

LOBBY LOUNGE

STARTERS

SOUP DE JOUR 7

Our saucier's daily creation

TRADITIONAL BUFFALO WINGS 15

Ten wings served with a bleu cheese dipping sauce and celery

TRUFFLE PARMESAN CHIPS 8

Served with a bleu cheese dipping sauce

CHEF'S CHEESE BOARD 14

Featuring our cheese of the week, fresh roof honey, grapes, fried crackers

WISCONSIN BRIE PLATE 16

Served with house-made blackberry jam and fried lavosh crackers

WISCONSIN CHEESE CURDS 11

Deep fried and served with 1893 Pfister dill dip

SALADS

GRILLED SALMON* 16

Spinach, tomato, bacon, egg, toasted pecans, warm bacon dressing

CELIA'S COBB 15

Grilled chicken, avocado, bacon, egg, bleu cheese, tomato, romaine lettuce, 1893 Pfister dill dressing

CHICKEN CAESAR 14

Tender hearts of romaine, lemon garlic dressing, shaved Asiago, croutons

DESSERTS

LAYERED CHOCOLATE CAKE 8

Chocolate cake layered with a chocolate buttercream frosting

CARROT CAKE 8

Our homemade carrot cake, topped with cream cheese frosting, and garnished with caramel drizzle

SANDWICHES *Served with choice of fries, sweet potato fries, or fresh seasonal fruit*

IMPOSSIBLE BURGER 17

Plant-based patty, multigrain bun and choice of cheese

GRILLED CHICKEN BREAST 14

Melted Havarti, fresh avocado, chipotle aioli

THE CLUB 16

House-roasted turkey, smoked bacon, Havarti, grilled sourdough

THE PFISTER BURGER* 16

Half pound premium Black Angus beef, lettuce, tomato and choice of cheese

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

LOBBY LOUNGE

WINE

WHITE

Riesling, Hogue 10/40
Moscato, Piquitos 9/36
Pinot Grigio, Lunardi 12/48
Chardonnay, Bouchard Aine & Fils 12/48
Chardonnay, Sonoma-Cutrer 14/56
Sauvignon Blanc, Kim Crawford 14/56

RED

Malbec, Trivento "Amado Sur" 13/52
Pinot Noir, Meiomi 13/52
Pinot Noir, Louis Latour 14/56
Zinfandel, Frank Family 15/60
Super Tuscan Blend, Arcanum "Il Fauno" 16/64
Cabernet Sauvignon, Justin 16/64
Cabernet Sauvignon, Joseph Phelps 30/120

SPARKLING

Prosecco, Ruffino DOC 12/43
Brut Rosé, Schramsberg "Mirabelle" 13/45
Champagne, Veuve Cliquot Ponsardin 25/96
Champagne, Dom Perignon 275

PORT

Taylor Fladgate 10 Year Tawny 14
Fonseca Bin No. 27 8

CRAFT COCKTAILS

TRADITIONAL OLD FASHIONED 15

Buffalo Trace Bourbon, Raw Demerara Syrup, Bittercube Bitters Blend

NEW OLD FASHIONED 16

Knob Creek Bourbon, Solerno Blood Orange Liqueur, Angostura Bitters, Seltzer

BARREL-AGED MANHATTAN 16

Woodford Reserve Bourbon, Carpano Antica Vermouth, Carpano Bianco Vermouth, Bitters

AVIATION 15

Bombay Sapphire Gin, Luxardo Maraschino Liqueur, Crème De Violette, Fresh Lemon

ROSEMARY & RYE 15

High West Double Rye, Rosemary & Berry Simple Syrup, Lemon

SPICED APPLE MARGARITA 15

Cazadores Reposado Tequila, Apple Cider, Lime, Agave, Cinnamon Bitters

HOT COCKTAILS

MULLED WINE 13

Brandy, Red Wine, Rishi Cinnamon Plum Tea, Apple Cider, Citrus

TWISTED CHAI 13

Twisted Path Chai Liqueur, Masala Chai tea, Half & Half

HOT TODDY 15

Makers Mark Private Select, Fresh Lemon Juice, Demerara Syrup, Cinnamon and Orange Bitters

BEER

DOMESTIC 5

Coors Light
Bud, Bud Light
Miller Genuine Draft
Miller High Life

IMPORTED 6

Amstel Light
Corona
Modelo Especial
Hacker-Pschorr Weisse
Heineken
Stella Artois

CRAFT 6

Central Waters Mudpuppy Porter
Lakefront Eastside Dark, Munich Dunkel Lager
Lakefront IPA, India Pale Ale
Lakefront Riverwest Stein, Amber Red Lager
MKE Brewing Co. Louie's Demise, Amber Red Ale
MKE Brewing Outboard, Cream Ale
Sprecher Brewing Black Bavarian, Kulmbacher
New Glarus Moon Man, Session Pale Ale

SELTZER & CIDER 6

Cider Boys First Press, Hard Apple Cider
White Claw Black Cherry, Hard Seltzer
White Claw Mango, Hard Seltzer

DRAFT 6

Blue Moon Belgian White, Wheat Ale
Guinness, Irish Dry Stout
Milwaukee Brewing, India Pale Ale
Miller Lite, Pale Lager
New Glarus Spotted Cow, Cream Ale
Peroni, Pale Lager
Leinenkugel Brewing, Seasonal