

Libations



cocktails

froloma (slushee)

grapefruit infused tequila | lime | sour 11

it's not normal, it's blue (slushee)

3 floyds blanq reavers rum | lemonade | lime | blue curacao | sour 11

merriment manhattan

rye whiskey | carpano antica | amaro | angostura & orange bitters 13

3 floyds boulevardier

divine rite 4yr bourbon | carpano antica | campari 14

millennial falcon

house cucumber vodka | strawberry | blueberry | lemon 12

red sangria

red wine | spiced pear | orange | apple | pineapple

brandy | triple sec 12

dante's fleet

fords gin | royal combier | ancho reyes chili | hellfire bitters 13

let's get ready to bramble!!

bourbon | blackberry honey | lemon | black walnut bitters 13

america's sweetheart

pink whitney pink lemonade vodka | ginger brandy | honey | lemon 12

bottles & cans

lone river ranch water - original lime, grapefruit, spicy, prickly pear 6

high noon - lemon, peach, grapefruit, mango 7 athletic brewing co. run wild - n/a ipa 6

the champagne of beers - always in a bottle 5 coors silver bullet - light 5

bitburger drive - non-alcoholic german pilsner 5 lagunitas hop refresher - n/a hop seltzer 5

na guinness - 0.0 stout 6

16 beers on tap - check out our current list!

whites

poema cava brut

penedés, spain | 11/44

the arsonist chardonnay

dunnigan hills, california | 12/48

whitehaven sauvignon blanc

marlborough, new zealand | 12/48

maso canali pinot grigio

trentino, italy | 11/44

marquis de goulaine rosé d'anjou

loire valley, france | 11/44

reds

dona paula estate red blend

mendoza, argentina | 11/44

portlandia pinot noir

willamette valley, oregon | 13/52

silver palm cabernet sauvignon

santa rosa, california | 11/44

mocktails

L.H.L.

lavender | honey | lemonade 6

you deserve it

strawberry | blueberry | lemon | mint 6

happy hour

WE'RE OPEN AT 4!

With the best happy hour
in town, featuring food specials,
\$2 off tap beers, and half off all
house cocktails, slushees, and wine!

Enjoy your meal this evening? Buy a round of beers for the kitchen for \$12!

Dinner

Spring '24



share

FRENCH FRIES

garlic aioli 9 v
add Big Cat Sauce \$1!

THICC PRETZEL

milwaukee pretzel co pretzel,
beer cheese, ranch, social sauce 17 v

3-CHEESE SPINACH AND ARTICHOKE DIP

tortilla chips, pepperjack,
chihuahua & pecorino cheeses 14 v

BAKED CHEESE CURDS

chopped wisconsin cheese curds,
fontina, herbed breadcrumbs,
pickled peppers, sourdough toast 15 v
add smoked kielbasa 5

FRIED BRUSSELS SPROUTS

pie crust, pecans, wildflower honey,
thyme-creme fraiche 14 v

WINGS

housemade buffalo or bbq
with ranch or blue cheese
1/2 dozen wings 12 1 dozen wings 23

MERRIMENT MADNESS



OUR FAVORITE LOCAL BREWERIES AND THEIR
CHOSEN NONPROFITS HAVE DESIGNED THEIR OWN
UNIQUE BURGERS! EACH WEEK, TWO BREWERIES
"FACE OFF" WITH THE WINNER GOING TO THE NEXT
ROUND! \$1 FROM EACH BURGER SOLD GOES TO THE
WINNING CHARITY!

1840/PROJECT BUBALOO

1840 SMASHBURGER

oklahoma smash brisket patty, sliced onions,
spicy pickles, american cheese, potato bun

CENTRAL WATERS/MILWAUKEE RIVERKEEPER

EL CHINGON

brisket patty, poblano peppers, onions,
chorizo, agave jalapenos, smoked gouda queso,
chipotle adobo sauce, avocado, pico de gallo,
potato bun

\$18 with fries (\$14 during happy hour)

greens

AVOCADO BOWL

mixed greens, diced avocado, cucumber, corn, black beans, chipotle vinaigrette,
candied pepitas, cotija, cilantro lime crema drizzle 18
add chicken 7 - bacon 4 - grilled salmon 8

CRISPY SALMON SUSHI BOWL

cauliflower, edamame, sushi rice, cucumber,
avocado, dill tahini dressing 19



wagyu smash burgers



MERRIMENT BURGER

double wagyu
butterburger,
american cheese,
applewood bacon,
house pickles,
social sauce,
housemade milk
bun & fries 21 *

THE BESTSELLER

double wagyu
butterburger,
american cheese,
big cat sauce,
pickles, onion,
housemade sesame milk
bun & fries 19 *

CREAM CITY PART DEUX

double wagyu
butterburger, muenster
cheese, caramelized
onions, fried cheese
curds, beer cheese,
house pickles, cream
city sauce, housemade
milk bun & fries 23 *

THE PARTY MELT

double wagyu
smashburger, hook's
yellow cheddar, house
bbq, applewood bacon,
pickled jalapeno,
red onion, house
sesame croissant bun
& fries 21 *

sub side caesar +4

plates

AWARD-WINNING MAC N' CHEESE

applewood smoked cheddar, fontina, clock shadow cheese curds, shells 18 v
add chicken 7 - bacon 4 - smoked kielbasa 6

CHICKEN CAESAR WRAP

grilled chicken breast, romaine, parm, heirloom tomatoes, caesar dressing,
firecracker saltines & fries 19

BAJA FISH TACOS

blackened whitefish, avocado-salsa verde, pickled pepper slaw, baja sauce,
housemade guac & tortilla chips 24

FRENCH DIP CHEESESTEAK

braised beef shortrib, sour cream n' onion chips, muenster & white american cheese,
onions & peppers, herb horseradish aioli, french roll, au jus & fries 23

CRISPY SHRIMP BURRITO

flour tortilla, black beans, beer battered jumbo shrimp, avocado, pickled jalapeño-
cucumber slaw, green chili queso blanco, pepper jack cheese 22

FRIED CHICKEN AND WAFFLES

B&E airchilled chicken, cheddar curd waffles, scallions, calamansi butter, chili
crisp honey 23

FRIED CHICKEN B.L.A.T.

crispy chicken, chipotle aioli, lettuce, tomato, bacon, avocado & fries 18

housemade desserts

gooey butter cake & whipped cream 8

chocolate chip cookies 6

macarons 5

As a way to offset rising costs (food, beverage, labor, benefits, supplies), we have added a 3% surcharge to all checks.
We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose.
We do not split checks individually for parties of 8 or more. Automatic gratuity of 20% applies to parties of 8 or more.

chef-owner andrew miller, culinary director mike meinzer, chef de cuisine americo rutenbeck
v vegetarian * enjoying raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness