

MIDNIGHT MULLIGAN BREWING



SHAREABLES AND SMALL PLATES

NEW Soft Pretzel | \$8

Served with Midnight Mulligan beer cheese and whole grain honey mustard

NEW Spring Rolls | \$9.5

Crispy pork spring rolls, served with a sweet Thai chili dipping sauce

Dip Platter GF available

Spinach artichoke dip, bacon pimento cheese and buffalo chicken dip, served with pita

Choose 2 for \$12 or try all 3 for \$16

NEW Fried Calamari | \$12

Lightly battered fried calamari, served with marinara sauce

Parmesan Baked Meatballs | \$10

Italian style beef and pork meatballs in a basil marinara sauce, topped with a mozzarella blend and finished in the oven

Pair with Embers Resurrected WC IPA

SALADS

Add: Grilled Chicken +\$5 | Grilled or Blackened Shrimp+\$6 | Grilled or Blackened Mahi +\$8*

Poblano Caesar Salad GF available, | \$11

Romaine hearts with Parmigiano-Reggiano, fresh cracked black pepper, lemon, roasted garlic croutons and a poblano-infused Caesar dressing

House Salad GF, V, VG | \$8

Mixed greens, tossed in a white shallot vinaigrette dressing with tri-color carrots, heirloom cherry tomatoes and shaved red onions

Please inform our staff of any food allergies when ordering.

GF (Gluten Free) | V (Vegetarian) | VG (Vegan)

***CONSUMER ADVISORY:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



FLATBREADS

*Served on 15" flatbreads locally sourced from Dukes Bread
(Sub cauliflower crust GF +\$2.5)*

Margherita | \$14

Basil-infused tomato sauce, sliced mozzarella, roma tomatoes, fresh basil, shredded mozzarella

Bianca | \$14

Roasted garlic base, mozzarella blend, shaved red onions, crispy purple brussels

Italian | \$16

Spicy tomato sauce base topped with uncured pepperoni, hot Italian sausage, shredded mozzarella blend

Rosemary Chicken and Mushroom | \$15

House made basil pesto, fire-roasted chicken, mozzarella blend, caramelized onions, rosemary roasted mushrooms

HANDHELDS

*Served with French fries (excluding Grilled Cheese). Sub sweet potato fries (+\$1) or a side house salad (+\$2).
All handhelds available on gluten-free bread (+\$1) or a lettuce wrap.*

NEW Blackened Mahi | \$15

Blackened mahi-mahi filet, mashed avocado, Bibb lettuce, tomato and a Calabrian chili aioli on toasted ciabatta

Honey Mustard Grilled Chicken | \$15

Marinated grilled chicken breast, Bibb lettuce, thick-cut bacon, swiss, avocado and a house made stone-ground honey mustard on toasted ciabatta

Taproom Burger* | \$15

Black Angus burger topped with Wisconsin white cheddar, Bibb lettuce, tomato, and sliced red onion. Served on a butter toasted brioche bun.

Add Avocado +\$2 | Bacon +\$3

Pair with Mully's Pale Ale

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