



*Taste the legacy. Embrace the craft.*

We are passionate about making our food, our beer, our community, and the lives of those that eat and drink here better.

APPLETON - LITTLE CHUTE



# Our Story

## THE BREWERY IS BUILT

Anton Fischer, a German immigrant, settled in the area in 1858 and built our building, the first brewery in Outagamie County. In 1860, Anton sold the Fischer Brewery to Carl Muench, who added the outdoor beer garden that remains a popular institution to this day. 1884 saw the building suffer a fire but was thankfully saved and rebuilt to continue operations the same year.

## GEORGE WALTER AND ADLER BRAU

In 1918, the business was sold to the Walter Brewery Company, established by George Walter. George Walter and his brewery introduced a mild, light lager called Adler Brau (German for "Eagle Beer"). It soon became the most popular beer in the area, and remained so until the 1970's. The doors of the Walter Brewery closed for the last time in 1974. Adler Brau beer came back in production in 1989, not with the George Walter Brewery, but with new ownership as the Adler Brau Brewery and Restaurant. At the time, it was Wisconsin's third Brewpub.

## STONE CELLAR IS BORN

In 2004, father and son partners Tom and Steve Lonsway took over the brewery and restaurant. After only five years as Stone Cellar Brewpub, our brewery's production was nearly maxed out as we began supplying over fifty different bars with our beer.

## FOCUS ON SUSTAINABILITY

Starting in late 2009, we began to focus heavily on becoming as sustainable as possible. We reduced waste almost 80%, sent our spent grain to feed animals, started composting, and began replacing old inefficient appliances. By 2011, we had made a large number of connections with local farms and suppliers and we switched our meats to better options. All of our beef became all-natural and certified humane, including a 100% grass fed burger. Our chicken became all-natural, free range, and hormone free. We also started our organic and local salad bar for lunch.

## GROWTH AND CHANGING THE NAME

Due to the demand for our beer, we began a brewery expansion in 2012. We started producing bottled beer for sale externally and ended up needing to change our name to Stone Arch Brew House as the Stone Cellar trademark was reserved.

## CONTINUED GROWTH AND BEYOND

In February 2017 we condensed our name to Stone Arch Brewpub to align our various brands. This process continues as we expand operations to include catering, events spaces, music, new community partnerships, our new location at Stone Arch Tied House, and more to come! However, we will always offer the same great beers, same great menu items, and still operate under the same ownership.



## Retail Beer

	Full Time	Limited Release	Hazy/Cellar Series	Gourmet Soda
Howler	9.00	9.50	13	6.50
Growler	14.00	18.00	23	11.50
1/6 bbl.	65	75	95	40
1/4 bbl.	85	95	125	60
1/2 bbl.	160	175	205	100
Case (24-pack bottles)	34	46	N/A	25
6-Pack	9.50	12.50	16.50	7.50

For kegs, email [andy@stonearchbrewpub.com](mailto:andy@stonearchbrewpub.com)

SHOP OUR MARKET FOR FUN MERCHANDISE, BEER, GOURMET SODA,  
AND FRESHLY FROZEN PIZZA TO-GO!

[www.StoneArchBrewpub.com](http://www.StoneArchBrewpub.com)

# Appetizers

## CHEESE CURDS

10.5

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

## BANG BANG SHRIMP

14

Breaded, served with bang bang sauce, and garnished with sesame seeds.

## FRIED PICKLES

9

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

## GERMAN STYLE SOFT PRETZEL

13.5

Jumbo Bavarian soft pretzel, served with Six Grain Ale mustard.

*Add beer cheese sauce +0.5*

## SPINACH AND ARTICHOKE DIP

9

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

## NACHOS

12

Four-cheese blend, pico de gallo, jalapeños, Brewer's sauce, and cilantro lime aioli over tortilla chips, served with sour cream and salsa.

*Add chicken or pork +2*

## AVOCADO FRIES

13

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

## TRADITIONAL SCOTCH EGG

7

Hard-boiled egg wrapped in sausage, breaded and deep fried, served with Six Grain Ale mustard.

*Add additional egg +5*

## CHICKEN TENDERS

11

Three tenders served with fries and choice of BBQ, honey mustard, or ranch.

# Soup & Salad

## BEET SALAD

16

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

## BIERGARTEN SALAD

15

Organic mixed spring greens, butternut squash, pomegranate arils, radish, goat cheese, spiced walnuts, and blood orange-mint vinaigrette.

## CHICKEN CAESAR

16

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

## SOUP OF THE DAY

CUP 4  
BOWL 7

*Ask about our soup of the day*

## SIDE SALAD

4

Organic mixed greens, carrots, cucumbers, and cherry tomatoes.

## DRESSINGS

Hazy IPA Vinaigrette | Ranch | Balsamic Vinaigrette  
Blood Orange-Mint Vinaigrette | Honey Mustard  
Door County Cherry Vinaigrette | Caesar

## ADD-ONS

Chicken +3 | Shrimp +5 | Salmon Fillet +9  
Bacon +2 | Cheese +1 | Garlic Bread +2

# 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

## CELLARMAN ANGUS BURGER\* 17

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

*Sub Impossible patty (no charge)*

## 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\* served on a brioche bun and topped with bacon, blue cheese crumbles, arugula, tomato, and onion.

## GOURMET GRILLED CHEESE 16

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

## 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 BBQ on a pretzel roll.

## 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.

## CHICKEN CLUB 15

Chicken breast, avocado, tomato, arugula, house pesto, aged cheddar cheese, and bacon on a brioche bun.

## CUBAN 15.5

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

# Flatbreads

## BBQ PORK FLATBREAD 18

BBQ sauce, smoked pork, red onion, cilantro, and 4-cheese blend.

## PESTO CHICKEN FLATBREAD 18

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

## BUFFALO CHICKEN FLATBREAD 18

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

\* 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

### FISH TACOS 19.5

Three flour tortillas filled with beer-battered fish of chefs choice, greens, pico de gallo, and topped with chipotle aioli, served with tortilla chips, salsa, and sour cream.

### FISH AND CHIPS 19.5

Haddock lightly battered and fried. Served with coleslaw, fries, tartar, and buttered rye bread.

*Malt vinegar +.50*

### MISO GLAZED SALMON 25

Served with wild rice blend, seasonal vegetables, and beet purée.

### 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*

### PORK TOMAHAWK 35

Served with choice of two sides and sauce.

### RIBEYE\* 42

12 oz served with choice of two sides and sauce.

### MEDOW FARMS ORGANIC FLAT IRON STEAK\* 32

10 oz served with choice of two sides and sauce.

### SIRLOIN\* 32

8 oz served with choice of two sides and sauce.

### SMOKED CHICKEN POT PIE 15

House-smoked chicken and seasonal vegetables in a savory herb gravy, topped with a flaky double crust, and baked until golden.

### SHEPHERD'S PIE 19

Savory, slow cooked ground lamb with seasonal vegetables and roasted garlic mashed potatoes, topped with our signature four-cheese blend.

### VEGETARIAN PASTA PRIMAVERA 18

Tomato basil fettuccine topped with dried tomatoes, seasonal vegetables, beech mushrooms, and pesto cream sauce.

### CHICKEN CORDON BLEU 22.5

Crispy breaded chicken breast filled with smoked ham and Swiss cheese, served with mornay sauce, garlic and herb risotto, and seasonal vegetables.

### STONE ARCH SCHNITZEL 20

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

### SAUCES

Brewer's Sauce (beer cheese and bacon)  
Jaeger Sauce (creamy brown mushroom)  
Red Wine (rich and savory demi glace)  
Au Poivre (creamy with peppercorn)

## Dessert

ASK ABOUT OUR CURRENT HOUSE-MADE DESSERTS!

## Specialty Pizzas

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

## 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

## Stone Arch Catering

–WEDDINGS  
 –REHEARSAL DINNERS  
 –BACKYARD PARTIES  
 –HOLIDAY PARTIES

–COMPANY PICNICS  
 –CORPORATE EVENTS  
 –BABY SHOWERS  
 –BOX LUNCHES

catering@stonearchbrewpub.com

**\*\*3% PROCESSING FEE IF USING AMERICAN EXPRESS\*\***

**\*\*20% AUTOMATIC GRATUITY WILL BE ADDED TO ALL PARTIES OF 8 OR MORE\*\***