

LOBBY LOUNGE FOOD

STARTERS

Bone-in Chicken Wings GF 13/26 <i>Choice of Sauce: Honey barbecue, sweet chili, spicy garlic mustard, or traditional buffalo. Served with fresh blue cheese dip and celery sticks</i> (6/12)	Artisanal Cheese & Olive Mélange 18 <i>Wisconsin cheese, olive mélange, honeycomb, toasted lavosh</i>
Three Cheese Flatbread 11 <i>Grilled naan, aged cheddar, goat cheese, feta cheese, crushed red pepper</i>	Charcuterie Board 24 <i>Chef selected meats, caperberries, pickled onion, grain mustard, bacon fig jam, crisps</i>
Wisconsin Cheese Curds 12 <i>Deep fried, choice of 1893 Pfister dill dressing or sriracha ketchup</i>	Crispy Brussel Sprouts GF 11 <i>Infused lemon honey, chili crunch, parmesan cheese, mustard rémoulade</i>
Hummus Spiced Pita Chips 14 <i>Lemon-garlic, olive relish, tomato tapenade, crisp vegetables, grilled naan</i>	Truffle Fries GF 11 <i>White truffle oil, parmesan cheese</i>
Mango Ahi Tuna Tacos* 22 <i>Scallions, wakame, mango, furikake, avocado mousse, wonton</i>	Shrimp Cocktail 22 <i>Cocktail sauce, horseradish, cracked black pepper, tabasco, worcestershire, lemon, celery</i>

SALADS

Niçoise Salad* GF 17 <i>Seared ahi tuna steak, pickled onion, tomato, marinated olives, fingerling potatoes, haricots verts, egg, basil, cucumber, mixed greens, grain mustard vinaigrette</i>	Tossed Caesar Salad 12 <i>Marinated tomatoes, rustic herb croutons, shaved asiago, hard-cooked egg, creamy Caesar dressing</i> Chicken 6 Salmon 8 Shrimp 10
--	--

SANDWICHES

<i>Served with choice of fries, sweet potato fries, or fresh seasonal fruit</i>	Crispy Chicken Sandwich 18 <i>Breaded chicken breast, fennel slaw, arugula, sliced pickle</i> Choice of Hot/Sweet
Pfister Burger* 16 <i>Half pound of premium Black Angus beef, lettuce, tomato, chili fried onions, chipotle aioli</i>	Grilled Wisconsin Cheese Sandwich 14 <i>Hook's aged cheddar, mozzarella, garlic, bacon, and brioche</i>
Grilled Cheese Smashed Burger* 19 <i>2 smashed patties on buttery toasted brioche with caramelized onion, Hook's aged cheddar, mozzarella, garlic & bacon</i>	French Onion Soup 9 <i>Garlic toast, gruyère, fontina cheese</i>

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

CRAFT COCKTAILS

Celebrate 130 Years of The Pfister Hotel Sazerac 18

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

Pumpkin Chai Martini 18

Fruitful Pumpkin Spice Liqueur, Twisted Path Chai Liqueur, Caramel Vodka, Cream

Apple Cider Margarita 18

Casamigos Blanco Tequila, Domaine Canton Ginger Liqueur, Apple Cider, Lemon, Cinnamon Sugar Rim

Violet Gin Fizz 18

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

1893 Old Fashioned 18

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

Pfister Barrel Aged Manhattan 18

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

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

Elderflower Hot Toddy 18

Templeton Rye, St-Germain Elderflower Liqueur, Honey Syrup, Lemon, Hot Water

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>	6
New Glarus Spotted Cow <i>Farmhouse Ale</i>	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 <i>Rich dark chocolate cake, buttercream</i>	8
Carrot Cake <i>Cream cheese frosting, caramel sauce</i>	8
New York Style Cheesecake <i>Vanilla bean cheesecake, berries, caramel sauce</i>	8
French Macarons <i>Six assorted flavors</i>	12

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