

# LOBBY LOUNGE FOOD

## STARTERS

<b>Bone-in Chicken Wings</b>	12/24	<b>House Made Chips</b>	9
<i>Choice of Sauce: Spicy garlic mustard, honey barbecue, Pan Asian, or traditional buffalo. Served with fresh blue cheese dip and celery sticks</i>	(6/12)	<i>Barbecue or ranch seasoning, choice of dipping sauce: 1893 dill, grain mustard, or French onion</i>	
<b>Wisconsin Cheese Curds</b>	12	<b>Charcuterie Board</b>	18
<i>Deep fried, choice of 1893 Pfister dill dressing or Sriracha ketchup</i>		<i>Soppresata, copa, prosciutto, salami, capicola, brie, bacon-fig jam, crostini breads</i>	
<b>Hummus Trio with Spiced Pita Chips</b>	7	<b>Crispy Brussel Sprouts</b>	10
<i>Lemon-garlic, charred pepper, and cilantro pesto hummus, with spiced and grilled nann bread</i>		<i>Lemon-honey, chili glaze, parmesan, mustard remoulade</i>	
<b>Shoyu Spiced Tuna Poke</b>	16	<b>Truffle Fries</b>	11
<i>Scallions, sweet onion, sesame, avocado, wonton chips</i>		<i>White truffle oil, parmesan cheese</i>	
<b>Marinated Olives and Cheese Board</b>	14	<b>French Onion Soup</b>	9
<i>Mixed marinated olives, featured Wisconsin cheese, pure honey comb, toasted lavosh</i>		<i>Garlic toast, gruyere, fontina cheese</i>	

## SALADS

<b>Caesar Salad</b>	14
<i>Marinated tomatoes, rustic herb croutons, shaved parmesan, hard cooked egg, radicchio, creamy Caesar dressing</i>	
<b>Nicoise Salad</b>	17
<i>Seared ahi tuna steak, pickled onion, tomato, marinated olives, fingerling potatoes, haricort vert, egg, basil, cucumber, mixed greens, grain mustard vinaigrette</i>	

## SANDWICHES

<i>Served with choice of fries, sweet potato fries, or fresh seasonal fruit</i>	
<b>Pfister Burger</b>	16
<i>Half pound of premium black angus beef, lettuce, tomato, chili fried onions, chipotle aioli</i>	
<b>Grilled Chicken Sandwich</b>	13
<i>Melted Havarti cheese, fresh avocado, chipotle aioli</i>	
<b>Grilled Wisconsin Cheese Sandwich</b>	14
<i>Smoked cheddar, mozzarella, garlic, bacon, brioche</i>	

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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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# 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*