

MENU

STACKNER CABARET

Executive Chef **CHRISTOPHER FELDMANN**



PATTY & JAY BAKER THEATER COMPLEX

MILWAUKEE REPERTORY THEATER

108 EAST WELLS STREET | MILWAUKEE, WI 53202

www.MilwaukeeRep.com | 414-224-9490

ANYTIME

TRUFFLE & PARMESAN POPCORN | \$6

With Rosemary v gf

TRUFFLED TOMATO BRUSCHETTA | \$10

Marinated Tomatoes with Parmesan and Fresh Basil served on a Toasted Truffle French Baguette and Topped with a Sweet and Zesty Balsamic Reduction

v Remove Parmesan for vg

DEVEILED EGGS* | \$8

Blue Cheese filling and Applewood Smoked Bacon

gf Remove Bacon for v

HONEY & SEA SALT CANDIED NUTS | \$8

CONTAINS PEANUTS v gf

GARDEN VEGETABLE PICO DE GALLO | \$8

With Blue Corn Tortilla Chips vg

WALDORF CHICKEN SALAD SANDWICH* | \$9

Poached Chicken Salad with Celery, Apple and Grapes served on Buttery Croissant Roll with Swiss cheese, Lettuce, Tomato served with Potato Chips and a Pickle

Remove croissant for gf

CHIPOTLE BBQ PULLED PORK SANDWICH | \$10

Pulled Pork in a Sweet and Tangy BBQ Sauce with Coleslaw on a Buttery Croissant Roll served with Potato Chips and a Pickle

CHILLED COCKTAIL SHRIMP | \$11

Creole Mustard Sauce, Horseradish-Chili Sauce, Lemon and Parsley

ARTICHOKE, SPINACH & ASIAGO DIP | \$12

With Tomato Relish and Pita Crisps v

ARTISAN CHEESE & SALAMI BOARD | \$14

Baguette Crisps, Preserved Apple, Lemony Blueberries and Grain Mustard

PURPLE DOOR ICE CREAM SNACK SIZE 3.5OZ | \$4.50

Chocolate, Raspberry or Salted Caramel

v VEGETARIAN gf GLUTEN FREE vg VEGAN

*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

DINNER

APPETIZERS

TRUFFLED TOMATO BRUSCHETTA | \$10

Marinated Tomatoes with Parmesan and Fresh Basil served on a Toasted Truffle French Baguette and Topped with a Sweet and Zesty Balsamic Reduction **v** **gf**

TWIN LUMP CRAB CAKES* | \$13

Panko Crusted, Fried and Served with Mixed Field Greens tossed in a Citrus Vinaigrette and Creole Mustard Sauce

BATTERED CHEESE CURDS | \$9

Battered, Deep-Fried, Served with a Side of Garlic Chive Sour Cream **v**

ROASTED POBLANO FALAFEL | \$9

With Garden Vegetable Pico de Gallo and Avocado-Cucumber Yogurt Dip **gf** **v**

WILD MUSHROOM, GOAT CHEESE & PROSCIUTTO FLATBREAD | \$11

With Spinach and Mozzarella **gf**

SOUPS & SALADS

FRENCH ONION | \$5/\$6

A Savory and Flavorful Classic Soup with hints of Brandy and Fresh Herbs **gf**

SOUP DU JOUR | \$5/\$6

Our Daily Selection

THE STRAWBERRY GOAT | \$8/\$13

Fresh Baby Spinach Tossed with Quartered Strawberries, Red Onion, Candied Pecans, tossed in a Strawberry Balsamic Vinaigrette and Topped with Crumbled Goat Cheese **gf**

SIMPLE GREENS SALAD \$5/\$9

Mixed Field Greens with Marinated Grape Tomatoes, Julienne Carrots and Cucumbers **vg**

CLASSIC CAESAR* | \$6/\$11

Crisp Romaine and Green Leaf Lettuce, Tossed in a Creamy Caesar Dressing with Shredded Parmesan and Zesty Herb Croutons **v**

BUTTERMILK CHICKEN COBB* | \$7/\$13

Crisp Romaine and Green Leaf Lettuce, Tossed in Parmesan Peppercorn Dressing With Applewood Smoked Bacon, Tomato, Avocado, Hard-Boiled Egg and Blue Cheese Crumbles

LEMON-HERB GRILLED SALMON AND EIGHT VEGETABLE SALAD | \$12/\$18

Mixed Field Greens, Bell Peppers, Onion, Tomato, Olives, Capers, Radishes, Pickled Green Beans and Bias Cut Asparagus **gf**

ADD A PROTEIN*

GRILLED SALMON \$6, GRILLED CHICKEN \$5, BUTTERMILK FRIED CHICKEN \$6,

SALAD DRESSINGS

Balsamic, Italian Vinaigrette, Honey Mustard, Caesar, Blue Cheese, Parmesan Peppercorn, Ranch, Lemon Herb Vinaigrette and Balsamic

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DINNER

SANDWICHES

| ALL SANDWICHES SERVED WITH FRIES AND A PICKLE |

STACKNER PUB | \$11

Warm Ham served on a Pretzel Roll with Caramelized Onions, Lettuce, Tomato, Aged Cheddar and a Grain Mustard

THE BUTTERMILK FRIED CHICKEN | \$14

Boneless Chicken Breast Marinated in Buttermilk with Fresh Herbs and Fresh Garlic, Breaded and Fried to Perfection and Served on a Buttery Brioche Bun with Lettuce, Tomato, Onion and a Chipotle Aioli

PORK ITALIANO | \$13

Slow Roasted Marinated Pork, Thinly Sliced and Served with Caramelized Onions, Sautéed Mushrooms and Topped with Provolone Cheese and Served on a Hoagie Roll with Italiano Au Jus

QUARTET GRILLED CHEESE | \$9

Aged Cheddar, Swiss, Provolone, Goat Cheese Spread and Caramelized Onion

THE STACKNER BURGER* | \$11

An Angus Sirloin Beef Patty on a Brioche Bun Topped with Lettuce, Tomato and Pickled Onions. (Add Aged Cheddar, Provolone, Swiss, Blue Cheese or Goat Cheese for \$.50)

THE BROADWAY BURGER* | \$14

An Angus Sirloin Beef Patty on a Brioche Bun Topped with House Made Bacon Jam, Haystack Onion Rings, Lettuce, Tomato and Honey Dijon Sauce. (Add Aged Cheddar, Provolone, Swiss, Blue Cheese or Goat Cheese for \$.50)

CORNED BEEF REUBEN \$12

Slow Cooked and Tender Corned Beef Brisket Served on Toasted Marble Rye Bread with 1000 Island, Swiss Cheese and Warm Sauerkraut

CABARET CLUB \$11

Thinly Sliced Turkey Breast with Applewood Smoked Bacon, Lettuce, Tomato and Herb Aioli on Toasted Sourdough

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DINNER

ENTRÉES

BLUE PLATE SPECIAL | \$17 CHEF'S DAILY SELECTION

CHICKEN PESTO ALFREDO | \$20

Pan Seared Chicken Breast Topped with House Made Basil Pesto and Served with Linguine Noodles Tossed in Garlic and White Wine Parmesan Cream Sauce with Asparagus, Onions and Tomatoes
(Remove Chicken for Vegetarian option)

STUFFED PORTOBELLO | \$21

A Creamy Italian Risotto with Red Onion, Asparagus and Parmesan Cheese Stuffed in a Grilled Marinated Portobello Mushroom Cap and Served with Julienne Vegetables and Topped with a Balsamic Reduction **v**

BRAISED SHORT RIB | \$23

A Tender Red Wine Braised Beef Short Rib Served on Buttery Garlic Mashed Potatoes and Topped with spiral cut Pickled Carrots and Red Onion and Served with a Red Wine Braise Au Jus

GRILLED SALMON* | \$24

Seasoned, Grilled and Topped with a Lemon Beurre Blanc, Served with Buttery Garlic Mashed Potatoes and Buttery Asparagus **gf**

ROSEMARY CHICKEN | \$22

Marinated Pan Seared Amish Chicken Breast Served on Buttery Garlic Mashed Potatoes with a Savory Onion and Mushroom Gravy with a side of Sautéed Green Beans and Carrots
(Order a Plain Chicken Breast for Gluten Free option)

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DINNER

ENTRÉES *CONT.*

PAN-SEARED JUMBO SCALLOPS* | \$28

With a Creamy Wild Mushroom and Wilted Spinach Risotto and a Citrus Butter Sauce **gf**

BLACK ANGUS POT ROAST | \$23

A Mouthwatering Beef Demi-Glace, Served on Buttery Garlic Mashed Potatoes and Tri-Color Baby Carrots **gf**

BLACK ANGUS BEEF TENDERLOIN*

6 OZ. | \$25

9 OZ. | \$29

Served with a Brandy Peppercorn Cream, On Buttery Garlic Mashed Potatoes with Roasted Asparagus

ADD A SIDE

Garlic Mashed Potatoes \$4

Green Beans Provençal \$4

Smoked Gouda Mac and Cheese \$6

— *Make It An Entrée - \$11*

French Fries \$3

Sweet Potato Fries \$4

Summer Squash \$3

Veg Du Jour W/ Compound Butter \$4

Side Salad \$3

Side Caesar \$4

Bacon and Wild Mushroom Risotto \$6

Buttery Broccolini \$4

SUBSTITUTIONS ARE AVAILABLE FOR \$2 PER ITEM

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PRIX-FIXE

\$27.00

This dinner selection allows you to choose one first course, entrée & dessert. Drinks and gratuity not included. We cannot accept any prix-fixe dinner orders less than 60 minutes prior to show time.

FIRST COURSE

SIMPLE GREENS SALAD

Mixed Field Greens with Marinated Grape Tomatoes, Julienne Carrot and Cucumbers **vg**

CLASSIC CAESAR SIDE SALAD*

Crisp Romaine and Green Leaf Lettuce, Tossed a Creamy Caesar Dressing with Shredded Parmesan and Zesty Herb Croutons

CUP OF SOUP

ENTRÉE

GRILLED SALMON*

Seasoned, Grilled and Topped with a Lemon Beurre Blanc, Served with Buttery Garlic Mashed Potatoes and Buttery Asparagus **gf**

ROSEMARY CHICKEN

Marinated Pan Seared Amish Chicken Breast Served on Buttery Garlic Mashed Potatoes with a Savory Onion and Mushroom Gravy and a side of Sautéed Green Beans and Carrots

BLACK ANGUS POT ROAST

A Mouthwatering Beef Demi-Glace, Served on Buttery Garlic Mashed Potatoes and Tri-Color Baby Carrots **gf**

STUFFED PORTOBELLO

A Creamy Italian Risotto with Red Onion, Asparagus and Parmesan Cheese Stuffed in a Grilled Marinated Portobello Mushroom Cap and Served with Julienne Vegetables and Topped with a Balsamic Reduction **v**

DESSERT

TRIPLE CHOCOLATE MOUSSE CAKE STRAWBERRY CREAM LAYER CAKE

v VEGETARIAN **gf** GLUTEN FREE **vg** VEGAN

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GRATUITY OF 18% WILL BE ADDED TO GROUPS OF 6 OR MORE. PLEASE, NO SPLIT CHECKS FOR GROUPS OF 6 OR MORE. WE ARE HAPPY TO SPLIT PLATES, ADD \$2. SUBSCRIBERS RECEIVE A 10% DISCOUNT ON THEIR ENTRÉE.

DRINK SPECIALS

88 KEYS | \$9

Hendricks Gin, Fresh Lemon Juice,
Simple Syrup, Prosecco, Lemon Twist

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EBONY AND IVORY | \$9

Kahlua, William Wolf Pecan Bourbon, Cream,
Chocolate Rim

WHOLE NOTE | \$10

Makers Mark Bourbon, Fees Bros Plum Bitters,
Carpano Vermouth, Luxardo Cherry
Served Up or Rocks

.....

C MAJOR | \$10

Tito's Vodka, St Germaine Elderflower Liqueur,
White Cranberry Juice, Simple Syrup, Fresh
Lemon Juice, Pomegranate Seed

MOCKTAILS

NOT YOUR MULE | \$6

Fresh Lime Juice, Simple Syrup, Gosling's
Ginger Beer, Fresh Mint

.....

IN THE COSMOS | \$6

Cranberry Juice, Berry Sparkling Water,
Pomegranate Seed

NO PEACH FOR YOU! | \$6

N/A Champagne, Fresh Peach Nectar,
Orange Garnish

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PLAYING IN THE SAND | \$6

Fresh Peach Nectar, Orange Juice,
Cranberry, Sprite Splash, Orange Garnish

BEER

TAP

Miller Lite **\$5**
Sprecher Black Bavarian **\$6**
Sierra Nevada Pale Ale **\$5**
Three Floyds Lazer
Snake IPA **\$6**
Sierra Nevada Oktoberfest **\$5**
Riverwest Stein **\$5**

IMPORT BOTTLES- \$6

Corona
Heineken
Stella
Hacker-Pschorr Weiss
Guinness Pub Can
(warm or cold)
Buckler *(non-alcoholic)*
Stem Apple Pear Cider

DOMESTIC BOTTLES

Miller High Life **\$5**
Miller Lite **\$5**
Budweiser **\$5**
PBR Tall Boys *(can)* **\$4**
City Lights Coconut Porter **\$5**
New Glarus Spotted Cow **\$5**
Revolution Brewing
Anti Hero IPA **\$5**

HOT DRINKS

CHOCOLATE CREAM COFFEE

Irish Cream and Godiva Chocolate Liqueur

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MONK'S COFFEE

Frangelico and Dark Creme de Cacao

.....

COFFEE NUT SUNDAE

Amaretto and Frangelico

.....

ANATOLE COFFEE

Cognac, Kahlua and Frangelico

PECAN COFFEE

William Wolf Pecan Bourbon and Irish cream

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IRISH COFFEE

Jameson Irish Whiskey and Sugar

.....

REGULAR & DECAF COLECTIVO COFFEE HOT CHOCOLATE

Non-Alcoholic Syrup Flavors
Hazelnut, French Vanilla, Chocolate, Pumpkin
Spice, Salted Caramel, English Toffee

WINES

RED

	glass	carafe	bottle
Antigal Malbec (<i>Argentina</i>)	8	15	30
Drumheller Merlot (<i>Columbia Valley, WA</i>)	8	15	30
Paringa Shiraz (<i>Australia</i>)	8	15	30
Carmenet Red Blend (<i>California</i>)	8	17	34
Jargon Pinot Noir (<i>California</i>)	8	15	30
Crusher Cabernet (<i>California</i>)	8	16	32
Copper and Thief Bourbon Barrel Aged Cabernet (<i>California</i>)	10	20	40

WHITE WINE

Greystone Cellars Chardonnay (<i>California</i>)	8	15	30
Castello Del Poggio Moscato (<i>Italy</i>)	8	15	30
Montevina Pinot Grigio (<i>California</i>)	8	16	32
Leonard Keusch Riesling (<i>Germany</i>)	8	15	30
Irony Chardonnay (<i>Netural Oak</i>)	8	16	32
Haymaker Sauvignon Blanc (<i>New Zealand</i>)	8	16	32
Eufhoria Rose' (<i>Washington State</i>)	8	16	32

PORTS

Sandeman Tawny Port	7
Sandeman Ruby Port	7

RESERVE (*Bottle Only*)

Wollersheim Dry Riesling (<i>Wisconsin</i>)	30
Inkberry Shiraz Cabernet Red Blend (<i>Australia</i>)	32
La Crema Pinot Noir (<i>California</i>)	37
Cakebread Cellars Sauvignon Blanc (<i>California</i>)	45
Cakebread Cellars Chardonnay (<i>California</i>)	48
Ghost Pines Red Zinfandel (<i>Sonoma Country</i>)	42
Raymond Merlot (<i>Napa</i>)	45
BV Rutherford Cabernet (<i>Napa</i>)	58
The Stag Cabernet (<i>North Coast</i>)	45

BUBBLES

Rosa Regale Sparkling Red Split (<i>187 ml</i>)	10
La Marca Prosecco Split (<i>187 ml</i>)	10
Campo Viejo Cava Brut Rose' (<i>Bottle only</i>)	25
Segura Viudas Cava Brut Split (<i>187 ml</i>) (<i>Bottle</i>)	28

DESSERT

CHOCOLATE BISCOTTI DIPPING COOKIE | \$2

Covered in Dark Chocolate

PURPLE DOOR ICE CREAM SNACK SIZE 3.5OZ | \$4.50

Chocolate, Raspberry, Salted Caramel

BOURBON PECAN PIE | \$8

KEY LIME PIE WITH A GRAHAM CRACKER CRUST | \$8

CARAMEL APPLE PIE | \$8

Tart Apple, Streusel and Caramel Topping
on a Shortbread Crust (served cold)

STRAWBERRY CREAM LAYER CAKE | \$8

Yellow Cake Layered with Whipped Cream,
Served with Fresh Strawberries and Sauce

CARROT CAKE | \$8

Loaded with Walnuts and Raisins,
Topped with Cream Cheese Frosting

TRIPLE CHOCOLATE MOUSSE CAKE | \$8

Layers of Velvety Chocolate Mousse
and Moist Chocolate Cake

FLOURLESS CHOCOLATE CAKE | \$8

Served With Whipped Cream
and A Raspberry Sauce **gf**

TURTLE CHEESECAKE | \$8

Crisp Graham Cracker Crust, Rich Dark Chocolate
and a Creamy Caramel Topped with
Large Pieces of Pecan

NEW YORK CHEESECAKE | \$8

Served With Whipped Cream
and A Raspberry Sauce **gf**

DRINKS

SODA

Coke, Diet Coke, Sprite,
Diet Sprite, Ginger Ale,
Sprecher Root Beer,
Gosling's Ginger Beer,
Lemon or Berry La Croix,
Iced Tea (Unsweetened)

RISHI TEA

Jasmine Green Tea, Earl Grey,
English Breakfast, *Peppermint,
*Blueberry Hibiscus,
*Turmeric Ginger Herbal Tea

*Caffeine Free

JUICE

Orange
Cranberry
Pineapple
Lemonade
Grapefruit
Tomato



VEGETARIAN



GLUTEN FREE



VEGAN

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