

## APPETIZERS

### BRUSSELS SPROUTS

Bacon, bleu cheese crumbles, Nordeast beer & balsamic glaze | 8.5

### BROCCOLI & CHEDDAR TOTS

House made, served with spicy ketchup | 8

### HUMMUS DUO

Roasted garlic hummus & chipotle red pepper hummus, carrot, celery, cucumber, green pepper, red bell pepper & pita bread | 10

### BEER BATTERED ONION RINGS

Served with spicy ketchup | 7

### BROASTED BONE-IN OR BONELESS WINGS

Served plain, dry rub or tossed in buffalo, Hot Chic, mango habanero, el fuego, or sweet Thai chili. served with celery & bleu cheese or ranch | small 7 | large 12

### ELLSWORTH, WI CHEESE CURDS

Served with spicy jam | 7

### PRETZEL STICKS

Served with honey mustard or warm beer cheese | 7

### TWISTED NACHOS

Sidewinders, beer cheese sauce, carnitas, jalapeños, pico de gallo, sour cream & guacamole | 13

### CHIPS & ONION DIP | 5

### TENDERS & FRIES

With choice of sauce | 11

### SIDEWINDERS

Served with seasoned sour cream | 7

### HOWE DEVEILED EGGS (GF)

Sriracha stuffed deviled eggs, jalapeño bacon | 7

### LETTUCE WRAPS

Choice of Tinga jackfruit or Thai chicken served with Bibb lettuce, carrots, red pepper & wonton strips | 12

## FLATBREADS

### PROSCIUTTO & FIG

Shaved prosciutto, fig & caramelized onion spread, mozzarella, grated parmesan, baby arugula & balsamic glaze | 12

### MARGHERITA

House made pizza sauce, tomato, basil, roasted garlic, mozzarella & extra virgin olive oil | 9.5

## DESSERT

### SKILLET CHOCOLATE CHIP COOKIE WITH ICE CREAM [6]

Did you know we have a special three-course dog menu? Really? Yes, really....ask to see it!

## SALADS

Add chicken breast 4  
Add tofu 3

### SIDE SALAD

Spring mix, onion, tomato, cucumber, croutons & choice of dressing | 5

### BUFFALO CHICKEN

Crispy or grilled buffalo chicken, mixed greens, tomatoes, red onions, celery, tossed with ranch dressing & topped with bleu cheese crumbles | 13

### STEAK COBB

Mixed greens, Cajun seasoned steak, hard boiled egg, bacon, bleu cheese crumbles, avocado, tomatoes & choice of dressing | 15.5

### BEET & HORSERADISH SALAD

Red and golden beets, arugula tossed in a horseradish cream sauce, candied pecans & parmesan cheese | 12

## ENTREES

### BRISKET DINNER

House smoked, sliced & served with fries, coleslaw, BBQ & Texas toast | 16

### FLAMIN' HOT CHEETOS® MAC & CHEESE

Cavatappi pasta, Flamin' Hot Cheetos®, mozzarella, cheddar, jalapeños & topped with Flamin Hot Cheetos® | 13  
add chicken or jalapeño bacon 4

### BRISKET MAC & CHEESE

Jalapeño bacon, jalapeños, smoked cheddar & American, cavatappi noodles, topped with brisket, crispy onions & BBQ | 15

### FISH & CHIPS

Northeast-battered cod, served with fries, coleslaw & jalapeño tartar sauce | 14

## BURGERS + MORE

Burgers cooked to pink\*\* or no pink. served with bistro chips, fries or coleslaw. Sub gluten free bun 1. Upgrade your side 2: sweet potato fries, sidewinders, onion rings, soup, salad, or broccoli & cheddar tater tots.

### DRUNKIN SMASHED

2 - ¼ patties - bleu cheese stuffed, beer cheese sauce, crispy onions & Jameson glaze (prepared well done) | 14

### STATION 21

Jalapeño bacon, ghost pepper cheese, sautéed onions & spicy ketchup | 14

### CLASSIC CHEESE BURGER

Beef or turkey patty with choice of cheese: American, Swiss, sharp cheddar, provolone, pepper jack, bleu cheese | 11  
cali-style no extra charge (just ask)  
sub ghost pepper cheese 1  
sub vegan American cheese 1.5  
add sautéed onions or BBQ sauce .60  
add bacon 1  
add jalapeño bacon 1.5

### DOUBLE ROYAL

2 - ¼ lb patties, American cheese, red onion roasted garlic aioli, house pickles | 12  
add bacon 1  
add egg 1

### ALL-AMERICAN IMPOSSIBLE VEGAN BURGER

Vegan 1000 island, vegan American cheese, shredded lettuce, pickles, onion & vegan bun | 15

### LONGFELLOW

2 - ¼ lb patties, 1000 island, lettuce, pickles, tomatoes, bacon, cheddar & provolone | 13

## SOUP

SOUP OF THE DAY | cup 4 | bowl 6

## BOWLS

### AHI POKE BOWL (GF)

Sushi grade Ahi Tuna in poke sauce, carrots, radish, pineapple, spring mix, black sesame seeds & sticky rice | 14

### VOLCANO AHI TUNA BOWL (GF)

Sushi Grade Ahi Tuna in poke sauce, jalapeno, edamame, green onion, carrots, red peppers, avocado, cucumber, chipotle mayo | 14

### THAI CURRY BOWL (vegan)

Green curry, red & green peppers, carrots, peanuts, cilantro, basil, kale, brussels sprouts & basmati rice, choice of chicken or tofu | 14

### COCONUT FRIED RICE

Choice of chicken or tofu, egg, green onions, edamame, carrots, red peppers, cashews, red onions, Thai peanut sauce | 14

## BROASTED

Delicious & always freshly cooked to order & can take up to 20 min, but worth it!

Choose original or hot chick served with choice of potato, coleslaw & house pickles.

Substitute breast 2

Add jalapeño mac & cheese 5

### 2 PIECE MEAL

leg & wing | 10

leg & thigh | 11

breast & wing | 12

breast & thigh | 13

### 1/2 A BIRD | 15

### THE WHOLE DAMN BIRD | 25

# COCKTAILS

## OLD FASHIONED

Our signature old fashioned made with hand-selected Knob Creek bourbon, brown sugar syrup, bitters, and an orange rip. Served on the rock with an orange peel and cherry | 12

## MANHATTAN

Our version of a classic. Hand selected Knob Creek bourbon, Cocchi sweet vermouth and a dash of Angostura and cherry bark vanilla bitters, served up | 12

## BLACKBEARD MANHATTAN

Walk the plank into our summer twist on a signature cocktail. We combine Plantation pineapple rum, Italian sweet vermouth, and a dash of bitters. Garnished with an orange peel. Served on the rock | 11

## BLACKBERRY 75

London dry gin, Cassis, lemon juice, simple syrup and brut Cava, served up | 9

## STRAWBERRY DAIQUIRI

Beat the heat with our own strawberry daiquiri. Strawberry-infused Bacardi rum and lime cordial. Shaken and served straight-up with a mint sprig garnish | 9

## HEMINGWAY DRINKS TRIPLES

Hemmingway would approve of this boozy cocktail. Flor De Cana Rum, Maraschino liqueur, lime cordial, and grapefruit juice served in a highball over ice, garnished with a lime wheel | 10

## AM EYE BOURBON SOUR

Bourbon, Amaretto, apricot liqueur, and lemon cordial. This slightly sweet cocktail is served shaken and on the rocks garnished with a lemon wheel | 9

## AMERICAN MULE

Titos vodka and ginger beer served in a copper mug. Lime wedge on the side. What more do you need? | 9

## BIG GINGER

2 Gingers Irish whiskey, a dash of Angostura bitters and topped with ginger ale. Served on the rocks with a lemon and lime garnish. Always delicious | 9

## MOJITO

Summertime wouldn't be complete without a Howe mojito! Bacardi rum, lime cordial and mint. Shaken and topped with soda water | 12 add hibiscus, blood orange or blackberry syrup for 2

## SANGRIA RED OR WHITE

Wine not? Brandy, lime, orange liqueur, and your choice of red or white wine. Served over ice with and orange wedge. We keep it simple and delicious with our sangria | 10

# MOCKTAILS

## TRAVELING SALESMAN

Fresh Lime juice, simple syrup, ginger beer, mint garnish | 5

## SCRATCH GOLFER

Hibiscus Syrup, Pink Lemonade, and Soda Water | 5

# SLUSHIES

Try our new slushies!

30Z SLUSHIE SAMPLE 2

## BANANA CHI-CHI

New Amsterdam coconut vodka, coconut cream, pineapple, vanilla liqueur & banana puree | 8

## BLUEBERRY FROSÉ

New Amsterdam vodka, lemon, blueberry & rose | 8

# WEEKLY SPECIALS

## MONDAY

\$5 off burgers with drink purchase (dine in only)

## TUESDAY

\$15 Whole Chicken 5pm-10pm (dine in only, sides extra)  
Trivia-8:00pm

## SLUSHIE WEDNESDAY

All Slushies \$5

## THURSDAY

Neighborhood Night  
10% off with Loyalty Card  
5pm-10pm (dine in only)

## SURLY SUNDAYS

Specials all day long  
Kids eat free on Sundays 5pm-close

## EVERYDAY - ALL DAY

Service Industry Night with Paystub

# OUR MISSION

As a family company we are passionate about service and innovation. We're dedicated to providing craft food and spirits in a fun, welcoming setting that reflects our community, our guests and our staff.

## CORE VALUES

- Guest Satisfaction
- Crew Development
- Teamwork
- Creative and Fun
- Growth

## NOW OPEN

Al's Place Speakeasy -  
Located above of Stanley's  
Open Wednesday - Sunday at 5pm.  
Ask your server for more info...

