



8th Street Ale Haus



STARTERS & SMALL BITES

SHEBOYGAN FAMOUS HAND-DIPPED CHEESE CURDS

Served with Ranch Dipping Sauce 9

RIESEN-ASCH PRETZEL 11
16oz Milwaukee Pretzel Co. Bavarian pretzel with sharp cheddar spread & honey mustard

POUTINE 10
French fries or Haus tots, topped with fresh cheese curds, Haus beer country-style gravy, and caramelized onions

HUMMUS DIP 8
Haus-made seasonal vegetable hummus served with flatbread and fresh veggies

COLLEGE NACHOS 12
Choose chicken or beef: liberally topped with melted cheese blend, corn & black bean salsa, chipotle sour cream, and chopped cilantro

KOREAN DUCK TACOS 11
Three tacos of duck confit with a sesame soy glaze, gochujang chili sauce, radish, cilantro, and red cabbage slaw

CHIPS & SALSA 6
Tortillas and fresh Haus-made salsa

RUEBEN WRAPS 9
Corned beef, sauerkraut, and Swiss cheese tucked inside a wonton wrap with Russian dressing

JOHNSONVILLE BRAT SLIDERS 10
Three Haus-made mini brat patties on pretzel rolls, with fried onion strings, a sharp cheddar spread and mustard

WISCONSIN MEAT and CHEESE BOARD 14

A selection of Wisconsin made meats and cheeses; served with fruit, honey, and toasted baguettes.
Ask your server for today's offerings and beer recommendations

FLATBREADS

MARGHERITA 12
Heirloom tomatoes, fresh mozzarella, chopped basil, and garlic oil

DUCK & PROSCIUTTO 14
Red onion jam spread, duck confit, rosemary oil, and double cream brie cheese with thinly sliced prosciutto

THE ITALIAN 13
Soppressata, Mortadella, and pepperoncini, finished with garlic aioli and rosemary oil

THE TACO TRUCK 13
Seasoned beef with corn & black bean salsa, giardiniera, topped with chipotle crème (SPICY)

*all our flatbread dough is made fresh in Haus

SALADS

RED ROMAINE CAESAR 10
Half hearts of grilled red romaine, with pork jowl bacon, white anchovy, cherry tomatoes, and traditional garlic parmesan Caesar dressing Add chicken 4 or salmon 6

SALMON SALAD 14
Spring greens salad with smoked sugar-marinated sockeye salmon, hericots verts, roasted Yukon gold potatoes, red and green onions, and a Dijon-tarragon vinaigrette
Sub seared tuna 2

PHOENICIAN CHICKEN SALAD 13
Blackened chicken over mixed greens with roasted red pepper, corn & black bean salsa, chipotle crème, and a cilantro lime vinaigrette. Served with grilled toast points

DUCK AND GOAT CHEESE 15
Duck confit and crumbled goat cheese with arugula, toasted cashews, peppadew peppers, and a lingonberry vinaigrette.

8th Street Ale Haus &
Sheboygan Beer Company
MERCHANDISE AVAILABLE!

**YOUR SIDE CHOICES FOR
BURGERS and SANDWICHES**

French fries, sweet potato fries, Cajun tater tots, or seasonal fruit.
Upgrade to Cheese Curds, Soup, or Haus Side Salad!

BURGERS

- CLASSIC BURGER** 11
Burger patty with lettuce, tomato, onion, and pickles. Your choice of cheddar, provolone, pepperjack, or Swiss cheese
- BLACK & BLEU** 12
Blackened patty with gorgonzola cheese, arugula, and a garlic aioli
- DUCK CONFIT** 14
Burger patty topped with duck confit, red onion jam, arugula, and fried onion strings
- ROASTED MUSHROOM VEGGIE** 12
Haus-made mushroom parmesan patty, topped with arugula and caramelized onions
- FRONTIER BURGER** 14
Burger patty topped with smoked bison sausage, pork jowl bacon, fresh mozzarella, & small pickled red peppers

MEALS

- HICKORY-SMOKED SHORTRIB** 16
Hickory-smoked bone-in shortribs with tarragon truffle Yukon gold potatoes, parmesan, seasonal vegetable and Haus barbecue sauce
- CHICKEN AND WAFFLES** 15
Hot fried chicken served on a sweet Belgian waffle, red cabbage slaw & herbed cream
- CHICKEN PAPPARDELLE** 16
Haus-smoked half chicken, with pappardelle pasta, a sage cream sauce, and balsamic reduction
Sub Scallops 4
- SKILLET STEAK** 20
8oz Seared sirloin with basil and arugula pesto potatoes, chef's seasonal vegetables, & herbed cream
- HAUS SCALLOPS** 19
Jumbo seared scallops (3) served with sweet pea and prosciutto orzo pasta, grilled toast points, and chef's seasonal vegetable.
- MUSTARD GLAZED PORK RIBEYE** 18
10oz Cowboy cut pork chop glazed with Haus honey mustard and served with arugula basil potatoes, seasonal vegetables, and a honey cider reduction

SANDWICHES

- CHICKEN CLUB** 12
Grilled chicken breast topped with bacon, lettuce, tomato, peppadew peppers, and ranch
- MEATBALL HERO** 12
Haus meatballs on a hoagie with giardiniera, smoked provolone, fresh mozzarella, tomato sauce, and a garlic aioli (SPICY)
- REUBEN** 13
Heaping pile of corned beef on marble rye, with Swiss cheese, bacon sauerkraut, and Russian dressing
- TUNA POKE** 14
Sesame seared yellowfin tuna on a ciabatta bun with sweet peas, shaved carrots and radishes, and gochujang sauce
- HAM & BRIE** 13
Smoked ham, double cream brie cheese, red onion jam, and honey mustard on a ciabatta bun
- PORK SCHNITZEL** 12
Bacon breaded pork cutlet with smoked provolone, sauerkraut, and horseradish aioli on a ciabatta bun.
- PORTABELLA BRUSCHETTA** 12
Herb roasted portabella mushroom with melted fresh mozzarella and parmesan cheeses, topped with tomato and black olive bruschetta and served on butter toasted ciabatta
Sub or add chicken 4

DAILY FEATURES

- TACO TUESDAY** 10
Choose 2 chicken, beef or fish tacos on flour tortilla with Pico de Gallo.
Comes with sides of Spanish rice and beans!
- WING WEDNESDAY** 6 for 4
6 Large wings sauced with your choice of: Buffalo, BBQ, Garlic Parmesan, or Pineapple Soyracha. Choice of ranch or bleu cheese dipping sauce. Carrots and Celery extra .50.
- FRIDAY FISH FRY (all day Friday)** 14
Beer-battered haddock served with coleslaw, tartar sauce, potato pancake, applesauce, rye bread and choice of side
- FRIDAY FISH SPECIAL** MP
Our chef's unique special of the week served every Friday after 5pm until they are gone!

Make it a great dinner with some delicious Sheboygan Beer Company beer!
Made right here.