

Welcome to 8th Street Ale Haus Restaurant, Pub and Brewery! We are pleased to offer you delicious selections created by Chef Jason Bucher. Brewer Eric Hansen has also been busy perfecting our Haus craft beer selections one barrel at a time and Tapmaster, Kurt Jensen fills the remaining taps so we can offer you 30 tap beer selections in addition to wine and spirits. Sit back, relax and enjoy your visit!
Gemütlichkeit! - Randy

www.SheboyganAleHaus.com



Starters

Poutine

crispy French fries or Cajun tater tots, fresh Gibbsville cheese curds, Haus beer gravy and fried onions 11

Fried Pickle Stick **V**

spiral cut, beer battered and deep fried dill pickle with ranch! 6

Hummus Dip

homemade red pepper hummus, toasted pita and sliced seasonal veggies 8

Eggplant and Zucchini Fries **V**

breaded and fried zucchini and eggplant, with shredded parmesan, fresh herbs, horseradish and Haus marinara sauce 12

Beer Brined Chicken Wings

barbecue, buffalo or garlic parmesan sauce, carrots and celery with ranch or blue cheese for dipping 11

Chips and Salsa **V** 5

Nachos **V**

choice of brisket (add \$3), or pulled chicken, melted cheese blend, jalapenos, roasted red peppers, grilled onions, cilantro, salsa 12

Quesadilla **V**

pulled chicken or portabella mushroom, peppers, onions, cheese blend, salsa, sour cream 10

Jumbo Pretzel Duo **V**

jalapeno cheese stuffed and Bavarian, ale cheese and Honey Dijon 10

Hand Dipped Cheese Curds **V**

with ranch 8.50

Reuben Wraps

shredded corned beef, bacon sauerkraut, Swiss, 1000 Island 10

Salads

Add avocado \$1.50, chicken \$4 or salmon \$6 to any salad

Beet Salad **V**

Baby Spring mix, grain mustard vinaigrette, roasted red and golden beets, goat cheese and candied walnuts. 12

Steak and Smoked Gorgonzola

peppercorn crusted steak medium, mixed greens, marinated tomatoes, pickled red onion and smoked gorgonzola tossed in grain mustard vinaigrette 16

Cajun Tuna **V**

blackened tuna filet, roasted corn, mixed greens, cherry tomatoes, Haus smoked fingerling potatoes; with pineapple balsamic and fried capers 16

Spinach and Goat Cheese **V**

baby spinach, pickled red onion, herbed goat cheese and hot bacon vinaigrette 11

Buffalo Chicken Salad **V**

mixed greens, gorgonzola, grape tomatoes, red onions, ranch dressing 12

Caesar Salad **V**

Romaine lettuce, marinated chicken, hardboiled egg, grape tomato, parmesan 11

Étude Haus Salad

home grown produce, fresh weekly from the students of Sheboygan's Étude schools! With home baked croutons and your choice of dressing. Side 4 or Full 9

Flatbreads

made in-haus on beer bread pizza crust

Margherita **V**

oven roasted local heirloom tomatoes, fresh mozzarella, chopped basil 12

Three Cheese **V**

roasted garlic oil, caramelized onions, parmesan, mozzarella and herbed goat cheese 12

Shrimp Bruschetta **V**

poached shrimp, tomato, red onion, fresh basil and fresh mozzarella 12

Rustica **V**

roasted mushrooms, red pepper, Italian sausage and herbed goat cheese 12

Barbeque Chicken Flatbread

Red onions, tomato and cheese blend 12

Haus Made, Fresh and Local: Our urban farm kitchen creates the freshest and most hand-made product we can from local ingredients. Our local cheeses come fresh from Gibbssville, WI. All eggs are from free range farms. **V=vegetarian or vegetarian possible**

Our burgers are 1/3 pound Angus beef cooked medium. Sandwiches and burgers served with your choice of French fries, Cajun tater tots, sweet potato fries, German smashed potatoes or seasonal fruit. Substitute a side salad - \$1.00 additional. Substitute our famous hand dipped cheese curds - \$4.00 additional. Add avocado to any item for \$1.50. Gluten free bread available upon request.

Grill

Muenster Burger

Sriracha mayo, grilled onions, tomato, greens, pickle 11

Classic Burger

cheddar, grilled onions, tomato, greens, pickle 10

Buffalo Chicken Burger

grilled chicken breast, Haus buffalo sauce; with lettuce, tomato and bleu cheese crumble 12

Roasted Mushroom Veggie Burger **V**

House-made roasted mushroom and parmesan patty with roasted garlic shallot, fresh herbs, lettuce, tomato, grilled onions and sriracha mayo 12

Bahn Mi Burger

bratwurst patty, homemade kimchi, pickled carrot, fried brussel sprout petals, Thai peanut sauce 13

additions: second burger 4, bacon or fried egg 2
add avocado 1.50; extra sauces 50¢ each;
cheddar, Swiss, Muenster, smoked provolone cheese 1

Mains

Schnitzel und Spätzle

breaded pork loin or chicken breast, fried egg, bacon sauerkraut 17

Steak and Goat Cheese Stuffed Pepper

roasted red pepper, roasted heirloom tomato, herbed goat cheese, sliced steak; with balsamic drizzle 18

Shrimp Pasta **V**

angel hair pasta, creamy tomato pesto, poached shrimp, grilled asparagus, parmesan arugula salad 16

Bourbon Barrel Salmon **V**

lemon basmati rice, bourbon marinated salmon, seasonal vegetable, balsamic drizzle & fried parsnips 18

Bacon Wrapped Filet

peppered bacon, 8 ounce sirloin filet, seasonal vegetables and German smashed potatoes 24

BIG Kid Mac n Cheese **V**

Haus made cheddar jack cheese sauce, bacon, red pepper with seasonal vegetables 14

Sides

German smashed potatoes 3
French fries 3
chef's vegetables 4
chili: cup 5, bowl 6
soup: cup 4, bowl 5

sweet potato fries 3
Cajun tater tots 3
fruit 4
side salad 4

cheese curds 4
spätzle 4
sauerkraut 4
chef's vegetables 4

18% gratuity added for parties of 6 or larger.

Sandwiches

Pork or Chicken Schnitzel

breaded pork or chicken, bacon sauerkraut, smoked provolone, horseradish sauce, Kaiser 11

Reuben

corned beef, bacon sauerkraut, Swiss, 1000 Island, marble rye 13

Shegyro, Gyro Sheboygan Style

lamb and brat meat blend, onions, pickles and Haus mustard 13

Surfsider Tacos **V**

two beer battered whitefish tacos, Pico de Gallo and lime sour cream; served with Spanish rice and beans (sorry, no side choices with tacos) 12
Add avocado for \$1.50

BBQ Smoked Brisket

Haus smoked beef brisket, homemade pickled vegetable, and a giant onion ring! 12

Falafel **V**

chickpea croquet, shaved carrots, cucumber, greens, tahini sauce, pita 11

Daily Features

Tacos Tuesday **V**

choose two chicken, pork or whitefish set in a flour tortilla with Pico de Gallo. Served with Spanish rice and beans 10
Add avocado for \$1.50

Wing Wednesday (Minimum order of six)

50¢ each wing with barbecue, buffalo or garlic parmesan sauce plus 3 bonus sauces to choose from: ginger soy, honey mustard and Thai chili.

Friday Whitefish **V**

enjoy chef's unique fish special each Friday. It is sure to entertain the eyes and delight the palate.

Friday Fish Fry **V**

beer battered haddock, coleslaw, caper remoulade, potato pancakes, applesauce, rye bread, and choice of side 14