

SPECIALTY COCKTAILS

Filthy Brandy Old Fashioned | 13
House made Demerara simple syrup, Driftless Glen Brandy (Baraboo, WI), Filthy cherries, fresh orange slice, splash of lemon lime soda

Citrus Mojito | 9
Bacardi Limon Rum, Monin Mojito Mix, fresh lime juice, club soda, mint

Razberry-Ita | 12
Casamigos Blanco Tequila, Monin Agave Nectar, Cointreau, Rea! Raspberry Puree, fresh lime juice

High Maintenance | 9
Deep Eddy Ruby Red Vodka, St. Germaine Elderflower Liqueur, lemon lime soda

Lake Lawn Cranberry Mule | 11
Absolut Citron Vodka, fresh lime juice, ginger beer, cranberry juice, fresh lime

Mexican Mule | 13
Patron Silver Tequila, Grand Marnier, fresh lime juice, ginger beer, fresh lime

Lavender Vodka Lemonade | 10
Tito's Handmade Vodka, Scrappy's Lavender Bitters, lemonade, fresh lemon

Driftless Granhattan | 14
Driftless Glen Bourbon (Baraboo, WI), Grand Marnier, bitters, fresh orange slice, Filthy cherry

Spiced Pear Old Fashioned | 10
St. George Spiced Pear Liqueur, bitters, orange slice, cherry, soda water



DRAFT BEER

New Glarus Spotted Cow	6.50
Lakefront Riverwest Stein	6.50
Lakefront IPA	6.50
Miller Lite	5
Topsy Turvy Twisted Hammock	8
Bell's Two Hearted Ale	8
3 Floyds Brewing Gumballhead	8
3 Floyds Brewing Zombie Dust	10

ASK ABOUT OUR ROTATING SEASONAL DRAFT BEER SELECTIONS.

WINE SELECTIONS

Ruffino , Prosecco	Glass 12 Bottle 47
Cupcake , Moscato	Glass 9 Bottle 35
KRIS , Pinot Grigio	Glass 9 Bottle 35
Jules Taylor , Sauvignon Blanc	Glass 10 Bottle 39
Chateau Ste Michelle 'Indian Wells' , Chardonnay	Glass 10 Bottle 39
Brassfield Serenity , Rosé	Glass 10 Bottle 39
Parker Station , Pinot Noir	Glass 10 Bottle 39
Charles Smith 'The Velvet Devil' , Merlot	Glass 9 Bottle 35
Kendall-Jackson 'Vintner's Reserve' , Cabernet	Glass 10 Bottle 39

HOT DRINKS

Cinnamon Apple Cider | 9
Fireball Cinnamon Whiskey, hot apple cider

Chata Hot Chocolate | 9
Rumchata, hot chocolate, whipped cream

Bailey's Hot Chocolate | 9
Bailey's Irish Cream, hot chocolate, whipped cream

Spanish Coffee | 9
Tia Maria Coffee Liqueur, Korbel Brandy, coffee, whipped cream

CANNED BEER

New Glarus Spotted Cow	12 oz 6.25
New Glarus Moon Man	12 oz 6.25
Lakefront IPA	16 oz 7.50
Miller Lite	16 oz 6
Coors Light	16 oz 6
Bud Light	16 oz 6
Michelob Ultra	12 oz 5.75
Corona Extra	16 oz 7.50
Stella Artois	11.2 oz 6.50
Angry Orchard Crisp Apple	16 oz 6
White Claw	12 oz 6.50
(Assorted Flavors)	

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Glass 10 Bottle 39
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Glass 10 Bottle 39

Aspen Coffee | 9
Kahlúa Coffee Liqueur, Baileys Irish Cream, Frangelico Hazelnut Liqueur, coffee, whipped cream

Café Grande | 9
Grand Marnier, Kahlúa Coffee Liqueur, dark crème de cacao, coffee, whipped cream, orange slice



THE LOOKOUT
BAR & EATERY



WINGS & THINGS

Chef's Own Style Buffalo Wings | 14
Bell & Evans farms whole wing, celery, house made blue cheese aioli. Change it up with **BBQ**, **Satay Sauce**, or **Sweet Thai Sauce**.

Wisconsin "Specialty" Cheese Curds | 12
Leinenkugel's beer battered cheddar cheese curds, Jack Daniels whiskey ketchup

Street Tacos | 10
Beef or chicken, chili toreados, cebolla pico, lime

Lookout Nacho Stack | 14
Tri-color tortilla chips, ale cheddar chorizo sauce, pico de gallo, jalapenos, green onions, shredded cheddar, garlic sour cream
Add Chicken | 17 **Add Street Taco Bites** | 18



Ball Park Jumbo Pretzel | 17
Milwaukee Pretzel Co. giant pretzel, ale cheddar chorizo, Chef's own mustard sauce

Texas Style Chili | 9
Beef steak, chilis, tequila, beer, tomato, cheddar cheese, garlic sour cream

New England Clam Chowder | 9

ADD A SIDE SALAD OR CUP OF SOUP TO ANY ENTRÉE

Caesar Salad | 5 Pool Side Greens Salad | 5 Texas Style Chili | 5 New England Clam Chowder | 5

BURGERS & MORE

Served with house made chips, substitute house fries +2 or Smothered Fries +4; Choice of Texas Style Chili or Ale Cheddar Chorizo Sauce



Bacon Cheddar ½ Pounder* | 17
Grilled Angus ground chuck & brisket, house cured bacon and Wisconsin sharp cheddar, grilled onion, arugula salad, served on a sweet egg yolk bun

Cheeseburger* | 15
Grilled Angus ground chuck & brisket, American cheese, served on a sweet egg yolk bun

Classic Cali' Burger* | 16
Grilled Angus ground chuck & brisket, American cheese, LTO, mayo, served on a sweet egg yolk bun

Smoke House Burger* | 18
Grilled Angus ground chuck & brisket patty, pulled pork bbq with chili toreados, cebolla, cabbage, honey mustard slaw, sweet egg yolk bun

The Beyond Burger (VE) | 16
Plant-based burger, (Yes, it's made for people who eat meat too) with grilled onion and arugula salad, served on a vegan bun, house salad

Pulled Pork | 16
House smoked pork bbq, honey mustard cabbage slaw, served on a sweet egg yolk bun

Leg Horn Lawn Bird | 15
Pickle brine marinated chicken breast, 12-Year-Old White Cheddar, and black pepper, garlic, moonshine aioli, pretzel bun

Reuben Chimichanga | 16
House cured corned beef, house sauerkraut, 1000 island dressing, Swiss cheese, rolled in a tomato basil tortilla

Wisconsin Cheddar Beer Brat | 13
House sauerkraut, Chef's own mustard sauce, served on a pretzel roll

Classic Chicken Caesar Wrap | 14
Bell & Evans grilled chicken breast, romaine, buttermilk Caesar dressing, rolled in a tomato basil tortilla

Geneva Turkey Club Wrap | 15
House smoked turkey, house cured bacon, lettuce, heirloom tomato, Chef's own mustard sauce, rolled in a flour tortilla

21% gratuity will be added to parties of eight or more. Please request split checks prior to ordering.
*All burgers prepared Medium-Well. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

FROM THE FIELD

Classic Caesar Salad | 13
Romaine, croutons, pecorino cheese, buttermilk Caesar dressing

Add Chicken | 17 **Add Street Taco Bites** | 18

Pool Side Greens | 13
Field greens, blue cheese, candied pecans, cherry-raisins, lemon poppy seed vinaigrette

Add Chicken | 17 **Add Street Taco Bites** | 18



DIVE IN

Door County Cherry Jubilee Cheesecake | 11
Kirsch syrup

Chocolate Chunk Cookie S'more | 10
Chocolate chunk cookie sandwich, marshmallows



GREENHORNS

>> Children Under 12 <<

Served with house made chips or house fries and a beverage

- Burger** | 9 **Cheeseburger** | 9
- Chicken Tenders** | 9 **Mini Corn Dogs** | 9
- Grilled Cheese** | 8 **Mac & Cheese** | 8

THE CAPTAIN'S TABLE

» Available Daily After 5pm «

St. Louis Style Pork Ribs | 28
Six-hour house smoked, Chef's award winning BBQ sauce, garlic toast, honey mustard slaw, house fries **Half Rack** | 18 **Full Rack** | 28

Angus Filet, 6 oz. | 42
Cholula leek frits, grilled broccolini, loaded baked potato mash, cholula drizzle

Seared Chili Maple Salmon | 33
Grilled broccolini, loaded baked potato mash, chili lemon curd maple drizzle, herb infused evoo

Roasted Vegetable Lasagna | 28
Roasted portabella mushroom, artichoke, zucchini, onions, red pepper, kalamata olive, pinot noir plum tomato sauce, garlic toast

Dry Rub Duroc Pork Tenderloin | 33
Grilled broccolini, loaded baked potato mash, cholula leeks, honey weiss braise sauce

Chili Chicken Bacon Roulade | 32
House cured bacon, charred chili, jack cheese, apple brandy crushed pepper jelly, grilled broccolini, loaded baked potato mash



FRIDAY NIGHT FISH FRY

» Available Friday After 5pm «

Walworth County's Best Friday Night Fish Fry

Spotted Cow battered cod served with hush puppies, house made apple sauce, coleslaw, crusted roll & butter, house made chips.
Substitute house fries or potato cakes +2.
1 piece | 8 **3 pieces** | 16 **4 pieces** | 18

