



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 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 31 tap beer selections in addition to wine and spirits. Enjoy the art and the craft!

www.SheboyganAleHaus.com

Breakfast Basics

Two Cage Free Eggs – any style, with rosemary breakfast potatoes, toast and choice of ham, bacon or sausage \$7.50

Buttermilk Pancakes – maple syrup and butter \$7.50

• Add fresh berries or bacon for \$1.50

Crème Brulee French Toast - Brioche bread dipped in crème brulee batter, with maple syrup and butter \$8.00

Biscuit Banger Sandwich - Haus Cheddar Biscuit, scrambled eggs, ham, bacon or sausage with rosemary breakfast potatoes \$8.00

Breakfast Beverages

Bottomless Mimosa

“As-Much-As-You-Care-To-Drink” Sweet Bubbly Wine & Orange Juice \$11.00

Ale Haus Bloody Mary

Huge 22 ounce, made from scratch Bloody with all the fixings \$8.00

Beer-Mosa

A great way to ease into the morning with a half beer and half Orange Juice. Choose a beer between our Hard Roll Hefe or Freshwater Surfsider Kölsch \$4.00

Morning Mule

A refreshing morning take on the classic with Tito’s Vodka, Barritt’s Ginger Beer, fresh Orange Juice, and Lime Juice \$7.00

Breakfast Specialties

Haus Full English - Two eggs any style, bangers and mash, toast, rosemary breakfast potatoes & fried tomato \$11.00

Mushroom Frittata - Roasted wild mushrooms, caramelized onion, breakfast potatoes, & garlic parmesan salad \$12.00

Biscuits and Gravy - Haus made southern style beer brat gravy, cheddar biscuits, rosemary breakfast potatoes and two eggs any style \$11.00

Corned Beef Hash - With rosemary breakfast potatoes & caramelized onion, with two eggs any style & toast \$12.00

Steak and Eggs - sliced sirloin filet, bacon horseradish butter, two eggs any style, smashed red potatoes and seasonal vegetable \$16.00

Biscuit Benedict – Cheddar biscuit, ham, poached eggs, bacon Hollandaise and rosemary breakfast potatoes \$11.00

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.*

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, rosemary breakfast potatoes or seasonal fruit. Substitute a side salad - \$1.00 additional. Substitute our famous hand dipped cheese curds - \$2.00 additional. Add avocado or a fried egg to any item for \$1.50. Gluten free bread available upon request.

Appetizers

Hand Dipped Deep Fried Cheese Curds

Fresh from our friends at Gibbssville cheese, with ranch \$8.50

Mushroom Flatbread - Red onion jam, garlic arugula, roasted mushroom and shaved parmesan \$10.00

Poutine - Choose French fries or cajun tater tots topped with fresh cheese curds, beer brat gravy and caramelized onion \$11.00

Nachos - Pulled chicken or steak; with jalapeno cheese sauce, onions, tomato, red pepper and lime sour cream. Served with a side of haus salsa \$13.00

Chips and Salsa \$6.00

Jumbo Pretzel Duo - Bavarian style and Jalapeno cheese stuffed, with ale cheese and haus mustard \$10.00

Sides/Extra

\$3.00

- 2 cage free eggs
- Smoked Ham (3)
- Bacon (3)
- Sausage Links (3)
- Cheddar Biscuit
- Toast - white, wheat or marble rye (2)
- Cajun tater tots
- Sweet potato fries
- French fries
- Breakfast Potatoes
- Seasonal Fruit

Sandwiches & Salads

Classic Burger - Choose your cheese! with lettuce, tomato and caramelized onions \$11.00

Hangover Deluxe Burger - Bacon, avocado, Monterey jack and haus salsa served on a kaiser roll \$13.00
• Add a fried egg for \$1.50

Roasted Mushroom Veggie Burger
Arugula, pickled red onion, and garlic aioli \$12.00

BLT - Classic on rye with mayo \$10.00
• Add a fried egg for \$1.50

Haus Schnitzel Sandwich - Breaded pork or chicken, bacon sauerkraut, smoked provolone and horseradish aioli, on a kaiser roll \$12.00

Haus Salad Side - \$5.00 Full - \$9.00

Steak and Gorgonzola - Peppercorn crusted steak, mixed greens, marinated tomatoes, pickled red onion and smoked gorgonzola; tossed in grain mustard vinaigrette \$16.00

Parisian Tuna - White pepper seared tuna steak, hard poached eggs, rosemary breakfast potatoes, green beans, cherry tomatoes roasted corn and olive tapenade \$16.00

18% gratuity added for parties of 6 or larger.



Consuming raw or undercooked meat, fish and animal products may increase your risk for food borne illness. Warning: normal kitchen operations involve shared cooking and preparation areas. We are therefore unable to guarantee that any menu item is completely free from gluten or any other allergen, and we assume no responsibility for guests with food allergies or sensitivities. Please inform your server of any allergies when ordering.