

## STACKNER CABARET MENU

ANDREW RUEHMER – EXECUTIVE CHEF

## STARTERS

*Available up until 30 minutes prior to showtime***HAYSTACK ONIONS \$9.95**Crispy onions served with barbeque sauce  
and horseradish sauce **v** **gf****FLIGHT OF "BITES"****3 BITES \$12 4 BITES \$14**Choose three different "bites" and three  
sauces or upgrade to four "bites"**Bites to choose from:** Cheese Curds,  
Pretzel Bites, Buttermilk Chicken  
Tenders, Korean Cauliflower Wings, Fried  
Pickles or Tater Tots**BUTTERMILK CHICKEN TENDERS \$9.95**Six tenders served with  
your choice of one sauce**SAUCES AVAILABLE**Barbeque, Sweet Chili Garlic, Blue Cheese, Cheese Sauce, Dijon Mustard,  
Honey Mustard, Horseradish Sauce, Ketchup and Ranch*Available up until 15 minutes prior to showtime and at intermission***GREEN & GOLD  
SPECIALTY ITEMS****BRAT \$9.95**Beer brined brat, sauerkraut,  
onions on a Hoagie  
served with house chips**HOUSE CHIPS \$7.95**Served with french onion  
dip and barbeque sauce**HONEY & SEA SALT CANDIED NUTS \$6***Contains peanuts* **v** **gf****ARTICHOKE, SPINACH & ASIAGO DIP \$12.25**Served with pita crisps **v****BRUSCHETTA \$10.25**Marinated grape tomatoes, fresh mozzarella,  
onion, basil on baguette, topped with balsamic  
reduction **v** Remove mozzarella for **vg****CHICKEN SALAD SANDWICH \$13.95**Tossed in a creamy dressing with apple,  
cranberries served on a telera roll with  
house chips. Remove bread for **gf****ROSEMARY, TRUFFLE &  
PARMESAN POPCORN \$6****v** **gf****v** VEGETARIAN **gf** GLUTEN FREE **vg** VEGAN

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase  
your risk of food-borne illness, especially if you have certain medical conditions.

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.

# MAIN

## SOUPS & SALADS

### SOUPS

#### CORN CHOWDER \$5 / \$7

Diced potatoes, onion, garlic, carrot topped with scallions and bacon crumbles

#### BROTHY WILD RICE & MUSHROOM \$5 / \$7

Roasted root vegetables, wild rice and cremini mushrooms in a vegetable broth **gf**

### SIDE SALADS

#### HOUSE SALAD \$5

Iceberg/romaine blend, cherry tomatoes, carrots, cucumbers with a choice of dressing **vg**

#### CLASSIC WEDGE \$7

Applewood smoked bacon, blue cheese crumbles, red onion, cherry tomatoes, blue cheese dressing, balsamic glaze

#### CAESAR \$6

Romaine, shaved parmesan, house-made croutons, creamy caesar dressing **v**

### ENTRÉE SALADS

#### BUTTERMILK CHICKEN COBB \$16.50

Romaine/green leaf lettuce combination, applewood smoked bacon, cherry tomatoes, avocado, hard-boiled egg, blue cheese crumbles, parmesan peppercorn dressing

#### GRILLED CHICKEN CAESAR \$15

Romaine, shaved parmesan, house-made croutons, creamy caesar dressing

### SALAD DRESSINGS

1000 Island Dressing, Balsamic, Blue Cheese, Creamy Caesar, Honey Mustard, Italian Vinaigrette, Parmesan Peppercorn Dressing, Ranch

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# MAIN

## BURGERS & SANDWICHES

Served with your choice of steak fries,  
sweet potato fries, tater tots,  
house chips or for \$2 a house side salad

### STACKNER BURGER\* \$12.95

Sirloin beef patty, lettuce, tomato, onion, choice  
of cheese on a toasted brioche bun

**Cheese options:** American, blue cheese  
crumbles, cheddar, swiss

### THE BACON & BLUE BURGER \$14.95

Sirloin beef patty, applewood smoked bacon,  
lettuce, tomato, red onion, blue cheese  
crumbles on a toasted brioche bun

### IMPOSSIBLE™ BURGER \$14.95

Plant-based burger, lettuce, roasted  
mushrooms, swiss cheese and dijon on a  
toasted brioche bun **v**

### CRISPY BUTTERMILK CHICKEN SANDWICH \$14.95

Lettuce, bread and butter pickles,  
chipotle aioli on a toasted brioche bun

### CHICKEN SALAD SANDWICH \$13.95

Tossed in a creamy dressing with apple,  
cranberries served on a telera roll.

Remove bread for **gf**

### REUBEN \$14.95

Corned beef brisket, swiss cheese,  
sauerkraut, 1000 island dressing on  
toasted marble rye bread

### BUFFALO CAULIFLOWER SANDWICH \$14.95

Lettuce, tomato, onion, ranch dressing  
on a toasted brioche bun **v**

## SIGNATURE SIDES

### PREMIUM SIDES \$5.95

Asparagus • Garlicky Broccoli • Roasted Root Vegetables • Wild Rice Pilaf

### REGULAR SIDES \$3.95

House Chips • Steak Fries • Sweet Potato Fries • Tater Tots

## SIDE SALADS

House Side Salad \$5 • Caesar Side Salad \$6

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# PRIX-FIXE

## \$30

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

#### HOUSE SALAD

Iceberg/romaine blend, cherry tomatoes, carrots, cucumbers with a choice of dressing **vg**

#### CAESAR SIDE SALAD

Romaine, shaved parmesan, house-made croutons, creamy caesar dressing **v**

#### CUP OF SOUP

Choice of corn chowder or brothy wild rice & mushroom **gf**

### ENTRÉE

#### GRILLED SALMON\*

Topped with a dill crème fraiche with buttery whipped potatoes, garlicky broccolini **gf**

#### LEMON CHICKEN BREAST

Pan roasted lemon chicken breast served with wild rice pilaf, garlicky broccolini

#### YANKEE POT ROAST

Braised beef served in its own gravy with onions, carrots and celery on buttery whipped potatoes

#### STUFFED PORTOBELLO

Grilled portobello caps, parmesan risotto and asparagus topped with julienned vegetables and a balsamic glaze **v gf**

### DESSERT

#### TRIPLE CHOCOLATE MOUSSE CAKE

#### STRAWBERRY CREAM LAYER CAKE

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# MAIN

## ENTRÉES

### VEGETARIAN & PASTA

#### STUFFED PORTOBELLO \$23

Grilled portobello caps, parmesan risotto and asparagus topped with julienned vegetables and a balsamic glaze **v** **gf**

#### SWEET POTATO GNOCCHI \$23

Sautéed with pancetta, rappini in a sage brown butter. Remove pancetta for **v**

### CHICKEN & SEAFOOD

#### LEMON CHICKEN BREAST \$22

Pan roasted lemon chicken breast served with wild rice pilaf, garlicky broccolini

#### CHARLESTON SHRIMP & GRITS \$25.95

Sautéed shrimp in an andouille gravy over rich creamy grits

#### GRILLED SALMON\* \$24.95

Topped with a dill crème fraiche with buttery whipped potatoes, garlicky broccolini **gf**

### BEEF & PORK

#### YANKEE POT ROAST \$23.95

Braised beef served in its own gravy with onions, carrots and celery on buttery whipped potatoes

#### FILET MIGNON MEDALLIONS\* \$45

Two 4 oz medallions with brandy peppercorn sauce, crispy shallots, asparagus and dauphinoise potatoes

#### ROSEMARY MAPLE PORK TENDERLOIN \$22

Pan seared and served over buttery whipped potatoes topped with roasted root vegetables and a maple rosemary jus

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# DESSERT & DRINKS

## PIE

**BOURBON PECAN PIE \$10**

**KEY LIME PIE \$9**

With a graham cracker crust

## CAKE & CHEESECAKE

**STRAWBERRY CREAM LAYER CAKE \$8**

Yellow cake layered with whipped cream, served with fresh strawberries and sauce

**TRIPLE CHOCOLATE MOUSSE CAKE \$9**

Layers of velvety chocolate mousse and moist chocolate cake

**CARROT CAKE \$10**

Loaded with walnuts and raisins, topped with cream cheese frosting

**FLOURLESS CHOCOLATE CAKE \$8**

Served with whipped cream and a raspberry sauce **gf**

**TURTLE CHEESECAKE \$10**

Crisp graham cracker crust, rich dark chocolate and a creamy caramel topped with pieces of pecan

## DRINKS

### SODA

Coke, Diet Coke,  
Sprite, Ginger Ale,  
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*

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## DRINK SPECIALS

### WISCO OLD FASHIONED \$10

Rye whiskey, brandy, cherry,  
orange, aromatic bitters

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### TOUCHDOWN PUNCH \$8

Melon liqueur, vodka, orange juice

### ROAD GAME TO TAMPA \$10

Black strap rum, tequila,  
falernum syrup, lime juice

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### GAME DAY MANHATTAN \$9

Brandy, sweet vermouth, trinity bitters

## MOCKTAILS

### COSMOLITE \$7

Non-alcoholic triple sec syrup, unsweetened  
cranberry juice, lime juice, honey syrup

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### NOT YOUR MULE \$7

Lime juice, mint simple syrup,  
ginger beer, fresh mint

### MISS SHIRLEY \$7

Muddled luxardo cherries, lime juice,  
grenadine, ginger beer

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### PALOMARITA \$7

Grapefruit juice, simple syrup,  
lemon juice, soda

## BEER

### TAP

Miller Lite \$6  
Sierra Nevada Pale Ale \$7  
Riverwest Stein \$7  
Rotating IPA \$7  
Company Brewing  
Milwaukee Style Lager \$6.50  
Seasonal \$7

### IMPORT BOTTLES

Heineken \$6  
Stella Artois \$6  
Buckler (*non-alcoholic*) \$6  
3 Sheeps Waterslides \$6  
Spotted Cow \$6  
Miller High Life \$5  
Guinness Pub Can \$7

### SELTZER

White Claw Black Cherry \$6  
White Claw Mango \$6  
White Claw Lime \$6

## HOT DRINKS \$9

### CHOCOLATE CREAM COFFEE

Irish Cream and Godiva Chocolate Liqueur

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### MONK'S COFFEE

Frangelico and Dark Creme de Cacao

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### COFFEE NUT SUNDAE

Amaretto and Frangelico

### PECAN COFFEE

William Wolf Pecan Bourbon and Irish cream

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### IRISH COFFEE

Jameson Irish Whiskey and Sugar

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### REGULAR & DECAF COLECTIVO COFFEE

### HOT CHOCOLATE

# WINES

## RED

	glass	bottle
<b>Elsa Bianchi Malbec</b> ( <i>Argentina</i> )	\$8	\$32
<b>Drumheller Merlot</b> ( <i>Columbia Valley, WA</i> )	\$8	\$32
<b>Carmenet Red Blend</b> ( <i>California</i> )	\$9	\$36
<b>The Crusher Cabernet</b> ( <i>California</i> )	\$9	\$36
<b>10 Span Pinot Noir</b> ( <i>California</i> )	\$8	\$32
<b>Zinfatuation Zinfandel</b> ( <i>California</i> )	\$8	\$32

## WHITE

<b>Greystone Cellars Chardonnay</b> ( <i>California</i> )	\$8	\$32
<b>Montevina Pinot Grigio</b> ( <i>Italy</i> )	\$8	\$32
<b>Leonard Kreuzsch Riesling</b> ( <i>Germany</i> )	\$9	\$36
<b>Wollersheim Prairie Fume</b> ( <i>Wisconsin</i> )	\$9	\$36
<b>Vila Nova Vinho Verde</b> ( <i>Portugal</i> )	\$8	\$32
<b>Sea Pearl Sauvignon Blanc</b> ( <i>New Zealand</i> )	\$8	\$32
<b>Eufhoria Rosé</b> ( <i>Washington State</i> )	\$8	\$32

## RESERVE (*Bottle Only*)

<b>La Crema Pinot Noir</b> ( <i>California</i> )	\$48
<b>Ghost Pines Red Zinfandel</b> ( <i>California</i> )	\$48
<b>BV Rutherford Cabernet Sauvignon</b> ( <i>California</i> )	\$58
<b>Cooper and Thief Bourbon Aged Red Blend</b> ( <i>California</i> )	\$52
<b>Cakebread Cellars Sauvignon Blanc</b> ( <i>California</i> )	\$45
<b>Chamisal Chardonnay</b> ( <i>California</i> )	\$46
<b>Fleur de Mer Rosé</b> ( <i>France</i> )	\$48

## BUBBLES

<b>Campo Viejo Cava Brut Rose</b>	\$25
<b>Cupcake Prosecco</b>	\$40