

Mather Tap Room

SHAREABLES

MOZZARELLA DI BUFALA \$16

Fresh Bufala Mozzarella , Cacao E Pepe Spread, Sun Dried Tomato served w/crisp baguettes & Saba drizzle

WAGYU SLIDER W/TOMATO JAM \$8

WAGYU SLIDER WITH SCANDINAVIAN BAKED CHEESE, TOMATO JAM SERVED ON A POTATO ROLL

BOURBON STEAK BITES \$ 16

Beef Tenderloin bites soaked in THD Bourbon with local honey and seared to perfection! approx 6 oz
ADD SAUTED MUSHROOMS ONIONS \$3 GORGONZOLA OR FETA \$1

PORKETTA SLIDERS (2) \$12.00

Slowly roast pork with our family seasoning served on a potato roll w/giardiniera

BONELESS CHICKEN WINGS ½ LB \$ 11 OR 1 LB \$ 18

HONEY BBQ OR GOCHUJANG KOREAN PEPPER

PRETZEL STICKS W/ BEER CHEESE \$ 12

SALADS

GREEK \$12, ANTIPASTO \$13 OR CEASAR \$12 W/CHICKEN \$15

FLATBREADS (GF)

PEAR, GORGONZOLA & PROSCIUTTO FLATBREAD \$17

GF Pinsa, Honey Mustard Sauce, Pears, Gorgonzola or goat cheese, Kale, Roasted Walnuts & Prosciutto

OLIVES & FETA FLATBREAD \$15

GF Pinsa, garlic oil, castelvetrano & kalamata olives, mixed cheese, fresh mozzarella, lemon zest, feta

TAP ROOM SAUSAGE FLATBREAD \$ 15

SAUSAGE SAUCE MADE W/GARLIC & HERB CHEESE, SAUSAGE, ROASTED RED PEPPER, & TOMATOES TOPPED WITH ARUGULA ROMAN STYLE

WOOD FIRED NEAPOLITAN PIZZAS

SOPPRESSATA & HOT HONEY PIZZA \$16

soppressata with mixed Italian cheese, fresh basil with wood-fired honey drizzle

THE IRON BBQ PIZZA \$17

LOCALLY SMOKED BBQ SHREDDED PORK, RED ONION, WISCONSIN AGED CHEDDAR

PROHIBITION PIZZA \$17

THINLY SLICED BEEF TENDERLOIN, WISCONSIN CHEDDAR CHEESE, RED ONION WITH BOURBON GLAZE

SPRING CHICKEN PIZZA \$16

LEMON INFUSED OLIVE OIL, SHAVED PARMESAN, SMOKED CHICKEN, PESTO RICOTTA SOPRAFINA, ROASTED TOMATO WITH BALSAMIC GLAZE

PORKETTA PIZZA \$16

SLOWLY ROASTED PORK WITH OUR FAMILY RECIPE, GARLIC OIL SAUCE, WITH AGED HARD ITALIAN CHEESE

CHICKEN ALFREDO PIZZA \$16

ALFREDO SAUCE WITH SHAVED PARMESAN, MOZZARELLA, CHICKEN, MUSHROOMS & RED PEPPERS

**BUILD YOUR OWN OR PEPPERONI \$14, SAUSAGE \$14 CHEESE \$11
CAPRESE \$13**

YOUR CHOICE WILL PAIR NICELY WITH A GLASS OF OUR FINE WINES :

WHITES: RIELSING, PINOT GRIGIO, MOSCATO, CHARDONNAY

REDS: CABERNET SAUVIGNON, DUCASSE, COTE-DU-RHONE,

MONTEPULCIANO, PION NOIR, MERLOT

MATHER TAP ROOM OLD FASHIONEDS

TAP ROOM BIRD BATHS -

REMINISCE WITH ONE OF OUR THROW BACK TO THE PAST BIRD BATHS!

SLO GIN FIZZ, WHISKEY SOUR, VODKA GIMLET, TEQUILA SUNRISE, HARVEY WALLBANGER

CRAFT SODAS - SPRECHER CREAM SODA OR ROOT BEER

NORTHWOODS CRAFT SODAS - WILD GINGER, RHUBARD LAVENDAR, ORANGE, BLACK CHERRY