

DWN NEIGHBORHOOD KITCHEN+BAR UNDR

Sunday -Thursday 11 AM to 11PM

Friday - Saturday 11 AM to Midnight

Burgers

all served with fries and a dill pickle spear on the side
Sub side salad, onion rings \$3
Sub impossible burger patty \$5 add bacon \$2

OLD FASHIONED BURGER \$14.95

6 OZ fresh house made burger patty, toasted brioche bun, lettuce, tomato, onion, cheddar cheese, and signature burger sauce

SMOKEHOUSE BURGER \$15.95

6 OZ fresh house made burger patty, toasted brioche bun, smoked bacon, melted cheddar, fried onion strips, grilled onions, B.B.Q. sauce, and signature burger sauce.

GORGONZOLA BACON BURGER \$15.95

6 OZ fresh house made burger patty, toasted brioche bun, Gorgonzola cheese, bacon, caramelized onion, lettuce, tomato, and house burger sauce

Sandwiches

all served with house made chips sub side salad, onion rings \$3

CORNER BEEF SANDWICH \$12.95

Corned beef, coleslaw, pickles, Russian dressing, Swiss cheese, and mustard on rye bread

TURKEY CLUB SANDWICH \$12.95

Roasted Turkey, bacon, mayo, romaine, cheddar, tomato, and avocado on sourdough bread

CURRIED CHICKEN SALAD SANDWICH \$13.95

Curried chicken salad with slivered almonds and raisins, lettuce, and tomato, sourdough bread

CAROLINA BBQ PORK SLIDERS \$13.95

3 sliders with slow roasted pork tossed in Carolina BBQ sauce and topped with coleslaw and crispy onion straws on potato rolls

PHILLY CHEESESTEAK SANDWICH \$15.95

Grilled steak, grilled peppers and onions, beercheese sauce, garlic mayo, ciabatta roll

G.C.I. (Grilled Chicken Italian) \$15.95

Grilled chicken, salami, provolone, lettuce, tomato, pepperoncini, vinaigrette, sundried tomato aioli, brioche bun

Soups

(Served with a side salad)

TURKEY DUMPLING \$9.95

SEASONAL ROTATING SOUP \$9.95

Desserts

TIRAMISU \$8.95

Italian mascarpone custard, lady fingers, marsala, and coffee liqueur; topped with whipped cream and strawberries

WARM APPLE CRISP \$8.95

Delicious baked granny smith apple, crispy oatmeal and brown sugar topping, vanilla ice cream

ICE CREAM COOKIE SANDWICH \$5.95

Vanilla ice cream sandwiched between two chocolate chip cookies

Kids Menu

CHEESE BURGER +FRIES \$8.95

Plain cheese burger

CHICKEN STRIPS +FRIES \$8.95

Served with choice of BBQ or ranch

KIDS MAC +CHEESE \$8.95

Smaller portion of our house mac without toppings

Appetizers +Small Plates

PREZTELS +CHEESE \$9.95

Soft pretzel bites and house made beer cheese

FRIED PICKLES \$9.95

Hand battered dill pickle chips with zesty dipping sauce

POUTINE \$11.95

French fries and Wisconsin cheese curds smothered in gravy

BEER CHEESE IRISH NACHOS \$12.95

House made potato chips smothered in beer cheese, black beans, corn, jalapeños, guacamole, sour cream, and pico de gallo

SMOKED SALMON POTATO SKINS \$14.95

Potato skins topped with smoked salmon, goat cheese, capers, and pickled onion

STUFFED JALAPENOS \$14.95

Bacon wrapped jalapenos stuffed with goat cheese; served with house made ranch dressing

CHARCUTERIE PLATE \$14.95

Smoked gouda, black truffle pecorino, Genoa salami, prosciutto, brie spread, almonds, grapes, strawberry, crackers, and crostini

HUMMUS PLATE \$14.95

Red pepper feta dip and hummus served with pita, cherry tomatoes, cucumber, celery, carrots, red pepper, and pepperoncini

BACON +CHEDDAR CROQUETS \$14.95

Fried potato dumplings stuffed with cheddar and bacon; Served with remoulade

Plates

MAC +CHEESE \$11.95

House made macaroni and cheese with a lightly crunchy bread crumb and parsley topping; dinner roll with herb butter on side

Add steak strips or prawns \$4, chicken or bacon \$3, jalapenos, pico de gallo gorgonzola, goat cheese, crispy onion straws \$1

BAJA FISH TACOS \$16.95

Beer battered Alaskan cod, coleslaw, pico de gallo, and a tomatillo tartar sauce crema on flour tortillas

FISH +CHIPS \$18.95

Hand battered and fried crisp; coleslaw, fries, and tartar sauce

ROAST TURKEY PLATE \$18.95

House roasted turkey, mashed potatoes, gravy, seasonal vegetables, house made cranberry sauce, and a dinner roll with herb butter

CHICKEN PICATTA \$19.95

Lightly breaded and thinly filleted chicken breast sautéed in a lemon and white wine reduction with capers over pasta; red bell pepper asparagus on the side

SALMON PLATE \$28.95

Fresh grilled 8 OZ salmon fillet with compound butter, rice pilaf, with red bell pepper asparagus, and dinner roll with herb butter on side

RIB EYE PLATE \$29.95

Grilled 12 OZ rib eye steak with compound butter, mashed red potatoes, red bell pepper asparagus, and dinner roll with herb butter

FETTUCINI ALFREDO \$13.95

Creamy fettuccini alfredo with fresh grated parmesan; seasonal veggies and a dinner roll with herb butter

Add chicken \$3, Steak strips \$4, Shrimp \$4

Salads

CLASSIC CAESAR \$11.95

Romaine hearts, parmesan, house made croutons and Caesar dressing

Add chicken \$3, Add salmon filet \$9

BBQ CHICKEN \$14.95

Grilled chicken, romaine, roasted corn, black beans, bacon, tortilla strips, tomatoes, cheddar, and bbq ranch dressing

STRAWBERRY SPINACH SALAD \$14.95

Spinach, strawberries, candied walnuts, goat cheese, roasted asparagus, red onion, and balsamic vinaigrette

COBB SALAD \$15.95

chopped greens tomato, crisp bacon, grilled chicken breast, hard-boiled eggs, avocado, blue cheese, and red-wine vinaigrette

GRILLED PEACH SALAD \$14.95

Grilled peaches, spinach, candied walnuts, gorgonzola cheese, shaved red onion, and honey dijon vinaigrette