



FISH FRY

small plate

fried smelt with sour pickle sauce
\$10

dinner

pan fried walleye with meyer lemon aioli
served with two sides + beer cheese roll
\$20

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RP's pasta bowl
campanelle pasta, garlic cream sauce, seasonal vegetables
\$12

accompaniments

each \$5

wild rice, brussels sprouts and cranberry salad
cabbage apple slaw
creamy cucumber dill salad
four onion gratin
roasted fingerling potatoes with pickled mustard seeds
braised kale with roasted mushrooms and pine nuts

sweet treats

spiced apple cheesecake in a jar
\$5

dark chocolate sea salt brownie
\$4



CHEERS!

COCKTAILS

maitai

j. wray & nephew rum, toasted almond orgeat
liqueur, pomegranate grenadine, pineapple
\$9

spiced old fashioned

e&j vsop brandy, cointreau, otima port,
gentle breeze honey, chai bitters
\$9

P&P gin daisy

midwest gin, house limoncello, bitter orange
shrub, pomegranate grenadine, soda
\$9

manhattan

four roses bourbon, wollersheim sweet vermouth,
chai bitters
\$9

mimosa

cava, blood orange
\$9

sparkling sangria

fruit-fortified red wine, cava
\$9

bloody mary

tito's vodka, tomato juice, tamarind, tajín
\$9 | add beer chaser \$2

punch

el jimador reposado tequila, blood orange, lime,
curacao, lavender
\$9

BEER

\$5 / PINT OR \$16 / PITCHER

working draft mcpike

madison, wi • oaked scotch ale

clear amber brown color. aroma of oak and earthy grains.
flavors of sweet light toffee and slight yeastiness.

vintage brewing co. maximilian

madison, wi • imperial stout

ominously dark, full-bodied ale with bold roasty
and dark malt flavors.

brewster bros. rumble bridge

chippewa falls, wi • cream ale

a light and easy drinking ale.

PASTURE AND PLENTY

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