

STARTERS & BAR PILES

ROAD RASH CHICKEN WINGS \$10

1lb. of wings that are HOT, served with fries, celery and blue cheese dressing. Sissy sauce available.



TOFFALO WINGS \$9.50

A breaded and fried combo of fajita-style tofu and homemade seitan chunks. Served with fries, celery and vegan ranch dressing. Also available in sissy. Vegan.

FRIED PICKLE SPEARS \$7

8 of 'em. Treated with our patented method of breading and frying things... all the things. Choice of sauce.

TOT-CHOS \$9

The Everest of appetizers! A mountain of tater tots enveloped in creamy cheese sauce, and lovingly garnished with pico de gallo and shredded lettuce.

Add chili for \$1.50

VEGAN TOT-CHOS \$9

For the love of tots! A giant pile covered in vegan cheese sauce, pico, and shredded lettuce with vegan sour cream.

Add chili for \$1.50

AW-FUCK-IT BUCKET \$10

All the fried things your greedy little heart could desire: poppers, tots, cheese curds, corn dogs and corn fritters.

TATER TOTS, ONION RINGS, OR HAND CUT FRIES \$5

Choose one, get a pile of it! Add \$1 if'n you be wantin' sweet potater tots.

ALLIGATOR FINGERS \$8.25

Deep-fried alligator strips served with coleslaw. Get 'em here, cause it ain't legal huntin' alligator down in the swamp boy!



SOUP

SOUP OF THE JOUR / CUP \$4 • BOWL \$5

VEGAN PALOMINO HOUSE CHILI / CUP \$4 • BOWL \$5

Our famous award-dodging vegan chili! Add cheese, onion and sour cream for a buck!

CHICKEN & SAUSAGE GUMBO / CUP \$4 • BOWL \$5

Just like I imagine grandma would have made if she was from Louisiana and not Minnesota.

HOUSE SPECIALTIES

CHICKEN-FRIED STEAK \$11

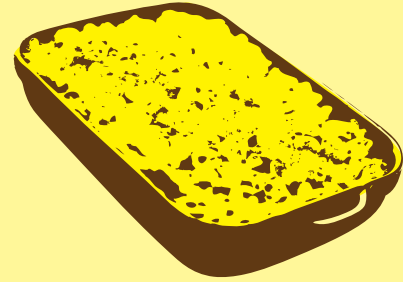
Served with mashed potatoes and vegetable of the day, smothered in sausage gravy.

VEGAN FRIED "STEAK" \$10.50

Southern-fried seitan served with mashed potatoes and vegetable of the day, smothered in vegan mushroom gravy.

CHICKEN AND WAFFLES \$11

We're pretty much cutting up and frying half of a chicken and setting it on top of a homemade waffle here. Comes with syrup and our vegetable of the day.



MAC N' CHEESE \$8

Delightfully creamy Velveeta cheese sauce and noodles topped with cheddar and parmesan cheeses and toasted. Add chili for 1.5 American dollars!

VEGAN MACARONI HATES CHEESE \$9

"Creamy" teese "cheddar" sauce mixed in with elbows. Vegan.

BRISKETS MESS WITH TEXAS \$13

Slow-cooked beef brisket in homemade BBQ sauce served with homemade baked beans and appleslaw.

FRIDAY FISH FRY / COD \$10 OR PERCH \$12.50

Corn breaded and fried, with fries, appleslaw, rye bread, tartar sauce & lemon. Sorry, no substitutions on sides.

SALAD

VEGAN HOUSE SALAD \$6

Mixed greens, tomato, cucumber, bell peppers, carrots and avocado. Choice of dressing.

COBB SALAD \$10

Mixed greens, chicken, bacon, hard-boiled egg, tomato, avocado, cucumber and crumbled blue cheese.

BLACKENED RANCH SALAD \$10

Mixed greens with shredded cheese, bacon crumbles, tomato, corn and cucumber salsa and ranch dressing.

Topped with your choice of blackened chicken or tofu.

Available vegan.



VEGAN (NO MEAT, EGG, DAIRY, OR OTHER ANIMAL INGREDIENTS)

SANDWICHES

All sandwiches include choice of 2 sides and 1 sauce!

All our burgers are made with Wisconsin Grass-Fed Beef!

PALOMINO BURGER \$10

8oz. of Wisconsin grass-fed beef. Cooked to medium, and served with lettuce and tomato. Add cheese for a hundred cents.

HAYMAKER BURGER \$11.50

8oz. burger with mushrooms, Swiss, haystack onion rings and pinky sauce with lettuce and tomato.

BLUE PIG \$11

8oz burger, blue cheese and bacon with lettuce and tomato. A Bayview classic, apparently.

THE BULLHORN \$11

Slow-cooked Beef Brisket topped with coleslaw and a pickle.

BLT WITH AVOCADO \$9

Ask for mayo ifn' you want some. Served on toasted wheat.

PULLED PORK SANDWICH \$9.50

Tender roasted pork, BBQ sauce, shredded cheddar, coleslaw and tomato.

BUFFALO BREATH CHICKEN \$10

Battered and fried yard-bird, smothered in hot sauce and shrouded in blue cheese and bacon. Available sissy style.

CHICKEN BREAST SANDWICH \$9.50

Grilled chicken with chipolte mayo, cheddar cheese, and grilled onions on a bun with lettuce and tomato.

CATFISH POBOY \$9.50

Grilled catfish served on a giant toasted French roll smothered in remoulade, lettuce and tomato.

LOUISIANA PURCHASE \$11

Pan blackened alligator fillet smothered in chicken and sausage gumbo, coleslaw and tomatoes. Comes on a giant toasted French roll.

VELVET ELVIS - \$9

Peanut butter, banana and bacon on toasted white bread.

THANK YOU.
THANK YOU VERY MUCH.



VEGGIE & VEGAN SANDWICHES

All sandwiches include choice of 2 sides and 1 sauce!

WILD RICE & PISTACHIO BURGER \$10

Homemade vegan patty served with lettuce and tomato on a bun.

BBQ SETIAN \$9

Delicious homemade seitan strips, tossed in BBQ sauce and served on toasted wheat bread with coleslaw and tomato

FAUX BOY \$9

Blackened seitan on a French roll with vegan remoulade, lettuce and tomato.

SUPER SLOPPY VEGAN JOE \$9

Only 2 people in the world know where the two halves of our secret vegan sloppy joe recipe are located... and neither of them have been seen for months, so we just wing it. Topped with avocado, lettuce and tomato.

HILLBILLY PHILLY \$9.50

Blackened Portabella Mushroom on a French roll with cajun aioli, tomato, and fresh spinach

VALT \$9

Vegan bacon, avocado, lettuce, tomato on toasted wheat bread.

VEGGIE HAYMAKER \$11

Pistachio and wild rice burger, on a stack of onion rings, shrouded in darkness... I mean, mushrooms, Swiss and pinky. Served with a bun, lettuce and tomato!

VEGAN ELVIS \$9

Peanut butter, banana and vegan bacon on toasted white bread.

Sauces:

BLUE CHEESE DRESSING

CAJUN CREAM SAUCE

SOUR CREAM

SAUSAGE GRAVY

RANCH

CHEESE SAUCE

REMOULADE

VEGAN RANCH

BBQ SAUCE

VEGANAISE

VEGAN CHEESE SAUCE

PINKY HORSERADISH

CAJUN AIOLI

VEGAN SOUR CREAM

VEGAN MUSHROOM GRAVY

Sides:

Standards:

Free with all sandwiches...

FRIES

TOTS

ONION RINGS

COLESLAW

MASHED POTATOES

W/GRAVY

VEGETABLE OF THE JOUR

FRIED OKRA

CORN ON THE COB

(SEASONAL)

Premium:

add 50¢ each

CORN FRITTERS (3)

SWEET POTATO TOTS

BAKED BEANS

JALAPENO POPPERS (3)

MAC N' CHEESE

CHEESE CURDS

SOUP/CHILI/GUMBO

SMALL GREEN SALAD

MISC. DEBRIS OR FYI

We have our beer lines pressure cleaned every other week, because we love beer, and we don't want you to die.

Our 'to go' boxes are compostable as well as our portion cups. They are also made from plants, not petroleum.

Our cooking oil gets recycled into bio-fuel.

We are biased toward buying local, which is why we feature Black Bear sodas, Lakefront Beer, and Wisconsin raised beef and bacon.

We donate our pre-consumer compostables to Kompost Kids, because we can.

Thanks to you for keeping us going since 2002.

Hey Folks!

Please be patient with us on busy nights!

We are **not** a fast food restaurant and we have a very, **very** tiny kitchen. We make every effort to get you your grub as quickly as possible.

Thanks for your understanding and patronage.

- **PARTIES OF 6 OR MORE MAY BE SUBJECT TO GRATUITY AND/OR BRANDING.**
- **NO MORE THAN 2 SEPARATE CHECKS PER TABLE, PLEASE**
- **YOU BREAK IT YOU BUY IT, \$2 SPLIT CHARGE**

***HEY CARNIVORE! CONSUMING RAW OR UNDERCOOKED MEAT, EGGS, OR POULTRY INCREASES THE RISK OF FOOD-BORNE ILLNESS.**

DESSERT



HOMEMADE PIE \$4.95

Check with your server to see what we've got today.

DRINKS

FOUNTAIN SODA (COLA, DIET COLA, LEMONLIME) \$1.50

COFFEE & TEA (ICED/HOT) \$1.50 BOTTLED H2O \$1.50

BOTTLES (BLACK CHERRY, GRAPE, ROOTBEER) \$3.00

LEMONADE OR JUICE \$1.50

RED BULL & SUGAR FREE RED BULL \$3.50



MOSCOW MULE

\$5.00 Russian Standard Vodka, Cock 'n Bull ginger beer, and lime juice served in a 12oz glass.

ROOTBEER FLOAT

\$4.50 Blackmaker Rootbeer liqueur, Disaronno Amaretto, with Silk Fr. Vanilla creamer served in a rocks glass.

THE SIDE SADDLE \$5.00 Wisconsin distilled James River Plantation Sweet Tea Vodka with lemonade in a rocks glass with a slice of lemon.

HAPPY COWGIRL \$5.50 Bulliet Bourbon, OJ, sour mix and grenadine in a pint glass.

MANGO-RITA \$6.50 Margarita taken up a notch with Smirnoff Mango Vodka.

CHOCOLATE PISTOL \$4.50 Shot of Bailey's Irish Cream served in an Bissinger's chocolate liqueur cup. Shoot it and eat it.

COWBOY KILLER \$5.50 Captain Morgan, Absolut and Jagermeister on the rocks. Love the burn.



SPECIALTY DRINKS



HANGOVER BRUNCH

This is how we do things in the country.



Eggs/Skillets & other ovum related activities:

EGGIWEGS \$6.50

2 eggs anyway with your choice of grits or a potato pancake. Comes with toast. Viddy well, little brother, Viddy well.

3 EGG OMELET \$8

Made with your choice of two veggies and a cheese: bell peppers, mushrooms, tomatoes, spinach, ham, vegan bacon, bacon, vegan sausage, Cheddar, Swiss, Pepper jack or Provolone. Served with a potato pancake or grits and toast.

BIG N' EASY \$9

Scrambled 3 egg skillet with andouille sausage, red peppers, red onions, ham and bacon. Comes on a potato pancake with dry toast right next door. It's like we're giving it ALL up!

SKILLET-TON \$8.50

Scrambled 3 egg skillet with green peppers, onion, mushrooms, tomatoes all topped with either sausage or vegan mushroom gravy, cheddar cheese and toast.

MISSED CONNECTION \$8.50

You were the one eating the awesome Pico, cheddar and scrambled egg breakfast burrito with tots on the side. It had sour cream and corn and cucumber salsa as well. It looked good, and you looked good eating it.
Benedicts, Roustabouts and Rakes:

RED NECK REEL \$9

Tender roasted barbeque pork gently resting atop two pieces of chipotle cheddar cornbread. Topped with 2 over easy eggs, and hollandaise. 3 feet down, 3 left to go.

MISA GRINGA \$8.50

A delightfully vegetarian Benedict made with our vegetable of the day, two over easy eggs, topped with hollandaise and all resting gently atop two potato pancakes.

HILLGRASS BLUEBILLY \$9

An andouille sausage and ham Benedict on two potato pancakes. Covered in two eggs, red peppers, fresh spinach and hollandaise. You pick the banjo and I'll bang the washtub!

STRAWFOOT \$9

Tenderly grilled barbeque seitan on top of our chipotle-cheddar cornbread. Topped with two over easy eggs and hollandaise. Grab your overalls Cletus; we're headed to town!

The Big Guns

Two six shooters and a bottle of Beam

MASON-DIXON WAISTLINE \$11

Chicken-fried steak with cheddar grits, smothered in sausage gravy, with two eggs and a biscuit. Afternoon nap may be required, but not provided.

V FAKE N' EGGS \$9.50

A juicy chunk of homemade seitan served with a potato pancake, toast, and your choice between delicious vegetarian-fed eggs or tofu scramble. Simple. Elegant.

B N G \$8

Two homemade biscuits literally enveloped in Andouille Sausage gravy and topped with an over easy egg.

RED VELVET PANCAKES \$7.50

We reckon red velvet cake is the greatest dessert ever created by humans... So we took it one step further and made them flat and for breakfast. Two big ones, smothered in butter-cream frosting and syrup. Visionary.

THE GRIT LINE \$5.50

A heaping bowl of everyone southaways of Tennessee's favorite breakfast. Grits, covered in melted cheddar cheese, bacon bits, onions and one fried egg.

Sandwiches

Can't I just get a f**king burger???

BREAKFAST BURGER \$10

Wisconsin-raised, grass-fed beef patty topped with and over easy egg and sausage gravy.

CARDIAC ARREST IN D \$12

8oz burger, on a bed of finely trimmed and grilled ham and bacon, topped with cheddar and pepper jack cheeses and two fried eggs. Served on a giant homemade buttermilk biscuit. And just for you... because we care... 5 cheddar jalapeno poppers. Belly up!

V EGG-WICH \$7.50

A giant homemade buttermilk biscuit lovingly crammed full of eggs or tofu, and your choice of cheese. Add bacon, vegan bacon, ham, or vegan sausage or andouille sausage for \$1

BLT ON WHEAT W/AVOCADO \$9

Don't be embarrassed to ask if you're confused.

V VALT \$9

Did you ever wish they could just grow bacon on plants so they wouldn't have to hurt all those cute Wilbur's? Well now they can, and you can't even hear the plants scream! Served on toasted wheat.

VELVET ELVIS \$9.50

Fit for a king! Bacon, Banana and Peanut butter on toasted white bread. And it won't even make you fat and cause you to die on a toilet! Warning: consuming may cause your daughter to marry a pop star.

V = VEGAN OPTION AVAILABLE

Hangover Sides

1 EGG, BACON, HAM, OR SAUSAGE \$1.50

VEGAN BACON, VEGAN SAUSAGE, TOAST OR BISCUIT \$1

TOFU SCRAMBLE \$2

HASH BROWNS, TOTS, HUSHPUPPIES, OR FRIES \$4

Liquid Reconstitution

BLOODY MARY \$6

Palomino's own special recipe

MIMOSA OR BEERMOSA \$4

MOSCOW MULE \$5

Russian Standard Vodka, ginger beer, and limejuice.

HAPPY COWGIRL \$5.50

Bulliet Bourbon, OJ, sour mix and grenadine in a pint glass

Non-Alcohol Reconstitution

COFFEE \$1.50

TEA (BLACK OR GREEN) \$1.50

FOUNTAIN SODA \$1.50

Cola, Diet Cola, or Lemonlime

BOTTLED SODA \$3

Black Cherry, or Grape

ROOTBEER \$1.50

LEMONADE \$1.50

JUICE \$1.50

Apple, Cranberry, Orange, or Pineapple

RED BULL & SUGAR FREE RED BULL \$3.5