

## THE PICKLED LOON

### Appetizers

#### CHEESE CURDS \$10

House made dill battered cheese curds served with a maple honey sauce.

#### **V GF** GRILLED PINEAPPLE GUACAMOLE \$10

Served with house made tortilla chips.

#### SHRIMP CAKES \$12

Panko breaded with roasted red pepper aioli & spiced almonds

#### FARMERS MARKET FLATBREAD \$9

varies daily

#### **V** FRIED PICKLES \$9

House made dill battered pickles. Served with a roasted red pepper aioli or a house BBQ sauce.

#### SMOKED CHICKEN WINGS \$13

Sriracha BBQ, house made BBQ, Buffalo, or Sweet Thai Chili

#### **V GF** FRIED BRUSSEL SPROUTS \$9

Tossed in a house made maple honey sauce & spiced almonds.

#### **V** BEER BATTERED ASPARAGUS \$10

House made beer battered asparagus. Served with a roasted garlic aioli & a maple honey sauce.

#### HOUSE MADE BACON CHEESE TOTS \$10

Served with house made roasted red pepper aioli or a sriracha BBQ.

#### **GF V** CHIPS AND HOUSE SALSA \$8

### Salads

All salads are Gluten Free if served without the breadstick

#### HOUSE SALAD \$10

Mixed greens, tomato, cucumber, red onion, and cheddar jack cheese.  
— add chicken \$3 ,shrimp \$4 ,tofu \$2 —

#### CEASAR SALAD \$12

Egg, tomato, parmesan, croutons, and a house made caesar.  
— Add chicken \$3 ,shrimp \$4 ,tofu \$2 —

#### BUFFALO CHICKEN SALAD \$13

Grilled chicken breast, cucumber, tomato, blue cheese crumbles, buffalo sauce, and a house made blue cheese dressing.

#### GRILLED SHRIMP SALAD \$14

Grilled shrimp, red onion, tomato, cucumber, and a house made caramelized onion dressing.

#### WALDORF SALAD \$13

Grilled chicken, grapes, cucumbers, spiced almonds, and a house made caramelized onion dressing.

### Tacos

All tacos are Gluten Free if served on corn tortillas

#### FISH TACOS \$13

Panko breaded cod, cilantro lime slaw, diced tomato, red onion, and roasted garlic tartar. served with a side of house salsa.

#### **V** PESTO PORTABELLA TACOS \$12

Pesto marinated portabella mushrooms, roasted red bell peppers, lettuce, house made caramelized onion dressing, and parmesan cheese.

#### **V** TOFU TACOS \$13

Tofu, cilantro slaw, tomato, mixed greens, and a house made maple honey sauce.

#### **V** FRIED AVOCADO TACOS \$13

Hand breaded fried avocado, caramelized onions, mixed greens, roasted garlic aioli, maple honey sauce, and cilantro

#### SHRIMP TACOS \$13

Grilled old bay seasoned gulf shrimp, avocado, cilantro lime slaw, diced tomato, and roasted garlic aioli.

#### CARNITAS TACOS \$13

Carnitas meat, mixed greens, cheddar jack cheese, house made salsa, sweet onion dressing, and cilantro.

#### TURKEY TACOS \$13

Oven roasted house made turkey, mixed greens, cucumber, tomato, house made BBQ, and cilantro.

### Burgers & Sandwiches

#### **V** THE NEST BURGER \$13

House made veggie burger, mixed greens, roasted red bell peppers, and caramelized onion dressing. Served on a pretzel bun.

#### **V** PORTABELLA SANDWICH \$13

Pesto marinated portabellas, smoked gouda cheese, roasted red pepper aioli, and mixed greens. Served on a pretzel bun.

#### **V** AVOCADO SANDWICH \$13

Hand breaded fried avocado, smoked gouda cheese, red onions, tomato, mixed greens, and roasted red pepper aioli. Served on a pretzel bun.

#### BLUEGILL SANDWICH \$14

Pan fried bluegill, caramelized onions, pickles, mixed greens, and a roasted garlic tartar sauce. Served on sourdough.

#### PICKLED LOON BURGER \$12

½ lb hand pattied burger topped with: cheddar cheese, bacon, pickles, and sriracha BBQ sauce. Served on a pretzel bun.

#### RUEBEN \$14

Corned beef, house made purple kraut, swiss cheese, and 1000 island. Served on marble rye.

#### RACHEL \$13

House roasted turkey, house made purple kraut, swiss cheese, and 1000 island. Served on marble rye

#### TURKEY MELT \$14

House roasted turkey, bacon, and cheddar cheese. Served on sourdough.

#### BUFFALO CHICKEN \$12

Grilled chicken tossed in buffalo sauce, swiss cheese, and mixed greens. Served on a pretzel bun.

#### PULLED PORK SANDWICH \$13

Pulled pork in a housemade BBQ, swiss cheese, caramelized onions, and an onion ring. Served on a pretzel bun.

#### THYME BUTTER & PORTABELLA BURGER \$14

½ lb hand pattied burger topped with: gouda cheese, portabella mushrooms, bacon, and melted thyme butter. Served on a pretzel bun.

#### CALIFORNIA BURGER \$13

½ lb hand pattied burger topped with: avocado, tomato, onion, roasted garlic aioli, and mixed greens. Served on a pretzel bun.

#### SHRIMP BURGER \$13

Hand pattied shrimp burger topped with: house made cilantro slaw, avocado, lettuce, and roasted garlic aioli. Served on a pretzel bun.

#### PLAIN BURGER \$12

½ lb hand pattied burger with option to add fixings of your choice.  
— Gouda, swiss, cheddar, bacon, portabella mushrooms, tomato, onion, lettuce. —

### Entrées

COMING SOON...

### Sides

**GF V** BROCCOLI \$3

**GF V** ASPARAGUS \$4

ONION RINGS, BEER BATTERED FRIES, TATOR TOTS, OR SWEET POTATO FRIES. \$4

GARLIC NAAN \$4

**GF V** SIDE SALAD \$5

**GF V** HOUSE SALSA \$3

DAILY SOUP CUP \$4

DAILY SOUP BOWL \$6

**GF V** PINEAPPLE GUACAMOLE \$5