

THE PICKLED LOON

APPETIZERS

NEW Loaded Loony Nachos \$12

Tortilla chips smothered in house queso, topped with pico de gallo, jalapeños, black beans, black olives, and lettuce. Served with a side of salsa and sour cream.

– Top with shredded chicken or steak for \$3

NEW Rueben Rolls \$12

Seasoned corn beef, sauerkraut, and swiss cheese all stuffed into a delicious egg roll. Served with a side of 1000 island.

NEW Chips and Queso \$6, \$9

Tortilla chips served with our homemade white queso dip.

– Cup \$6, Bowl \$9

NEW Boneless Chicken Wings \$12

Lightly battered chicken tossed in your choice of sauce: Spicy peanut, Garlic Parmesan, Sweet Teriyaki, Sriracha BBQ, house made BBQ, Buffalo, Sweet Thai Chili, or our house made blackened dry rub.

NEW Smoked Chicken Wings \$14

Tossed in your choice of sauce: Spicy peanut, Garlic Parmesan, Sweet Teriyaki, Sriracha BBQ, house made BBQ, Buffalo, Sweet Thai Chili, or our house made blackened dry rub.

Cheese Curds \$11

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

V GF Grilled Pineapple Guacamole \$11

Served with house made tortilla chips.

Pork Dumplings \$12

House made pork and veggie mixture put inside a dumpling and pan fried. Served with a side of house made dumpling sauce.

Pickle Dog Wontons \$11

Cream cheese, diced pickles, and pastrami inside a wonton and deep fried.

V GF Fried Brussel Sprouts \$12

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

V Beer Battered Asparagus \$11

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

V Fried Pickles \$10

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

– Your choice of pickle spears or pickle chips.

SALADS

V House Salad \$10

Mixed greens, tomato, cucumber, red onion, and cheddar jack cheese.

– add fried or grilled chicken \$3, shrimp \$4, tofu \$3

V Thai Cashew Chopped Salad \$10

Chopped romaine, chopped red cabbage, sliced carrots, edamame, yellow peppers, red peppers, green onions, and cashews. Served with a new spicy peanut dressing.

– Add fried or grilled chicken \$3, shrimp \$4, tofu \$3

Honey Mustard Chicken Salad \$12

Fried or grilled chicken breast, bacon, asparagus, and avocado. Served with a honey mustard dressing.

Grilled Shrimp Salad \$12

Grilled shrimp, red onion, tomato, cucumber, and sliced almonds. Served with your choice of dressing.

Buffalo Chicken Salad \$13

Fried or grilled chicken, cucumber, tomato, celery, blue cheese crumbles, and buffalo sauce. Served with blue cheese dressing.

House Dressings: Ranch, Blue Cheese, French, 1000 Island, Caesar, Balsamic Vinaigrette, Oil & Vinegar, Honey Mustard, & SpicyPeanut.

TACOS

Tacos are served on your choice of flour or corn tortillas. (All tacos are gluten free if on corn tortillas)

NEW Huli Huli Chicken Tacos \$13

Shredded rotisserie chicken, Huli Huli sauce, and a house slaw. Topped with cilantro, avocado, mango and pineapple pico.

NEW Walleye Tacos \$13

Beer battered walleye, house slaw, diced tomato, and spicy house tartar.

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, salsa, roasted garlic aioli, and cilantro.

V Mom & Pop Style Tofu Tacos \$13

Tofu seasoned with house taco seasoning, lettuce, black beans, corn, avocado, salsa, and cheddar jack cheese

BURGERS & WICHES

All Burgers and wiches are served with your choice of beer battered fries, tator tots, or seasoned kettle chips.

NEW Philly Cheesesteak \$12

Sautéed steak topped with our delicious white queso on a hoagie bun, served with a side of au jus. Add sautéed peppers and onions for \$1, Add sautéed mushrooms for \$1.

NEW Peanut Butter Maple Bacon Burger \$13

½ lb. hand pattied burger: topped with cheddar cheese, peanut butter, bacon, and our maple honey IPA reduction. Served on a pretzel bun.

NEW Mushroom Swiss burger \$12

½ lb. hand pattied burger topped with Swiss cheese and seasoned sautéed mushrooms. 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.

Tennessee Hot Buttermilk Chicken Sandwich \$14

Buttermilk brined chicken thigh, creamy chipotle slaw, and Bama white BBQ sauce. Served on an egg bun.

Pickled Loon Burger \$13

½ lb hand pattied burger topped with: cheddar cheese, bacon, pickles, and sriracha BBQ sauce. 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.

v The Nest Burger \$14

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

Bluegill Sandwich \$14

Beer battered blue gill, caramelized onions, pickles, mixed greens, and a house tartar sauce. Served on sourdough.

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.

Shrimp Burger \$15

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

ENTRÉES

NEW Sun Dried Tomato Basil Penne \$16

Penne pasta tossed in a creamy sun dried tomato basil sauce. Topped with Parmesan and your choice of chicken, shrimp, or portabella mushrooms. Served with a warm breadstick.

Pappardelle Alfredo Pasta \$15

Pappardelle 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.

Loony Pot Pie Hot Dish \$14

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

The Loony Mac & Cheese \$15

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

Sriracha BBQ Meatloaf \$15

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

Roasted Turkey Poutine \$15

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

Blue Gill Fish and Chips \$15

Beer battered blue gill served with beer battered fries and a side of house tartar.

SIDES

NEW Beer Battered Fries, Tator Tots, or Seasoned Kettle Chips. \$5

NEW Sweet Potato Fries or Skinny Fries \$6

GF V Broccoli \$5

GF V Asparagus \$6

GF V Side Salad \$5

GF V Salsa \$3

Loon Dip \$.60

House made seasoned sour cream