

Starters

Pretzilla Pretzel Bites \$9.00
Pretzel bites served with beer cheese dip

Korean Cauliflower Wings **V** \$8.95
Panko breaded cauliflower tossed in a gochujang hot sauce served with a side of sweet chili dipping sauce

R **Burrata & Roasted Tomato Bruschetta** \$11.00
Three pieces of creamy burrata, savory roasted tomato jam, applewood smoked bacon, fresh basil on a grilled baguette
remove bacon for V

Spinach and Artichoke Dip **V** \$12.25
Baby spinach and marinated artichokes in a velvety cheese sauce served with pita chips

Buttermilk Chicken Tenders \$9.95
Five house-made double breaded chicken tenders served with your choice of sauce

Sauces: BBQ, Ranch, Blue Cheese, Honey Mustard, Ketchup or Sweet Chili

Salads

House Side Salad **V GF** \$5.00
Spring mix and romaine lettuce, rainbow tomatoes, cucumbers and carrots with a choice of dressing

Salad Dressings: 1000 Island, Ranch, Italian, Balsamic, Blue Cheese, White Balsamic, Honey Mustard, Caesar, Parmesan-Peppercorn

Caesar Side Salad \$6.00
Fresh romaine hearts and house-made croutons tossed in house-made Caesar dressing topped with rainbow tomatoes and shaved parmesan
remove croutons for GF

R **Classic Wedge Salad** **GF** \$10.00
Applewood smoked bacon, blue cheese crumbles, red onion, rainbow tomatoes, blue cheese dressing
remove bacon for V

Grilled Chicken Caesar Salad \$15.00
Marinated chicken breast on romaine lettuce and house-made croutons tossed in a house-made Caesar dressing topped with rainbow tomatoes and shaved parmesan
remove croutons for GF

R **Buttermilk Chicken Cobb Salad** ... \$16.50
Buttermilk chicken breast on spring mix and romaine lettuce, applewood smoked bacon, avocado, hard boiled egg, rainbow tomatoes, blue cheese crumbles and parmesan-peppercorn dressing

Soups

R **Wisconsin Beer Cheese Soup** \$5.00/\$7.00
Cream-based soup made with local Spotted Cow beer, white cheddar cheese and garnished with applewood smoked bacon
remove bacon for V

Autumn Vegetable and Wild Rice Soup **V GF** \$5.00/\$7.00
Fall vegetables simmered in vegetable broth with wild rice and fresh herbs

V Vegetarian

VG Vegan

GF Gluten Free

R Stackner Favorite

LIVE THEATER IS BACK
...and better than ever!

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@MilwRep

Sandwiches

Served with your choice of fries, sweet potato fries, house-made chips or add/upgrade to a house side salad for \$2

R **Stackner Burger*** \$14.95
Certified black angus beef patty with lettuce, tomato, onion and your choice of cheese on a toasted brioche bun

Cheese choices: American, Cheddar, Swiss, Blue Cheese, Provolone

The Bacon and Blue Burger* \$15.95
Certified black angus beef patty with applewood smoked bacon, lettuce, tomato, onion, melted blue cheese crumbles on a toasted brioche bun

The Wells Street **V** \$14.95
Roasted carrot pesto, sliced cucumber, beets, goat cheese, avocado, pickled red onion and spring mix lettuce served on toasted sourdough bread
remove goat cheese for VG

R **Chicken Salad Sandwich** \$14.95
Pulled roasted chicken breast mixed with onion, celery and cranberries tossed in a savory dressing, served on toasted sourdough bread

Reuben \$14.95
House-made corned beef, Swiss cheese, house-made braised cabbage, 1000 island dressing on toasted marbled rye bread

Crispy Buttermilk Chicken Sandwich \$14.95
Crispy chicken breast, lettuce, bread & butter pickles, chipotle aioli served on a toasted brioche bun

Signature Sides

Premium Sides **V** \$5.95

Yukon mashed potatoes
Garlic-rosemary roasted potatoes
& roasted carrots
Charred broccolini

Regular Sides **V** \$3.95

Fries
Sweet potato fries
House-made potato chips

House Side Salad **V GF** \$5.00

Caesar Side Salad \$6.00

Vegetarian & Pasta

Herb Roasted Tomato Tart **V** \$22.95
Puff pastry filled with a savory roasted tomato jam and herbed whipped ricotta cheese with a spring mix salad, white balsamic vinaigrette on the side

R **Mushroom Ravioli Cacio E Pepe** **V** \$23.95
Wild mushroom raviolis with roasted mushrooms tossed in a parmesan and black pepper sauce, topped with truffle breadcrumbs and shaved parmesan cheese

Chicken & Seafood

Herb Roasted Chicken **GF** \$24.95
Bell and Evans roasted chicken breast served with oven roasted carrots, garlic-rosemary potatoes topped with a lemon-rosemary demi-glace

Shrimp and Grits* \$25.95
Large shrimp sautéed in a rich chipotle, beer and bacon sauce served over pimento cheese grits

R **Chile Rubbed Grilled Salmon*** \$25.95
Local, sustainably sourced Superior Salmon served with Yukon mashed potatoes, charred broccolini and served with a fennel citrus beurre blanc sauce

Beef & Pork

Braised Beef Pot Roast \$24.95
Slow braised beef pot roast and roasted vegetables over Yukon mashed potatoes with house-made gravy

New York Strip Steak Au Poivre* **GF** \$38.00
Pepper crusted New York Strip served with Yukon mashed potatoes, charred broccolini with a brandy braised whole grain mustard onion jus

R **Maple Roasted Pork Tenderloin*** **GF** \$24.95
Pan roasted pork tenderloin served with Yukon mashed potatoes, roasted root vegetables with a rosemary-maple glaze

Prix Fixe (\$30⁺)

⁺Drinks, gratuity and tax not included. We cannot accept any prix fixe dinner orders less than 60 minutes prior to show time. Choose one option for each course.

First Course

House Side Salad • Caesar Side Salad • Cup of Soup

Entrée

Mushroom Ravioli Cacio E Pepe • Herb Roasted Chicken
Chile Rubbed Grilled Salmon* • Braised Beef Pot Roast

Dessert

Strawberry Cream Layer Cake • Tiramisu Layer Cake

Non-Alcoholic Beverages

Soda & Other

Coke, Diet Coke, Sprite, Ginger Ale, Ginger Beer, Lemon or Berry La Croix, Iced Tea (Unsweetened), Lemonade, Colectivo Coffee, Hot Chocolate

Rishi Tea

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

*Caffeine-free

Specialty Cocktails

Wisco Old Fashioned \$11.00

Rye whiskey, brandy, cherry, orange, cinnamon, trinity bitters

Stackner Manhattan \$11.00

Brandy, sweet vermouth, trinity bitters

Chocolate Raspberry Martini \$11.00

Raspberry vodka, Van Gogh Dutch chocolate vodka, crème de cassis

Double Dutch Russian \$10.00

Van Gogh double espresso vodka, espresso liqueur, half & half

Mocktails

Cosmolite \$8.00

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

Not Your Mule \$7.00

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

Miss Shirley \$7.00

Muddled Luxardo cherries, lime juice, grenadine, ginger beer

No Tequila Sunrise \$8.00

Orange juice, peach juice, lemon soda, grenadine

Hot Drinks (\$9)

Chocolate Cream Coffee

Irish cream, Godiva chocolate liqueur, whipped cream

Pecan Coffee

William Wolf pecan bourbon, Irish cream, whipped cream

Monk's Coffee

Frangelico, dark Creme de Cacao, whipped cream

Irish Coffee

Jameson Irish whiskey, sugar, whipped cream

Peppermint Hot Chocolate

Hot chocolate, peppermint schnapps, whipped cream

Beer – On Tap

Miller Lite \$6.00

New Glarus Spotted Cow \$7.00

Lakefront Riverwest Stein \$7.00

Lakefront Hazy Rabbit IPA \$7.00

Rotating IPA \$7.00

Rotating Seasonal \$7.00

Beer – Bottles & Cans

Stella Artois \$6.00

Miller High Life \$5.00

Guinness Pub Can \$7.00

Buckler (non-alcoholic) \$6.00

Red Wine

Glass

Bottle

Elsa Bianchi Malbec (Argentina) \$9.00 \$36.00

Drumheller Merlot (Washington) \$8.00 \$32.00

Carmenet Red Blend (California) \$9.00 \$36.00

The Crusher Cabernet (California) \$9.00 \$36.00

Bonanza Cabernet (California) \$12.00 \$48.00

10 Span Pinot Noir (California) \$8.00 \$32.00

White Wine

Glass

Bottle

20 Acres Chardonnay (California) \$8.00 \$32.00

Sea Glass Pinot Grigio (California) \$8.00 \$32.00

Leonard Kreuzsch Riesling (Germany) \$9.00 \$36.00

Sea Pearl Sauvignon Blanc (New Zealand) \$8.00 \$32.00

Mont Gravet Rosé (France) \$9.00 \$36.00

Poggio Moscato (Italy) \$9.00 \$36.00

Reserve (Bottle Only)

La Crema Pinot Noir (California) \$48.00

Ghost Pines Red Blend (California) \$48.00

Louis Martini Cabernet Sauvignon (California) \$52.00

Cooper and Thief Bourbon Aged Red Blend (California) \$52.00

Cakebread Cellars Sauvignon Blanc (California) \$45.00

Chamisal Chardonnay (California) \$46.00

Fleur de Mer Rosé (France) \$48.00

Wollersheim Prairie Fume (Wisconsin) \$36.00

Vila Nova Vinho Verde (Portugal) \$32.00

Gnarly Head Zinfandel (California) \$32.00

Duckhorn Cabernet Sauvignon (California) \$96.00

Bubbles

Segura Viudas Cava Brut Bottle (Spain) \$36.00

Segura Viudas Cava Brut Split (Spain) \$11.00

Cupcake Prosecco Bottle (Italy) \$36.00

La Marca Prosecco Split (Italy) \$12.00

Desserts

R Key Lime Pie v \$9.00

Classic key lime pie with a graham cracker crust

Strawberry Cream Layer Cake v \$9.00

Moist golden cake layered with rich whipped cream and strawberry filling

Tiramisu Layer Cake v \$9.00

Sponge cake layered with dark roast espresso coffee and mascarpone mousse topped with fresh whipped cream

Flourless Chocolate Cake v GF \$9.00

Served with whipped cream and raspberry sauce

R Carrot Cake v \$10.00

Loaded with walnuts and raisins, topped with cream cheese icing

Brownie Bite Cheesecake v \$10.00

White chocolate cheesecake covered in brownie bites, ganache and a salted caramel sauce