

LOBBY LOUNGE FOOD

STARTERS

Bone-in Chicken Wings GF 13/26
Choice of sauce: Honey barbecue, (6/12)

Choice of sauce: Honey barbecue, sweet chili, spicy garlic mustard, or traditional buffalo. Served with fresh blue cheese dip and celery sticks

Three Cheese Flatbread 11

Grilled naan, aged cheddar, goat cheese, feta cheese, crushed red pepper

Wisconsin Cheese Curds 12

Deep fried, choice of 1893 Pfister dill dressing or sriracha ketchup

Roasted Red Pepper Hummus Spiced Pita Chips 14

Spiced chickpeas, basil, olive oil, feta cheese, grilled naan

Mango Ahi Tuna Tacos* 22

Scallions, wakame, mango, furikake, avocado mousse, wonton

Artisanal Cheese and Olive Mélange 18

Wisconsin cheese, olive mélange, honeycomb, toasted lavosh

Charcuterie Board 24

Chef selected meats, caperberries, pickled onion, grain mustard, bacon fig jam, crisps

Crispy Brussel Sprouts GF 12

Infused lemon honey, chili crunch, parmesan cheese, mustard rémoulade

Truffle Fries GF 11

White truffle oil, parmesan cheese

SOUPS AND SALADS

French Onion Soup 9

Garlic toast, gruyère, fontina cheese

Tossed Caesar Salad 14

Marinated tomatoes, rustic herb croutons, shaved asiago, hard-cooked egg, creamy Caesar dressing

Chicken 6 Salmon 8 Shrimp 10

Chopped Cobb 19

Grilled chicken, avocado, bacon, egg, blue cheese, tomato, shallots, chopped romaine, 1893 dill dressing

SANDWICHES

Served with choice of fries, sweet potato fries, or fresh seasonal fruit

Pfister Burger* 18

Half pound of premium Black Angus beef, lettuce, tomato, chili fried onions, chipotle aioli

Grilled Cheese Smashed Burger* 19

2 smashed patties on buttery toasted brioche with caramelized onion, Hook's aged cheddar, mozzarella, garlic, bacon

Crispy Chicken Sandwich 18

Breaded chicken breast, fennel slaw, arugula, sliced pickle

Grilled Wisconsin Cheese Sandwich 14

Hook's aged cheddar, mozzarella, garlic, bacon, brioche

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 \$2 per

CRAFT COCKTAILS

Celebrate 130 Years of The Pfister Hotel Sazerac 18

High West Double Rye, Absinthe Rinse, Campari, Peychaud's Bitters, Simple Syrup

1893 Old Fashioned 18

*Buffalo Trace Bourbon, Fruitful Blood Orange Liqueur,
Angostura Bitters, Orange Bitters, Club Soda*

Pfister Barrel Aged Manhattan 18

*Woodford Reserve Bourbon, Carpano Antica Vermouth,
Yzaguirre Dry Vermouth, Angostura Bitters*

Old Cuban 18

Diplomatico Rum, Mint, Lime Juice, Honey Syrup, Blackstrap Bitters, Prosecco

Prickly Pear Margarita 18

*21 Seeds Cucumber Jalapeño Tequila, Fruitful Prickly Pear Liqueur,
Lime Juice, Agave, Lava Salt Rim*

Cielo Bianco 18

Tanqueray Gin, St Germain Elderflower, Lillet Blanc, Carpano Bianco Vermouth

Pamplemousse Spritz 18

*Ketel One Botanical Grapefruit and Rose, Giffard Pamplemousse Liqueur,
House Sauvignon Blanc, Rosemary, Lemon, Seltzer*

Le Printemps 18

*44 North Huckleberry Vodka, Rishi Blueberry Hibiscus Tea Syrup,
Campari, Carpano Antica Vermouth*

Lobby Lounge Espresso Martini 18

Vanilla Vodka, Kahlua, Frangelico Hazelnut Liqueur, Espresso, Chocolate Bitters

Traditional Absinthe Fountain

Tablesides service with an ice water drip and a sugar cube

Choice of:

St. George Absinthe Verte 18

GLD Absinthe Verte Amerique 1912 19

Pernod Absinthe Superieure 21

La Clandestine Absinthe Superieure 22

ZERO PROOF COCKTAILS

Lavender Paloma 15

Seedlip Notas de Agave, Lavender Syrup, Grapefruit, Lime, Club Soda

Hibiscus Cosmo 15

Seedlip Grove, Rishi Hibiscus Tea Syrup, Cranberry, Lime, Served Up

Blood Orange Marg 15

Seedlip Grove, Seedlip Notas de Agave, Muddled Blood Orange, Lime, Agave

Espresso Martini 15

Seedlip Spice, Espresso, Demerara Syrup, Cinnamon

WINE

RED

	6oz/9oz/Btl
Pinot Noir, Böen <i>Sonoma, California</i>	14/21/54
Pinot Noir, Louis Latour <i>Bourgogne, France</i>	19/28/73
Cabernet Sauvignon, Caymus 1 ltr <i>Napa Valley, California</i>	45/67/214
Cabernet Sauvignon, Greenwing by Duckhorn <i>Columbia Valley, Washington</i>	18/27/69
Cabernet Sauvignon, Rodney Strong <i>Sonoma Valley, California</i>	15/23/57
Bordeaux, Château Langlet <i>Graves, France</i>	19/28/73
Merlot, Duckhorn <i>Napa Valley, California</i>	25/37/95
Red Blend, Red Schooner by Caymus <i>Argentina</i>	25/37/95
Malbec, Santa Julia Reserva <i>Mendoza, Argentina</i>	14/21/54
Super Tuscan Blend, Arcanum "II Fauno" <i>Tuscany, Italy</i>	17/25/65

WHITE

	6oz/9oz/Btl
Chardonnay, Duckhorn <i>Napa Valley, California</i>	23/34/88
Chardonnay, Penfolds Max's <i>Adelaide Hills, Australia</i>	16/24/61
Chardonnay, Meiomi <i>Sonoma, California</i>	13/20/50
Pinot Grigio, Santa Margherita <i>Alto Adige, Italy</i>	16/24/61
Sauvignon Blanc, Duckhorn <i>North Coast, California</i>	19/28/73
Sauvignon Blanc, White Haven <i>Marlborough, New Zealand</i>	14/21/50
Riesling, Chateau St. Michelle <i>Yakima Valley, Washington</i>	13/20/43
Rose, Daou <i>Paso Robles, California</i>	15/23/57

SPARKLING

Dom Pérignon 390 <i>Eprenay, Champagne, France</i>	
Veuve Clicquot Yellow Label N.V. 39/149 <i>Reims, Champagne, France</i>	
Freixenet, Blanc de Blancs Brut 11/43 <i>Catalonia, Spain</i>	
Faire La Fête, Crémant de Limoux, Brut Rosé 15/57 <i>Limoux, France</i>	
Ruffino Prosecco DOC 13/50 <i>Paso Robles, California</i>	

BEER

DRAFT

Blue Moon Belgian White <i>Wheat Ale</i>	6
Milwaukee Brewing India <i>Pale Ale</i>	7
New Glarus Spotted Cow <i>Farmhouse Ale</i>	7
Miller Lite, Pilsner	6
Peroni, Pilsner	7
Guinness Stout	7
Seasonal Draft	7

BOTTLE

Miller Lite	5
Miller High Life	5
Coors Lite	5
Bud Light	5
Corona Extra	7
Modelo Especial	7
Stella Artois	7
Lakefront Riverwest Stein	7
Lakefront IPA	7
Ciderboys Hard Cider	7

COFFEE

We proudly serve Starbucks® Coffee

Café Latte	5.50
Café Americano	4.50
Café Mocha	6.50
Single Espresso	3.50
Double Espresso	4.50

DESSERT

Chocolate Fudge Cake <i>Rich chocolate cake layered with a sweet fudge ganache and raspberry sauce</i>	11
New York Cheesecake <i>Seasonal toppings</i>	9
Chocolate Dipped Macarons <i>Six assorted flavors of French macarons dipped in chocolate</i>	12
Pfister Signature Carrot Cake <i>Served with cream cheese frosting</i>	9

RESERVE SPIRIT LIST

Limited Availability - 2 oz Pour

BOURBON WHISKEY

Baker's Single Barrel 7yr (53.5%)	19.25
Bardstown Collaboration Goose Island Stout (50%)	40.25
Basil Hayden 10yr (40%)	22.75
Blanton's Gold Edition (51.5%)	126
Blanton's Single Barrel "Marcus Select" (46.5%)	47.25
Blood Oath Pact #8 (49.3%)	47.25
Blood Oath Pact #9 (49.3%)	40.25
Elijah Craig Barrel Proof (60.5%)	29.75
Elijah Craig Toasted Barrel (47%)	29.75
Elijah Craig 18yr Single Barrel (45%)	47.25
George Remus Repeal Reserve (50%)	26.25
George T. Stagg (67.5%)	122.50
Heaven Hill 17yr (59.10%)	148.75
Heaven Hill 20yr (57.5%)	166.25
Henry McKenna 10yr Single Barrel (50%)	21
Knob Creek 18yr (50%)	43.75
Larceny Barrel Proof (62.2%)	29
Maker's Mark "Private Selection" Single Barrel (55.8%)	24.50
Noah's Mill (57.15%)	26.25
Rowan's Creek Small Batch (50.5%)	19.25
Willet Pot Still Reserve (47%)	19.25
William Larue Weller (62.35%)	166.25
Wollersheim "Private Selection" Single Barrel (55.2%)	22

WHISKEY

High West High Country Limited Single Malt (44%)	26.25
High West Campfire (46%)	21
Keeper's Heart Single Barrel "MSG Select" (55%)	21
WhistlePig The Beholden 21yr Single Malt (46%)	147
<h2>RYE WHISKEY</h2>	
Angel's Envy (50%)	29.75
Elijah Craig (47%)	19.25
High West "A Midwinter Night Dram" (49.3%)	36.75
High West Rendezvous (46%)	26.25
Kentucky Owl 11yr (50.9%)	47.25
Thomas Handy Sazerac (64.45%)	70
WhistlePig Old World Wine Cask Finished 12yr (43%)	25.50
WhistlePig Piggybank 10yr (55%)	47.25
WhistlePig Estate Oak 15yr (46%)	49
WhistlePig Double Malt 18yr (46%)	70
WhistlePig The Boss Hog The X Commandments (52.7%)	117.25
Willet Straight 4yr (55.4%)	29

RESERVE SPIRIT LIST

Limited Availability - 2 oz Pour

IRISH WHISKEY

Mitchell & Son "Green Spot" (40%)	26.25
Mitchell & Son "Yellow Spot" (40%)	35
Redbreast Single Pot Still 15yr (46%)	28
Redbreast Single Pot Still "Ruby Port Casks" 27yr (53.6%)	117.25

SCOTCH WHISKY

Balvenie 19yr Cask and Character (48%)	78.75
Balvenie 25yr (48%)	143.50
Balvenie 30yr (44.2%)	1oz/2oz 150/262.50
Dalmore 25yr (42%)	1oz/2oz 96.75/162.75
Glenfiddich 30yr (43%)	1oz/2oz 97.75/164.50
Glenlivet 18yr (40%)	35
Johnny Walker Blue (40%)	59.50
Laphroaig 27yr (41.7%)	140
Macallan 18yr Double Cask (43%)	59.50
Macallan 25yr (43%)	1oz/2oz 160/280
Macallan 30yr Sherry Cask (43%)	1oz/2oz 247/463.75
Octomore 12.1 "Super-Heavily Peated" (59.9%)	43.75
Octomore 12.2 "Super-Heavily Peated" (57.3%)	50.75
Octomore 12.3 "Super-Heavily Peated" (62.1%)	57.75
Orphan Barrel Forager's Keep Single Malt 26yr (48%)	126
Orphan Barrel Muckety Muck Single Grain 24yr (45%)	78.75

COGNAC

Hennessey Paradis Imperial (40%)	1oz/2oz 155/271.5
Hennessey XO (40%)	52.50
Remy Martin Louis XIII (40%)	1oz/2oz 220/385
Remy Martin XO (40%)	40.25

TEQUILA

Clase Azul Añejo (40%)	113.75
Clase Azul Gold (40%)	68.25
Clase Azul Plata (40%)	49
Clase Azul Reposado (40%)	52.50
Clase Azul Ultra (40%)	1oz/2oz 135/253.75
Don Julio 1942 Añejo (40%)	36
Don Julio Ultima Extra Añejo (40%)	110.25
Jose Cuervo Extra Añejo Reserva De La Familia (40%)	47.25
Komos Añejo Cristalino (40%)	27.25
Komos Reposado Rosa (40%)	25.50

MEZCAL

Clase Azul Durango (40%)	68.25
Clase Azul Guerrero (40%)	71.75

JAPANESE WHISKY

Yamazaki 12yr (43%)	29.75
---------------------	-------