



Winner of Two 2020  
Best of Craft Beer  
Awards

**CANAL  
BREWING**



**PARK  
COMPANY**

Winner of Five 2019  
Brewers Cup Awards



FRESH, LOCAL, & HAND-CRAFTED - JUST LIKE OUR BEER.

## MADE TO SHARE

Versatile appetizers made to share or enjoy as an entree.

### CHEESE CURDS 🌱

Lightly Cajun seasoned fried cheese curds from Ellsworth, WI. 9.9

### ONION RINGS 🌱

One whole pound of crispy beer-battered onion rings. 9.9

### PRETZEL 🌱

Two Wisconsin made Bavarian pretzels served with Stoned Surf IPA mustard and house-made queso. 8.5

### PORK NACHOS

Tortilla chips topped with slow roasted mojo pork, house-made queso, and black bean salsa. Served with fresh salsa and sour cream. 12.5 Add guacamole 2.5

### CHICKEN STRIPS

Hand-breaded chicken. Served with our house-made honey mustard. 10.9

### WINGS

Bone-in wings, marinated and tossed in your choice of lemon garlic or sriracha honey. Served with house-made ranch. 12.9

### QUESADILLA 🌱

Flour tortilla stuffed with cheddar jack cheese and house-made black bean corn salsa. Served with fresh salsa and sour cream. 9.9 Add hand-pulled adobo chicken, seasoned beef or pork 3. Add guacamole 2.5

## SANDWICHES

All sandwiches served with fries or house potato chips. Substitute sweet potato fries, side salad, or cup of soup. 1.99 Substitute onion rings. 3.5

### STEAK MELT

Thinly sliced marinated sirloin steak, cheddar, swiss, caramelized onions, and house-made horseradish ranch. Served on sourdough bread. 14.9

### CANAL PARK CLUB

Shaved turkey breast, thick cut bacon, smoked gouda, lettuce, tomato, onion, and house-made cranberry chutney. Served on sourdough bread. 13.5

### "15 BARREL" REUBEN

Thick cut corned beef slow braised in aromatics & our craft beer, sauerkraut, swiss cheese, & house-made thousand island dressing. Make it a Rachel by requesting turkey instead of corned beef. Served on marbled rye bread. 15.9

### HAWAIIAN PORK

Slow roasted pulled pork, Hawaiian BBQ sauce, and cucumber pineapple salsa. Served on a ciabatta bun. 12.9

### SMOKED SALMON

Smoked salmon, thick cut bacon, guacamole, lettuce, tomato, onion, and roasted garlic mayo. Served on sourdough bread. 14.9

### CHICKEN BRIE ASPARAGUS

Grilled chicken breast, prosciutto wrapped asparagus, brie, house-made pesto aioli, red wine vinaigrette, lettuce, and tomato. Served on sourdough bread. 14.5

## BURGERS

Ground chuck burgers (made to order), served with fries or house potato chips. Substitute sweet potato fries, side salad, or cup of soup. 1.99 Substitute onion rings. 3.50

### NORTHCOASTER

Beef patty, cheddar cheese, thick cut bacon, guacamole, fried egg, house-made smoked tomato mayo. Served on a brioche bun. 14.9

### JUCY LUCY

*~Be careful and take your time, the cheese can be HOT!~*

Beef patty stuffed with cheddar, white cheddar, and smoked gouda. Topped with lettuce, tomato, onion, and house-made thousand island. Served on a brioche bun. Served with house potato chips and Top the Tater®. 14.9

### TIDEHAUS

Beef patty, gruyere, caramelized onions, whiskey burger sauce, and roasted garlic mayo. Served on a brioche bun. 13.5

### CLASSIC

Build your way, on a brioche bun. 10.9

» lettuce, tomato, raw onion

» gruyere, pepper jack, swiss, bleu cheese, American, cheddar, smoked gouda .99ea

» thick-cut bacon, guacamole 2.5ea

» **Substitute chicken breast, portabella, or two quarter pound beef patties**

» **Substitute black bean or plant-based Beyond Burger 3.9**

# GREENS & SOUP

## BREW COMPANY COBB

Fresh grilled chicken, thick cut bacon, seasonal greens, cherry tomatoes, hard-boiled egg, shredded cheddar jack, avocado, red onion, and cucumber. Served with house-made dijon vinaigrette. 14.9

## PROTEIN BOWL

Quinoa blend, fresh kale, & tender grilled chicken. Tossed in a lemon poppy seed vinaigrette. 14.9

## CAESAR

Romaine lettuce, parmesan cheese, & croutons. Tossed in our house-made caesar dressing. 10.5

## BEET AND BERRY

Roasted beets, fresh berries, and seasonal greens. Topped with dried cranberries and candied walnuts. Tossed in a house-made lemon basil vinaigrette. 14.9

## SMOKED SALMON

Smoked salmon, candied bacon, avocado, cherry tomatoes, and red onion on fresh mixed greens. Tossed in a house-made lemon poppy seed vinaigrette. 15.9

## BEER CHEESE SOUP

Made with our award-winning Nut Hatchet Brown Ale and bacon. Topped with popcorn.

Cup 5 Bowl 7.5 Add Italian loaf .99



# ENTREES

Substitute house salad or cup of beer cheese soup. 1.99

## FISH TACOS

Seasoned panko crusted fish, zesty cilantro lime rice, house-made jicama slaw, and cilantro lime cream sauce in soft flour tortillas. Served with tortilla chips and fresh salsa. 14.9

## STONED SURF FISH AND CHIPS

Stoned Surf IPA beer-battered seasonal fish and fries. Served with house-made tartar sauce. 15.5

## MAC AND CHEESE

Cavatappi noodles, creamy three cheese house-made blend, Italian mornay, garlic, shallots, and white wine. Topped with seasoned panko breadcrumbs. 12.5  
Add choice of kielbasa, portabella, chicken or bacon 3

# MOCKTAILS & NA BEVERAGES

Compostable straw upon request.

## STRAWBERRY MANGO LEMONADE

Strawberry Puree, Mango Puree, Lemonade 6.5

## ROOT BEER FLOATS

Root Beer from Spring Grove Soda and Vanilla Ice Cream from Tetzner's Dairy (when available), Washburn, WI. 5.9

## BOTTLED WATER 2

## RASPBERRY GINGER LEMONADE

Raspberry Puree, Lemonade, Ginger Beer, Fresh Squeezed Lime Juice 6

## SPRING GROVE SODAS

Black Cherry, Creamy Orange, Cream Soda, Root Beer 3.5

# DESSERT!

## SWEDISH CREAM

Thickened cream, seasonal fruit, and lingonberry sauce. 7.9

## CHEESECAKE

Ask about our currently featured light, rich, and creamy cheesecake. 7.9

**We are a locally owned family business committed to sourcing sustainable ingredients and supporting our community.**

= **Vegetarian**. Ask about other available options. **Gluten free concerns?** Ask about available options. Our kitchen is not a gluten free environment, some cross contamination may occur. **Food allergies?** Please inform us when ordering. While we take steps to minimize the risk of cross contamination, we cannot guarantee our products are safe to consume for those with severe food allergies. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.