FRIES 13

Panko-crusted and fried, served with cilantro lime aioli.

GERMAN STYLE SOFT PRETZEL 13.5

Jumbo Bavarian soft pretzel served with our Six Grain Ale mustard. *Add beer cheese sauce +0.5*

CARNITAS NACHOS 12

Choice of pulled pork or chicken, jalapeños, beer cheese sauce, four-cheese blend, and pico de gallo over tortilla chips, served with sour cream and salsa. *Both chicken and pork +3*

SPINACH AND ARTICHOKE DIP 9

House-made with our special five-cheese blend and served with tortilla chips.

TRADITIONAL SCOTCH EGG 7

Hard-boiled egg wrapped in sausage, breaded and deep fried, served with our Six Grain Ale mustard. *(2 for 12)*

SOUP OF THE DAY

Ask about our soup of the day

Cup 4 | Bowl 7

Burgers & Sandwiches

SERVED WITH HOUSE-MADE KETTLE CHIPS

Side upgrades: Fries +1 | Sweet Potato Fries +1.5 | Seasonal Vegetables +1

Garlic Mashed Potatoes +1 | Roasted Herb Potatoes +1 | Side Salad +2 | Cheese +1

CELLARMAN ANGUS BURGER* 17

8oz Braveheart Wisconsin beef patty* with arugula, tomato, and onion on a brioche bun.

Sub Impossible Patty

BLACK BEAN BURGER 14

House-made patty topped with arugula, tomato, and onion on a brioche bun.

VENISON BURGER* 18

Primal Eats (Gillett, WI) venison patty* with arugula, tomato, and onion on a brioche bun.

SHORT RIB BRISKET BURGER* 17.5

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.

MAHI MAHI BLT 17

Blackened mahi mahi served on sourdough bread with arugula, tomato, pesto aioli, and bacon.

BREWHOUSE CHICKEN WRAP 14

Chicken, bacon, chipotle aioli, Wisconsin aged cheddar, arugula, tomato, and onion.

BBQ PULLED PORK 16

Slow cooked in beer and hand pulled, topped with four-cheese blend and beer BBQ on a pretzel roll.

GOURMET GRILLED CHEESE 16

Ham, bacon, garlic aioli, and a blend of artisan cheese on brioche bread

CUBAN 15.5

Berkshire ham, smoked pork shoulder, house-made pickles, Swiss cheese, and our Six Grain Ale mustard on toasted baguette.

BEER CHEESE AND BEEF 18.5

Grass-fed roast beef topped with caramelized onions, sautéed mushrooms, and beer cheese sauce on a pretzel roll, served with au jus.

**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

CHICKEN CAESAR

16

Chicken, Pecorino Romano, garlic crostini, and blistered tomatoes over romaine hearts tossed in Caesar dressing.

BIERGARTEN SALAD

16.5

Organic mixed spring greens, strawberries, apples, spiced walnuts, goat cheese, and Hazy IPA vinaigrette.

BEET SALAD

16

Spinach greens, beets, carrots, radishes, goat cheese, and pepitas with Door County cherry vinaigrette.

MAC AND BEER CHEESE

17.5

Artisan four-cheese beer sauce and cavatappi noodles, served with garlic bread.
Chicken +3 | Andouille +3 | Shrimp +5 | Bacon +2
Pulled Pork +2 | Vegetable +1 | Cajun +.50

STONE ARCH SCHNITZEL

20

Thinly pounded, lightly breaded pork loin, deep fried and served over spaetzle with seasonal vegetables and choice of sauce.

PESTO CHICKEN FLATBREAD

18

Pesto base with diced chicken, diced tomato, and mozzarella, finished with arugula and lemon oil.

BBQ PORK FLATBREAD

18

House-made beer BBQ base with smoked pork, red onion, cilantro, and 4-cheese blend.

BUFFALO CHICKEN FLATBREAD

18

Buffalo sauce base with diced chicken, blue cheese, bacon, and caramelized onion, finished with ranch.

FISH AND CHIPS

19.5

Haddock lightly battered and fried. Served with house-made coleslaw, fries, tartar, and buttered rye bread. *Malt vinegar +.50*

Specialty Pizzas

12-inch	14-inch	16-inch	Gluten Free 10-inch
18	23	28	16

THREE MEAT

Topped with bacon, sausage, and pepperoni.

CHICKEN BACON RANCH

Ranch dressing base, topped with chicken, and bacon.

THE WORKS

Topped with sausage, pepperoni, yellow onions, mushrooms, tomatoes, green peppers, and black olives.

VEGETARIAN

Topped with yellow onions, mushrooms, tomatoes, green peppers, black olives, and green olives.

MARGHERITA

Olive oil base topped with artichokes, tomatoes, fresh mozzarella, garlic, and fresh basil.

MEDITERRANEAN

Topped with garlic, Kalamata olives, feta cheese, tomatoes, pizza sauce, and olive oil.

THAI PEANUT

Thai peanut sauce base topped with roasted chicken breast, green peppers, red onions, and finished with a Thai chili sauce.

Build Your Own Pizza

	12-inch	14-inch	16-inch	Gluten Free 10-inch
Base Price (Cheese Pizza)	13	16.50	18.50	13.50
Regular Toppings	1.70	1.95	2.20	1.40
Premium Toppings	2.35	2.85	3.35	1.85

REGULAR TOPPINGS

Yellow Onions | Fresh Mushrooms

Green Olives | Black Olives | Green Peppers

Red Peppers | Tomatoes | Jalapeños | Garlic

Fresh Basil | Extra Sauce

PREMIUM TOPPINGS

Sausage | Bacon | Pepperoni

Andouille | Chicken | Extra Cheese

Artichokes | Kalamata Olives

Feta | Dairy-Free Cheese

Dessert

ASK ABOUT OUR CURRENT HOUSE-MADE DESSERTS!