

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:



BAR SNACKS

GRIZZLY KNOT	7
Jumbo baked soft pretzel, served with house made beer cheese sauce and sweet heat mustard	
FRIED ARTICHOKEs	8
Beer-battered roasted artichoke hearts, served with fire roasted red pepper aioli	
CHEESE CURDS	9
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 Big Fork Brands  Hand dipped in Lumpy's Lager cornmeal batter. Served w/beer mustard & smoked ketchup. Your choice of either 3 or 6	
SEASONAL HOUSE JERKY	7
Rotating house jerky, ask server for details	
HOUSE - CUT FRIES	6
Chipperbec potatoes, served with spicy ranch Truffle Fries +\$2	
Add a side of house beer cheese sauce \$2	

STARTERS

DIP TRIO	12
Seasoned corn tortilla chips, southern pimento cheese dip, spinach & artichoke dip, salsa verde	
PIZZA POUTINE	13
House cut fries, cheese curds, marinara, sausage, pepperoni, hot giardiniera, basil, parmesan	
PIG WINGS	14
Bone-in pork shanks tossed in your choice of: Buffalo, BBQ, Tracey's 313 sauce, or I&O's Truffle Hot Sauce Served with blue cheese or spicy ranch	
ADOBO CHICKEN NACHOS	15
Seasoned corn tortilla chips, pulled chicken, house beer cheese sauce, shredded jack cheese, sour cream, pickled jalapenos, pico de gallo, roasted corn, black beans, chopped cilantro	
GRILLED OCTOPUS	16
Contains Nuts Octopus, romesco sauce, arugula, basil, lemon vinaigrette	

NEAPOLITAN-STYLE PIZZA

Made with our Ale yeast dough
GF Cauliflower crust upon request \$2

CLASSIC MARGHERITA	14
Marinara sauce, fresh mozzarella, basil	
PEPPERONI	15
Marinara sauce, pepperoni, mozzarella	
FENNEL SAUSAGE	15
Marinara sauce, Italian sausage, mozzarella	
THE IKE & OAK	16
Marinara sauce, soppressata, pickled jalapenos, mozzarella, fontina, Maria’s hot honey, beer mustard drizzle	
WHITE CHICKEN	15
Parmesan crème sauce, grilled chicken, caramelized onions, bacon, fontina, mozzarella	
IRISH POTATO	15
Parmesan crème sauce, Yukon Gold potatoes, white cheddar, bacon, green onion	
WILD MUSHROOM	15
Parmesan crème sauce, wild mushroom blend, garlic, fontina, mozzarella, arugula, truffle oil, balsamic glaze	
PHILLY CHEESESTEAK	16
Garlic oil, shaved beef, caramelized onions, mozzarella, house beer cheese sauce	
BBQ CHICKEN	15
BBQ sauce, grilled chicken, caramelized onions, 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, black olives, provolone	
THE GREEK	15
Garlic oil, roasted artichoke, black olives, roasted red peppers, garlic, mozzarella	
PROSCIUTTO & HERBED GOAT CHEESE	16
Marinara sauce, prosciutto, grape tomatoes, herbed goat cheese	

CAMPFIRE PIZZA

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

THE 7 BRIDGES	14
Marinara sauce, Italian sausage, hot giardiniera, mozzarella	
BBQ BRISKET	14
BBQ sauce, braised beef brisket, bacon jam, carmelized onions, cheddar, provolone	
CHI-TOWN	14
Marinara sauce, Italian sausage, wild mushroom blend, mozzarella	
SAUSAGE & RICOTTA	14
Marinara, Italian sausage, Spanish onions, mozzarella, whipped ricotta	

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

SALADS

Available dressings
blue cheese, ranch, malt vinaigrette,
lemon vinaigrette, golden balsamic
Add Chicken \$3 | Blackened Shrimp \$4

LAKE HOUSE BEET SALAD	13
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	
SIDE SALAD	3
Mixed greens, carrot, cucumber, pepperoncini, watermelon radish	

IKE’S

MAC & CHEESE

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

*Add ons
\$3 Chicken | \$3 Pulled Pork | \$3 Bacon | \$4 Blackened Shrimp
\$1 Pickled Jalapenos | \$1 Hot Giardiniera | \$1 Wild Mushroom Blend

SANDWICHES

Served with house cut fries, market greens salad or seasoned corn tortilla chips <i>We cook our burgers & steaks to medium (pink center)</i>	
IKE BURGER	15
8oz. Certified Angus Beef, crispy onions, house beer- cheese sauce, lettuce, tomato, served on a brioche bun	
BLACKENED SHRIMP PO’ BOY	15
Grilled blackened shrimp (6), red pepper aioli, shredded lettuce, tomato, served on a French roll <i>Add Pimento Cheese +\$2</i>	
THE YARDBIRD	15
Grilled or beer-battered chicken breast, pepper jack cheese, garden veggie slaw, brioche bun. Tossed in buffalo, BBQ, Tracey’s 313, or I&O Truffle hot 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, lettuce, tomato, red pepper aioli, served on a rustic ciabatta roll	
SOUTHERN PULLED PORK	13
Gold Hill Kölsch braised pork shoulder, garden- veggie slaw, BBQ sauce, served on a brioche bun	
STEAK SANDWICH	18
6oz cowboy-seasoned steak, provolone, red onion jam, garlic aioli, arugula, served on a rustic ciabatta roll	

STATE FAIR PORK TENDERLOIN	13
Breaded pork tenderloin, sweet heat mustard, B&B pickle, shaved onion, served on a brioche bun. <i>Try it cyclone style for +\$2</i>	

DESSERTS Served warm	
FUDGE BROWNIE A LA MODE	7
House brownie, vanilla bean ice cream, chocolate, & caramel sauce	
APPLE CRUMBLE	7
Granny Smith apple, golden raisin. Topped with cinnamon sugar crumble & vanilla ice cream	