



STARTERS

Champagne Mussels

Fresh mussels sautéed with onions, garlic, fresh herbs, champagne, a hint of heavy cream, and freshly grated parmesan cheese; served with toasted French bread 13

Pretzel Sticks

Warm Bavarian pretzel sticks served with your choice of two sauces: Pabst Blue Ribbon mustard, white cheddar cheese, or jalapeño cheese 9.5

Smoked Wings

Choose from our signature BBQ sauces, buffalo, sweet chili, or mango habanero BBQ; served with ranch or bleu cheese. 6 wings 8 | 10 wings 12 25 wings 30 | 50 wings 50 Add carrot or celery sticks 1

Smoked Salmon Bruschetta

Smoked salmon, tomatoes, onions, and fresh basil on a toasted French baguette, drizzled with olive oil 11

Potato Skins

Potato skins loaded with bacon bits, white cheddar cheese sauce, and cheddar jack cheese, topped with freshly chopped green onions; served with sour cream 10

Onion Strings

A heaping portion of fresh fried onion strings with our firecracker sauce on the side 9

Shrimp Cocktail

Five jumbo shrimp served with cocktail sauce 12

Maryland Crab Cakes

Two lump crab cakes served with a bold remoulade sauce 13

Chicken Tenderloins

Lightly breaded chicken tenderloins with your choice of sauce 9.5

Loaded Tots

Crispy fried potato tots with our jalapeño cheese sauce, bacon bits, shredded cheddar jack, and green onions served with sour cream 11 With smoked chicken or pork 13 With beef brisket 14

Cheese Curds

Wisconsin curds served with our Reefpoint aioli 10

Smokehouse BBQ Nachos

Tortilla chips, jalapeño cheese sauce, shredded cheddar jack, Alabama white sauce, and sweet and spicy BBQ sauce with your choice of smoked meat: chicken or pork 12 beef brisket 14

Margherita Flatbread

Housemade marinara sauce, tomatoes, fresh basil, mozzarella, and parmesan cheese 11

SOUPS & SALADS

Soup of the Day

Cup 4 | Bowl 6

Wisconsin Cheddar

Cup 4 | Bowl 6

Three Bean Chili

Our original recipe, ground beef, onions, peppers, a variety of beans, and a blend of spices Cup 5 | Bowl 7

Baked French Onion

Topped with toasted French bread and melted provolone and mozzarella cheeses 7

Brunswick Stew

Tomato based stew with house smoked beef brisket, chicken, pork, and turkey simmered with a Kentucky Bourbon Ale Cup 5 | Bowl 7

Captain Caesar

Romaine tossed in Caesar dressing with parmesan cheese and croutons 10 Add chicken 4, pork chop 4, salmon 7, shrimp 7, steak 8

House Boat

Mixed greens tossed in raspberry vinaigrette with tomatoes, cucumbers, red onions, carrots, and croutons 9 Add chicken 4, pork chop 4, salmon 7, shrimp 7, steak 8

Southwest Pork Chop Salad

Mixed greens tossed in a lime chipotle vinaigrette with tomatoes, corn, black beans, avocado, and our grilled pork chop; garnished with tortilla strips 13

Cobb Salad

Mixed greens tossed in ranch dressing with bacon, hard boiled egg, smoked turkey, tomatoes, bleu cheese crumbles, and avocado 14

Thai Chili Strawberry Salmon Salad

Thai chili glazed grilled salmon on a bed of spinach tossed in raspberry vinaigrette with fresh strawberries, crumbled feta, red onions, and toasted almonds 18 Sub grilled chicken 14

Crispy Chicken Tender Salad

Crispy chicken tenders on a bed of romaine tossed in chianti & basil vinaigrette with feta cheese, cucumbers, red onions, and kalamata olives 13

Make any salad a wrap

with your choice of side +2 (upsides are an additional 1)

BBQ

CHOOSE FROM OUR SLOW SMOKED MEATS

Served with your choice of side (or upside +1) and mini cornbread muffins

Black Angus Beef Brisket 16

Pulled Pork 16

Half Chicken 16

St. Louis Style Pork Ribs

Half Rack 16 | Full Rack 25

CHOOSE TWO MEATS

Served with your choice of two sides (or upsides +1 each) and mini cornbread muffins (no double meat) 20.5

Honey Glazed Smoked Pork Chop

12oz applewood smoked bone-in pork chop finished with a honey glaze and served over garlic mashed potatoes and mini cornbread muffins 16

Big Brisket Platter

One pound of beef brisket served with your choice of two sides (or upsides +1 each) and mini cornbread muffins 25

Taste of Reefpoint

4oz pulled chicken, 4oz pulled pork, and 3oz beef brisket served with mini pretzel sliders and your choice of two sides (or upsides +1 each) 21.5

SIDES & UPSIDES

(Available with purchase of entrée)

SIDES 3

Fries | Tots | Sweet Corn | Kettle Chips
Coleslaw | Seasonal Vegetables | Dirty Rice
Baked Beans | Baked Potato
Garlic Mashed Potatoes

UPSIDES 4

Seasoned Fries (Parmesan or Cajun) | Onion Strings | Hush Puppies | Potato Pancakes
White Cheddar Mac ‘n’ Cheese | Jalapeño Mac ‘n’ Cheese
Maple Bacon Brussels Sprouts | Loaded Garlic Mashed Potatoes | Loaded Baked Potato
Side Salad | Side Caesar Salad | Soup of the Day

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*The Health Department advises that eating raw or undercooked meat, poultry, or seafood poses a risk of food borne illness, especially to the elderly and children, and will only be served upon request.

CHOP HOUSE

Served with your choice of soup of the day or house salad and two sides (or upsides +1 each)

Add a shrimp skewer to any entrée +5

SIRLOIN

Chargrilled 6oz center-cut choice sirloin 20

RIBEYE

Chargrilled 12oz choice ribeye steak 30

FILET MIGNON

Chargrilled 8oz center-cut choice beef tenderloin 33

SEASONED YOUR WAY

Blackened or
Crusted Garlic & Pepper Blend +2

TOPPED YOUR WAY

Horseradish Crusted or Bleu Cheese +3
Caramelized Onions and Wild Mushroom Blend +4

FISH FRY & PLATES

Served with coleslaw, rye, and your choice of side (or upside +1)

Fish and Chips

Hand-cut north atlantic cod freshly beer battered 14

Corn Meal Crusted Catfish

Yellow corn meal crusted fresh fried golden brown 14

Baked Cod

Fresh, baked north Atlantic cod with drawn butter 16.5

Lake Perch

Panko crusted in-house and fried to order 16

Beer Battered Shrimp

Grampa Jacks beer battered jumbo shrimp 18

Captain’s Platter

Beer battered cod, jumbo shrimp, corn meal crusted catfish and panko crusted perch 22

Served with your choice of two sides (or upsides +1 each)

Lemon Herb Salmon

Fresh North Atlantic salmon grilled and finished with a creamy lemon herb butter sauce 20

Mahi Mahi

Almond and panko crusted and finished with amaretto butter 20

Blackened Tilapia

Topped with avocado, tomato, and cilantro salsa 17

SIGNATURES

Smokehouse Jambalaya

Smoked chicken, Andouille sausage, shrimp, and bay scallops in a rich tomato shrimp stock with diced tomatoes, green peppers, onions, and celery topped with dirty rice served with mini cornbread muffins 19

Cajun Shrimp Tacos

Cajun and Grampa Jacks marinated shrimp, lettuce, a blend of cheeses, pico, and salsa verde on warm corn tortillas served with tortilla chips and salsa 19.5

Smokehouse Quesadilla

Blend of cheeses melted on a butter crusted tortilla served with chips and salsa 9.5
Add smoked chicken or pork +2
Add beef brisket or bacon +3

Chicken Fried Chicken

Breaded and deep fried, served over garlic mashed potatoes and topped with black pepper country gravy 17

Cioppino

Wine and tomato broth with shrimp, mussels, scallops, cod, and fresh herbs served with toasted French bread 20

Bacon Wrapped Stuffed Meatloaf

Our ground beef blend with mozzarella cheese, wrapped in bacon, and slow-roasted served with a sweet and zesty tomato sauce and garlic mashed potatoes 15

Brew House Tacos

Warm flour tortillas with lettuce, pico, a blend of cheeses, and your choice of smoked meat: chicken or pork 12
beef brisket 14
served with tortilla chips and salsa

Brew House Mac ‘n’ Cheese BUILD YOUR OWN!

Your choice of our white cheddar or jalapeño cheese sauce topped with toasted bread crumbs 11
Add smoked chicken, buffalo chicken, or pork +3 | Add beef brisket +4
Add bacon, mushrooms, caramelized onions, pico, roasted red peppers, or baby spinach +1

SANDWICHES

Served with your choice of side (or upside +1)

Meatloaf Grilled Cheese

Bacon wrapped stuffed meatloaf on griddled Texas toast with American, smoked provolone, and cheddar cheeses with a sweet and zesty tomato sauce on the side 12

Focaccia Chicken

Grilled chicken breast on a butter toasted focaccia bun with lettuce, tomatoes, and red onions served with a side of pesto aioli 12

Reuben

Braised corned beef sliced thin and piled high with Swiss cheese, 1000 Island, and sauerkraut on parmesan crusted marble rye 13.5

Italian Bella

Italian marinated portobello mushroom grilled and topped with caramelized onions, roasted red peppers, spinach, and tomatoes on a butter toasted focaccia bun served with a side of pesto aioli 10

Cajun Shrimp Po’Boy

Cajun and Grampa Jacks marinated shrimp, lettuce, and tomatoes on a French roll with a side of remoulade 12

Pulled Pork

Fork pulled pork on a toasted pretzel bun topped with onion strings 11

Cheesesteak

Hand-sliced beef brisket with red roasted peppers and caramelized onions, topped with jalapeño cheese sauce on a French roll 14

Open Faced Salmon BLT

Thick-cut griddled Texas toast topped with lettuce, tomatoes, bacon, and grilled salmon served with a side of lemon caper cream 16

Prime Rib Dip

Shaved prime rib with caramelized onions and smoked provolone cheese on a French roll served with a side of au jus 15

BELT

Bacon, fried egg, lettuce, tomatoes, and mayo on croissant 13

Brisket

Hand-sliced beef brisket on a butter grilled bun with sliced red onions and pickles 14

Turkey Club Wrap

Sliced smoked turkey, bacon, Swiss cheese, romaine, tomatoes, avocados, Dijon mustard, and garlic aioli wrapped in a flour tortilla 12

Fisherman’s Catch

Grampa Jacks beer battered cod with lettuce, tomatoes, and red onions on an old fashioned roll served with a side of tartar sauce 12

Three Little Pigs Grilled Cheese

Pulled pork, bacon, and shaved ham with American, smoked provolone, and cheddar cheeses 13

BURGERS

Half pound burgers served pink or no pink with your choice of side (or upside +1)
Add bacon or avocado +2
Add American, Cheddar, Pepper Jack, Smoked Provolone, or Swiss cheese +1

Reefpoint

White cheddar cheese sauce, Wisconsin cheese curds, caramelized onions, pretzel bun 14

Wisconsin

Burger with a 4oz brat patty, bacon, cheddar cheese, pretzel bun 15

Ahoy Matey

Jalapeño cheese sauce, bacon, onion strings, sweet and spicy BBQ sauce 13

Brew House

Lettuce, tomatoes, shaved red onions 11

Black Bean

Housemade with pepper jack cheese, lettuce, tomatoes, shaved red onions 12

Mac ‘n’ Cheese

Melted American cheese, white cheddar mac ‘n’ cheese, bacon 14

Man Overboard

Bacon, fried egg, cheddar cheese, grilled onions 15

Patty Melt

Caramelized onions, Swiss cheese, toasted marble rye 13

Vegan Pretzel Bun +1 | Gluten Friendly Bun +1

Parties of 8 or more, no split checks, and subject to 20% service charge

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