



BRUNCH MENU

Offered Sunday 10am - 2pm

STARTERS

Scotch Eggs \$12

Soft Pretzel Sticks \$8

Basket of Chips \$6

Bacon Wrapped Kielbasa Bites
\$10

Bruschetta \$13 | 1/2 order \$7

OMELETTES | \$9

3 eggs served with hash browns, your choice of sausage or bacon, and toast.
Substitute egg whites +1.50

The G.O.A.T.

Mushrooms, goat cheese, spinach, avocado, pesto, & roasted tomato

Reuben Omelette \$10

Wigley's corned beef, sauerkraut, Swiss cheese, pickles & 1,000 island dressing.

Caprese Omelette

Mozzarella, tomato & pesto

BYOO \$9

Build Your Own Omelette
Includes up to 5 items | +0.50 each additional item

Proteins

ham, corned beef, bacon, kielbasa, pulled pork

Cheese

Swiss, pepper jack, mozzarella, cheddar, american, beer cheese

Veggies

onion, green pepper, mushroom, tomato, jalapenos, spinach, sauerkraut

BRUNCH BOWLS

Served with toast

NEW Country Bowl \$12

Biscuit cut in half, with hash browns, sausage gravy, crumbled bacon, cheddar cheese, topped with 2 sunny side up eggs & green onions

The Breakfast Club \$14

Our famous spaetzle with onions, garlic, bacon, sausage, tomato, green onions, cheddar cheese & scrambled eggs.

Corned Beef Hash \$14

Fresh Corned beef smothered in beer cheese on a bed of golden hash browns and topped with onions, red and green bell peppers and 2 over easy eggs.

Steak & Eggs \$15

Seasoned beef sirloin cooked to your preferred temperature on a bed of hash browns with a sunny side up egg and roasted red peppers. Topped with fresh cilantro, green onions, and A1 ranch on the side.

Kielbasa Bowl \$14

Kielbasa with green peppers, onions, and eggs, topped with beer cheese.

Breakfast Sausage \$14

Scrambled eggs, sausage with peppers, avocado, mozzarella, jalapeno over a bed of hash browns.

BUILD A BOWL | \$14

3 eggs scrambled with hash browns

- +\$1.50 for egg whites -

Includes 4 items | + \$1.00 each additional item

Proteins

bacon, breakfast sausage, kielbasa, smoked salmon

Cheese

Swiss, cheddar, pepper jack, mozzarella, cheddar, american, beer cheese

Veggies

avocado, tomato, mushroom, bell peppers, onions, jalapenos, green onions

WAFFLES & FRENCH TOAST

Fruity Pebble French Toast Sticks \$12

Texas toast sticks, French toast dredge, Fruity Pebbles Cereal crust, powdered sugar, Maple syrup, home fries

Pumpkin Spice Waffles or French Toast \$8

Cinnamon Sugar Waffles or French Toast \$9

with cheesecake spread, fresh berries, syrup & butter

NEW Belgian Waffle or French Toast \$8

with choice of meat

WINGS & TENDERS

Small - \$12 | Medium - \$20 | Large - \$28

Sauces: Traditional, Carolina, BBQ, Spicy Garlic, Honey Sriracha, Honey Ginger Soy, Garlic Parmesan, Sweet Heat Dry Rub, Lemon Pepper Dry Rub, Nashville Hot, Hot, Fearkeller

Bone In or Boneless Wings

Hand breaded, deep fried & tossed in your choice of sauce, and served with ranch or bleu cheese, and celery.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

SIDES

- Cucumber Salad** \$3.00
- Dearborn Smoked Kielbasa** \$4
- Hash Browns** \$4
- Fruit Cup** \$3.50
- English Muffin & Jelly** \$3
- Sausage Links** \$3
- Bacon** \$3
- Kellercake** \$3
- Toast & Jelly** \$2

DRINKS | \$2.50

- Coffee**
- Hot Tea**
- Cranberry Juice**
- Orange Juice**

KID'S CORNER | \$5

- Belgian Waffle or French Toast**
with butter & syrup
- Scrambled Eggs**
with toast & a fruit cup
- Grilled Cheese**
with a fruit cup
- Chicken Tenders**
with fries

BRUNCH COCKTAILS

→ **Bottle Service** \$25

Cristalino champagne and a carafe of juice (orange, pineapple or cranberry).

- Manmosa** \$10
34oz mug of Smirnoff Orange, orange juice, Blue Moon & an orange wheel.
- Mimosa** \$7
Cristalino champagne, orange juice, & a strawberry garnish
- Breakfast Shot** \$7
Jameson, butterscotch Schnapps, orange juice & bacon
- Champagne** \$9
Glass Cristalino Champagne

ENTRÉES

Biscuits & Gravy Full order (4) \$8 | Half Order (2) \$5

Bread Pudding \$13

Brioche, butter, cinnamon, vanilla custard, pecan, sweetened cream cheese icing, powdered sugar, home fries

Bierkeller Quiche \$13

Egg, bacon, caramelized onion, ham, Gouda, spinach, cherry tomato, garlic, home fries

Bierkeller Brunch \$9.00

Two eggs any way, hash browns, choice of meat, and choice of toast.

Mr. Crunch Breakfast Sandwich \$12

Texas toast, French toast dredge, Gouda, Swiss, ham, home fries, make it a Mrs. (add a fried egg on top for \$1)

Chicken & Waffles \$15

A large Belgian Waffle topped with our house made chicken tenders, bacon, cheddar cheese and a sunny side up egg.

Chicken Sandwich \$12

Two chicken tenders, your choice of grilled or crispy, on a brioche bun with lettuce, tomato, and garlic aioli sauce.

– Add Swiss cheese & bacon for \$1.

Chicken Salad Sandwich \$11

Roasted chicken, mayo, celery, scallion, dijon, romaine, tomato, marbled rye.

Monte Cristo \$14

Texas toast, ham, Swiss, cheddar, turkey, French toast dredge, raspberry jam, powdered sugar, home fries

The B.E.L.T.A. \$9

Bacon, fried egg, lettuce, tomato, avocado, and sriracha mayo on rye bread served with hash browns.

Guten Morgan \$12

Beef patty on a pretzel bun served topped with bacon, a fried egg, sriracha mayo and Swiss cheese. Served with hash browns.

– Substitute black bean patty for no additional charge.

Avocado Aioli Burger \$12

½ lb beef patty topped with lettuce, tomato, bacon, avocado, Swiss cheese, and aioli sauce all atop a brioche bun

BYOB

Step 1: Pick your bun & patty! \$11

Start with two smash beef patties or grilled chicken and your choice of a brioche bun, pretzel bun, or gluten free bun.

Step 2: Pick your produce! .25¢

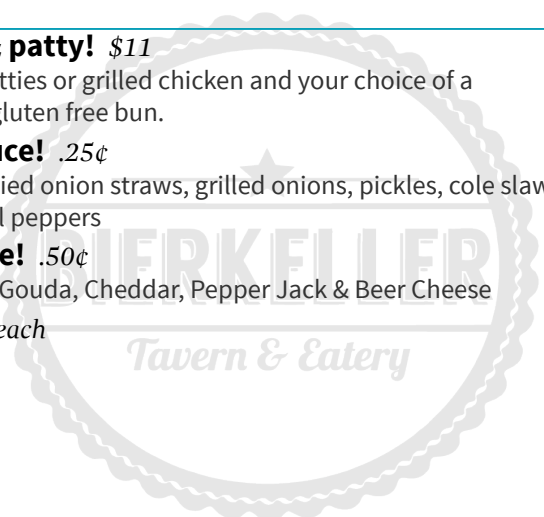
Lettuce, tomato, red onion, fried onion straws, grilled onions, pickles, cole slaw, jalapenos, mushrooms, & bell peppers

Step 3: pick your cheese! .50¢

Swiss, American, Mozzarella, Gouda, Cheddar, Pepper Jack & Beer Cheese

Step 4: Pick extras! \$1 each

Bacon, fried egg, & avocado



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