

# BEVERAGE MENU

WHITE WINE	Glass / Bottle	DRAFT BEER
<b>Bollini Pinot Grigio Trentino - Italy</b>	<b>\$9.00 / \$35</b>	<b>Miller Lite 4.7% 7-IBU.....\$5.00</b>
Straw yellow in color, clear-cut and delicate on the nose, with scents of acacia flowers, minerals and pear. The fresh natural acidity supports the wine.		<b>Pilsner Urquell ½ Liter 4% 37-IBU.....\$6.50</b>
<b>Harken Chardonnay*</b>	<b>\$9.00 / \$35</b>	<b>Modelo Especial 4.1% 11-IBU.....\$5.50</b>
100% Barrel fermented for 8 months in fusion barrels made of 50% American oak and 50% French oak.		<b>Blue Moon Belgian Wheat Ale 5.4% 9-IBU.....\$5.50</b>
<b>J Lohr Riesling*</b>	<b>\$9.00 / \$35</b>	<b>Lakefront Riverwest Stein 5.7% 16-IBU.....\$6.00</b>
A Monterey message in a bottle. Sleek. Refreshing. Exuberant. Absolutely delicious. Friut aromas with apricot, apple and rose pedal spice.		<b>Summit Brewing-Nitro Oatmeal Stout 4.7% 37-IBU..\$6.00</b>
<b>Matua Sauvignon Blanc - New Zealand</b>	<b>\$9.50 / \$35</b>	<b>Toppling Goliath Pseudo Sue IPA 6.8% 45-IBU.....\$7.00</b>
A balanced mouthfeel packed with crisp citrus notes and a hint of vibrant passion fruit and basil. Pure and vibrant with notes of fresh lemon and a hint of basil.		<b>Great Lakes Brewing: Hazecraft IPA 6.7% 40-IBU.....\$6.00</b>
<b>Allegro Semi-Sweet Moscato*</b>	<b>\$8.50 / \$30</b>	<b>GL Edmund Fitzgerald Porter 6.0% 37-IBU.....\$6.00</b>
Crisp and approachable Spanish Moscato		<b>Leinenkugel Red Lager 4.9% 20-IBU.....\$6.00</b>
<b>LINE 39* - House</b>	<b>\$7.00 / \$22</b>	
Chardonnay - Cabernet - Sauvignon Blanc Pinot Grigio		
<b>Korbel Brut Champagne By-The-Bottle</b>	<b>\$30.00</b>	
Refined, with a balanced, medium-dry finish. Enjoy lively aromas and flavors of apple, pear, and white peaches.		
RED WINE	Glass / Bottle	BOTTLE BEER & CANS
<b>Bonaza Cabernet*</b>	<b>\$11.00 / \$40</b>	Pilsner - Lagers 12oz Bottles:
Created by Chuck Wagner of Caymus Vineyards, this wine is delicious, accessible and enjoyable over a meal. Features flavors of luscious fruit, dark chocolate and silky tannins.		<b>Miller High Life 4.7% 7-IBU.....\$5.00</b>
<b>Crios de Susana Balbo Malbec - Argentina</b>	<b>\$9.00 / \$34</b>	<b>Miller Lite 4.6% -IBU.....\$5.00</b>
A fresh, pure expression of the varietal, with aromas of violets, cherries, mocha and spice.		<b>Coors Light 5.0% 15-IBU.....\$5.00</b>
<b>St. Francis Merlot*</b>	<b>\$9.50 / \$34</b>	<b>Bud Light 4.2% 14-IBU.....\$5.00</b>
This Merlot is smooth and elegant with classic flavors and aromas of cherry, chocolate and plum. Its silky structure is balanced by soft tannins and a bold, lengthy finish.		<b>Heineken 5.0% 23-IBU.....\$6.00</b>
<b>St Francis Old Vine Red Zinfandel*</b>	<b>\$9.50 / \$34</b>	<b>Stella Artois 5.2% 30-IBU.....\$6.00</b>
Deep aromas and flavors of ripe black cherries are laced with spice and toasted oak notes in this full-bodied wine of velvet tannins and a long finish.		<b>Pabst 5.4% 10-IBU.....\$5.00</b>
<b>Parducci Pinot Noir*</b>	<b>\$9.00 / \$34</b>	<b>Heineken NA Beer 0.0 ABV.....\$6.00</b>
with premium grapes harvested from famed Mendocino County's vineyards with tastes of Black cherry, blueberry, and a hint of chocolate.		<b>Lakefront Brewing New Grist (Gluten Free).....\$5.50</b>
<b>LINE 39 House Cabernet*</b>	<b>\$7.00 / \$22</b>	<b>GL Edmund Fitzgerald Porter 6.0% 37-IBU.....\$6.00</b>
		Mexican Cerveza 12oz Bottles:
		<b>Corona 4.6% 10-IBU.....\$5.50</b>
		<b>Modelo 4.1% 12-IBU.....\$5.50</b>
		<b>Corona Light 4.1% 13-IBU.....\$5.50</b>
		<b>Corona Premier 4.0% 90 Calories.....\$5.50</b>
		Specialty Cans:
		Hard Seltzers 12oz Cans:
		<b>High Noon Hard Seltzer 5.0% (Gluten Free).....\$7.50</b>
		<b>White Claw Hard Seltzer 5.0%.....\$5.50</b>
		<b>White Claw Vodka Seltzer 5.0%.....\$6.50</b>



**KITCHEN OPEN**

**WED - SAT**

**4PM - 8:30PM**

2241 Hwy W - Grafton, WI  
262-375-2977

\*California Wines

## FLANNERY'S MENU SELECTIONS

### APPETIZERS

**Chicken Wings (6) 9.99 - (12) 18.50 - (24) 32.50**  
Buffalo - Teriyaki - BBQ - Thai Chili - Sweet Bourbon  
"Available Grilled"

**\*Tenderloin Medallions**  
grilled tenderloin on toasted crostini, topped with horseradish sauce, parmesan cheese and sided with sliced pickles **16.50**

**Tempura Chicken Tenders**  
hand battered tempura chicken tenders sided with buffalo sauce and ranch dressing **14.50**

**Fried Cheese Curds**  
prepared with leinenkugel honeyweiss beer batter and wisconsin cheese - sided with ranch dressing **12.50**

**Mozzarella Marinara**  
hand rolled in wontons, deep fried, served over marinara sauce - topped with parmesan cheese **12.99**

**Potato Skins 11.50**  
- Bacon bits and cheddar jack cheese topped with scallions  
- Italian sausage and marinara topped with parmesan cheese

**Blackened Chicken Quesadillas**  
prepared in a flour tortilla with cheddar jack cheese sided with salsa, sour cream and jalapenos **14.50**

### SALADS

Served with bread and butter

**\*Tempura Club Chicken**  
chicken tenders, mixed salad greens, topped with roma tomatoes, bacon, sliced hard boiled egg and cheddar jack cheese **17.50** available with grilled chicken **18.50**

**\*Caesar**  
tossed with croutons, tomato and parmesan cheese prepared with your choice of fish or chicken  
**\*Chicken Breast 17.50 - \*Salmon 19.50**  
(blackened or flame grilled)

**House Salad**  
fresh salad greens mixed with carrots, red cabbage and topped with roma tomatoes, cucumbers and onion **11.50**  
**Side Salad 6.99 - Side Caesar 8.99**

### KIDS MENU (10 and under)

**Hot Dog 5.50 - Hamburger or Cheeseburger 7.50**  
**Grilled Cheese 5.50**  
(choice of regular fries, chips or celery and carrot sticks)

**Chicken Tenders and Fries 7.99**

### SIDES AND CHEESES

**Side Selections:**  
regular or ranch fries, seasoned waffle fries, baked potato, onion rings or side salad

**Cheese Selections:** cheddar, swiss or american  
**Additional Dressings: 2oz .75 - 4oz 1.50**

**Advisory:** \*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness

## BURGERS, CHICKEN AND SANDWICHES

choice of side - served on toasted brioche roll

**Half Pound Ground Chuck Burgers**  
Hamburger - Cheeseburger - Mushroom Swiss  
Bacon Cheddar **14.50**

**Cowboy Burger**  
smoked applewood bacon, Jack Daniel's BBQ sauce, cheddar cheese - topped with onion rings **15.50**

**\*Grilled 6oz Chicken Breast** (blackened or flame grilled)  
Buffalo, Teriyaki or BBQ **16.50**

**\*Salmon** (blackened or grilled)  
6oz filet, sided with lettuce, tomato and onion and served on a toasted brioche roll **17.50**

**\*Tenderloin**  
6oz flame grilled tenderloin filet topped with caramelized onions and mushrooms on a toasted brioche roll **19.50**

**Turkey Club**  
sliced turkey, with lettuce, tomato, smoked applewood bacon and mayonnaise - wrapped in a flour tortilla or served on two slices of toasted bread **12.99**

**Buffalo Chicken Wrap**  
chicken tenders, with buffalo sauce, lettuce and tomato - sided with bleu cheese and celery sticks **12.99**

### ENTREES

Served with french bread and butter - choice of soup or salad

**\*Tenderloin Filet** (available grilled or blackened)  
6oz center cut filet topped with sauteed mushrooms and onions served with fresh steamed broccoli and choice of side **21.50**

**Penne and Sausage**  
homemade marinara and italian sausage topped with shredded parmesan cheese **17.50**

**\*Cajun Chicken Pasta**  
blackened chicken, green and red peppers, mushrooms and penne pasta - tossed in our cajun cream sauce **17.50**

**Grilled or Blackened Salmon**  
6oz salmon filet served with fresh sauteed broccoli and choice of side. **19.50**

### FRIDAY FISH FRY

All selections served with creamy cole slaw, marble rye bread, soup or salad - choice of side.

**Beer Battered Cod**  
**Full: 3 Piece 17.50 - Petite: 2 Piece 15.50**

**Baked Cod 17.50**

**Cod Sandwich 15.50**

**Soup:**  
**New England Clam Chowder**  
Cup 3.95 - Bowl 4.95



# WEEKLY SPECIALS

## WEDNESDAY

\$4 TALLBOYS HIGH LIFE & PBR

\$1 OFF ALL DRAFT BEER

\$2 OFF APPETIZERS

## THURSDAY

LINE 39 WINE - \$5 Wine by the Glass  
Chardonnay, Cabernet,  
Pinot Grigio and Sauv Blanc

## FRIDAY

### FRIDAY FISH FRY

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marble rye bread, soup or salad - choice of side.

#### Beer Battered Cod

Full: 3 Piece 17.50 - Petite: 2 Piece 15.50

Baked Cod 17.50

Cod Sandwich 15.50

#### Soup:

New England Clam Chowder

Cup 3.95 - Bowl 4.95

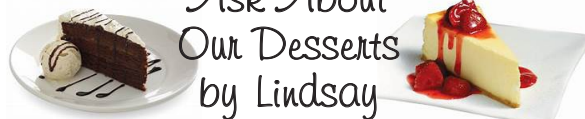


\$6 Top Shelf Old Fashioned  
Korbel Brandy and Old Forester Bourbon

## SATURDAY

HALF PRICED APPETIZERS

4:00PM - 6:00PM



Ask About  
Our Desserts  
by Lindsay



## RESTAURANT HOURS

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4:00PM - 8:30PM

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