

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

v FRIED PICKLES \$9

House made dill battered pickles served with a house roasted red pepper aioli.

NEW SMOKED CHICKEN WINGS \$13

Sriracha BBQ, house made BBQ, Buffalo, Sweet Thai Chili, or our house made blackened dry rub.

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.

NEW WONTON CHEESE STICKS \$9

Mozzarella cheese wrapped in a wonton wrapper fried and served with our house made marinara sauce.

GF v CHIPS AND HOUSE SALSA \$5

SALADS

ALL SALADS ARE GLUTEN FREE IF SERVED WITHOUT THE BREADSTICK OR CROUTONS.

HOUSE SALAD \$10

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

CAESAR SALAD \$12

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

BUFFALO CHICKEN SALAD \$13

Fried or grilled chicken breast, cucumber, tomato, celery, bleu cheese crumbles, buffalo sauce, and a house made bleu cheese dressing.

GRILLED SHRIMP SALAD \$14

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

WALDORF SALAD \$13

Fried or grilled chicken, grapes, cucumbers, spiced almonds, and a house made caramelized onion dressing.

House Dressings: Ranch, Blue Cheese, French, 1000 Island, Carmelized Onion, Caesar, Balsamic Vinaigrette, Oil & Vinegar

TACOS

TACOS ARE SERVED ON YOUR CHOICE OF FLOUR OR CORN TORTILLAS. (ALL TACOS ARE GLUTEN FREE IF 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

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

BURGERS & WICHES

ALL BURGERS AND WICHES ARE SERVED WITH YOUR CHOICE OF BEER BATTERED FRIES, TATOR TOTS, OR LATTICE CHIPS.

v THE NEST BURGER \$13

House made veggie burger served with: mixed greens, roasted red bell peppers, fried onion straws, 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.

NEW PARMESAN CHICKEN SANDWICH \$13

Hand breaded chicken fried and topped with parmesan, provolone, and house made marinara. Served on a pretzel bun.

BLUEGILL SANDWICH \$14

Panko breaded and 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 OR RACHEL \$14

Your choice of house seasoned corn beef or house roasted turkey served with house made purple kraut, swiss cheese, and 1000 island. Served on marble rye.

TURKEY BACON RANCH MELT \$14

House roasted turkey topped with homemade ranch dressing, bacon, tomato, and cheddar cheese. Served on sourdough.

BUFFALO CHICKEN \$12

Your choice of grilled or fried chicken tossed in buffalo sauce, swiss cheese, and mixed greens and celery. 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 house made 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.

BLUE GILL FISH AND CHIPS \$15

Parsley panko & buttermilk hand breaded blue gill. Served with beer battered fries and a side of dill tartar.

ROASTED TURKEY POUTINE \$14

House made oven roasted turkey served on top of beer battered fries, shredded cheddar jack cheese, and a house gravy. Topped with green onions.

NEW v VEGETABLE RATATOUILLE \$13

French vegetable stew made of: vegetable stock, zucchini, onions, eggplant, tomato, garlic, basil, bell peppers, and spices. Served on top of cavatappi noodles. Served with a side of parmesan and a breadstick.

NEW LOONY POT PIE HOT DISH \$13

Our house made turkey gravy and vegetable mixer topped with crispy tator tots, cheddar jack cheese, and chives

SRIRACHA BBQ MEATLOAF \$14

House made meatloaf topped with shredded cheddar jack cheese and sriracha BBQ sauce. Served with your choice of side.

NEW THE LOONY MAC & CHEESE \$14

House made cheese sauce blend on top of cavatappi noodles, broccoli, and your choice of chicken, shrimp, pork, or tofu. Served with a breadstick.

ALFREDO PASTA \$15

Cavatappi noodles, house made alfredo sauce, broccoli, and parmesan cheese. Tossed with your choice of chicken, bacon or portobella mushrooms. Served with a breadstick.

PAD THAI \$15

Rice noodles with a house made spicy Thai sauce, peanuts, broccoli, and cilantro. Served with your choice of chicken, pork, shrimp, or tofu.

GF v ASPARAGUS \$4

BEER BATTERED FRIES, TATOR TOTS, HOUSE MADE TORTILLA CHIPS, OR HOUSE FRIED LATTICE CHIPS. \$4

GF v SIDE SALAD \$4

GF v HOUSE SALSA \$3

DAILY SOUP CUP \$4

DAILY SOUP BOWL & BREADSTICK \$6

SWEET POTATO FRIES OR ONION RINGS \$5

NEW LOON DIP \$.60

House made seasoned sour cream

FOR QUESTIONS ON BOOKING PRIVATE
EVENTS OR LIVE MUSIC PLEASE CONTACT :
WWW.THENESTBOOKING@GMAIL.COM

ENTRÉES

SIDES

GF v BROCCOLI \$3