



GARVER lounge

Dinner



appetizers

Garver Nachos *(Veg, GF)*

House made corn tortilla chips, jalapeño cheese sauce, refried black beans, melted cheddar cheese, onion, tomatoes, crema, cilantro, and jalapeño pickles. **8** Add chicken **+2** | Add ground beef **+3**

Grazing Board

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

Mediterranean Platter *(Vegan)*

House made hummus, tomatoes, cucumbers, marinated olives and grilled pita bread. **13**

Bavarian Pretzel *(Veg)*

Soft, salted pretzel served with house made jalapeño cheese sauce and honey mustard. **8**

Fried Cheese Curds *(Veg, GF)*

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

Garver Chips *(Veg, GF)*

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

Seasonal Salad *(Veg, GF)*

Ask your bartender for today's featured salad. **11**
Add grilled chicken **+4** | Add fried chicken **+5**

chef fredo's tacos

Priced per 6" taco | Choose flour or corn tortilla

Carne Asada *(GF, DF)*

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

Roasted Cauliflower *(Vegan, GF)*

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

Campechano *(GF, DF)*

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

Al Pastor *(GF, DF)*

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

Korean *(GF, DF)*

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

sandwiches

*Available gluten free +1 | Add a 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, and garlic aioli on lightly toasted brioche bun. **12**

Wisconsin Cheeseburger

Black angus ground beef, lettuce, tomatoes, onions, house made dill pickles, double cheddar cheese, and garlic aioli on lightly toasted brioche bun. **8**

Add Jones Farm cherry wood smoked bacon **+4**

Walnut Beet Burger

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

Nashville Chicken Sandwich

Tempura-battered chicken breast, smothered in hot Nashville butter, house dill pickles, fresh coleslaw and garlic aioli on lightly toasted brioche bun. **12**

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.