



PUBANDGRUB COM



CHECK out our STORY!



Let us cater your next event; ask a manager for details or visit our website

FRIED PICKLES

11

Battered dill pickles served with sriracha ranch

GERMAN SOFT PRETZEL

Warm soft pretzel served with stone-ground mustard and beer cheese

EVERYTHING PRETZEL

Warm soft pretzel served with Everything seasoning and dipping sauce of your choice

WISCONSIN CHEESE CURDS

11

Cheese curds battered and fried golden served with

*LOADED TOTS

14

Golden tots covered in house-made beer cheese and topped with bacon, green onions, sour cream and cheddar cheese

FROM THE GARDI

House dressings: ranch, sriracha ranch, honey mustard, blue-cheese, vinaigrette, and oil & vinegar

*THE CLASSIC HOUSE

Mixed greens with vine-ripe tomatoes, cucumber, onion, cheese, bacon and croutons Add chicken \$5 steak \$8

*THE BLACK N' BLU'

16

Mixed greens topped with vine-ripe tomatoes, red onion, blue-cheese crumbles and seared steak

*HAIL CAESAR

10

Crisp romaine, grated Parmesan, croutons Add chicken \$5 steak \$8

*THE WEDGE

Lettuce wedge topped with tomato, bacon, bluecheese crumble

VINGSIIII

*JUMBO CHICKEN

6 - 10

WINGS

10 - 14.50

20 - 26.50

Fried golden to order and tossed in the sauce Served with celery

*BONELESS WINGS

13.50

10 juicy breaded chicken breast chunks fried golden and tossed in the sauce Served with celery

THE SAUCES

Mild, hot, lemon pepper, sweet and spicy BBQ, Korean BBQ, sweet Thai chili

BURGERS!!!!

All burgers are served with fries Sub onion rings - \$2 side salad - \$2 gluten-free bun - \$3

*THE CLASSIC

16

Half pound of beef with LTOP served on a toasted bun

Add cheese \$1 Bacon \$2.50 Sub Impossible Burger \$3.00

*MOONDOG BURGER

17

Half pound of beef, beer cheese, bacon served on pretzel bun

*THE WEREWOLF

31

Feed the monster!

Cajun-seasoned 1/2 lb. beef patty, seasoned grilled chicken breast, thick-cut roasted turkey, house-made beer cheese, topped with bacon and onion rings on a brioche bun

SCOOPS

PIMENTO CHEESE

vegetables and toasted pita

House-made pimento cheese served with seasonal

HUMMUS

Chickpea hummus served with seasonal vegetables and toasted pita

To keep our prices reasonable, we charge a non-refundable 2% fee for credit card transactions, which shares and less than covers our increasing costs of processing credit cards. This fee is not applied to cash or debit card payments.

*Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

Alert your server if you have special dietary requirements.

HAND-HELD

All hand-helds are served with fries

Sub onion rings – \$2 side salad – \$2

gluten-free bun – \$3

*BIG MOTHER CLUCKER 15

Fried or grilled chicken breast with LTOP served on toasted bun

*MOONDOG TURKEY CLUB

House-roasted turkey breast with thick-cut bacon, LTOP served on toasted white bread

*SEARED STEAK SANDWICH 25

Marinated sliced steak grilled to order with provolone cheese, lettuce, tomato, red onion and sriracha ranch on toasted white bread

UTENSILS REQUIRED

*CAJUN PASTA

Penne tossed in Alfredo with diced tomatoes, chives and a dusting of Cajun seasoning Add chicken \$3 steak \$5

*HAND-BREADED CHICKEN 15 TENDERS

Fried golden served with slaw and fries

CRAFT BEER

Check out our revolving selection for craft beer



PUPPY POUND

*Naked chicken breast or burger

5

KIDS' CORNER

*KIDS' HAND-BREADED CHICKEN TENDERS 10

Fried golden served with fries and dipping sauce

*KIDS' SLIDERS

12

2 all-beef sliders served the "kids' way" - meat and cheese only with fries

*KIDS' PASTA

10

Penne pasta tossed in Alfredo sauce or just butter

Add chicken \$3

15

15

KIDS' MAC

7

Creamy cheese sauce with elbow noodles (consistency of what you make in your microwave)

KIDS' GRILLED CHEESE

7

served with fries

SIDES

FRIES

4

ONION RINGS

5

COLE SLAW

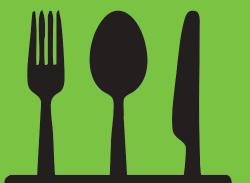
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TATER TOTS

5

MAC N' CHEESE

SEASONAL VEGETABLES



DESSERTS

ICE CREAM

caramel with a cherry

10

CHURRO PRETZEL BITES

13

Cinnamon and sugar dusted warm pretzel bites piled high

BROWNIE

11

Made in house, warm with 1 scoop ice cream, chocolate and caramel with a cherry

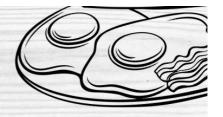
2 scoops, whipped topping, chocolate and

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BRUNCH MENU



Savory Brunch Mac Bowl \$16	Brûleed Brioche French Toast \$15
Mac n' cheese topped with a fried egg, crumbled	Thick-cut brioche dipped in vanilla custard, topped with
bacon, scallions, and a drizzle of sriracha ranch.	caramel, whipped cream and powdered sugar.

Bougie Brunch Burger · · · · \$8 Steak & Sunny Hash · · · · · · \$18

Our classic burger patty topped with cheddar, bacon, a pan-fried egg, and pimento cheese on brioche bun. Served with tots.

Marinated steak over crispy tots with sauteed onions, tomatoes, beer cheese sauce, and two sunny-side up eggs.

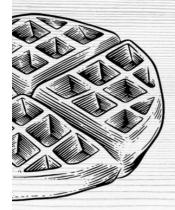
Hot Honey Chicken Biscuit Sliders ·····\$14

Fried chicken tenders on mini biscuits, drizzled with house hot honey and served with a side of slaw

Chicken and Waffles ·····\$14

Two hand breaded chicken tenders served with a homemade waffle and topped with honey.

BRUNCH COCKTAILS



Mimosa \$8

Choice of flavors: Orange, Peach, Lavender Lemonade, Strawberry, Mango.

Hair of the Moondog\$13

Purity Vodka, ZingZang Bloody Mary, bacon strip, and a filthy pickled olive.

Citrus Smash Spritz ·····\$13

Vodka, Prosecco, lemon juice, orange juice, soda, and mint.

Boozy Cold Brew Float · · · · \$13

Iced coffee, Irish cream, scoop of vanilla ice cream, whipped topping, and chocolate drizzle.

Cinnamon Toast ····· \$14

1921 Horchata, Jack Fire and Absolute Vanilla over ice with a graham cracker rim. Childhood nostalgia, grown up.

SIDES\$4

- Bacon
- 2 Eggs
- A Waffle







https://moondogpubandgrub.com



APPETIZERS (serves 20)

- Cheese Curds w/ Ranch \$45
- Fried Pickles w/ Sriracha Ranch \$35
- Pretzel Bites w/ Beer Cheese \$45
- Hummus and Pimento Cheese Platter w/ Pita, Celery, Carrots, Bell Peppers \$50

ENTREE (serves 20 unless on count)

- Fried Tenders \$60
- Sliders w/ Cheese (12 count) \$45
- Turkey Club (10 count) \$70
- Wings traditional or boneless w/ sauce choices on side with Blue Cheese and Ranch
 - o 25 count \$37.50
 - o 50 count \$75
 - o 100 count \$150
- Cajun Pasta \$45
 - Add grilled chicken \$30
 - Add seared steak \$50

SIDES AND SALAD (serves 20)

- House Mac n' Cheese \$55
- French Fries \$30
- Tater Tots \$30
- Vegetable Medley \$45
- Coleslaw \$45
- Caesar Salad w/croutons \$55
- House Salad \$55

DESSERT (serves 20)

- Chocolate Chip Cookie Platter \$30
- Fudge Brownie Platter \$30
- Churro Pretzel Bites \$45

BEVERAGE (in-house only*)

- Soda, Tea, Water, Lemonade \$3 per person
- Unlimited Bar Packages:
 - Beer, House Wine \$25 per person
 - o Beer, All Wine, Well Liquor \$30 per person
 - Beer, All Wine, Premium Liquor, Cocktails \$40 per person
- Drink Tickets (1 per beer or wine, 2 for cocktails) \$8 each

^{*}Ask us about beverage options (no alcohol) for off-site catering.