

WHAT'S WITH THE NAME IKE & OAK BREWING Co.?

GOOD QUESTION...

Twenty years ago, my wife Jessica, one-year old son Joe and I were camping and fly fishing in the Rocky Mountains. Catching trout, hiking the seemingly infinite trail system and enjoying the scenic beauty of one of our country's greatest natural resources, it was our first family adventure out west. We chose a camp site near a beautiful mountain stream. Off the beaten path in a grove of Rocky Mountain Oak trees, it was the perfect spot....or so we thought.

As it turned out, this particular camp site was also home to a legendary Grizzly Bear by the name of Ike. Named by the local Forest Service Rangers, Ike loved this camp site for the exact same reasons we did: water, fish, shade, remoteness, and coolers full of food and beer. Our second night in camp, Ike paid us a visit. From our tent, we were awakened by unfamiliar grunts and noises. Ike was having a midnight snack. He ate all our ham sandwiches, Oreos and Cheetos, and drank all the ice-cold beer. Needless to say, we slept in the car the rest of the night and packed up camp the next morning.

Legend has it, Ike the Grizzly still calls that grove of Rocky Mountain Oak trees home, eating all the camping snacks and drinking all the beer. The Forest Service Rangers now warn adventurous campers to beware of Ike, the beer drinkin' Grizzly of the Rockies.



Is proud to support:



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BAR SNACKS

GRIZZLY KNOT	7
Jumbo baked soft pretzel, served with house made beer cheese sauce and sweet heat mustard	
FRIED ARTICHOKE	7
Beer-battered roasted artichoke hearts, served with fire roasted red pepper aioli	
CHEESE CURDS	8
Beer-battered Wisconsin Ellsworth Co-op Creamery white cheddar, served with spicy ranch	
LOLLIPOP CORN DOGS	7/13
Choice of smoked, 3 pepper, or bacon ale sausage by <i>Big Fork Brands</i>  Hand dipped in Lumpy's Lager cornmeal batter. Served w/beer mustard & smoked ketchup. Your choice of either 3 or 6	
SEASONAL HOUSE JERKY	6
Rotating house jerky, ask server for details	
HOUSE - CUT FRIES	6
Chipperbec potatoes, served with spicy ranch	
CHIPS & SALSA	6
Seasoned corn tortilla chips, pico de gallo, salsa verde. <i>Add a side of cheese sauce \$2</i>	

STARTERS

KOREAN POUTINE	15
House cut fries, cheese curds, kimchi, fried pork belly, Korean chili glaze, Asian street gravy, green onion, & sesame seeds	
PIG WINGS	14
Bone-in pork shanks tossed in your choice of: Buffalo, BBQ, Korean Chili, or I&O's truffle hot sauce. Served with blue cheese or spicy ranch	
ADOBO CHICKEN NACHOS	14
Corn tortilla chips, pulled chicken, cheese sauce, pico de gallo, roasted corn, chopped cilantro	
SOUTHERN PIMENTO CHEESE DIP	9
Cream cheese, cheddar, roasted red peppers, with grilled crostinis	
GRILLED OCTOPUS	16
Octopus, roasted fingerling potatoes, roasted red peppers, andouille sausage, salsa verde, lemon	

NEAPOLITAN-STYLE PIZZA

Made with our Ale yeast dough

GF Cauliflower crust upon request \$2

CLASSIC MARGHERITA	14
Marinara sauce, fresh mozzarella, basil	
FOUR CHEESE	15
Marinara sauce, cheddar, fontina, herbed goat cheese, mozzarella	
PEPPERONI	15
Marinara sauce, pepperoni, mozzarella	
FENNEL SAUSAGE	15
Marinara sauce, Italian sausage, mozzarella	
THE IKE & OAK	16
Marinara sauce, soppressata, Maria's hot honey, pickled jalapeno, mozzarella, fontina, beer mustard drizzle	
SPICY SAUSAGE	16
Marinara sauce, Calabrian chilis, pickled jalapenos, mozzarella	
SAUSAGE & RICOTTA	15
Marinara, sausage, Spanish onion, whipped ricotta	
IRISH POTATO	15
Parmesan Crème sauce, Yukon Gold potato, white cheddar, bacon, green onion	
WILD MUSHROOM	15
Parmesan crème sauce, wild mushroom blend, garlic, fontina, mozzarella, arugula, truffle oil, balsamic glaze	
FARMERS MARKET	15
Marinara sauce, garlic, onion, Summer vegetable medley, mozzarella	
BBQ CHICKEN	15
House made BBQ sauce, grilled chicken breast, caramelized onion, bacon, mozzarella/cheddar blend, balsamic glaze	
PEPPERONI & PEPPERS	15
Marinara sauce, pepperoni coins, banana pepper rings, mozzarella, Maria's Hot Honey	
SMOKED OUT	15
Marinara sauce, smoked sausage, bacon, nicoise olives, smoked provolone	
ADOBO CHICKEN & FIRE ROASTED CORN	15
Fire roasted corn & red pepper corn, mozzarella, fresh cilantro	
PROSCIUTTO & HERBED GOAT CHEESE	16
Marinara sauce, prosciutto, grape tomato, herbed goat cheese	

CAMPFIRE PIZZA

Parmesan & garlic pan style
cooked in a cast-iron skillet

THE 7 BRIDGES	14
Marinara sauce, Italian sausage, giardiniera, mozzarella	
BBQ BRISKET	14
BBQ sauce, braised beef brisket, bacon jam, caramelized onion, cheddar, smoked provolone	
CHI-TOWN	14
Marinara sauce, Italian sausage, wild mushroom blend, mozzarella	
CARIBBEAN PULLED PORK	14
Island BBQ sauce, Gold Hill Kölsch braised pork shoulder, banana peppers, pickled red onion, smoked provolone	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SALADS

Add Chicken \$3 | Blackened Shrimp \$4

Available dressings-

blue cheese, ranch, malt vinaigrette,
lemon vinaigrette, golden balsamic

LAKE HOUSE BEET SALAD	12
Mixed greens, roasted beet, blueberry, artichoke, goat cheese, pine nut, golden balsamic vinaigrette	
COBB	13
Mixed greens, grilled chicken, egg, avocado, tomato, blue cheese, bacon, red onion, malt vinaigrette	
BLACKENED SHRIMP	13
Jumbo blackened shrimp, mixed greens, cucumber, grape tomato, caper berry, feta, lemon vinaigrette	
MARKET GREENS	8
Mixed greens, grape tomato, cucumber, pepperoncini, radish, carrot, malt vinaigrette	

PORK BELLY MAC & CHEESE 13

Cavatappi pasta tossed in shredded cheddar, mozzarella, & house made beer cheese sauce w/roasted pork belly, topped with crumbled Cheez-Its. Baked in a cast iron skillet

*Add ons

\$1 Pickled Jalapenos | \$1 Giardiniera

\$2 Wild Mushrooms | \$2 Bacon

SANDWICHES

Served w/house cut fries, market greens salad or tortilla chips. **We cook our burgers & steaks to medium (pink center)**

Add Bacon or Avocado for \$2 each

IKE BURGER	15
8oz. Certified Angus Beef, crispy onions, cheese sauce, lettuce, tomato, brioche bun	
BLACKENED SHRIMP PO' BOY	15
Grilled blackened shrimp (6), red pepper aioli, garden vegetable slaw, tomato, served on a French roll	
THE YARDBIRD	15
Grilled or beer-battered chicken breast, pepper jack cheese, garden vegetable slaw, brioche bun. Tossed in buffalo sauce upon request	
BEER BRAISED BRISKET GRILLED CHEESE	16
Braised brisket, white cheddar, red onion jam, red pepper aioli, served on sourdough	
BEYOND BURGER	15
Plant based vegetarian burger, pepper jack cheese, avocado, red pepper aioli, pretzel bun	
CARIBBEAN PULLED PORK SANDWICH	14
Gold Hill Kölsch braised pork shoulder, island BBQ sauce, banana peppers, pickled red onion, served on a toasted sweet bun	
STEAK SANDWICH	18
8oz cowboy-seasoned steak, smoked provolone, onion jam, truffle aioli, and arugula, served on a rustic ciabatta roll	

DESSERTS

FUDGE BROWNIE A LA MODE	7
Served warm with vanilla bean ice cream, chocolate, & caramel sauce	
BOURBON PEACH COBBLER	7
Served warm with vanilla bean ice cream	