

IN-ROOM DINING

MENU



- THE -

PFISTER HOTEL

ESTD MILWAUKEE 1893



BREAKFAST

AVAILABLE 6AM-11AM DAILY



CLASSICS

EGGS YOUR WAY*

Two eggs prepared any style.
Choice of toast. Choice of fruit
or breakfast potatoes.

13

AVOCADO TOAST*

Whole-grain bread, soft
poached egg, arugula, breakfast
radish, chili flakes, extra virgin
olive oil, side of fruit

18

CORNED BEEF HASH STACK*

Poached egg, grain mustard
cream, spinach, potatoes

17

YOUR OWN THREE-EGG OMELET

Includes choice of cheese and
three fillings: smoked ham,
bacon, sausage, mushrooms,
peppers, spinach, onions.
Choice of toast, fruit, or
breakfast potatoes.

16

Add ingredients +1 per

FRESH MOZZARELLA FRITTATA*

Egg frittata topped with roasted
tomato, basil, red onion.
Choice of toast.

18

*Add bourbon
hot smoked salmon +8*

QUINOA BOWL

Quinoa, sweet potato, avocado,
fresh blueberry, kale, marinated
tomato, roasted pistachio

17

Add egg +2

Add Greek yogurt +2

Add feta cheese +2

Add chicken breast +6

BAGEL SANDWICH

Plain bagel, scrambled egg,
cheddar cheese, bacon, and
avocado. Choice of fruit or
breakfast potatoes.

15

EMBELLISHMENTS

Biscuits and Gravy 7
Smoked Bacon 6

Sausage Links 5
Chicken Sausage 6

Avocado 4
Corned Beef Hash 6

Fruit 4
Breakfast Potatoes 4

gluten-free 

vegan 

* Consuming raw or undercooked meats, and seafood may increase your risk of foodborne illness.
Room service charge is \$4.00. Prices subject to a 18% service charge and a 8.4% sales tax.

FROM THE GRIDDLE

BANANAS FOSTER FRENCH TOAST

Bananas, caramel rum sauce,
toasted pecans, whipped cream
15

TRADITIONAL PANCAKES

Three pancakes, warm maple
syrup, whipped butter,
side of fruit
13

CLASSIC BELGIAN WAFFLE

Warm maple syrup, whipped
butter, side of fruit
15

EMBELLISHMENTS

Strawberries and whipped cream 3

Banana rum syrup 3

COFFEE HOUSE DELIGHTS

CARAFE OF COFFEE

2 cup - 8 / 6 cup - 14

DOPPIO ESPRESSO

5

LATTE

Espresso, steamed milk
6 / 8

MOCHA

Espresso, steamed milk,
chocolate
6 / 8

ARNOLD PALMER

Black, green or passion fruit
4 / 6

COLD BREW

6 / 8

JUICE OF THE DAY

Fresh squeezed
6

YOGURT PARFAIT

Mixed berries, baked
granola, greek yogurt
15

STEEL CUT OATMEAL



Raisins, brown sugar, banana
10
Add mixed berries +4

SMOOTHIE BAR

Start your morning with our custom, blended power smoothies

BUILD YOUR OWN SMOOTHIE

Choose from the following
9

FRUIT

Strawberry, banana, or mango

MILK OR JUICE

2%, skim, almond milk, coconut milk, orange juice, or apple juice

HEALTH BOOSTERS

Chia seeds 1 Spinach 1 Honey 1 Avocado 2

BREAKFAST COCKTAILS

PFISTER BLOODY MARY

House blend of spices, tomato juice, vodka, assorted relishes, traditional Wisconsin beer chaser
15

MIMOSAS

House champagne, choice of orange, grapefruit, or pineapple juice
For one – 13
Pitcher – 55

TIPSY COFFEE

Add in your choice of Kahlua, Baileys, Jameson, or Frangelico
10

gluten-free  vegan 

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LUNCH & DINNER

AVAILABLE FROM 11AM - MIDNIGHT DAILY

CLASSIC STARTERS

FRENCH ONION SOUP

Garlic toast, gruyere,
fontina cheese
13

THREE CHEESE FLATBREAD

Grilled naan, aged cheddar,
goat cheese, feta cheese,
crushed red pepper
13

TRUFFLE PARMESAN FRIES

White truffle essence,
parmesan, green onions
11

BONE-IN CHICKEN WINGS

Choice of sauce: spicy garlic
mustard, honey barbecue,
sweet chili, or traditional buffalo.
Fresh blue cheese dip
and celery.
6 Wings – 13
12 Wings – 26

WISCONSIN CHEESE CURDS

Deep fried, choice of 1893
Pfister dill dressing
14

GRAZING BOARD

Chef curated specialty meats
and artisan cheeses
35

HEALTHY SNACKS

FRESH VEGETABLE CRUDITÉ

1893 Pfister dill dressing
12

ROASTED RED PEPPER HUMMUS

Spiced chickpeas, basil, olive
oil, feta cheese, grilled naan
16

CRISPY LEMON-HONEY BRUSSELS SPROUTS

Chili crunch, lemon-honey,
grain mustard remoulade,
shaved parmesan
13

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GARDEN GREENS

Using only the freshest, high-quality ingredients and house-made dressings

HOUSE SALAD

Romaine, olive, pickled onion, crouton, tomato, shaved parmesan cheese

Choice of dressing: 1893 dill dressing, 1000 island, ranch, blue cheese, balsamic
15

Add chicken +7

Add oak smoked salmon +9

CLASSIC CAESAR

Marinated tomatoes, rustic herb croutons, shaved parmesan, hard-cooked egg, creamy caesar dressing

15

Add chicken +7

Add oak smoked salmon +9

CHOPPED COBB [Ⓜ]

Grilled chicken, avocado, bacon, egg, blue cheese, tomato, shallots, chopped romaine, 1893 dill dressing

21

SANDWICHES

Each sandwich includes fresh lettuce, tomato, onion, pickle and choice of fries, sweet potato fries, or fresh seasonal fruit

GRILLED CHICKEN SANDWICH

Havarti cheese, chipotle aioli, avocado, brioche bun

19

CLUB SANDWICH

Turkey, bacon, swiss cheese, tomato, lettuce, mayonnaise. Choice of white or wheat bread.

19

IMPOSSIBLE BURGER

Whole-wheat kaiser, vegetable slaw, tomato, avocado. Choice of cheese.

20

PFISTER BURGER*

Half-pound premium black angus beef, lettuce, tomato, chili fried onions, chipotle aioli

19

ENTREES

WHITE CHEDDAR CHEESE CAVATAPPI PASTA

Creamy white cheddar topped with buttery herb bread crumbs

20

Add bacon +4

Add chicken +7

ROASTED CHICKEN [Ⓜ]

Roasted semi-boneless chicken breast, polenta, spinach, mushroom, onion, tomato, saffron cream

30

BEEF MEDALLION*[Ⓜ]

Two filet medallions, red wine demi, herb verde potato, seasonal vegetable

55

SIDES

Charred Broccoli **9**

House Salad **7**

Truffle Parmesan Fries **9**

Veggies and Fruit **8**

ZAFFIRO'S ULTRA-THIN 12-INCH 'CRACKER STYLE' CRUST PIZZA

A local favorite established in 1954, Zaffiro's created a pizza unlike any before. Today it is a neighborhood landmark.

Featuring our house sauce, four-cheese blend, and three toppings of your choice: sausage, pepperoni, ham, bacon, mushrooms, onions, green peppers, olives, spinach

21

Add ingredients +2 per



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KIDS MENU

SLIDERS

Choice of beef patty or warm turkey with cheddar cheese on a brioche bun. Choice of fries, fruit, or side salad.

11

KIDS PASTA

Served with a side of fruit and choice of butter sauce or marinara sauce

11

CHICKEN AND CHEESE QUESADILLA

Grilled chicken and cheddar cheese on a grilled flour tortilla

12

DESSERTS

CHOCOLATE FUDGE CAKE

Rich chocolate cake layered with a sweet fudge ganache and raspberry sauce

11

VANILLA BEAN CRÈME BRÛLÉE

Rich custards baked with vanilla beans served with a torched sugar top

12

SCRATCH ICE CREAM

Half pint of hand-crafted Milwaukee ice cream. Choice of vanilla, chocolate, or vegan dirt cake flavors.

9

NEW YORK CHEESECAKE

Seasonal toppings

11

PFISTER SIGNATURE CARROT CAKE

Served with cream cheese frosting

9

MINI BAR DELIVERIES

SOFT DRINKS

Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Starry, Diet Starry, Ginger Ale
4

SPRECHER CRAFT SODA

Root beer, orange dream, cream soda
5

REDBULL

Regular or sugar-free (8.4oz)
8

SAN PELLEGRINO OR ACQUA PANNA

16.9 oz (500ml)
7

EVIAN NATURAL SPRING WATER

16.9oz (500ml) / 1 Liter
4 / 6

TROPICANA JUICE

Apple, orange, cranberry, ruby red grapefruit (10oz)
5

KETTLE CHIPS

BBQ, sea salt & vinegar, jalapeno, sea salt
4

PRETZELS

4

CANDY BAR

Snickers, Twix, Kit Kat, Milky Way
5

M&M'S

Plain, peanut
5

TWIZZLERS

5

CLIF BAR

Chocolate chip, white chocolate macadamia nut, cool mint chocolate
5

PACKAGES

SOFT DRINK 6-PACK

Choice of any six soft drinks
20

SPRECHER CRAFT SODA 6-PACK

Choice of any flavors
24

MOVIE NIGHT

Choice of two soft drinks and two candy items
14

KETTLE CHIPS BUNDLE

Four bags of Kettle Chips. Choose from any flavor.
14

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HPD