

# LOBBY LOUNGE FOOD

## STARTERS

- Bone-in Chicken Wings** GF 13/26  
*Choice of Sauce: Spicy garlic mustard, (6/12) honey barbecue, Pan Asian, or traditional buffalo. Served with fresh blue cheese dip and celery sticks*
- Wisconsin Cheese Curds** 12  
*Deep fried, choice of 1893 Pfister dill dressing or Sriracha ketchup*
- Hummus Trio with Spiced Pita Chips** 17  
*Lemon-garlic, charred pepper, and cilantro pesto hummus, with spiced and grilled nann bread*
- Shoyu Spiced Tuna Poke\*** 18  
*Scallions, sweet onion, sesame, avocado, wonton chips*
- Marinated Olives and Cheese Board** 18  
*Mixed marinated olives, featured Wisconsin cheese, pure honey comb, toasted lavosh*
- House Made Chips** VG/GF 9  
*Barbecue or ranch seasoning, choice of dipping sauce: 1893 dill, grain mustard, or French onion*
- Charcuterie Board** 22  
*Soppressata, copa, prosciutto, salami, capicola, brie, bacon-fig jam, crostini breads*
- Crispy Brussel Sprouts** GF 10  
*Lemon-honey, chili glaze, parmesan, mustard remoulade*
- Truffle Fries** GF 11  
*White truffle oil, parmesan cheese*
- French Onion Soup** 9  
*Garlic toast, gruyere, fontina cheese*

## SALADS

- Caesar Salad** 14  
*Marinated tomatoes, rustic herb croutons, shaved parmesan, hard cooked egg, radicchio, creamy Caesar dressing*
- Nicoise Salad\*** 17  
*Seared ahi tuna steak, pickled onion, tomato, marinated olives, fingerling potatoes, haricort vert, egg, basil, cucumber, mixed greens, grain mustard vinaigrette*
- Celia's Cobb** 15  
*Grilled chicken, avocado, bacon, egg, blue cheese, tomato, romaine lettuce, 1893 dill dressing*

## SANDWICHES

- Served with choice of fries, sweet potato fries, or fresh seasonal fruit*
- Pfister Burger\*** 16  
*Half pound of premium black angus beef, lettuce, tomato, chili fried onions, chipotle aioli*
- Grilled Chicken Sandwich** 13  
*Melted Havarti cheese, fresh avocado, chipotle aioli*
- Grilled Wisconsin Cheese Sandwich** 14  
*Smoked cheddar, mozzarella, garlic, bacon, brioche*
- The Club** 16  
*House roasted turkey, smoked bacon, havarti, lettuce, tomato, mayo*

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## Zaffiro's

**Ultra-Thin 12 inch 'Cracker Style' Crust Pizza \$19**  
**House sauce, four-cheese blend, and three toppings of your choice:**

Sausage, pepperoni, ham, bacon, mushrooms  
onions, green peppers, olives, spinach

*Pile on additional ingredients for \$1 per*

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\* Consuming raw or undercooked meats, poultry, and seafood may increase your risk of foodborne illness.

# CRAFT COCKTAILS

## **1893 Old Fashioned** 17.50

*Buffalo Trace Bourbon, Solerno Blood Orange Liqueur, Angostura Bitters, Seltzer*

## **Chestnut Old Fashioned** 17.50

*Eagle Rare Bourbon, Trader Vic's Macademia Liqueur, Raw Demerara, Black Walnut Bitters, Vanilla Cherry Bitters*

## **Pfister Barrel Aged Manhattan** 17.50

*Woodford Reserve Bourbon, Carpano Antica Vermouth, Yzaguire Dry Vermouth, Bitters served up or on the rocks*

## **Lobby Lounge Espresso Martini** 17.50

*Diplomatico Planas Rum, Wheatley Vodka, Vanilla Bean Bourbon Extract, Raw Demerara, Brewed Espresso*

## **Rosemary's Pear** 17.50

*Gray Whale Gin, St. George Spiced Pear liqueur, Rosemary Cracked Pepper Simple Syrup, Prosecco Float*

## **Figgy Sour** 17.50

*High West Double Rye Whiskey, Disaronno, Fig Puree, Angostura Bitters served up or on the rocks*

## **Winter's Penicillin** 18.00

*Laphroaig 10 year, Allspice Dram Liqueur, Honey Simple Syrup, Fresh Lemon, Orange Bitters*

# WINTER WARMERS

## **Spiced Apple Chai** 17.00

*Casamigos Reposado, Apple Cider, Twisted Path Chai Liqueur, Tazo Chai, Orange, Lemon, Winter Spices*

## **Hotty Toddy** 17.00

*Copper and Kings Brandy, Goodland Cherry Liqueur, Honey Simple Syrup, Fresh Lemon, Kelly's Cinnamon Bitters, Cherry Bitters*