



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.**

### WINGS

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

### PORK NACHOS

Tortilla chips topped with slow roasted mojo pork, house-made queso, and black bean salsa. Served with fresh salsa and sour cream. 12.9 Substitute chicken, no charge. Add guacamole 2.5

### CHEESE CURDS

Lightly Cajun seasoned fried cheese curds from Ellsworth, WI. 10.5

### ONION RINGS

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

### CHICKEN STRIPS

Hand-breaded chicken breast. Served with our house-made honey mustard. 11.5

### QUESADILLA

Flour tortilla stuffed with cheddar jack cheese, house-made black bean corn salsa, adobo sauce. Served with fresh salsa and sour cream. 10.9 Add hand-pulled chipotle chicken, seasoned beef or pork 3 Add guacamole 2

### PRETZEL

Two Wisconsin made Bavarian pretzels served with Stoned Surf IPA mustard and house-made queso. 8.9

### FISH FINGERS

Hand-breaded haddock with seasoned panko, deep-fried, and served with tartar sauce. 11.9

## SOUPS

### BEER CHEESE SOUP

Made with our award-winning Nut Hatchet Brown Ale and bacon. Topped with popcorn. Cup 5.9 Bowl 7.9 Add Italian loaf .99

## GREENS

**Add grilled chicken or portabella 4.99. Add smoked salmon 7.99.**

### BREW COMPANY COBB

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

### PROTEIN BOWL

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

### CAESAR

Romaine lettuce, parmesan cheese, and house-made croutons. Tossed in our caesar dressing. 10.9

### BUTTERNUT SQUASH SALAD

Roasted butternut squash, seasonal beets, and fresh mixed greens. Tossed in a house-made maple vinaigrette. Topped with apples, raisins, candied walnuts, figs, red onion, and pumpkin seeds. 14.9

### SMOKED SALMON

Smoked salmon served chilled, bacon, avocado, cherry tomatoes, and red onion on fresh mixed greens. Tossed in a lemon poppy seed vinaigrette. 16.5

## NA BEVERAGES

**Compostable straw upon request.**

### STRAWBERRY MANGO LEMONADE

Made with The Perfect Purée of Napa Valley Strawberry puree, mango puree, and lemonade 6.5

### RASPBERRY GINGER LEMONADE

Made with The Perfect Purée of Napa Valley Raspberry puree, lemonade, ginger beer, fresh lime 6.5

### MINT BERRY LEMONADE

Lemonade, muddled lemons, simple syrup, fresh blackberries, fresh mint 6.5

### MINT LAVENDER LEMONADE

Lemonade, muddled lemons, lavender syrup, fresh mint, splash of soda 6.5

### CRANBERRY MINT FIZZ

Cranberry juice, club soda, simple syrup, peppermint extract, sugared cranberries 6.5

### ICE CREAM FLOAT

Spring Grove Soda and vanilla ice cream from local Tetzner's Dairy (when available), Washburn, WI. Flavor options are Cream Soda, Black Cherry, Root Beer, or Creamy Orange. 5.5

### SPRING GROVE SODAS

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

FRESH BREWED TRES CERRO ICED TEA 3.5

# BURGERS\*

Ground chuck burgers (made to order), served with fries or house potato chips. Substitute sweet potato fries, side salad, cup of soup, or onion rings. 3.99

## NORTHCOASTER

Beef patty, cheddar cheese, bacon, guacamole, fried egg, house-made smoked tomato mayo. Served on a brioche bun. 15.5

## MANGO HABANERO

Cajun seasoned beef patty, pepper jack cheese, bacon, capicola ham, lettuce, tomato, onion, and house-made mango habanero sauce. Served on a brioche bun. 15.5

## TIDEHAUS

Beef patty, white cheddar, caramelized onions, whiskey burger sauce, and roasted garlic mayo. Served on brioche. 13.9

## RANGER

Beef patty, bleu cheese, crispy onions, and house-made green peppercorn sauce. Served on brioche. 13.9

## JUCY LUCY

~Be careful and take your time, the cheese can be HOT! Burger patty may also be medium rare (slightly pink in the middle). ~ Beef patty stuffed with cheddar, white cheddar, and smoked gouda (no substitutions). Topped with lettuce, tomato, onion, and thousand island dressing. Served on a brioche bun. Served with house potato chips and Top the Tater®. 15.5

## CLASSIC

Build your way, on a brioche bun. 11.5

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

» **Substitute black bean or plant-based Beyond Burger 3.5**

» lettuce, tomato, raw onion

» pepper jack, swiss, bleu cheese, American, cheddar, smoked gouda, sautéed mushrooms, caramelized onions .99ea

» thick-cut bacon, guacamole 2.5ea

# SANDWICHES

All sandwiches served with fries or house potato chips. Substitute sweet potato fries, side salad, cup of soup, or onion rings. 3.99

## STEAK MELT

Thinly sliced marinated sirloin steak, cheddar, swiss, caramelized onions, and house-made horseradish ranch on the side. Served on sourdough bread. 15.9

## CANAL PARK CLUB

Shaved turkey breast, bacon, smoked gouda, lettuce, tomato, onion, and house-made cranberry chutney. Served on sourdough bread. 13.9

## HAWAIIAN PORK

Slow roasted pulled pork, Hawaiian BBQ sauce, and cucumber pineapple salsa. Served on ciabatta bun. 13.9

## "15 BARREL" REUBEN

Thick cut corned beef slow braised in aromatics, topped with sauerkraut, swiss cheese, and thousand island dressing. Make it a Rachel by requesting turkey instead of corned beef. Served on marbled rye bread. 16.5

## SMOKED SALMON

Smoked salmon served chilled, thick cut bacon, guacamole, lettuce, tomato, onion, and roasted garlic mayo. Served on sourdough bread. 15.9

## CHICKEN BRIE ASPARAGUS

Grilled chicken breast, prosciutto wrapped asparagus, brie, house-made pesto aioli, red wine vinaigrette, lettuce, and tomato. Served on sourdough bread. 14.9

## SWEET & SPICY CHICKEN

Crispy chicken, jalapeño bacon cream cheese, lettuce, tomato, red onion, and sweet & spicy sauce. Served on ciabatta bun. 14.9

# ENTREES

## 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. 15.5

## MAC AND CHEESE

Cavatappi noodles tossed in a creamy three cheese house-made blend, Italian mornay, and garlic and shallots sautéed in white wine. Topped with seasoned panko breadcrumbs. 13.5  
Add choice of kielbasa, portabella, chicken or bacon 3.5

## CPB CO. FISH AND CHIPS

Our craft beer-battered seasonal fish and fries. Served with house-made tartar sauce. 15.9

## FEATURED ENTREE

Ask your server about our current featured items.



# DESSERT!

## SWEDISH CREAM

Half-Sized thickened cream, seasonal fruit, and lingonberry sauce. 4.9

## CHEESECAKE

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

## CPB CO. ICE CREAM SUNDAE

Two scoops of vanilla bean ice cream topped with chocolate syrup, whipped cream, and a cherry on top. 6.5

GRAB A CROWLER  
OR TWO TO GO!



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

= New or enhanced menu item.

= **Vegetarian.** Ask your server for other available options.

**Gluten free concerns?** Ask your server for available options. Our kitchen is not a gluten free environment, some cross contamination may occur.

**Food allergies?** Please inform your server before 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.

Parties of 8 or more may be charged 18% gratuity.

