



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

Pepperoni Pretzel Sticks 7
 Soft Pretzel with Pepperoni, Mozzarella, & Provolone Cheese Baked Inside. Served with Marinara and Long Day IPA Beer Cheese.

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, Sweet Heat, 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 Cocktail 11
 Jumbo Wild Caught Shrimp Served with House Made Cocktail Sauce & a Lemon Wedge

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

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|---------------------------|----------|---------------------------|----------|
| Parmesan Garlic | 5 | Buffalo Gorgonzola | 5 |
| Cajun Seasoned | 4 | Truffle Parmesan | 5 |
| House Seasoned | 3 | Beer Cheese | 6 |
| Southwest Seasoned | 4 | | |

Wood Fired Pizzas

Build Your Own Pizza 9
 Includes Choice of Sauce and Our Mozzarella & Provolone Blend. (Please Limit to Four Toppings)

- Sauces**
- | | |
|------------------------|--------------------|
| House Pizza Sauce | Basil Pesto |
| Extra Virgin Olive Oil | Tropik Thunder BBQ |
| Extreme Heat | Garlic Butter |

Tier One Toppings 1

Wild Mushrooms	Julienne Red Onions
Stout Caramelized Onions	Green Peppers
Sliced Roma Tomatoes	Minced Garlic
Black Olives	Green Olives
Kalamata Olives	Jalapenos
Fresh Basil	Pepperoncini

Tier Two Toppings 2

Extra Mozzarella/Provolone	Pecorino Romano
Parmesan Reggiano	Chihuahua Cheese
Cheddar Cheese	Pepperjack Cheese
Wood Fire Roasted Chicken	Zambitta Sausage
Cherrywood Smoked Bacon	Pepperoni
Beer Braised Short Rib	Sopressata

Margherita 11
 House Pizza Sauce, Mozzarella Provolone Blend, Sliced Roma Tomatoes, Fresh Basil Leaves, & Extra Virgin Olive Oil

Italian Meats 13
 House Pizza Sauce, Zambitta Sausage, Pepperoni, & Sopressatta, Mozzarella Provolone Blend, & Pecorino Romano

BBQ Chicken 12
 Tropik Thunder BBQ Sauce, Wood Fire Roasted Chicken, Stout Caramelized Onions, Mozzarella Provolone Blend, Wisconsin Cheddar, & Cilantro
 (Increase the Heat with Hot Tropik BBQ)

Beer Braised Short Rib 14
 Basil Pesto, Beer Braised Short Rib, Stout Caramelized Onions, Wild Mushrooms, Mozzarella Provolone Blend, Pecorino Romano, & WhiteTruffle Oil

Elotes 12
 A Take on Mexican Street Corn. Ancho Lime Mexican Crema, Wood Fired Sweet Corn, Chihuahua Cheese, Cotija Cheese, & Cilantro Leaves

Garlic Shrimp 14
 Garlic Butter, Wild Caught Shrimp, Cherrywood Smoked Bacon, Grilled Artichoke Hearts, Mozzarella & Provolone Blend, & Parmesan Reggiano