

# 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** 14  
Lemon-Grlc, Olive Relish, Tomato Tapende, Grilled Naan
- Shoyu Spiced Tuna Poke\*** 18  
Scallions, sweet onion, sesame, avocado, wonton chips
- Shrimp Cocktail** 22  
Cocktail sauce, horserdush, black pepper, tabasco, worcestershire, lemon, green onion, celery
- Marinated Olives and Cheese Board** 18  
Mixed marinated olives, featured Wisconsin cheese, pure honey comb, toasted lavosh
- Charcuterie Board** 24  
Linguica, copa, prosciutto, salami, capicola, caper berries, pickled onion, brie, grain mustard, bacon fig jam, crostini
- Crispy Truffle 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 coice 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 aoli
- Gorgonzola Smashed Burger\*** 17  
Homade pickles, crmelized onion, arugula, gorgonzola, brioche bun
- Crispy Chicken Sandwich** 17  
Breaded chicken thigh, fennel slaw, tomtom, lettuce, sliced pickle. Add Buffalo Sauce \$1
- Grilled Wisconsin Cheese Sandwich** 14  
Smoked cheddar, mozzarella, garlic, bacon, brioche
- The Club** 16  
House roasted turkey, smoked bacon, havarti, lettuce, tomato, mayo
- Grilled Bone In Filet\*** 57  
Crispy potato fries, tarrgon mustard cream
- Miso-Glazed Salmon Salad\*** 22  
Arugula, tomato, onion, fennel, cucumber salad, dill

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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.

VG= Vegan Option | GF= Gluten Free Option

# 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

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

# WINE

## RED

<b>Pinot Noir, Eos Estate</b> <i>Paso Robles, California</i>	11/43
<b>Pinot Noir, Böen</b> <i>Sonoma, California</i>	14/54
<b>Pinot Noir, Louis Latour</b> <i>Bourgogne, France</i>	19/73
<b>Cabernet Sauvignon, EOS Estate</b> <i>Paso Robles, California</i>	11/43
<b>Cabernet Sauvignon, H3</b> <i>Columbia Valley, Washington</i>	13/50
<b>Cabernet Sauvignon, Prisoner</b> <i>Napa Valley, California</i>	28/108
<b>Merlot, H3</b> <i>Columbia Valley, Washington</i>	13/50
<b>Zinfandel, Coppola Director's Cut</b> <i>Dry Creek, California</i>	17/65
<b>Malbec, Bodegas Renacer Repasso</b> <i>Mendoza, Argentina</i>	14/54
<b>Super Tuscan Blend, Arcanum "II Fauno"</b> <i>Tuscany, Italy</i>	17/65

## WHITE

<b>Chardonnay, EOS Estate</b> <i>Paso Robles, California</i>	11/34
<b>Chardonnay, Meiomi</b> <i>Sonoma, California</i>	13/50
<b>Chardonnay, Federalist</b> <i>Mendocino, California</i>	14/54
<b>Pino Grigio, EOS Estate</b> <i>Paso Robles, California</i>	11/43
<b>Sauvignon Blanc, Joel Gott</b> <i>Sonoma, California</i>	12/46
<b>Riesling, Hogue</b> <i>Columbia Valley, Washington</i>	11/43
<b>Rose, Charles &amp; Charles</b> <i>Columbia Valley, Washington</i>	12/46
<b>Moscato, EOS Estate</b> <i>Paso Robles, California</i>	11/43

## SPARKLING

**Dom Pérignon 390**  
Epernay, Champagne, France

**Moët & Chandon 27/103**  
Champagne, France

**Freixenet, Blanc de Blancs Brut 11/43**  
Catalonia, Spain

**Faire La Fête, Crémant de Limoux, Brut Rosé 15/57**  
Limoux, France

**Ruffino Prosecco DOC 13/50**  
Paso Robles, California

## BEER

### DRAFT

<b>Blue Moon Belgian White, Wheat Ale</b>	6
<b>Milwaukee Brewing India Pale Ale</b>	6
<b>New Glarus Spotted Cow, Farmhouse Ale</b>	6
<b>Miller Lite, Pilsner</b>	5
<b>Peroni, Pilsner</b>	6
<b>Guinness Stout</b>	6
<b>Seasonal Draft</b>	6

### BOTTLE

<b>Miller Lite</b>	5
<b>Miller High Life</b>	5
<b>Coors Lite</b>	5
<b>Bud Light</b>	5
<b>Corona Extra</b>	6
<b>Modelo Especial</b>	6
<b>Stella Artois</b>	6
<b>Lakefront Riverwest Stein</b>	6
<b>Lakefront IPA</b>	6
<b>Ciderboys Hard Cider</b>	6

## COFFEE

We proudly serve Starbucks® Coffee

<b>Café Latte</b>	5.50
<b>Café Americano</b>	4.50
<b>Café Mocha</b>	6.50
<b>Single Espresso</b>	3.50
<b>Double Espresso</b>	4.50

## DESSERT

<b>Layered Chocolate Cake</b>	8
<i>Rich Dark Chocolate Cake, Buttercream</i>	
<b>Carrot Cake</b>	8
<i>Cream Cheese Frosting, Carmel Sauce</i>	
<b>New York Style Cheesecake</b>	8
<i>Vanilla Bean Cheesecake, Berries, Carmel sauce</i>	
<b>French Macarons</b>	12
<i>Six assorted flavors</i>	



## SCOTCH WHISKEY

<b>Balevenie 21 Year</b>	50.75
<b>Laphroaig 27 Year</b>	140
<b>Octomore 12.1 "Super Heavy Peated"</b>	59.50
<b>Octomore 12.2 "Super Heavy Peated"</b>	50.75
<b>Octomore 12.3 "Super Heavy Peated"</b>	57.75
<b>Orphan Barrel Forger's Keep Single Malt 26 Year</b>	126
<b>Orphan Barrel Muckety Muck Single Grain 24 Year</b>	78.75

## JAPANESE WHISKEY

<b>Hakushu 12 Year</b>	26.25
<b>Yamazaki 12 Year</b>	29.75

## COGNAC

<b>Remy Martin XO</b>	38
<b>Remy Martin Louis XIII</b>	5oz/ 1oz/ 2oz 117/ 220/ 385
<b>Hennessey XO</b>	44
<b>Hennessey Paradis Imperial</b>	5oz/ 1oz/ 2oz 82/155/271.50

## TEQUILA

<b>Clase Azul Anjeo</b>	113.75
<b>Clase Azul Plata</b>	54.60
<b>Clase Azul Gold</b>	76.25
<b>Clase Azul Ultra</b>	.5oz/ 1oz/ 2oz 78/ 145/ 283
<b>Don Julio 1942</b>	52.50
<b>Jose Cuervo Extra Anejo Reserv de la Familia</b>	47.25