

TYROL TAVERN SUMMER MENU

available Wednesday, Thursday, Friday

APPETIZERS

Cheese Curds \$9

hand breaded curds served with chipotle aioli

Fried Pickles \$9

hand breaded pickle chips served with chipotle aioli

Smoked Chicken Quesadilla \$13

chicken, mozzarella cheese, mango salsa, served with a side of caesar salad

Tempura Shrimp \$12

hand breaded shrimp, served with creamy coleslaw, chipotle aioli, and chili sauce

Cheeseboard \$16

summer sausage, olive tapenade, toasted almonds, sliced apple, smoked gouda, white cheddar, bellavitano, crostini, grain mustard

Smoked Pulled Pork Sliders (3) \$12

topped with provolone cheese and served with pickle spears

SALADS

Black & Bleu Steak Salad \$13

romaine lettuce tossed with homemade blue cheese dressing, topped with cajun ribeye steak, tomato, red onion, crostini

Greek Salad \$12

mixed greens tossed with lemon oregano vinaigrette, topped with feta, tomato, onion, cucumber, bell pepper, kalamata olive
add chicken +\$4
add shrimp +\$5

Caesar Salad \$10

romaine lettuce tossed in caesar dressing, topped with parmesan cheese, bacon, crostini
add chicken +\$4
add shrimp +\$5

DESSERTS

Homemade Cheesecake \$6

topped with strawberry coulis

Homemade Carrot Cake \$6

topped with caramel sauce

SANDWICHES & BURGERS

served with choice of fries, coleslaw, or cheese curds (+\$4)

Grilled Steak & Hummus Flatbread Sandwich \$14

grilled ribeye steak, hummus, feta cheese, red onion, romaine lettuce

Grilled Chicken Flatbread Sandwich \$14

grilled chicken, provolone cheese, mixed greens, tomato, pickled onion, topped with spicy ranch

Giant Burger \$13

hand pattied burger, smoked ham, crispy bacon, provolone, lettuce, tomato, onion, topped with horseradish cream sauce

Bacon Cheeseburger \$11

hand pattied burger, crispy bacon, american cheese, lettuce, tomato onion

Nashville Hot Sandwich \$11

crispy fried hot chicken, lettuce, pickles, topped with coleslaw

Brisket Sandwich \$13

brisket, pickled onions, topped with horseradish cream sauce

FOR THE KIDS

served with fries

Hamburger \$6 add cheese (+\$.50)

Chicken Strips \$6

Mac 'N Cheese \$6

HOMEMADE PIZZA

every Wednesday with LIVE MUSIC

Shrimp & Sausage Pizza \$15

shrimp, andouille sausage, habanero cream sauce, mozzarella cheese, garnished with pickled onion and chili oil

Thai Chicken Pizza \$14

grilled chicken, peanut butter sauce, mozzarella cheese, topped with balsamic coleslaw

Buffalo Chicken Ranch Pizza \$15

grilled buffalo chicken, ranch, mozzarella cheese, blue cheese crumbles, garnished with green onions

Build Your Own Pizza \$12

- pepperoni, sausage +\$1

- ham, bell pepper, onion, pineapple, olive, jalapeno +\$.50

Don't forget to ask about our rotating specialty pizzas!

BASIN BBQ

available Thursday & Friday

COMBO MEALS

served with choice of two sides and cornbread

One Meat \$19

Two Meat \$22

Three Meat \$27

BBQ MEATS

Brisket • Burnt Ends • Pulled Pork

Half Chicken • Ribs • Prime Rib

BBQ SIDES

Chipotle Cheddar Mac 'N Cheese

cavatappi pasta, smoked cheddar, topped with green onion and panko bread crumbs

Loaded Garlic French Fries

seasoned with salt, minced garlic, and topped with chopped parsley

Warm German Potato Salad

bacon, celery, onion

Roasted Asparagus

served with herb butter

Coleslaw

balsamic

CLASSIC WISCONSIN FISH FRY

available Friday

FISH FRY MEALS

served with fries or cheese curds (+\$4), coleslaw, tartar sauce, and cornbread

Three Piece Fried Cod \$15

Three Piece Fried Lake Perch \$16

Fried Walleye \$16

Grilled Walleye \$16

topped with herb butter

Tempura Shrimp Basket (6) \$12

TYROL TAVERN SUMMER DRINK MENU

SUMMER SPECIALTY DRINKS

quench your thirst with these refreshing cocktails

Strawberry Fields \$9

buffalo trace bourbon, strawberry liquor
fresh squeezed lemon juice
garnished with lemon

Mexican Mule \$9

cazadores tequila
lime juice, ginger beer
garnished with lime

St. Germain Fizz \$9

st. germain liquor, tanqueray gin
muddled cucumbers, fresh squeezed lime juice, soda water
garnished with lime

Aperol Spritz \$9

aperol liquor, prosecco
orange juice, soda water
garnished with orange

Pineapple Upside Down Martini \$8

vanilla vodka
pineapple juice
topped with filthy cherry juice and filthy cherry

Red Beer \$7

modelo draft
bloody mary mix
garnished with lemon, lime, and olive

**DON'T FORGET TO ASK YOUR BARTENDER ABOUT
OUR MONTHLY SPECIALTY DRINKS!**

VODKA

Rail.....	\$5
Wheatly's.....	\$6
Grey Goose.....	\$9

RUM

Rail.....	\$5
Bacardi.....	\$6
Captain Morgan.....	\$6
Captain Morgan Apple.....	\$6
Malibu.....	\$6

BRANDY

Rail.....	\$5
Korbel.....	\$6

CORDIALS

Dr. McGillicuddy's Cherry.....	\$4
Dr. McGillicuddy's Mentholmint..	\$4
Dr. McGillicuddy's Vanilla.....	\$4
Fireball.....	\$4
Rumpleminze.....	\$4
Jagermeister.....	\$4

GIN

Rail.....	\$5
Tanqueray.....	\$6
Tanqueray #10.....	\$9

TEQUILA

Rail.....	\$5
Cazadores Reposado.....	\$6
Jose Cuervo Especial.....	\$6
Casamigos.....	\$9
Casamigos Mezcal.....	\$9
Don Juilo.....	\$9
Herradura.....	\$9
Patron Silver.....	\$9
Clase Azul.....	\$25

WHISKEY

Rail.....	\$5
Jack Daniel's.....	\$6
Jack Daniel's Apple.....	\$6
Jameson.....	\$6
Seagram's 7.....	\$6
Southern Comfort.....	\$6
Bubblegumhead.....	\$9
Bulleit Rye.....	\$9
Crown Royal.....	\$9
Crown Royal Apple.....	\$9
Crown Royal Vanilla.....	\$9
The Dead Rabbit.....	\$9
Elijah Craig Straight Rye..	\$9
High West Rye.....	\$9
Michter's Straight Rye.....	\$9
Michter's Sour Mash.....	\$9

BOURBON

Maker's Mark.....	\$6
Old Crow.....	\$6
Bib + Tucker.....	\$9
Buffalo Trace.....	\$9
Bulleit.....	\$9
Evan Williams.....	\$9
Four Roses.....	\$9
Maker's Mark 46.....	\$9
Michter's Bourbon	\$9
Yellowstone.....	\$9
Colonel E.H. Taylor.....	\$10
Eagle Rare.....	\$10
Four Roses Small Batch.....	\$10
Blanton's.....	\$14

DOMESTIC

Budweiser.....	\$3.50
Bud Light.....	\$3.50
Busch Light.....	\$3.50
Coors Banquet.....	\$3.50
Coors Light.....	\$3.50
Hamm's.....	\$3
Michelob Ultra.....	\$3.50
Miller Lite.....	\$3.50
Pabst Blue Ribbon.....	\$3
Budweiser Zero.....	\$4
Busch NA.....	\$3

IMPORT

Corona Extra.....	\$4
Guinness.....	\$4
Heineken.....	\$4
CRAFT	
Blue Moon.....	\$4
Karben4 Fantasy Factory.....	\$4
Montucky Cold Snacks.....	\$4
Lake Front Riverwest Stein.....	\$5
Capital Ty-Roler.....	\$3
New Belgium Voodoo Ranger.....	\$6
12 oz. Craft Cans.....	\$3

SELTZER & CIDER

Angry Orchard.....	\$4
Carbliss.....	\$5
High Noon.....	\$5
Jack Daniel's Lemonade.....	\$3.50
Jim Beam Punch.....	\$3.50
NÜTRL.....	\$6
PRESS.....	\$5
Twisted Tea.....	\$3.50
White Claw.....	\$4.50

OLDIES BUT GOODIES

a wisconsin tradition (half-off friday happy hour from 4-6pm)

Wisconsin Old Fashioned \$8

korbel brandy
orange, maraschino cherry, sugar, angostura bitters
sweet or sour

Cole's Old Fashioned \$9

buffalo trace bourbon
orange, filthy cherry, sugar, orange bitters
soda water

7 & 7 Old Fashioned \$8

seagram's 7 whiskey
orange, filthy cherry, angostura bitters, fresh squeezed lime juice
sprite