



31 craft beers on tap – Sheboygan's only micro-brew pub with handcrafted beer and food!

1132 N. 8th St. Sheboygan, WI.

920.208.7540

Starters

Hand Dipped Fried Cheese Curds - fresh from Gibbsville Cheese \$8.50

Poutine - French fries or Cajun tater tots, fresh cheese curds, Haus beer brat gravy and caramelized onions \$11

Champagne Battered Fried Oyster Mushrooms - with a honey-cider drizzle and fresh chopped herbs \$11

Baked French Onion Dip - with garlic rye toast points \$10

Ale Haus Nachos - pulled chicken or steak, jalapeno cheese sauce, onions, tomatoes, red pepper and lime sour cream. Along with Haus salsa \$13

Quesadilla - Pulled chicken, steak or seasoned tofu, peppers, onions, and melted cheese. Includes Haus salsa and sour cream \$11

Chips and Salsa - \$6

Jumbo Pretzel duo - Bavarian and jalapeno cheese filled. Served with ale cheese sauce and Haus mustard \$10

Salads

Steak and Gorgonzola - Pan seared steak, mixed greens, marinated tomatoes, pickled red onion, smoked gorgonzola, grain mustard vinaigrette \$16

Arugula, Apple and Parsnip - Parsnip puree, lightly dressed arugula, shaved granny smith apple, roasted fennel, shaved parmesan \$11

Parisian Tuna - White pepper seared tuna steak, hard-boiled egg, red potatoes, green beans, cherry tomato, roasted corn, and olive tapenade \$16

Cauliflower and Crispy Tofu - Butternut squash puree, garlic roasted cauliflower, sweet corn, marinated tofu, balsamic greens \$12

Chicken Caesar - Grilled chicken, Romaine lettuce, Caesar dressing, shaved parmesan, Haus croutons and bacon crumbles \$12

Flatbreads

made in Haus on beer bread pizza crust...

Rustica - Tomato sauce, Italian sausage, mushrooms, red peppers, mozzarella \$13

Margherita - Garlic oil, roasted heirloom tomato, fresh basil, and mozzarella \$12

Mediterranean - Marinated artichoke, red onion, olives, feta, tomato aioli \$12

Carne Trio - Tomato sauce, Italian sausage, pepperoni, bacon, parmesan \$13

Spinach and Feta - Garlic oil, diced tomato, spinach, feta, Italian sausage \$12

Mushroom Parmesan - Red onion jam, garlic arugula, roasted mushrooms, shaved parmesan \$12

Buffalo Chicken - Buffalo sauce, pulled chicken, tomato, bleu cheese, green onion, ranch drizzle \$12

18% gratuity added for parties of 6 or larger.

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 while Tapmaster Kurt Jensen, selects the remaining taps in order to offer you 31 rotating beer selections in addition to great wines and spirits. Enjoy the art and the craft!

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 Gibbsville, WI. All eggs are from free range farms.*

Sandwiches

Sandwiches and burgers are served with your choice of French fries, Cajun tater tots, sweet potato fries, German smashed potatoes or seasonal fruit. Substitute a side salad for \$1.00 additional. Substitute our famous hand dipped cheese curds for \$2.00 additional. Gluten free bread available upon request.

Grilled Chicken Club - *Marinated chicken breast, bacon, cheddar, lettuce and tomato with garlic aioli served on a Kaiser roll* \$12

Meatloaf Sandwich - *Open faced on marble rye alongside smashed red potatoes, fried onion strings, tomato cognac sauce* \$13

Schnitzel Sandwich - *Pork or chicken, smoked provolone, Bavarian sauerkraut and horseradish aioli on a Kaiser roll* \$12

Available additions and substitutions: bacon \$2.00
avocado or fried egg \$1.50; extra sauces 50¢ each;
cheddar, Swiss, Muenster, smoked provolone cheese \$1

Burgers

Classic - *Choose your cheese... cheddar, Swiss, Muenster or smoked provolone. Along with lettuce, tomato and grilled onion* \$10

Black and Bleu - *Blackened patty, Bleu cheese, arugula, garlic aioli* \$12

Duck Confit - *Roasted pulled duck, red onion jam, arugula, fried onion strings* \$15

Pizza Supreme - *Fresh mozzarella, Pepperoni, basil, roasted fennel* \$13

Pretzel Bender - *Pretzel roll, Swiss cheese, beer brat gravy, Haus mustard, fried onion strings* \$13

Bánh mì - *Brat patty, Haus kimchi, shaved carrot, fried Brussels sprouts, Thai peanut sauce* \$13

Roasted Mushroom Veggie Burger -
Arugula, pickled red onion, garlic aioli \$12

Daily Features

Taco Tuesday - *Choose two chicken, steak or whitefish tacos set in a flour tortilla with Pico de Gallo along with Spanish rice and beans* \$10
Add avocado for \$1.50

Wing Wednesday - *(Minimum order of six) 50¢ each with your choice of barbecue, buffalo, garlic parmesan, pineapple soyracha, honey mustard or Thai peanut*

Sides

German smashed potatoes 3

French fries 3

Side salad 5

Chili: cup 5, bowl 6

Sweet potato fries 3

Cajun tater tots 3

Fruit 4

Soup: cup 4, bowl 5

Cheese curds 5

Chef's vegetables 4

Sauerkraut 4

Sheboygan Cheese Steak - *Thin-sliced steak, smoked provolone, grilled onions and a dill pickle spear on a brat bun with a side of Haus mustard* \$13

Tuna Melt - *Ahi Tuna steak, Monterey jack, kimchi and fried onion on marble rye* \$14

Reuben - *Pulled corned beef, Swiss cheese, Bavarian sauerkraut & 1000 island on marble rye* \$13

Falafel - *Fried chickpea croquettes, lettuce, carrot and cucumber tahini sauce on toasted pita* \$12

Mains

Bistro Steak - *Peppercorn encrusted sliced steak, smashed red potatoes, seasonal vegetable, fried mushrooms drizzled with cognac cream sauce* \$18

Bacon Wrapped Meatloaf - *German smashed potatoes, seasonal vegetable, seared tomato and horseradish cream sauce* \$14

North Point Chicken - *Roasted half chicken, North Point Pils butter sauce, mushroom risotto and sautéed vegetable* \$15

Shrimp and Butternut Squash Risotto - *Seared shrimp, Squash risotto, parmesan arugula salad, crispy fried parsnip and balsamic reduction* \$16

Chili Mac - *Haus bacon mac 'n cheese, piping hot chili, red onion, shredded cheddar and seasonal vegetable* \$14

Friday Whitefish - *(after 5pm)*

Enjoy chef's unique fish special every Friday. It is sure to entertain the eyes and delight the palate. Market price

Friday Fish Fry - *(all day Friday)*

Beer battered haddock, coleslaw, tartar sauce, potato pancakes, applesauce, rye bread, and choice of side \$14