



Welcome to Off Square Brewing, where making and serving great beer and food is what we are about.

www.offsquarebrewing.com

Dave Hellwege – Owner/Brewer

Phil Logan – Owner/Brewer

Trey Matson – Executive Chef

Shareables

Jalapeno Cheddar Pretzel Bites 7

Served with Hot Honey Sauce and Horseradish Cheese Dip

Beer Braised Short Rib Poutine 12

House Cut Fries and Fresh Cheese Curds Topped with Angry Betty Stout, Beef, & Mushroom Gravy, Beer Braised Short Rib, & Roasted Garlic Crema
Add Over Easy Egg 1

Wood Fired Jumbo Chicken Wings 11

Eight Meaty Wings Tossed in Our Special Spice Blend, Roasted in the Wood Fired Oven, & Finished in the Fryer For Crispiness. Have Them Naked or Tossed in Garlic Butter & Parmesan, Tropik Thunder BBQ, Jerk Sauce, Soy Ginger, Hot Tropik BBQ, Buffalo, Fire & Ice, or Tearjerker(Beware!!!!) . Served with Celery Sticks & Chipotle Ranch or Bleu Cheese Sauce

Beer Battered Cheese Curds & Pickles 9

Fresh Wisconsin Cheese Curds & House Made Pickle Chips Battered and Deep Fried to a Crispy Golden Brown. Served with Chipotle Ranch

Shrimp & Grits 11

Creamy, Cheesy Grits Topped with Wild Caught Gulf Shrimp Sauteed with Cherrywood Smoked Bacon and Tossed in a Creole Tomato Broth

Specialty Fries

A Double Portion of Our House Cut Fries with Your Choice of Toppings. Served with House Ketchup. (Cajun, Buffalo Gorgonzola, & Chili Cheese Served with Chipotle Ranch)

Parmesan Garlic	5	Buffalo Gorgonzola	5
Cajun Seasoned	4	Truffle Parmesan	5
House Seasoned	3	Chili Cheese	7

Wood Fired Pizzas

Please Enjoy Our Traditional Neapolitan Style Pizzas Uniquely Designed by the Chef. Adding or Substituting Ingredients Would Decrease Quality Because of the High Temperature and Short Cooking Times.

Neapolitan Margherita 11

San Marzano Tomato Sauce, Fresh Mozzarella, Fresh Basil Leaves, & Extra Virgin Olive Oil

Italian Meats 13

San Marzano Tomato Sauce, Zambitta Sausage, Pepperoni, & Sopresatta, Fresh Mozzarella, & Pecorino Romano

Five Cheese 11

San Marzano Tomato Sauce, Fresh Mozzarella, Provolone, Cheddar, Pecorino Romano, & Parmesan Reggiano

BBQ Chicken 12

Tropik Thunder BBQ Sauce, Wood Fire Roasted Chicken, Angry Betty Stout Caramelized Onions, Fresh Mozzarella, Wisconsin Cheddar, & Cilantro (Increase the Heat with Hot Tropik BBQ)

Beer Braised Short Rib 14

Basil Pesto, Short Rib, Stout Caramelized Onions, Wild Mushrooms, Fresh Mozzarella, Pecorino Romano, & WhiteTruffle Oil

Buffalo Chicken 12

Buffalo Sauce, Wood Fire Roasted Chicken, Thinly Sliced Celery, Fresh Mozzarella, Gorgonzola, & Bleu Cheese Drizzle (Try with Fire & Ice for More Heat)

Gyros 13

Tzatziki Sauce, Greek Seasoned and Ground Lamb, Grape Tomatoes, Julienne Red Onions, Kalamata Olives, Fresh Mozzarella, & Feta Cheese

Extreme Heat 13

San Marzano Tomato Sauce , Pepperoni, Sopresatta, Sliced Jalapenos, Fresh Mozzarella, Pecorino Romano, & Tearjerker Hot Sauce

Handhelds & More

All Sandwiches Served with House Pickles and House
Cut Fries With House Ketchup or Apple Jalapeno
Cole Slaw. Upgrade to Our Specialty Fries:

Parmesan Garlic	2	Buffalo & Gorgonzola	2
Cajun Seasoned	1	Truffle & Parmesan	2
Sweet Potato	2	Chili Cheese	4

Off Square Burger 14

A Half Pound Burger Ground In House Using our Select Blend of Certified Black Angus Beef Cuts Topped with Stout Caramelized Onions, Sauteed Wild Mushrooms, Smoked Gouda, & White Truffle Aioli on a Brioche Roll

Classic Cheese Burger 13

Topped with Wisconsin Cheddar Cheese, Rustic Leaf Lettuce Blend, Beefsteak Tomato, Red Onion, House Pickles, and House Mayo on a Brioche Roll

Greek Style Lamb Burger 14

Hand Ground & Seasoned Lamb Burger on House Baked Pita with Fresh Tzatziki Sauce, Feta Cheese, Red Onion, Rustic Leaf Lettuce Blend, and Beefsteak Tomato.

Chicago Style Italian Beef Sandwich 13

Seasoned and Slow Roasted Beef. Served on a Garlic Buttered & Toasted Roll with Provolone Cheese & Pepperoncinis. Served with Au Jus.

Cubano Sandwich 13

Mojo Roasted Pork, Sliced Ham, House Pickles, Baby Swiss Cheese, House Mayo, & House Yellow Mustard Pressed in a Baguette.

Tropik Thunder BBQ Pulled Chicken 12

Wood Fire Roasted Chicken Tossed in Tropik Thunder BBQ Sauce and topped with Apple Jalapeno Slaw & Wisconsin Cheddar on a Soft Buttery Roll
(Increase the Heat with Hot Tropik BBQ)

Macaroni & Cheese 11

Elbow Macaroni Tossed in Longday IPA Cheese Sauce, Topped with Truffled Bread Crumbs & Finished in the Wood Fired Oven

Add Beer Braised Short Rib	4
Add Wood Fire Roasted Chicken	2
Add Grilled Shrimp	6
Add Cherrywood Smoked Bacon	3

Soups & Salads

Add a Side House, Caesar, or Greek Salad to Any Meal 4

House Salad 7

Mixed Greens, Halved Grape Tomatoes, Diced Cucumber, Julienne Red Onion, & Herbed Croutons Tossed in a Creamy Peppercorn Dressing

Wood Fire Roasted Chicken Caesar 11

Chopped Romaine Hearts, Herbed Croutons, Shredded Parmesan Reggiano Tossed in Creamy Caesar Dressing with Pulled Wood Fire Roasted Chicken

Greek Salad 9

Chopped Romaine Hearts, Grape Tomatoes, Julienne Red Onions, Diced Cucumber, Kalamata Olives, & Feta Cheese Tossed in a Greek Vinaigrette

Long Day IPA Chili Cup 5 Bowl 7

Topped with Cheddar Cheese, Sour Cream & Green Onions

Soup of the Week

See Feature Menu for This Week's Selection

Desserts

Happy Apple Crisp 6

Slow Cooked Granny Smith Apples and Long Day IPA Macerated Golden Raisins Topped with a Brown Sugar Streusel, Salted Beer Caramel Sauce, & Fresh Whipped Cream

Angry Betty Chocolate Cake 6

Rich Chocolate Cake with Angry Betty Oatmeal Stout Frosting, Fresh Whipped Cream, and Salted Beer Caramel Drizzle

Kids

Cheese Pizza 5

Pepperoni Pizza 6

Kids Hamburger & Fries 6

Mac & Cheese 5

Grilled Cheese & Fries 5