



Sharable

Jumbo Soft Pretzel - 7

Beer Cheese - Honey Mustard Sauce

Candied Bacon - 7

Five Slices of Cherry Wood Bacon - Sweet & Spicy

Beer Battered Cheese Curds & Pickles - 9

Fresh Wisconsin Cheese Curds - Dill Pickle
Spears - Chipotle Ranch Sauce

Poutine - 13

Hand Cut Fries - Red Eye Gravy - Pulled Pork -
Wisconsin Cheese Curds - Over Easy Egg - Green Onions

Fried Cheese Square - 8

Pepper Jack - Smoked Tomato Sauce - Fried Jalapeños

Loaded Fries - 9

House Cut Fries - Bacon - Beer Cheese - Green Onion

Basket of Hand Cut Fries

House Seasoned - 4
Parmesan Garlic - 5
Buffalo Gorgonzola - 5
Cajun Seasoned - 4

Hummus Platter - 10

House made Hummus - Roasted Artichoke Hearts -
Kalamata Olives - Carrots - Celery - Cucumber - House
Made Pita - Olive Oil Drizzle

Jumbo Chicken Wings - 11

Eight Wings - Slow Roasted - Then Fried for Crispiness

Naked or Style of Your Choice:

**Southwest Chipotle - Parmesan Garlic -
Tropik Thunder BBQ - Soy Ginger - Hot
Tropik BBQ - Buffalo - Dragon's Breath
(HOT!!!) - Soy Dragon (Employee Favorite!)**

Served with Celery & Carrot Sticks

Sauce of Your Choice:

Chipotle Ranch OR Bleu Cheese

Salads

House Salad - 7

Mixed Greens - Cherry Tomatoes - Cucumber - Julienne Red
Onion - Herbed Croutons - House Balsamic Vinaigrette
(Add a Protein: Chicken - 2, Shrimp - 3)

Logan's Cobb Salad - 12

Mixed Greens - Chopped Romaine - Brined Roasted Chicken - Avocado - Bleu Cheese
Crumbles - Bacon - Hard Boiled Egg - Cherry Tomatoes - Parsley - Chives - Red Wine
Vinaigrette

Southwest Shrimp Salad - 13

Mixed Greens - Chilled Grilled Shrimp - Avocado - Wood Fire Oven Roasted Corn -
Poblanos - Fresh Cilantro - Creamy Chipotle Dressing

Blackened Salmon Salad - 14

Mixed Greens - Blackened Salmon - Cherry Tomatoes - Cucumber -
Julienne Red Onion - Candied Walnuts- Raspberry Vinaigrette

Chicken Caesar Salad - 11

Chopped Romaine - Brined Roasted Chicken Breast -
Shaved Parmesan Reggiano - Creamy Caesar Dressing

Dressings Available:

**Chipotle Ranch - Bleu Cheese - Red Wine Vinaigrette - Creamy Chipotle -
Raspberry Vinaigrette - House Balsamic Vinaigrette**

Soups

Cup of Chili - 7

Brisket Chili - Sour Cream - Cheddar Cheese - Green Onion - Oyster Crackers

Soup of the Day - 6

Ask Your Server for Today's Option!

Wood Fired Pizzas

Margherita - 12

House Sauce Base - Mozzarella/Provolone Blend - Sliced Roma Tomatoes -
Fresh Basil Leaves - Extra Virgin Olive Oil

Carnivore - 15

House Sauce Base - Mozzarella/Provolone Blend - Zambitta Sausage - Pepperoni -
Sopresatta - Red Pepper Flakes - Pickled Red Onion

Off Squash - 13

Sweet Potato & Mascarpone Base - Mozzarella/Provolone Blend - Butternut
Squash - Roasted Shallots - Grilled Pancetta - Fresh Rosemary - Olive Oil Drizzle

Chicken and Waffles - 14

Sriracha Crema Base - Mozzarella/Provolone Blend - Cheddar Cheese -
Fried Chicken - Bacon - Belgian Waffle Bits - Drizzle of Maple Syrup

Chicken and Avocado - 13

House Sauce Base - Mozzarella/Provolone Blend - Brined Roasted Chicken -
Fresh Avocado - Stout Caramelized Onions - Sautéed Mushrooms - Southwest Salt

Prosciutto and Arugula - 14

House Sauce Base - Mozzarella/Provolone Blend - Prosciutto -
Spinach - Olive Oil Drizzle - Balsamic Reduction - Salt & Pepper

Vegetable - 13

House Sauce Base - Mozzarella/Provolone Blend - Roasted Artichokes -
Stout Caramelized Onions - Sun Dried Tomatoes - Fresh Basil

(Vegan Cheese Available Upon Request)

Build Your Own Pizza - 11

(Please Limit to Three Toppings)

Choose a Base

House Tomato Sauce - Extra Virgin Olive Oil -
Sriracha Crema - Garlic Butter

Toppings - 1

Sautéed Mushrooms - Pickled Red Onions - Stout Caramelized
Onions - Sliced Roma Tomatoes - Sun Dried Tomatoes -
House Pickled Jalapenos - Artichokes - Spinach - Fresh Basil - Extra
Mozzarella/Provolone - Bell Peppers - Daiya (Vegan) Cheese -
Marinated Roasted Chicken - Zambitta Sausage - Bacon -
Pepperoni - Sopressata

The Mains

Sandwiches Served with a Dill Pickle - Hand Cut Fries OR Apple Jalapeño Coleslaw

Upgrade Fries to Style of Your Choice:

Parmesan Garlic - 2 Buffalo Gorgonzola - 2 Cajun Seasoned - 1

Long Day Reuben - 13

Long Day IPA Braised Corned Beef Brisket - Swiss Cheese - Sauerkraut - Russian
Dressing - Toasted Marble Rye

Off Square Burger - 14

House Ground ½ lb. Premium Beef - Smoked Gouda -
Stout Caramelized Onions - Sautéed Mushrooms - Truffle Aioli - Brioche Roll

Can be Substituted for:

Classic Cheese Burger - 13

Veggie Burger Patty - 14

Topped with Cheddar Cheese, Lettuce, Tomato, Pickle, Red Onion, and Mayo

Texas Cheesesteak - 14

Shaved Brisket - Grilled Onions & Peppers - Melted Mozzarella Cheese - Baguette

Southwest Pork Burger - 13

House Ground Pork Patty - Poblanos - Roasted Jalapeño Aioli - Pico - Queso Fresco

Lamb Pita - 14

Ground Seasoned Lamb - Fresh Tzatziki Sauce - Feta Cheese - Red Onion -
Lettuce - Tomato - Pita - Chef's Kalamata Sea Salt

Chicken Caprese Sandwich - 13

Brined Roasted Chicken - Fresh Mozzarella Cheese - Tomato - Basil/Spinach Blend

Fried Chicken Sandwich - 13

Brined Breaded Chicken Breast - Tomato - Chipotle Aioli - Bacon - Pretzel Bun

Pulled Pork Sandwich - 13

House Brined Pulled Pork - Tropik Thunder BBQ -
Apple Jalapeño Coleslaw - Brioche Bun
(Turn Up the Heat with Our Hot Tropik BBQ!!)

Cajun BBQ Shrimp - 15

Sautéed Seasoned Shrimp - Rice - Spicy Garlic Butter Sauce

Macaroni & Cheese - 11

Elbow Macaroni - Three Cheese Sauce - Cheddar/Swiss Topping
Chicken - 2 Bacon - 3 Brisket - 3 Pork - 2

Desserts

Bread Pudding - 6

Bread Pudding - Salted Caramel Sauce - Fresh Whipped Cream

Chef's Fried Brownie Balls - 8

Battered Brownie Balls - Salted Caramel Stout Ice Cream

Tiramisu - 7

Bold Betty Waffle - Chocolate Shavings

Bold Betty Chocolate Cake - 8

Designer Desserts Cake - Bold Betty Coffee Stout - Fresh Whipped Cream