



FOOD AT HI HAT LOUNGE & GARAGE



STARTERS

GRILLED WINGS\$8
 JUMBO CHICKEN WINGS served by the pound with BUTTERMILK RANCH or HOUSE MADE BLEU CHEESE DIPPING SAUCE and CELERY STICKS.
SAUCES: BUFFALO, LEMON PEPPER GARLIC, SMOKED PAPRIKA, OR HOT HABENERO CHILI (No refunds if you can't handle it!)

CRAB CAKES ^{N/D}\$9
 CILANTRO LIME CRAB CAKES with CORN RELISH and LEMON AIOLI.

OLD SCHOOL SLIDERS ^{N/D}\$8
 3 of them - choose from 2 styles:
-AMERICAN CHEESE & CARMALIZED ONIONS
-GRUYERE & BACON CRUMBLES

PORTABELLO TART\$7
 ROASTED PORTABELLO MUSHROOMS, PEARL ONIONS and BRIE wrapped in PUFF PASTRY. Served with SWEET PEA CREAM SAUCE.

HUMMUS AND PITA\$6
 HOUSE MADE HUMMUS with OLIVE OIL and TOASTED PITA BREAD.

SPINACH & ARTICHOKE DIP\$6
 A boat of FRESH SPINACH and ARTICHOKE HEARTS baked with PARMESAN and CREAM CHEESE. Served with a BAKED BAGUETTE.

QUESO FUNDITO\$8
 GOOEY MELTED CHEESES with JALAPENO and GREEN CHILI, topped with PICO DE GALLO and CILANTRO SOUR CREAM.
 Served with TORTILLA CHIPS.
 +add PULLED PORK\$2

TOMATO BRUSCHETTA\$7
 DICED FRESH TOMATOES WITH RED AND GREEN PEPPERS, GARLIC, EXTRA VIRGIN OLIVE OIL and BALSAMIC VINEGAR topped with FRESH MOZZARELLA on a BAKED BAGUETTE.

SOUP OF THE DAY
 Served with BREAD.
 CUP\$3
 BOWL\$4.75

FRIES\$7
 THIN CUT FRIES served with choice of TWO SAUCES:

BALSAMIC	MAYO
BLACK PEPPER DILL	QUESO FUNDITO
BLEU CHEESE	RANCH
BUFFALO	SOUR CREAM
CAPER MAYO	SRIRACHA MAYO
CILANTRO SOUR CREAM	

SALADS

HOUSE SALAD\$4
 GROWING POWER GREENS with TOMATO, ONIONS and CARROT. Choice of BALSAMIC, BLEU CHEESE, RANCH or BERRY VINAIGRETTE.

HI HAT SALAD\$7
 GROWING POWER GREENS TOPPED with SPICED ALMONDS, MANCHEGO CHEESE, CHERRY TOMATOES, SLICED ONION and BERRY VINAIGRETTE.
 +add CHICKEN\$3

LYON SALAD\$6
 GROWING POWER GREENS, SOFT BOILED EGG, BACON, CROUTONS and DIJON VINAIGRETTE.
 +add CHICKEN\$3

THE WEDGE\$5
 CRISP WEDGE OF ICEBERG topped with TOMATO, BACON, BLUE CHEESE CRUMBLES with HOMEMADE BLEU CHEESE DRESSING.



MONDAY
INDUSTRY BRUNCH
 1/2 OFF DRINKS for INDUSTRY MEMBERS. SERVING OUR REGULAR MENU ALONG with OUR BEST SELLING BRUNCH ITEMS. Served 10AM- 3PM
\$2 OFF WHISKEY POURS
 9PM - CLOSE

TUESDAY
 9PM-CLOSE
INDUSTRY NIGHT
 1/2 OFF DRINKS for SERVICE INDUSTRY MEMBERS

WEDNESDAY
RAMEN 🍜 \$6
 ROASTED PORK, SHITAKE MUSHROOM CILANTRO, DAIKON RADISH, NORI, LIGHT and SPICY BROTH. Served after 5
\$5 SAKE COCKTAILS served with your choice of **FLAVORED SYRUP**

THURSDAY
 FRIED CHICKEN \$12
 SERVED WITH SLAW, FRIES and a BISCUIT
AFTER 5PM
\$6
OLD FASHIONEDS

FRIDAY
FRIDAY FISH FRY
\$10
 SERVED ALL DAY

SATURDAY
 HANGER STEAK \$15
 CHAR GRILLED HANGER STEAK with RED WINE SHALLOT SAUCE & FRIES
AFTER 5PM

SUNDAY
BRUNCH 10AM-3PM
 9PM-CLOSE
\$3 LAKEFRONT TAPS
\$4 GREAT LAKES HI BALLS

*CONSUMING RAW OR UNDERCOOKED MEAT, EGGS, OR POULTRY INCREASES THE RISK OF FOOD BORNE ILLNESSES.
^{N/D} THESE ITEMS DO NOT QUALIFY FOR HAPPY HOUR DISCOUNT.
 TABLES OF 6 OR MORE CAN NOT SPLIT CHECKS AND WILL AUTOMATICALLY HAVE AN 18% GRATUITY ADDED.



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BURGERS

- THE CLASSIC***\$11 **THE BRADY ST***\$12 **THE BALZAC***\$12 **THE ARLINGTON***\$12
- 1/2 LB SERVED YOUR WAY. AGED CARR VALLEY CHEDDAR CAMELIZED ONIONS BURGER BLACKENED with
- ASK for LTO. and BACON. and GRUYERE. BLEU CHEESE.

WE serve an 8 ounce CERTIFIED BLACK ANGUS BURGER, HAND-PATTED and NEVER FROZEN on a FRESH BREADSMITH BUN with FRIES & a PICKLE SPEAR. PLEASE ASK for LETTUCE, TOMATO or ONION! SUBSTITUTE a HOUSE SALAD for \$1

- CHEESE OPTIONS:**
- AMERICAN, AGED CHEDDAR, PEPPER JACK\$1
 - BRIE, crumbled BLEU, GOAT CHEESE,
 - MANCHEGO, GRUYERE.....\$1.25

SANDWICHES & HOUSE SPECIALTIES

ALL SANDWICHES are served with FRIES and a PICKLE SPEAR. LETTUCE, TOMATO, ONION available upon REQUEST. SUBSTITUTE a HOUSE SALAD for \$1

- REUBEN**\$9
- REUBEN with GRUYERE CHEESE, SAUERKRAUT, with HOUSE MADE THOUSAND ISLAND DRESSING served on MARBLE RYE BREAD.
- DUCK CONFIT SANDWICH**\$10
- DUCK CONFIT with CAMELIZED ONIONS, LETTUCE & TOMATO with BLACK PEPPER AIOLI SAUCE. Served on TOASTED SOURDOUGH BREAD.
- MARTHA TURKEY SANDWICH**\$10
- SLICED HOUSE ROASTED TURKEY served with FRESH RED PEPPERS, MONTRACHET GOAT CHEESE and BALSAMIC VINAIGRETTE on TOASTED WHEATBERRY BREAD.
- CHICKEN CORDON BRIE SANDWICH**\$11
- 6 ounce CHICKEN BREAST SERVED with BRIE, APPLE SLICES, LOCAL BACON and MAYO on a FRESH BREADSMITH BUN.
- CHICKEN BISCUIT DELUXE**\$10
- FRIED CHICKEN BREAST served on a HOMEMADE BISCUIT with CARR VALLEY AGED CHEDDAR, BACON & BLACK PEPPER GRAVY.
- CAPRESE**\$8
- FRESH MOZZARELLA with RED ONION, TOMATOES and GROWING POWER MIXED GREENS on WHEATBERRY BREAD with a side of BASIL BUTTERMILK DRESSING.
- +add CHICKEN\$3
- GARDEN OF EATIN**\$8
- GRILLED PITA SANDWICH with HUMMUS, CUCUMBERS, RED BELL PEPPERS and GROWING POWER MIXED GREENS.
- BRAISED SHORTRIB SANDWICH**\$10
- HOUSE BRAISED TENDER SHORTRIBS with ARUGULA and PICKLED RED ONION on SOURDOUGH.
- THE TENDERLOIN***\$11
- GRILLED BEEF TENDERLOIN with CAMBOZOLA CHEESE, CAMELIZED ONION, LETTUCE & TOMATO on a BAGUETTE.
- MEAT LOAF SANDWICH**\$10
- HOMEMADE MEATLOAF SANDWICH on SOURDOUGH with ARUGULA, PAPRIKA & BACON.
- BBQ PULLED PORK**\$9
- HOUSE-COOKED PULLED PORK served with BBQ SAUCE, COLESLAW & PICKLES on a BREADSMITH BUN.
- CRAB BLT**\$9
- TENDER CRAB with BACON, LETTUCE, TOMATO & LEMON AIOLI.
- GRILLED CHEESE AND TOMATO SOUP**\$8
- CHOICE of AMERICAN, CHEDDAR, PEPPER JACK or GRUYERE on SOURDOUGH with a CUP OF SOUP. Not served with FRIES.
- MAC & CHEESE**\$8
- TRADITIONAL CHEDDAR BLEND RECIPE with BUTTERY BREAD CRUMBS. Not served with FRIES
- +add ANDOUILLE SAUSAGE\$2

FRIDAY FISH FRY SPECIALS



- FISH SAMMIE**\$9
- BATTERED COD SANDWICH with AMERICAN CHEESE, COLESLAW and CAPER MAYO. SERVED on a TOASTED BREADSMITH ROLL with FRIES and a PICKLE.
- LAKE PERCH TACOS**\$9
- THREE TACOS made with CRISPY FRIED PERCH with MALT VINEGAR CABBAGE SLAW served on SOFT CORN or FLOUR TORTILLAS with a side of BLACK PEPPER DILL SOUR CREAM.
- FRIDAY FISH FRY**\$10
- 10 OZ of ATLANTIC COD dipped in NEW GLARUS SPOTTED COW BEER BATTER. SERVED with FRIES, TRADITIONAL SLAW, RYE BREAD and CAPER MAYO.

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