



# LUNCH

## STARTERS

<b>SESAME AHI TUNA {GF/+}</b> organic mixed greens and toasted sesame aioli	12 <sup>99</sup>
<b>MUSSELS {GF/+}</b> pancetta cream sauce with garlic-rubbed ciabatta	12 <sup>99</sup>
<b>LOUISIANA CRAB CAKES</b> julienned vegetables and spicy remoulade	11 <sup>99</sup>
<b>CRISPY GLAZED CHICKEN</b> breaded strips of chicken tossed in your choice of buffalo or bbq sauce	9 <sup>99</sup>
<b>GRILLED RUSTIC FLATBREAD</b> new selection featured weekly	11 <sup>99</sup>

<b>BRUSCHETTA {V}</b> seasonal tomatoes, garlic and basil	8 <sup>99</sup>
<b>CHICKEN ROLLS</b> puff pastry filled with spicy chicken, onion, poblano pepper, queso blanco and cilantro with a side of avocado sour cream	10 <sup>99</sup>
<b>COLOSSAL ONION RINGS {V}</b> buttermilk battered with blue cheese dipping sauce	9 <sup>99</sup>

## HOUSE-MADE SOUPS

<b>CREAMY CHICKEN TORTILLA SOUP</b>	4 <sup>99</sup>
<b>SOUP DU JOUR</b>	4 <sup>99</sup>

## FRESH SALADS

<b>GRILLED CHICKEN {GF/N}</b> organic mixed greens with red grapes, cucumber, blue cheese, golden raisins and walnuts with sweet & sour dressing	12 <sup>99</sup>	<b>BLACKENED SALMON CAESAR {+}</b> grated parmesan and housemade croutons	13 <sup>99</sup>	<b>BRUSSELS SPROUTS {V/GF/N}</b> spring mix, dried cherries, toasted almonds, parmesan with honey mustard vinaigrette	10 <sup>99</sup>
<b>TEX-MEX {V/GF}</b> romaine, grilled corn, tomato, roasted poblano, bell pepper, red cabbage and avocado served with chipotle ranch	10 <sup>99</sup>	<b>COBB {GF}</b> avocado, nueske's ham, applewood smoked bacon, tomato, blue cheese, cucumber, hard boiled egg and romaine with green goddess dressing	12 <sup>99</sup>	<b>HOUSE {GF}</b> organic mixed greens, grape tomatoes, cucumber, applewood smoked bacon, baby mozzarella and croutons with red wine vinaigrette	4 <sup>99</sup> /8 <sup>99</sup>

FOR AN ADDITIONAL CHARGE, WE WILL GLADLY ADD BEEF TENDERLOIN, CHICKEN, SALMON, TUNA or SHRIMP TO ANY SALAD.

## SANDWICHES (AVAILABLE UNTIL 4 P.M.)

CHOICE OF FRIES or CREAMY COLE SLAW

<b>CORNERED BEEF</b> sauerkraut, swiss and thousand island dressing on toasted rye	12 <sup>99</sup>
<b>CHEESESTEAK</b> shaved prime rib, peppers and cheddar on a fresh hoagie roll	14 <sup>99</sup>
<b>PRETZEL GRILLED CHEESE &amp; TOMATO SOUP</b> white cheddar and fontina cheese with soup on the side	11 <sup>99</sup>
<b>NUESKE'S HAM &amp; CHEESE {N}</b> house mustard and cornichons with swiss and chive butter on a seeded kaiser roll	13 <sup>99</sup>
<b>DAGWOOD</b> smoked turkey, nueske's ham and thousand island dressing with cucumber, tomato, lettuce and cornichons on panini bread	13 <sup>99</sup>
<b>GRASSFED SIGNATURE BURGETT {+}</b> roasted tomato aioli, pimento cheese and green chili on a brioche roll	14 <sup>99</sup>
<b>BLACK BEAN BURGETT {V}</b> poblano peppers, avocado and crispy onions on a brioche roll	12 <sup>99</sup>
<b>MEATLOAF {N}</b> house blended grassfed beef, berkshire pork and pancetta with crispy onions and ketchup	13 <sup>99</sup>
<b>COLOSSAL FRIED CHICKEN</b> <b>Southern Style:</b> spicy remoulade, iceberg lettuce, tomato and red onion on a brioche roll or <b>Buffalo Style:</b> buffalo sauce, blue cheese and creamy slaw on a brioche roll	12 <sup>99</sup>

## SIGNATURE ENTREES

<b>TUNA STEAK {N/+}</b> sesame aioli, julienned vegetables and sesame seeds	20 <sup>99</sup>
<b>AGED BEEF FILET {GF/+}</b> house mash, asparagus and herbed butter with balsamic reduction	27 <sup>99</sup>
<b>THREE CHEESE RAVIOLI {V}</b> mascarpone, ricotta, parmesan, shallots and garlic with sage brown butter sauce	15 <sup>99</sup>
<b>CHICKEN &amp; DUMPLINGS {N}</b> carrots, celery, onions and peas	15 <sup>99</sup>
<b>BEEF TENDERLOIN KEBAB {GF/+}</b> peppers, onions, mushrooms and red wine demi-glace with house mash or seasoned quinoa	19 <sup>99</sup>
<b>GRILLED MEATLOAF {N}</b> house blended grassfed beef, berkshire pork and pancetta with house mash and amber ale gravy	18 <sup>99</sup>
<b>BEEF AND SAUSAGE LASAGNA {N}</b> italian seasoned beef and sausage, artichoke cream cheese, marinara and chilled basil pesto	17 <sup>99</sup>
<b>GRILLED ATLANTIC SALMON {GF/N/+}</b> julienned vegetables, teriyaki soy glaze and seasoned quinoa	22 <sup>99</sup>
<b>TRUFFLED MAC AND CHEESE {V}</b> cremini mushrooms, peas, parmesan and fresh breadcrumbs with fusilli pasta	16 <sup>99</sup>
<b>FRIDAY FISH FRY</b> <i>only available on friday / lunch portions available until 4pm</i> champagne-battered alaskan cod with fries, coleslaw and rye bread	16 <sup>99</sup>

## SIDES TO SHARE each / 4<sup>99</sup>

WHITE MAC & CHEESE {V}	SEASONAL VEGGIES {V/GF}	FRIES WITH GARLIC AIOLI {V}
HOUSE MASH {V/GF}	CREAMY SLAW {V/GF}	CARAMELIZED BRUSSELS SPROUTS {V/GF}

WATER BUFFALO IS A PROUD SUPPORTER OF LOCAL FARMS AND BUSINESSES

V vegetarian GF gluten-free N contains nuts and/or seeds + consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food-borne illness



# DINNER

## STARTERS

<b>SESAME AHI TUNA {GF/+}</b> organic mixed greens and toasted sesame aioli	12 <sup>99</sup>
<b>MUSSELS {GF/+}</b> pancetta cream sauce with garlic-rubbed ciabatta	12 <sup>99</sup>
<b>LOUISIANA CRAB CAKES</b> julienned vegetables and spicy remoulade	11 <sup>99</sup>
<b>CRISPY GLAZED CHICKEN</b> breaded strips of chicken tossed in your choice of buffalo or bbq sauce	9 <sup>99</sup>
<b>GRILLED RUSTIC FLATBREAD</b> new selection featured weekly	11 <sup>99</sup>

<b>BRUSCHETTA {V}</b> seasonal tomatoes, garlic and basil	8 <sup>99</sup>
<b>CHICKEN ROLLS</b> puff pastry filled with spicy chicken, onion, poblano pepper, queso blanco and cilantro with a side of avocado sour cream	10 <sup>99</sup>
<b>COLOSSAL ONION RINGS {V}</b> buttermilk battered with blue cheese dipping sauce	9 <sup>99</sup>

## HOUSE-MADE SOUPS

<b>CREAMY CHICKEN TORTILLA SOUP</b>	4 <sup>99</sup>
<b>SOUP DU JOUR</b>	4 <sup>99</sup>

## FRESH SALADS

<b>GRILLED CHICKEN {GF/N}</b> organic mixed greens with red grapes, cucumber, blue cheese, golden raisins and walnuts with sweet & sour dressing	12 <sup>99</sup>	<b>BLACKENED SALMON CAESAR {+}</b> grated parmesan and housemade croutons	13 <sup>99</sup>	<b>BRUSSELS SPROUTS {V/GF/N}</b> spring mix, dried cherries, toasted almonds, parmesan with honey mustard vinaigrette	10 <sup>99</sup>
<b>TEX-MEX {V/GF}</b> romaine, grilled corn, tomato, roasted poblano, bell pepper, red cabbage and avocado served with chipotle ranch	10 <sup>99</sup>	<b>COBB {GF}</b> avocado, nueske's ham, applewood smoked bacon, tomato, blue cheese, cucumber, hard boiled egg and romaine with green goddess dressing	12 <sup>99</sup>	<b>HOUSE {GF}</b> organic mixed greens, grape tomatoes, cucumber, applewood smoked bacon, baby mozzarella and croutons with red wine vinaigrette	4 <sup>99</sup> /8 <sup>99</sup>

FOR AN ADDITIONAL CHARGE, WE WILL GLADLY ADD BEEF TENDERLOIN, CHICKEN, SALMON, TUNA or SHRIMP TO ANY SALAD.

## SIGNATURE ENTREES

<b>TUNA STEAK {N/+}</b> sesame aioli, julienned vegetables and sesame seeds	20 <sup>99</sup>	<b>BRAISED SHORT RIBS</b> garlic mashed potatoes, caramelized brussels sprouts, demi-glace and roasted shallots	24 <sup>99</sup>
<b>AGED BEEF FILET {GF/+}</b> house mash, asparagus and herbed butter with balsamic reduction	27 <sup>99</sup>	<b>IOWA PORK CHOP {GF/+}</b> house mash, pancetta, granny smith apple, carrots, celery and onion with red wine demi-glace	20 <sup>99</sup>
<b>CHICKEN &amp; DUMPLINGS {N}</b> carrots, celery, onions and peas	15 <sup>99</sup>	<b>BEEF AND SAUSAGE LASAGNA {N}</b> italian seasoned beef and sausage, artichoke cream cheese, marinara and chilled basil pesto	17 <sup>99</sup>
<b>GRILLED MEATLOAF</b> house blended grassfed beef, berkshire pork and pancetta with house mash and amber ale gravy	18 <sup>99</sup>	<b>GRILLED ATLANTIC SALMON {GF/N/+}</b> julienned vegetables, teriyaki soy glaze and seasoned quinoa	22 <sup>99</sup>
<b>SHRIMP &amp; GRITS {GF/+}</b> shallots, bell pepper, grilled corn and vegetable reduction	19 <sup>99</sup>	<b>TRUFFLED MAC AND CHEESE {V}</b> cremini mushrooms, peas, parmesan and fresh breadcrumbs with fusilli pasta	16 <sup>99</sup>
<b>THREE CHEESE RAVIOLI {V}</b> mascarpone, ricotta, parmesan, shallots and garlic with sage brown butter sauce	15 <sup>99</sup>	<b>FRIDAY FISH FRY</b> <small>ONLY AVAILABLE ON FRIDAY / LUNCH PORTIONS AVAILABLE UNTIL 4PM</small> champagne-battered alaskan cod with fries, coleslaw and rye bread	16 <sup>99</sup>
<b>BEEF TENDERLOIN KEBAB {GF/+}</b> peppers, onions, mushrooms and red wine demi-glace with house mash or seasoned quinoa	19 <sup>99</sup>		

## SIDES TO SHARE each / 4<sup>99</sup>

WHITE MAC & CHEESE {V}	SEASONAL VEGGIES {V/GF}	FRIES WITH GARLIC AIOLI {V}
HOUSE MASH {V/GF}	CREAMY SLAW {V/GF}	CARAMELIZED BRUSSELS SPROUTS {V/GF}

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## WEEKLY SPECIALS

available  
4 p.m. - Close

**MONDAY:**  
**Wine & Bovine**  
Try our chef selected steak special with featured wine pairing.  
\$25/person

**TUESDAY:**  
**Date Night**  
Enjoy a bottle of wine, an entree each and share an appetizer or dessert from our select Date Night menu for just \$60/couple.

**WEDNESDAY:**  
**Half Price Wine Night**  
50% off select bottles of wine.



# BRUNCH

## UNLIMITED MIMOSA BRUNCH \$25

choose any brunch item and enjoy unlimited mimosas

## WATER BUFFALO BLOODY \$9

served with your choice of draft beer chaser

### BRUNCH

<b>RUSTIC CORNED BEEF HASH {+}</b> poached eggs with cilantro, breakfast potatoes and alabama white bbq sauce	<b>11<sup>99</sup></b>
<b>HOMEMADE GRANOLA {V/GF/N}</b> vanilla greek yogurt with spiced clover honey and seasonal fruit	<b>10<sup>99</sup></b>
<b>COWBOY SKILLET {+}</b> beef tenderloin, breakfast potatoes, bell pepper, beans, corn, tomato and caramelized onion with poached eggs	<b>13<sup>99</sup></b>
<b>ROOT VEGETABLE SKILLET {V/GF/+}</b> parsnip, beets, breakfast potatoes and butternut squash with poached eggs, fresh herbs and goat cheese	<b>11<sup>99</sup></b>
<b>OLD FAITHFUL {+}</b> toasted sourdough, fried eggs and applewood smoked bacon with breakfast potatoes	<b>9<sup>99</sup></b>
<b>BRULEED BANANA FRENCH TOAST {V}</b> caramel and mocha whipped cream	<b>10<sup>99</sup></b>
<b>MEATLOAF BENEDICT {+}</b> poached eggs, ale gravy and scallions on pretzel bread with breakfast potatoes	<b>12<sup>99</sup></b>
<b>SHRIMP AND GRITS {GF/+}</b> shallots, bell pepper, grilled corn and vegetable reduction with poached eggs	<b>13<sup>99</sup></b>

<b>ELVIS FRENCH TOAST {V/N}</b> bruleed bananas, chocolate ganache and peanut butter butter	<b>10<sup>99</sup></b>
<b>CRAB CAKE BENEDICT {+}</b> cajun remoulade and poached eggs on toasted white bread with hollandaise sauce and breakfast potatoes	<b>13<sup>99</sup></b>
<b>BANANA PANCAKES {V/N}</b> toasted pecan butter with mascarpone whipped cream	<b>11<sup>99</sup></b>
<b>GRIT POUND CAKE {V/N}</b> strawberry, chopped almonds and mascarpone whipped cream	<b>11<sup>99</sup></b>
<b>CHEDDAR BISCUITS {V}</b> milk gravy, asparagus and breakfast potatoes	<b>10<sup>99</sup></b>
<b>BUFFALO HERO</b> nueske's ham, applewood smoked bacon, swiss and mozzarella with a fried egg, bistro sauce and breakfast potatoes	<b>13<sup>99</sup></b>
<b>SOUTHERN FRIED CHICKEN</b> served open faced with milk gravy, applewood smoked bacon, a cheddar biscuit and breakfast potatoes	<b>12<sup>99</sup></b>

### BURGERS CHOICE OF FRIES or CREAMY COLESLAW

<b>GRASSFED SIGNATURE BURGER {+}</b> roasted tomato aioli, pimento cheese and green chili on a brioche roll	<b>13<sup>50</sup></b>	<b>BLACK BEAN BURGER {V}</b> poblano peppers, avocado and crispy onions on a brioche roll	<b>11<sup>99</sup></b>
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### FRESH SALADS

<b>HOUSE {GF}</b> organic mixed greens, grape tomatoes, cucumber, applewood smoked bacon, baby mozzarella and croutons with red wine vinaigrette	<b>4<sup>99</sup>/7<sup>99</sup></b>
<b>GRILLED CHICKEN {GF/N}</b> organic mixed greens with red grapes, cucumber, blue cheese, golden raisins and walnuts with sweet & sour dressing	<b>11<sup>99</sup></b>
<b>BUTTERNUT SQUASH {V}</b> kale, dried cranberry, red onion with pecans and soy vinaigrette	<b>10<sup>99</sup></b>

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### SIDES TO SHARE

<b>APPLEWOOD SMOKED BACON</b>	<b>2<sup>50</sup></b>
<b>3 BANANA PANCAKES {V}</b>	<b>4<sup>00</sup></b>
<b>BREAKFAST POTATOES {V/GF}</b>	<b>2<sup>50</sup></b>
<b>WHITE MAC &amp; CHEESE {V}</b>	<b>5<sup>00</sup></b>
<b>GREEK YOGURT {V/GF}</b>	<b>2<sup>50</sup></b>
<b>HOMEMADE GRANOLA {V/GF/NS}</b>	<b>3<sup>00</sup></b>
<b>FRENCH FRIES {V}</b>	<b>2<sup>50</sup></b>

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# FROM THE BAR

## SIGNATURE COCKTAILS \$10 EACH

### BUFFALO MOSITO

bacardi white rum & captain morgan spiced rum, mint, limes, simple syrup, soda, ginger ale

### RIVERWALK

peach schnapps, champagne, blueberry puree, pineapple juice

### THE TURNING LEAF

bombay gin, pama liqueur, honey simple syrup, cranberry

### COSMO WITH A TWIST

grey goose pear vodka, triple sec, fresh lemon & lime juices, cranberry

### PEACH TEA

ketel one citroen, peach schnapps, iced tea

### BUFFALO OLD FASHIONED

korbel brandy, apple, cherry, spices, orange bitters, ginger beer

### GINGER, HONEY

jose cuervo silver tequila, honey, triple sec, ginger beer

### THIRD WARD BRIDGE

bombay gin, st. germain liqueur, cucumber, mint, housemade rosemary syrup, champagne

### BASIL BOARDWALK

stoli vodka, fresh grapefruit, lemon & lime juices, basil, simple syrup

### PALOMA

jose cuervo silver tequila, fresh ruby red grapefruit juice, lime juice, simple syrup, soda

### NUTTY DESSERT

tito's vodka, amaretto, chocolate liqueur, cream, chocolate

## SWEETS & SPARKLIES

GLASS / BOTTLE

SARACCO {italy} moscato

8 / 45

GARDIZ {veneto, italy} prosecco

8 / 36

COLONIA LAS LIEBRES {argentina} sparkling rose

8 / 45

VEUVE CLICQUOT YELLOW LABEL champagne half 50 / full 90

## WHITE WINES

GLASS / BOTTLE

REVELRY {columbia valley} riesling

8 / 32

VISTA HILLS {willamette valley} pinot gris

10 / 40

VITICULTURE SAN PIETRO {italy} pinot grigio

9 / 36

RIFF {italy} pinot grigio

9 / 36

HUNTER'S {new zealand} sauvignon blanc

9 / 36

MARQUIS DE GOULAINE VOUVRAY {france} chenin blanc

9 / 36

SONOMA CUTTZER {russian river} chardonnay

11 / 44

## HOUSEMADE SANGRIA GLASS (\$8) OR CARAFE (\$22)

seasonal fruit mascerated in wine

## BOTTLED BEER

BELFAST GINGER BEER {NA}

LAKEFRONT NEW CRIST

BELL'S TWO HEARTED

LAKEFRONT

BLUE MOON

RIVERWEST STEIN

BUD LIGHT

MILLER HIGH LIFE

CRISPIN HARD CIDER

MILLER LITE

GREAT LAKES EDMUND

NEW BELGIUM FAT TIRE

FITZGERALD PORTER

NEW GLAZUS MOON MAN

HACKETT PSCHOTZ WEISSE

STELLA ARTOIS

KALIBER {NA}

## ON TAP

LAGUNITAS PILS

ASK SERVER FOR OUR

LAKEFRONT IPA

CURRENT SELECTIONS

## RED WINES

GLASS / BOTTLE

HYBRID {lodi} pinot noir

9 / 36

SOTER PLANET OREGON {oregon} pinot noir

11 / 44

BLISS {mendocino} merlot

9 / 36

CLINE {california} zinfandel

8 / 32

XPLORADOR {argentina} malbec

8 / 32

AMANCAYA {argentina} malbec - cabernet

11 / 44

RAW POWER SHIRAZ {australia} shiraz

9 / 36

MOUTON NOIR {oregon/washington} syrah-cabernet

11 / 44

CASA L'ANGEL {spain} cabernet

9 / 36

GHOST PINES {sonoma} cabernet

11 / 44

## HAPPY HOUR!

Monday thru Friday 2-6 pm

Special pricing on microbrew drafts, select wine, sangria and specialty cocktails. Choose from seriously yummy eats, too!

We are proud to be the home of the most sought after event spaces and catering options in Milwaukee. We feature sophisticated, flexible private event spaces for 10-150 guests. Additionally, we offer creative and delicious catering options that will complete any event at your offsite location for up to 500 guests.

[HOSPITALITYDEMOCRACY.COM / EVENTS](http://HOSPITALITYDEMOCRACY.COM / EVENTS)