

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

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

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

CRAFT COCKTAILS

Summer Reviver 16.50

Bombay Sapphire, Lillet Blanc, Blood Orange Liqueur, Lemon Juice, Raw Demerara, Absinthe Rinse

New Old Fashioned 17.50

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

Matcha Highball 17.50

Suntory Toki, Lemon Juice, Matcha Honey Syrup, Club Soda

Pimm's Cup 17.50

Eagle Rare, Pimm's Liqueur, Lemon Juice, Raw Demerara, Cucumber, Mint, Lemon, Ginger Beer

Barrel Aged Manhattan 17.50

Woodford Reserve Bourbon, Carpano Antica Vermouth, Yzaguire Dry Vermouth, Bitters

Earl Grey Glory 17.50

Diplomatico Rum, Earl Grey, Lemon Juice, Raw Demerara, Pineapple Juice

Featured Sangria 17.50

Please ask your server about our current Featured Sangria!

Sparkling Pear Martini 16.50

Abolut Pear, Raw Demerara, Grapefruit Juice, Elderflower Liqueur, Prosecco

Wild Hibiscus Margarita 17.50

Hibiscus infused Casamigos Reposado, Lime Juice, Cointreau, Pure Agave, Blackberries, Jalapeños