



GARVER lounge

Fish Fry
5-9pm
Every Friday!



wisconsin fish fry

Only available on Fridays. |

Fried Fish Dinner (DF)

Gluten-free battered cod, house coleslaw, potato chips, tartar sauce, lemon, rye bread. **16**

Fried Fish Sandwich

Gluten-free battered cod, American cheese, tartar sauce, toasted brioche bun. **10**

Add side salad +4 | Add house chips +3

Fried Fish Taco (DF)

Gluten-free battered cod, house coleslaw, pickled onions, chipotle aioli. **4**

Choose flour or corn tortilla

appetizers

Garver Nachos (Veg, GF)

House made corn tortilla chips, jalapeño cheese sauce, refried black beans, melted cheddar cheese, pickled onions, tomatoes, crema, cilantro, jalapeño pickles. **8**

Add chicken +2 | Add ground beef +3

Mediterranean Platter (Veg)

House made hummus, tomatoes, cucumbers, feta cheese dip, marinated olives, grilled pita bread. **13**

Grazing Board

Rotating selection of cured meats, Wisconsin cheeses, marinated olives, house made jam, dried fruits, crostini, crackers. **22**

Bavarian Pretzel (Veg)

Soft, salted pretze, house made jalapeño cheese sauce, honey mustard. **8**

Fried Cheese Curds (Veg, GF)

Tempura-battered Carr Valley white cheese curds, house made ranch. **12**

Garver Chips (Veg, GF)

House made red potato chips, garlic aioli, fresh shaved parmesan cheese, fresh herbs. **5**

Seasonal Salad (Veg, GF)

Ask your bartender for today's featured salad. **11**

Add grilled chicken +4 | Add fried chicken +5

sandwiches

Available gluten free +1 | Add side salad +4

Add a side of house made chips +3

Garver Smash Burger

Black Angus ground beef, creamy smoked provolone, house made bourbon bacon jam, lettuce, tomato, garlic aioli, toasted brioche bun. **12**

Wisconsin Cheeseburger

Black Angus ground beef, lettuce, tomatoes, onions, house dill pickles, cheddar cheese, garlic aioli, toasted brioche bun. **8**

Add Jones Farm cherry wood smoked bacon +4

Walnut Beet Burger (Veg)

House made walnut beet burger patty, goat cheese, shaved onion, cherry tomatoes, spring mix lettuce, citrus vinaigrette, dill yogurt, toasted brioche bun. **12**

Nashville Chicken Sandwich

Tempura-battered chicken breast, hot Nashville butter, house dill pickles, house coleslaw, garlic aioli, toasted brioche bun. **12**

chef fredo's tacos

Priced per 6" taco | Choose flour or corn tortilla

Carne Asada (GF, DF)

Marinated and grilled sirloin beef, pickled onions, cilantro, avocado salsa. **5**

Roasted Cauliflower (Vegan, GF)

Roasted and lightly charred cauliflower, pepitas, pickled onions, cilantro, avocado salsa. **4**

Campechano (GF, DF)

Braised pork and grilled beef, cilantro, pickled onion, morita tomatillo salsa. **6**

Al Pastor (GF, DF)

Marinated pork tenderloin, grilled pineapple, cilantro, onions, morita tomatillo salsa. **5**

Korean (GF, DF)

Braised and seared pork belly, pickled onion, daikon radish, cilantro sesame seeds, gochujang sauce. **5**

Vegan = Vegan | Veg = Vegetarian
GF = Gluten Free | DF = Dairy Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

PLEASE PLACE YOUR ORDER AT THE BAR.