

LOBBY LOUNGE FOOD

STARTERS

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

Hummus Spiced Pita Chips 14
Lemon-garlic, olive relish, tomato tapenade, crisp vegetables, grilled naan

Mango Ahi Tuna Tacos* 22
Scallions, wakame, mango, furikaki, avocado mousse, wonton

Shrimp Cocktail 22
Cocktail sauce, horseradish, cracked black pepper, tabasco, worcestershire, lemon, celery

SALADS

Niçoise Salad* 17
Seared ahi tuna steak, pickled onion, tomato, marinated olives, fingerling potatoes, haricots verts, egg, basil, cucumber, mixed greens, grain mustard vinaigrette

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 Cheese Smashed Burger* 19
2 smashed patties on buttery toasted brioche with caramelized onion, Hook's aged cheddar, mozzarella, garlic & bacon

Artisanal Cheese & 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 11
Infused lemon honey, chili crunch, parmesan cheese, mustard rémoulade

Blistered Shishito Peppers GF 11
Lemon parmesan aioli, grilled lemon

Truffle Fries GF 11
White truffle oil, parmesan cheese

Chile Smoked Potato Wedges GF 10
Dressed in chile-citrus, shaved parmesan cheese and 1893 dill dressing

Bourbon Hot Smoked Salmon Salad* 17
Arugula, red cabbage, cilantro, green apple, fennel, scallion, ginger sesame vinaigrette, furikake, carrot ribbons, fried wonton

Tossed Caesar Salad 12
Marinated tomatoes, rustic herb croutons, shaved asiago, hard cooked egg, creamy Caesar dressing
Chicken 6 Salmon 8 Shrimp 10

Crispy Chicken Sandwich 18
Breaded chicken breast, fennel slaw, arugula, sliced pickle
Choice of Hot/Sweet

Grilled Wisconsin Cheese Sandwich 14
Hook's aged cheddar, mozzarella, garlic, bacon, and brioche

French Onion Soup 9
Garlic toast, gruyère, fontina cheese

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.

VG= Vegan Option | GF= Gluten Free Option

CRAFT COCKTAILS

Celebrate 130 Years of The Pfister Hotel Sazerac 18.00

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

Muddled Strawberry Basil Cooler 18.00

Casamigos Blanco Tequila, Fresh Strawberries, Basil, Lime Juice, Wild lower Honey

Rosemary's Pear 18.00

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

Violet Gin Fizz 18.00

Tanqueray Gin, Crème de Violette, Lemon Juice, Egg White, Simple Syrup, Seltzer

1893 Old Fashioned 18.00

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

Pfister Barrel Aged Manhattan 18.00

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

Elder Grove Gimlet 18.00

Hendricks Gin, St. Germain Elder lower Liqueur, Cucumber, Mint, Lime Juice

Lobby Lounge Espresso Martini 18.00

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

River Run 18.00

*Myers Dark Rum, Captain Morgan Spiced Rum, Peach Liqueur, Pineapple Juice, Lime Juice
Angostura Bitters, Club Soda*

Traditional Absinthe Fountain

Tableside service with an ice water drip and a sugar cube

Choice of:

St. George Absinthe Verte 18.00

GLD Absinthe Verte Amerique 1912 19.00

Pernod Absinthe Superieure 21.00

La Clandestine Absinthe Superieure 22.00

WINE

RED

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

WHITE

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

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

BOTTLE

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

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

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

SCOTCH WHISKEY

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

JAPANESE WHISKEY

Hakushu 12 Year	26.25
Yamazaki 12 Year	29.75

COGNAC

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

TEQUILA

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