



SALADS | SOUPS

Cambria Caesar Salad | parmesan, tomato, croutons | 7
add: chicken 5, salmon 8, steak 10

Iceberg "Slice" | tomato, egg, bacon, grape, scallion, bleu cheese, balsamic vinaigrette | 7 **GF**

Cambria Soup Flight | tomato-basil soup, chili, beer cheese soup with blt grilled cheese | 14

SMALL PLATES

Margherita Flatbread | mozzarella, tomato, pesto | 11 **V**

Artisan Flatbread | mozzarella, pepperoni, mushroom, pesto, parsley | 14

Cheese Curds + Duck Confit Poutine | morel mushroom gravy, scallions | 16

"Beefy" Cambozola Mac + Cheese | cambozola cheese, cream, short rib, parsley | 12

Slow Cooked Pork N' Beans | pork ribs, coffee bbq sauce, borracho beans, scallions | 16

Sea Salt Pretzel Sticks | caramelized onion + IPA cheddar fondue, whole grain mustard | 13 **V**

"Smothered" Angus Beef Sliders | short rib, cheddar cheese, white onion, horseradish aioli, pickle chips | 15

Roasted Chicken Drumettes | choice of buffalo, honey habanero bbq, sesame ginger with bleu cheese sauce | 14

LARGE PLATES

burgers & sandwiches are served with french fries, onion rings, caesar salad, or fruit salad

∞ **Cambria American Angus Burger** | Wisconsin cheddar, lettuce, tomato, pickle, onion, 1000 island, brioche bun | 15

∞ **Angus Burger + Pastrami 'Reuben'** | swiss cheese, steamed pastrami, sauerkraut, 1000 island dressing, brioche bun | 16

∞ **Bacon, Mushroom + Swiss Burger** | lettuce, red onion, tomato, sautéed mushrooms, lemon garlic mayo, brioche bun | 15

Turkey Avocado Sandwich | tomato, red onion, romaine, black pepper mayo, toasted 9-grain bread | 14

∞ **Seared Flat Iron Steak + Frites** | sautéed spinach + mushrooms, bordelaise sauce, pesto | 19

∞ **Lemon Seared Salmon** | broccoli couscous, avocado, e.v.o.o. | 18

Crispy Fish + Chips | walleye, french fries, tartar sauce, lemon | 16

Chicken, Penne + Alfredo | tomato, parmesan, pesto | 14

DESSERTS

Cheesecake Tart | balsamic strawberries, mint | 7 **V**

One Scoop, Please! | vanilla or chocolate ice cream | 3 **V**

Chocolate Chip Bread Pudding | croissant, vanilla custard, chocolate chips, whiskey sauce | 7 **V**

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

V = Vegetarian **GF** = Gluten Free

COCKTAILS

- Cambria Margarita** | blanco tequila, lime, agave nectar | **10**
The 414 | bourbon, ginger beer, lemon, apple | **12**
Cream City Daiquiri | white rum, cane sugar, lime | **10**
Uecker Cooler | gin, lemon, mint, cane sugar, scarborough bitters | **10**
MKE Old Fashioned | brandy, cane sugar, aromatic bitters, orange bitters | **12**
The Bronze Fonz Mule | vodka, ginger beer, lime, aromatic bitters, mint | **10**

CRAFT BEER

Cambria Beer Flight | your choice of 3 draft selections | **8**

Oddball Kolsch Mob ★ Craft Beer | **Milwaukee, WI**

Kölsch-Style Ale boasting a pale golden color with a refreshing crisp finish. abv: 4.5% ibu: n/a | **8 draft**

Citrica Mexican Ale Lakefront Brewery | **Milwaukee, WI**

Brewed with key lime and orange peel, this citrus-forward brew pairs well with food and is great on a warm summer day. abv: 5.8% ibu: 16 | **8 draft**

Spotted Cow New Glarus Brewing | **New Glarus, WI**

Cask conditioned Wisconsin farmhouse ale. Brewed with flaked barley and the finest Wisconsin malts. Fun, fruity and satisfying. abv: 4.8% ibu: 18 | **6**

Happy Place Midwest Pale Ale Third Space Brewing | **Milwaukee, WI**

Bright hop aromas meet notes of citrus and tropical fruit in this supremely balanced hoppy pale ale. abv: 5.3% ibu: 45 | **8 draft**

Reward Double IPA Good City Brewing | **Milwaukee, WI**

Dry malt profile with notes of tropical fruit backed up by floral and tangerine hop flavor. abv: 8.5% ibu n/a | **9**

Louie's Demise Amber Ale Milwaukee Brewing Co. | **Milwaukee, WI**

This medium bodied amber ale starts with a rich malt flourish that's kept in perfect balance by a smooth hop finish. abv: 5.5% ibu: 24 | **8 draft**

Black Bavarian Style Lager Sprecher Brewery | **Glendale, WI**

This light bodied Schwarzbier is easy drinking despite its appearance. Superb malt flavors of coffee and chocolate balanced by hops. abv: 6.0% ibu: 32 | **6**

Night Rain Porter O'so Brewing | **Plover, WI**

This rich and creamy oatmeal porter is packed with malt creating a wonderfully complex experience. abv: 7.2% ibu: 49 | **8 draft**

ADDITIONAL BEER

Coors Light, Bud Light, Miller Light, Michelob Ultra, O'Douls Amber *non-alcoholic* | **5**

Stella Artois, Corona Extra, Guinness, Blue Moon, Angry Orchard Crisp Apple, White Claw Black Cherry Seltzer | **6**

WINE

	6oz.	9 oz.	bottle
Ruffino Prosecco Italy <i>split</i>	--	--	14
Kung Fu Girl Riesling Columbia Valley, Washington	8	12	32
A By Acacia Rosé Napa, California	7	10	27
Sea Sun Chardonnay Santa Barbara, California	8	12	32
Wairau River Sauvignon Blanc Marlborough, New Zealand	8	12	32
Fantinel Pinot Grigio Friuli Grave, Italy	8	12	32
Chamisal Stainless Chardonnay Monterey, California	8	12	32
Erath Pinot Noir Oregon	10	14	38
Austerity Pinot Noir Central Coast, California	9	13	36
Drumheller Merlot Columbia Valley, Washington	7	10	27
Alamos Malbec Argentina	7	10	29
Bonanza Cabernet Sauvignon California	9	13	36
Rodney Strong Cabernet Sauvignon Sonoma, California	10	14	40
Fonseca 10yr Port Douro Valley, Portugal	16	--	--