

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

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

Shrimp Cocktail 22

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

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, Solerno Blood Orange Liqueur, Simple Syrup, Angostura Bitters, Orange Bitters

Pfister Barrel Aged Manhattan 18

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

Swedish Mulled Wine 16

*Cabernet Sauvignon, Merlot, Brandy, Chai Tea Liqueur, Honey,
Filthy Cherry Syrup, Apple Cider, Winter Spices*

Sugar Cookie Martini 18

Baileys, Disaronno, Vanilla Vodka, Cream, Winter Sprinkles

Mistletoe Margarita 18

Casamigos Blanco Tequila, Pimento Allspice Dram, Chambord, Cranberry, Lemon

Blush Blizzard Sangria 18

House Rosé, St. Germain Elderflower Liqueur, Sparkling Apple Cider, Rosemary

Spiced Pear Sidecar 18

Courvoisier VS Cognac, St. George Spiced Pear Liqueur, Elderflower Honey Syrup, Lemon Juice

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

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, Juggernaut <i>Hillside, 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, Bodegas Renacer Repasso <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, Kim Crawford <i>Marlborough, New Zealand</i>	13/20/50
Riesling, Hogue <i>Columbia Valley, Washington</i>	11/17/43
Rose, Daou <i>Paso Robles, California</i>	15/23/57

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 <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
Basil Hayden 10yr (40%)	22.75
Basil Hayden Subtle Smoke (40%)	19.25
Basil Hayden Toast (40%)	22.75
Blanton's Straight From The Barrel (66.8%)	52.50
Blood Oath Pact #8 (49.3%)	47.25
Blood Oath Pact #9 (49.3%)	40.25
E.H. Taylor Small Batch Bonded (50%)	19.25
Elijah Craig Toasted Barrel (47%)	29.75
George Remus Repeal Reserve (50%)	26.25
Heaven Hill 17yr (59.10%)	148.75
Henry McKenna 10yr Single Barrel (50%)	21
Knob Creek 12yr (50%)	24.5
Knob Creek 15yr (50%)	35
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
Weller 12yr (45%)	36.75
Weller C.Y.P.B. (47.5%)	71.75
Weller Full Proof Single Barrel (57%)	36.75
Weller Single Barrel (48.5%)	68.25
Willet Pot Still Reserve (47%)	19.25
William Larue Weller (62.35%)	166.25
Wollersheim "Private Selection" Single Barrel (55.2%)	22

WHISKEY

Jack Daniel's Single Barrel Special Release (71.15%)	26.25
High West High Country Limited Single Malt (44%)	26.25
High West Campfire (46%)	21
WhistlePig The Beholden 21yr Single Malt (46%)	147

RYE WHISKEY

Angel's Envy (50%)	29.75
Elijah Craig (47%)	24
High West "A Midwinter Night Dram" (49.3%)	36.75
High West Rendezvous (46%)	26.25
Kentucky Owl 11yr (50.9%)	47.25
Sazerac 6yr (45%)	21
Thomas Handy Sazerac (64.45%)	70
WhistlePig Old World Wine Cask Finished 12yr (43%)	25.5
WhistlePig Estate Oak 15yr (46%)	49
WhistlePig Double Malt 18yr (46%)	70

RESERVE SPIRIT LIST

Limited Availability - 2 oz Pour

IRISH WHISKEY

Mitchell & Son “Yellow Spot” (40%)	35
Redbreast Single Pot Still 15yr (46%)	28
Redbreast Single Pot Still 21yr (46%)	57.75
Redbreast Single Pot Still “Ruby Port Casks” 27yr (53.6%)	117.25

SCOTCH WHISKY

Balvenie 25yr (48%)	143.5
Balvenie 30yr (44.2%)	.5oz/1oz/2oz 79.25/150/262
Dalmore 25yr (42%)	162.75
Glenfiddich 30yr (43%)	164.5
Oban 18yr (43%)	35
Laphroaig 27yr (41.7%)	140
Macallan 18yr Double Cask (43%)	59.5
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 Forager’s Keep Single Grain 24yr (45%)	78.75

JAPANESE WHISKY

Yamazaki 12yr (43%)	29.75
Yamazaki 18yr (43%)	105

COGNAC

Hennessey Paradis Imperial (40%)	.5oz/1oz/2oz 82/155/271.5
Hennessey XO (40%)	44
Remy Martin Louis XIII (40%)	.5oz/1oz/2oz 117/220/385
Remy Martin XO (40%)	38

TEQUILA

Clase Azul Añejo (40%)	113.75
Clase Azul Gold (40%)	76.25
Clase Azul Plata (40%)	54.6
Clase Azul Reposado (40%)	58.5
Clase Azul Ultra (40%)	.5oz/1oz/2oz 78/145/283
Don Julio 1942 Añejo (40%)	36
Jose Cuervo Extra Añejo Reserva De La Familia (40%)	47.25
Komos Añejo Cristalino (40%)	27.25
Komos Reposado Rosa (40%)	25.5