

# 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

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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 \$2 per

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# 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*

## **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**

*Tableside 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
<b>Pinot Noir, Böen</b> <i>Sonoma, California</i>	14/21/54
<b>Pinot Noir, Louis Latour</b> <i>Bourgogne, France</i>	19/28/73
<b>Cabernet Sauvignon, Caymus 1 ltr</b> <i>Napa Valley, California</i>	45/67/214
<b>Cabernet Sauvignon, Greenwing by Duckhorn</b> <i>Columbia Valley, Washington</i>	18/27/69
<b>Cabernet Sauvignon, Juggernaut</b> <i>Hillside, California</i>	15/23/57
<b>Bordeaux, Château Langlet</b> <i>Graves, France</i>	19/28/73
<b>Merlot, Duckhorn</b> <i>Napa Valley, California</i>	25/37/95
<b>Red Blend, Red Schooner by Caymus</b> <i>Argentina</i>	25/37/95
<b>Malbec, Bodegas Renacer Repasso</b> <i>Mendoza, Argentina</i>	14/21/54
<b>Super Tuscan Blend, Arcanum "II Fauno"</b> <i>Tuscany, Italy</i>	17/25/65

## WHITE

	6oz/9oz/Btl
<b>Chardonnay, Duckhorn</b> <i>Napa Valley, California</i>	23/34/88
<b>Chardonnay, Penfolds Max's</b> <i>Adelaide Hills, Australia</i>	16/24/61
<b>Chardonnay, Meiomi</b> <i>Sonoma, California</i>	13/20/50
<b>Pinot Grigio, Santa Margherita</b> <i>Alto Adige, Italy</i>	16/24/61
<b>Sauvignon Blanc, Duckhorn</b> <i>North Coast, California</i>	19/28/73
<b>Sauvignon Blanc, Kim Crawford</b> <i>Marlborough, New Zealand</i>	13/20/50
<b>Riesling, Hogue</b> <i>Columbia Valley, Washington</i>	11/17/43
<b>Rose, Daou</b> <i>Paso Robles, California</i>	15/23/57

## SPARKLING

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

## BEER

### DRAFT

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

### 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>	7
<b>Modelo Especial</b>	7
<b>Stella Artois</b>	7
<b>Lakefront Riverwest Stein</b>	7
<b>Lakefront IPA</b>	7
<b>Ciderboys Hard Cider</b>	7

## 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>Chocolate Fudge Cake</b> <i>Rich chocolate cake layered with a sweet fudge ganache and raspberry sauce</i>	11
<b>New York Cheesecake</b> <i>Seasonal toppings</i>	9
<b>Chocolate Dipped Macarons</b> <i>Six assorted flavors of French macarons dipped in chocolate</i>	12
<b>Pfister Signature Carrot Cake</b> <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
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
E.H. Taylor Small Batch Bonded (50%)	19.25
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%)	119
Heaven Hill 17yr (59.10%)	148.75
Heaven Hill 20yr (57.5%)	166.25
Henry McKenna 10yr Single Barrel (50%)	21
Knob Creek 12yr (50%)	24.50
Knob Creek 18yr (50%)	43.75
Larceny Barrel Proof (62.2%)	29
Maker's Mark Cellar Aged (57.85%)	43.75
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

## RYE WHISKEY

Angel's Envy (50%)	29.75
E.H. Taylor Straight (50%)	26.25
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
Thomas Handy Sazerac (64.45%)	70
WhistlePig Old World Wine Cask Finished 12yr (43%)	25.50
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

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## 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
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%)	44
Remy Martin Louis XIII (40%)	1oz/2oz 220/385
Remy Martin XO (40%)	38

## TEQUILA

Clase Azul Añejo (40%)	113.75
Clase Azul Gold (40%)	76.25
Clase Azul Plata (40%)	54.60
Clase Azul Reposado (40%)	58.50
Clase Azul Ultra (40%)	1oz/2oz 145/283
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
Yamazaki 18yr (43%)	105