



BREAKFAST
7am-11am in CIRC

THREE EGG OMELET 10

Choice of Three Fillings | Additional Options .75 Ham, Sausage, Bacon, Mushrooms, Onions, Tomatoes, Spinach, Serrano Chiles, Cheddar, American, Swiss
Breakfast Potatoes or a Simple Mixed Green Salad

THE CLASSIC* 10

Two Eggs | Breakfast Potatoes | Toast Choice of Hickory Bacon or Sausage

BREAKFAST SAMMY* 12

Fried Egg | Bacon | Sausage | Shaved Honey Ham Aged Cheddar | Boursin Cheese
Breakfast Potatoes or a Simple Mixed Green Salad

FRESH BUTTERMILK PANCAKES 7

Whipped Butter | Powdered Sugar | Maple Syrup

CINNAMON FRENCH TOAST 8

Whipped Butter | Powdered Sugar | Maple Syrup

CLOVER HONEY GREEK YOGURT 9

House-Made Granola | Seasonal Berries

STEEL-CUT OATMEAL 7

Apples | Almonds | Dried Cranberries

CELTIC BENEDICT 12

Corned Beef | Caramelized Onions | Poached Eggs English Muffin | Black Pepper Gravy
Breakfast Potatoes or a Simple Mixed Green Salad

SIDES

Single Egg 2

Bacon or Breakfast Sausage 4

Breakfast Potatoes 3

Toast 3

Bagel with Cream Cheese 4

Side of Fruit 5

Blueberry Muffin 3

Fresh Baked Danish 3

Brandied Cranberry Kringle 2

CIRC BLOODY MARY 6

Pepper-Infused Vodka | Fresh Cheese Curds Pickled Garnishes

MIMOSA 5

Sparkling Wine | Fresh Orange Juice

LUNCH & DINNER

11am-2pm daily in CIRC, 4pm-10pm in The Bar

APPETIZERS

PARMESAN GARLIC FRIES 7

SPINACH ARTICHOKE DIP 8
Grilled Pita | Fresh Vegetables

HAND-BREADED CHEESE CURDS 10
Fresh Buttermilk Ranch

BUFFALO CHICKEN WINGS 12

Blue Cheese Dressing
Celery and Carrots

WARM PRETZEL BITES 8
Cheddar IPA Sauce | Ground Mustard

MINI WISCONSIN BOARD 9

Beef Summer Sausage | Braunschweiger
Aged Wisconsin Cheddar

PRAWN COCKTAIL 9
Siracha Cocktail Sauce | Lemon

SANDWICHES AND SALADS

Served with fries or mixed green salad. Upgrade to garlic fries for 2, or cheese curds for 4.

GRILLED CHICKEN CAESAR 11

Whole Romaine Leaves | SarVecchio Parmesan
Roasted Tomatoes | Garlic Croutons

MIXED FIELD GREENS 8

Pine Nuts | Goat Cheese | Carrots | Lemon Vinaigrette

BACKYARD BURGER 10

Lettuce | Tomato | Toasted Bun
Choice of Cheddar, Swiss, Blue or American Cheese
Add Hickory-Smoked Bacon 2

CIRC BURGER 14

Grilled Grass-fed Burger | 5-Year Cheddar | Camembert Cheese
Pancetta | Crispy Cipollini Onions | Garlic Chive Mayonnaise

CABERNET BRAISED SHORT RIB 13

Caramelized Onions | Sautéed Mushrooms
Satori Gorgonzola | Toasted Potato Bun

ROASTED TURKEY BLAT 11

Smoked Bacon | Tomato | Romaine Lettuce
Avocado Mayonnaise | Toasted Sourdough

GRILLED CHEESE 11

Fontina | Mozzarella | Provolone
Sourdough with a Parmesan Crust
Add Grilled Tomato and Caramelized Onions for 2

FLATBREADS AND PIZZA

Add chicken to flatbreads for 4 and to pizza for 6.

FOUR CHEESE

Flatbread 9 • 11" Pizza 11
Fresh Mozzarella | Fontina | Provolone
Parmesan | Tomato Sauce

PEPPERON

- Flatbread 10 • 11" Pizza 12 Fresh
Mozzarella | Tomato Sauce

ARTICHOKE AND SPINACH

Flatbread 11 • 11" Pizza 13
Parmesan | Roasted Tomatoes

DRINKS

4pm-11pm

PINTS ON DRAFT 5.5

Spotted Cow, New Glarus Brewing

Wisconsin Amber, Capital Brewery

Pant Antler Pilsner, Lake Louie

Paulaner Hefeweizen, Paulaner

Edmund Fitzgerald Porter, Great Lakes Brewing

Anti-Hero IPA, Revolution Brewing

BOTTLED CRAFT BREWS 5.5

Honey Blonde Ale, Cream Ale, Central Waters

Gumballhead, Wheat Beer, 3 Floyds Brewing Co.

Commuter, Kolsch Ale, One Barrel Brewing Co.

Two Hearted Ale, IPA, Bells Brewery

Fantasy Factory, IPA, Karben4

Alpha King, APA, 3 Floyds Brewing Co.

Munich Dark, Capital Brewery

BOTTLED DOMESTICS & IMPORTS

Miller Lite 4 | Budweiser 4

Bud Light 4 | Coors Light 4

Michelob Ultra 4 | Guinness Irish Stout 5.5

Stella Artois 5.5 | St. Pauli NA 4

Cider Boys 5.5 | High Noon Seltzer 5.5

COCKTAILS

COCO NANA TININI 10

Banana Liqueur, Dark Godiva, Frangelico, Chocolate

NO. NINE 12

Rocker Rye Whisky, Vermouth, Benedictine, Luxardo Liqueur,
Peychaud's and Angostura Bitters

SMOKING GUN 12

Montelobos Mezcal, Milagro Tequila, Ancho Liqueur
Fresh Lime, Agave Syrup, Grapefruit

THE PURPLE LAGOON 11

High Noon Vodka, Butterfly Tea, Lemon, Angostura Bitters

PEACH SANGRIA 9

Prairie Fume, Cranberry, Brandy

RED WINE

BY THE GLASS 6 OZ | 9 OZ | Bottle

Pinot Noir, Benton Lane, *Willamette Valley, OR* 11|16|46

Cabernet Sauvignon, Silver Totem, *Columbia Valley, WA* 11|16|46

Merlot, Kunde, *Sonoma, CA* 13|18|50

BOTTLED

Pinot Noir, District 7, *Monterey, CA* 39

Pinot Noir, J Vineyards, *Central Coast, CA* (Half Bottle) 19

Malbec, Luigi Bosca, *Mendoza, Argentina* 56

Merlot, Frei Brothers Reserve, *Dry Creek Valley, CA* 38

Shiraz, The Barossan, *Barossa Valley, Australia* 52

Red Blend Toscana, Ruffino Modus, *Italy* 52

Malbec, Zuccardi Q, *Mendoza, Argentina* 48

Zinfandel, Ghost Pines, *San Joaquin, CA* 48

Syrah, Naidir Temuta Rapityla, *Terre Sicilliane, Italy* 48

Renato Ratti, Battaglione, *Barbera D'Asti, Italy* 47

Tolaini, Al Passo, Sangiovese, *Tuscany, Italy* 43

Monticello Gran Reserva, Tempranillo, *Rioja, Spain* 65

Chateau Poitevin, Medoc, *Bordeaux, France* 42

Cabernet Sauvignon, Textbook, *Napa Valley, CA* 59

Cabernet Sauvignon, Hess Allomi, *Napa Valley, CA* 75

Cabernet Sauvignon, Louis M Martini, *Napa Valley, CA* 80

Cabernet Sauvignon, Caymus Vineyards, *Napa Valley, CA* 110

Cabernet Sauvignon, Silver Oak, *Napa Valley, CA* 180

Cabernet Sauvignon, Jordan, *Alexander Valley, CA* 120

WHITE WINE

BY THE GLASS 6 OZ | 9 OZ | Bottle

Sauvignon Blanc, Whitehaven, *Marlborough, New Zealand* 10|15|38

Chardonnay, J Vineyards, *North/Central, CA* 12|17|46

Moscato, Tintero, *D'Asti, Italy* 8|12|31

Rose, Banshee, *Mendocino County, CA* 8|12|31

BOTTLED

Montefresco, Prosecco, *Italy* 35

Gerard Bertrand, Jefferson Reserve, *Limoux, France* 48

Fume Blanc, Ferrari-Carano, *Sonoma, CA* (Half Bottle) 23

Sauvignon Blanc, Sineann, *Marlborough, New Zealand* 41

Sauvignon Blanc, Huia, *Marlborough, New Zealand* 41

Chardonnay, William Hill, *Napa Valley, CA* (Half Bottle) 20

Chardonnay, Irony, *Monterey County, CA* 30

Chardonnay, Talbott Kali Hart, *Central Coast, CA* 42

Chardonnay, Mer Soleil Reserve, *Central Coast, CA* 38

White Meritage, Virtu St. Supéry, *Napa Valley, CA* 49

Riesling, Hugel, *Alsace, France* 52

Pinot Grigio, Terlan, *Alto Adige, Italy* 30

Pinot Grigio, Jermann, *Venezia Giulia, Italy* 47

Riesling, Pierre Sparr, *Alsace, France* 32

Principessa Gavia, Corteze, Gavi, *Piedmont, Italy* 36

Pazo das Bruxas, Albarino, *Rias Baixas, Spain* 36

Thomas-Labaille, Les Monts Damnes, *Sancerre, Loire, France* 60

Domaine Cheveau, Les Grandes Bruyères, *Burgundy, France* 46

To order call 608-294-3031 or 3663 (FOOD)

from a house phone for room service delivery to your room or the lobby!

We are only accepting credit cards and room charges at this time.

Revised 9/3/20