



APPETIZERS

BAKED PRETZEL TWISTS 12

Horseradish Cheese Spread, Whole Grain Honey Mustard

PULLED PORK TOSTADA 13

Corn & Black Bean Salsa, Spicy Chihuahua, Chipotle Ranch

EMMETT'S NACHOS 12

Pico De Gallo, Guacamole, Sour Cream
Add Beef or Chicken For 3

WALLEYE BITES 15

Sriracha Aioli

POTATO SKINS 12

Cheddar, Bacon, Tomato, Sour Cream, Chives

ARTICHOKE & SPINACH DIP 12

Crispy Pitas

FIERY WING TRIO 16

Buffalo, Jamaican Jerk, Melee BBQ,
Bleu Cheese Dressing

CHICKEN QUESADILLA 13

Chipotle Ranch Drizzle, Guacamole, Pico De Gallo

PORK POT STICKERS 12

Ponzu Sauce, Soy Syrup, Red Chile Threads,
Napa Cabbage

PORTOBELLO FRIES 12

Basil Aioli, Chipotle Ranch

SOUPS

MADE FRESH DAILY
CUP 4 | BOWL 5.5

SOUP OF THE DAY

CHEDDAR ALE SOUP

Served With Pretzel Twist

BAKED FRENCH ONION SOU P 6

Served In Crock

LIGHTER SIDE

SOUP & SALAD 11

Soup of the Day or Cheddar Ale and Side House
or Caesar Salad, Choice of Dressing

HALF SANDWICH 13

Reuben, Emmett's Club or Tavern Taco, Choice
Soup of The Day, Cheddar Ale, Side House or
Caesar Salad, Choice of Dressing

ENTREE SALADS

COBB SALAD 16

Bacon, Chicken, Egg, Corn, Tomato, Avocado,
Red Onion, Bleu Cheese, Choice of Dressing

RASPBERRY WALNUT SALAD 16

Grilled Chicken, Cranberries, Bleu Cheese, Pear,
Raspberry Vinaigrette

CAESAR SALAD 14

Romaine, Parmesan, Croutons
Add Chicken 5 Add Salmon 6

SHAVED BRUSSELS SPROUTS SALAD 16

Nueske Bacon, Arugula, Toasted Walnuts,
Shaved Parmesan, Raisins, Grilled Chicken Breast,
Lemon-Tarragon Vinaigrette

DRESSING OPTIONS

Ranch | Creamy Bleu Cheese | Honey Mustard | 1,000 Island | Caesar | Vinegar & Oil | Italian Vinaigrette
Chipotle Ranch | Lemon-Tarragon Vinaigrette | Balsamic Vinaigrette | Raspberry Vinaigrette

Tables of 8 or more are subject to 18% gratuity. Please inform your server if there are any food allergies in your group.

We can prepare a number of our menu items Gluten-Free, please talk to your server for more information.

SANDWICHES

CHOICE OF SIDES: FRIES, HOUSE MADE POTATO CHIPS, SWEET POTATO FRIES, EMMETT'S SLAW, FRESH FRUIT
SUBSTITUTE TRUFFLE FRIES 2.5 ADD CUP OF SOUP OF DAY, CHEDDAR ALE,
SIDE HOUSE SALAD OR SIDE CAESAR SALAD 3.5

TAVERN TACOS 14

Steak, Cod, Pork or Roasted Vegetables, Napa
Cabbage, Pico De Gallo, Chipotle Ranch

SPICY PORK SANDWICH 14

Blistered Tomatoes, Roasted Jalapenos, Swiss Cheese,
Sriracha Aioli, Onion Roll

CLASSIC REUBEN 14

Corned Beef or Turkey, Sauerkraut, Swiss, 1,000
Island, Marble Rye

EMMETT'S CLUB SANDWICH 14

Turkey, Ham, Nueske Bacon, Swiss, Tomato, Greens,
Basil Aioli, Roasted Tomato Spread, Rustic Wheat

BREWER'S CHICKEN SANDWICH 14

Whole Grain Honey Mustard, Swiss, Nueske Bacon,
Pretzel Roll

WALLEYE PO BOY SANDWICH 16

Lettuce, Tomato, Creole Sauce, French Baguette

BEST BURGERS

CHOICE OF SIDES: FRIES, HOUSE MADE POTATO CHIPS, SWEET POTATO FRIES, EMMETT'S SLAW, FRESH FRUIT
SUBSTITUTE TRUFFLE FRIES 2.5 ADD CUP OF SOUP OF DAY, CHEDDAR ALE,
SIDE HOUSE SALAD OR SIDE CAESAR SALAD 3.5

BREWHOUSE ANGUS BURGER 15.5

8oz Burger, Brioche Bun

FIRESTARTER BURGER 17

Roasted Jalapeno, Sriracha Mayo, Cheddar, Avocado,
Brioche Bun

BRUSCHETTA BURGER 17

Arugula, Basil Aioli, Roasted Tomato Spread,
Caramelized Onion, Parmesan Crisp, Brioche Bun

SMOKEHOUSE BURGER 17

Smoked Gouda, Melee BBQ, Crispy Onions,
Brioche Bun

BEYOND THE BURGER 17.5

100% Plant Based Patty, Arugula, Tomato, Avocado,
Roasted Garlic Aioli, Brioche Bun

HORSERADISH MUSHROOM BURGER 17

Horseradish Cheddar, Balsamic Mushrooms,
Brioche Bun

TOPPING OPTIONS

ADD .75 EACH

American | Swiss | Sharp Cheddar | Crumbled Bleu Cheese | Jalapeno Chihuahua | Sautéed Mushrooms | Grilled Onions
Avocado | Crispy Onions | Roasted Jalapenos | Smoked Gouda | Nueske Bacon Add \$1 | Fried Egg Add \$1

ENTREES

SUBSTITUTE ASPARAGUS 1 LOADED BAKED POTATO 2.5
ADD CUP OF SOUP OF DAY, CHEDDAR ALE, SIDE HOUSE SALAD OR SIDE CAESAR SALAD 3.5

PAN SEARED CHICKEN BREAST 21

Roasted Tomato Confit, Balsamic Accent,
Haricot Vert, Butter Mashed Potato

RIGATONI MOZZARELLA 19

Italian Sausage, Diced Tomato Cream Sauce,
Fresh Mozzarella, Basil

BEER BATTERED COD 21

French Fries, Emmett's Slaw, Classic Tartar

EMMETT'S FILET MIGNON 28

Roasted Garlic Butter, Demi Glace, Crispy Leeks,
Baked Potato, Grilled Asparagus

FAROE ISLAND SALMON 26

Grilled Salmon, Preserved Lemon Beurre Blanc,
Turmeric Rice, Broccolini, Crispy Leeks

CEDAR PLANK WHITEFISH 23

Lake Superior Whitefish, Lemon Caper Beurre Blanc,
Horseradish Mashed Potato, Haricot Vert