



## APPETIZERS

- CHICKEN TORTILLA SOUP** 8-  
with queso fresco, crispy tortilla strips and lime crema
- STOUT HOUSE SALAD** 9.5  
arugula, crumbed goat cheese, dried cherries, toasted sunflower seeds & a white balsamic vinaigrette
- \*CAESAR SALAD** 8.5  
with rye croutons and Grana Padano
- FIRE CRACKER SHRIMP** 15-  
tender crispy shrimp tossed in a Thai chili aioli
- SALT & PEPPER CALAMARI** 14-  
regular or buffalo style  
w/ crispy lemon, banana peppers & meyer lemon aioli
- LOADED FRIES** 12-  
w/ bacon, cheese, pickled jalapenos, scallions & avocado ranch
- \*MINI BURGERS** 12-  
w/ cheese & stout's special sauce (extra mini burger \$4.00 each)
- COUNTRY BUTTERMILK FRIED CHICKEN FINGERS** 12-  
w/ avocado-ranch dipping sauce
- UBER BAVARIAN PRETZEL** 10-  
w/ Mother's Milk Stout mustard; add cheese dip for \$2-
- CHICKEN WINGS** 12-  
Buffalo w/ bleu cheese dip or "Srancha"
- CHICKEN AND LEMONGRASS DUMPLINGS** 10-  
w/ a soy-ginger dipping sauce
- STOUT NOSH BOARD** 22-  
drunken goat, manchego, sopresatta, prosciutto, cornichons & cherry peppers
- WARM ARTICHOKE, SPINACH & CHEESE DIP** 13-  
w/ toasted pita points
- SHORT RIB & WILD MUSHROOM EMPANADAS** 14-  
w/ charred scallion crema (extra empanada \$4.50 each)
- AVOCADO TOAST** 13-  
crushed avocado, cojita cheese, pomegranate seeds & charred scallion oil on focaccia
- \*BACON WRAPPED BBQ JUMBO SHRIMP** 17-  
w/ horseradish crema
- \*OYSTERS ~ DAILY SELECTION** half dozen 18-

## ENTRÉE SALADS

- \*BUTCHER BLOCK GRILLED MARINATED STEAK** 18-  
over crisp romaine w/ crumbled Maytag Bleu, rosemary roasted fingerlings, baby bellas, pickled red onion, haricot vert and peppercorn buttermilk dressing
- GRILLED CHICKEN** 16-  
over mixed greens w/farro, roasted sweet potatoes, crumbed goat cheese, dried cherries, crushed pistachios and a white balsamic vinaigrette
- \*EVERYTHING CRUSTED AHI TUNA** 17-  
over mixed greens w/ sugar snap peas, shiitake mushrooms, radishes, crispy wontons and a soy-ginger vinaigrette
- VEGETABLE SALAD** 14-  
zucchini and butternut squash noodle bowl w/ baby spinach, marinated butter beans, cherry tomatoes and a walnut-arugula pesto
- \*CAESAR SALAD** 11-  
with rye croutons and Grana Padano  
w/grilled chicken 15- w/steak 18- w/shrimp 18-

## SIDES

- House Cut French Fries 8-  
Sweet Potato Fries 9-  
Onion Rings 8-  
Scallion Mashed Potatoes 8-  
Mac & Cheese 9-  
Roasted Brussel Sprouts 8-  
add crumbled bacon or Maytag Bleu for \$1- each

## BURGERS

- \*STOUT BURGER** 14-  
**\*ANGRY BURGER** 16-  
dipped in "Frank's" hot sauce topped w/ Maytag bleu cheese and crispy onions
- \*CRABMEAT & ROCK SHRIMP BURGER** 17.5  
topped w/ southern slaw & grain mustard tartar
- \*SALMON BURGER** 17-  
topped w/ citrus slaw & meyer lemon aioli
- \*CHICKEN BURGER** 15-  
charred peppers, Israeli cous cous & cilantro topped w/ guacamole
- \*TURKEY, ROASTED POBLANO & BLACK BEAN** 15-  
topped w/ pico de gallo
- \*BRATWURST BURGER** 15-  
topped w/ sauerkraut, red cabbage & spicy ale mustard
- VEGGIE BURGER** 13-  
made w/ fresh vegetables topped w/ red pepper aioli

all burgers served w/ house cut french fries, lettuce, tomato & Delancey Street Pickles  
add \$1- for sweet potato fries ~ gluten free bun available for \$1-

### Toppings

\$2.50	\$1.50	<b>Cheese</b>
Smoked Bacon	Sautéed Mushroom	\$1.75
Avocado	Honey Bourbon Onions	White Cheddar
Guacamole	*Fried Egg	Maytag Blue
	Pickled Jalapeño Peppers	Boursin
	Pico de Gallo	Pepper Jack
		Swiss

## NOT BURGERS

- \*CERTIFIED BLACK ANGUS NY STRIP STEAK** 31-  
w/ scallion mashed potatoes & roasted brussel sprouts
- DAYBOAT COD FISH & CHIPS** 19-  
served w/ malt vinegar tartar
- STOUT'S FAMOUS RIBS** 21-  
BBQ baby back ribs w/ house cut fries & cole slaw
- SHEPHERD'S PIE** 17.5  
top with cheddar for \$1.75
- RUSTIC CHICKEN POT PIE** 17.5  
w/ roasted root vegetables
- \*GRILLED NY STRIP STEAK SANDWICH** 18-  
w/ shaved asiago, arugula, crispy onions, chimichurri on a sage-onion ciabatta served with house cut fries
- GRILLED CHICKEN SANDWICH** 16-  
w/ pepper bacon, white cheddar, pickled green tomato & avocado ranch on ciabatta served with house cut fries

## WISCONSIN STYLE THIN CRUST PIZZA

- Individual 12- Large 18-
- TOPPING:** \$1.50 each for small pies \$3.00 each for large pies  
fresh garlic, pepperoni, roasted red peppers, Esposito's sweet or hot Italian sausage, red onion, smoked bacon, mushrooms, buffalo chicken \*\*Gluten Free available for small pies \$2-
- Twice Baked Potato Pizza** Individual 13.5 Large 18.5  
mashed potatoes, boursin cheese, bacon & scallions
- Stout Burger Pizza** Individual 13.5 Large 18.5  
ground beef, cheddar cheese, tomatoes, lettuce & stout's special sauce

## DIPPING SAUCES .75¢ each

Avocado-Ranch	Creamy Horseradish
Bar-B-Que	Meyer Lemon Aioli
Blue Cheese	Mother's Milk Stout Mustard
Chipotle Honey Mustard	Roasted Red Pepper Aioli
	<b>stout's Special Sauce</b>

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

18% gratuity will be added to parties of five or more