



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.



****3% CHARGE FOR CARD PAYMENTS TO OFFSET PROCESSING FEES****

Appetizers

CHEESE CURDS 10.5

Our award winning cheese curds are hand-made in Chippewa Falls with our Scottish Ale, deep fried, and served with ranch or marinara.

CHICKEN TENDERS 12

Three breaded chicken tenders served with fries and choice of sauce.

BANG BANG SHRIMP 14

Hand-breaded shrimp, finished with a sweet Bang Bang sauce and sesame seeds.

TRADITIONAL SCOTCH EGG 7

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

Add additional egg +5

GERMAN STYLE SOFT PRETZEL 13.5

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

Add beer cheese sauce +0.5

SPINACH AND ARTICHOKE DIP 9.5

House-made and topped with our four-cheese blend and served with tortilla chips.

NACHOS 15

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 +4 or pork +5

BEER-BATTERED ONION RINGS 8

House-made, ale-battered, and deep fried, served with southwest ranch.

DUCK WONTONS 15

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

FRIED PICKLES 9

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

Soup & Salad

HOUSE SALAD 13

Spring mix, cherry tomato, cucumber, carrots, and a four-cheese blend, finished with a Hazy Vinaigrette.

BIERGARTEN SALAD 15

Spring mix, peaches, blueberries, Sage Derby cheese, candied pecans, and finished with Blueberry Wheat Vinaigrette.

CHICKEN CAESAR 16

Chopped romaine, shredded Pecorino Romano, garlic crostini, creamy Caesar dressing, and hard-boiled egg.

SOUP OF THE DAY CUP 5 BOWL 8

Ask about our house-made soup of the day

SIDE SALAD 5

Spring mix, carrots, cucumbers, and cherry tomatoes.

DRESSINGS

Hazy IPA Vinaigrette | Ranch | Balsamic Vinaigrette
Blueberry Wheat Vinaigrette | Honey Mustard
French | Blue Cheese | Caesar

ADD-ONS

Chicken +4 | 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 +3 | Soup Cup +3*

CELLARMAN ANGUS BURGER* 18

½ lb. Braveheart Wisconsin beef patty* with arugula, tomato, and onion on a brioche bun.

IMPOSSIBLE CELLARMAN 15

Impossible patty topped with arugula, tomato, and onion on a brioche bun.

HANGOVER SMASH BURGER 17.5

Double smashed patties, fried egg, hashbrowns, bacon, aged cheddar cheese, and garlic aioli on a brioche bun.

BLACK 'N BLUE SMASH BURGER 17.5

Double smashed patties, bacon, blue cheese, arugula, tomato, and onion on a brioche bun.

CALIFORNIA SMASH BURGER 17.5

Double smashed patties, pesto, avocado, fresh mozzarella, arugula, tomato, and onion on a brioche bun.

MUSHROOM SWISS SMASH BURGER 17.5

Double smashed patties, fried mushrooms, swiss cheese, arugula, tomato, and onion on a brioche bun.

BREWHOUSE CHICKEN WRAP 15

Chicken, tomato, red onion, four-cheese blend, bacon, and chipotle lime crema.

HADDOCK SANDWICH 16

Beer-battered haddock, lettuce, and tartar sauce on a brioche bun.

BREW PUB FRIED CHICKEN SANDWICH 14

Marinated chicken thighs, pickled red onions, house-made pickles, and drizzled with hot honey.

GOURMET GRILLED CHEESE 14

Garlic aioli and four-cheese blend on sourdough bread.
Add ham +3, pork +5, or bacon +2

ITALIAN BEEF 16.5

Shaved roast beef in a rosemary Scottish Ale au jus, topped with melted smoked provolone, and finished with a hot giardiniera on a pretzel roll.

CUBANO 16.5

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

Tacos

SERVED WITH TORTILLA CHIPS, SALSA, AND SOUR CREAM

FISH TACOS 19

Three deep fried haddock tacos topped with pico de gallo, arugula, and chipotle lime crema.

BREW PUB STEAK TACOS 19

Three Scottish Ale marinated sirloin tacos topped with arugula, cotija cheese, pickled red onions, and cilantro lime crema.

AL PASTOR TACOS 17

Three al pastor style pork tacos topped with mango salsa, arugula, cotija cheese, pickled red onion, and chipotle lime crema.

BLACKENED CHICKEN TACOS 17

Three blackened chicken tacos topped with sliced avocado, corn salsa, cotija cheese, and cilantro lime crema.

** 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

WISCONSIN FISH AND CHIPS 21

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

Malt vinegar +.50

LEMON DILL ALFREDO 18

House-made lemon and dill infused pasta with cherry tomatoes, cucumber, roasted zucchini, Pecorino Romano, and alfredo sauce finished with balsamic glaze.

Add chicken +4 or shrimp +5

MAC AND BEER CHEESE 17.5

Artisan four-cheese beer sauce with cavatappi noodles and topped with panko, served with garlic bread.

Chicken +4 | Andouille +4 | Shrimp +5 | Bacon +2

Pulled Pork +5 | Vegetable +2 | Cajun +1

STONE ARCH SCHNITZEL 21

Thinly pounded, lightly breaded pork loin, deep fried and served over spaetzle with seasonal vegetables and choice of Brewer's Sauce (beer cheese and bacon) or Jaeger Sauce (creamy brown mushroom).

SHEPHERD'S PIE 19

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

LEMON HERB SALMON 24

Alaskan salmon with lemon herb cream sauce, house-made herb potatoes, seasonal vegetables, and garnished with parsley and lemon.

Friday Fish Fry

FRIDAYS ONLY

FISHERMAN'S PLATTER 25

Breaded haddock filet, bluefill filet, and three panko shrimp over fries, served with coleslaw, tarter sauce, and lemon.

BLUEGILL 21

Three crispy fried bluegill fillets, served with fries, coleslaw, tater sauce, and lemon.

PANKO SHRIMP 17.5

Six panko hand-breaded shrimp, fried and served with fries, coleslaw, cocktail sauce, and lemon.

SEAFOOD CHOWDER

CUP 6 | BOWL 10

house-made rich, creamy broth base with carrots, celery, and potatoes plus a rotating fresh seasonal seafood.

WISCONSIN FISH AND CHIPS 21

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

Malt vinegar +.50

Dessert

ASK ABOUT OUR CURRENT HOUSE-MADE DESSERTS

Stop in Sundays for half-off desserts!

Flatbreads

BBQ PORK

BBQ sauce base topped with smoked pork, red onion, cilantro, and four-cheese blend.

18

PESTO CAPRESE

House-made pesto sauce base topped with fresh mozzarella, diced tomatoes, fresh basil, and finished with balsamic glaze.

Add chicken +4

16.5

BUFFALO CHICKEN

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

18

PEPPERONI JALAPENO HOT HONEY

Spicy marinara base topped with mozzarella, pepperoni, jalapenos, and finished with hot honey drizzle and red pepper flakes.

16.5

Specialty Pizzas

THE WORKS 16" 10" GF | 12"

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

27
18

VEGETARIAN 16" 10" GF | 12"

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

25
16

MEDITERRANEAN 16" 10" GF | 12"

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

25
16

MARGHERITA 16" 10" GF | 12"

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

25
16

THREE MEAT 16" 10" GF | 12"

Topped with bacon, sausage, and pepperoni.

26
17

CHICKEN BACON RANCH 16" 10" GF | 12"

Ranch dressing topped with chicken, and bacon.

26
17

CUBAN 16" 10" GF | 12"

Six Grain Ale mustard base topped with smoked pork, ham, mozzarella, swiss, and house-made pickles.

26
17

Build Your Own Pizza

	Gluten Free 10-inch or 12-inch	16-inch
Base Price (Cheese Pizza)	13	18.50
Regular Toppings	1.70	2.20
Premium Toppings	2.35	3.35

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

Our Story

THE BREWERY IS BUILT

German immigrant Anton Fischer built the first brewery in Outagamie County in 1858. Two years later, he sold it to Carl Muench, who added the outdoor beer garden that remains a favorite today. Although the building was damaged by fire in 1884, it was rebuilt, and brewing continued.

THE ADLER BRAU ERA

The brewery became part of the Walter Brewery Company under George Walter, whose Adler Brau lager became one of the region's most popular beers for decades. After the brewery closed in 1974, Adler Brau returned in 1989 under new ownership when the site reopened as the Adler Brau Brewery & Restaurant—Wisconsin's third brewpub.

STONE CELLAR IS BORN

Tom and Steve Lonsway purchased the brewery and restaurant, launching Stone Cellar Brewpub. As demand grew, so did the brewery, maxing out production and supplying well over fifty different beers in just the first five years, earning their reputation for handcrafted beer throughout the Fox Valley.

A COMMITMENT TO SUSTAINABILITY

We embraced sustainable practices by reducing waste, composting, partnering with local farms, and sourcing higher-quality, responsibly raised ingredients—values that continue to shape our kitchen, brewery, and community.

GROWTH AND CHANGING THE NAME

Continued growth led to a brewery expansion and the start of bottled beer production. At the same time, we adopted the name Stone Arch Brew House after the Stone Cellar trademark became unavailable.

CONTINUED GROWTH AND BEYOND

Our name evolved to Stone Arch Brewpub, reflecting our focus on exceptional beer, great food, and community. Today, we continue to build on more than 165 years of brewing history through events, catering, live music, and a commitment to welcoming guests and community partnerships for generations to come.

Stone Arch Beer

FOR KEGS, EMAIL ANDY@STONEARCHBREW PUB.COM

Stone Arch Market

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

Stone Arch Catering

catering@stonearchbrewpub.com
(920) 997-3332

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|-------------------------|--------------------|
| -COMPANY PICNICS | -WEDDINGS |
| -CORPORATE EVENTS | -REHEARSAL DINNERS |
| -BABY & WEDDING SHOWERS | -BACKYARD PARTIES |
| -BOX LUNCHES | -HOLIDAY PARTIES |

www.StoneArchBrewpub.com

****3% PROCESSING FEE FOR CARD PAYMENTS****

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