



# BEVERAGES

HAPPY HOUR 4-6 MONDAY-FRIDAY 4 TAPS/4 HOUSE WINE/4 HOUSE COCKTAILS

## WISCONSIN BREWS

BATSHIT Crazy Coffee Brown Ale  
Lakefront IPA  
Lakefront Riverwest Stein  
Infectious Groove Sour Ale  
Miller High Life  
Miller Lite  
Mclovin Red Irish Ale  
Pabst Hard Coffee  
Potosi Seasonal  
Vanilla Wafer Porter

## NA

Heineken Zero  
Rotating Wine  
Monthly MAC Mocktail

## NON-LOCAL BEERS

Bud Light  
Busch Apple  
Coors Light  
Corona  
Corona Light  
Daura Damm GF  
Hacker Pschorr Weisse  
Heineken  
Modelo  
Stella Artois  
White Claw Hard Seltzer

## TAPS

Happy Place  
Spotted Cow  
Rotating IPA  
Rotating Seasonal

## MACTAILS

### MAC FASHIONED

Korbel Brandy, Bitters, Sugar, Orange, Soda, Luxardo Cherry | 10

### NEGRONI

Hendricks Gin, Campari Liqueur, Sweet Vermouth, Orange Twist | 12

### MACHATTAN

Maker's Bourbon, Sweet Vermouth, Bitters, Luxardo Cherry | 12

### FRENCH 2020

Extra! Cognac, Lemon Juice, Simply Syrup, Brut Champagne | 12

### VESPER MARTINI

(the james bond)  
Hendricks Gin, Tito's Vodka, Lillet Liqueur, Lemon Twist | 12

### MAGARITA

Cazadores Tequila, Cointreau, Pineapple, Lime, Jalapeno | 9

### CARAMEL APPLE

POP MARTINI  
Salted Caramel Vodka, Tito's Vodka, Apple Liqueur, Homemade Caramel, Apple Garnish | 9

## WHITE WINE

Michael David Chardonnay (Lodi) 11/35  
Kendall Jackson Chardonnay (Santa Rosa) 10/32  
Sassi Pino Grigio (Italy) 8/26  
Babich Sauvignon Blanc (New Zealand) 8/28  
Belleruche Rose' (Cotes Du Rhone) 8/28  
Mionetto Prosecco 8  
Freixenet Brut 7

\*Rotating Wine  
Specials Monthly

## RED WINE

Michael David Inkblot Cabernet (Lodi) 15/50  
Wente Cab Franc (Livermore Valley) 10/35  
Me'lange Red Blend (Columbia Valley) 10/35  
Charles Woodson's Intercept Pinot Noir (Monterey County) 13/45  
LaFore't Pino Noir (Bourgogne) 10/35  
Uno Malbec (Argentina) 9/32  
Bocelli Sangiovese (Toscana) 9/32  
Old Vine Zinfandel (Lodi) 10/35

## BAR BITES

### CHICKEN WINGS

Choice of BBQ Buffalo or Honey Sriracha, with carrot and celery sticks, bleu cheese or ranch | 14

### ITALIAN SAUSAGE FLATBREAD

House marinara sauce, balsamic oregano onions, roasted cremini mushrooms, fresh mozzarella, shaved pecorino romana cheese, arugula | 12

### BACON WRAPPED SHRIMP

Boursin cheese and black tiger shrimp wrapped in honey cured bacon, Sweet corn salsa, cherry dipping sauce | 15

### PROSCIUTTO FLATBREAD

Kale pesto, roasted beets, burrata cheese, crispy prosciutto, arugula, parmesan, truffle oil | 14

### SMOKED SALMON BRUSCHETTA

Garlic crostini, herb cream cheese, sliced smoked salmon, roasted artichoke and tomato relish | 14

### BRUSSEL SPROUTS

IPA and Bacon braised Brussels Sprouts | 10





## SALAD/LUNCH

### **MAC GARDEN SALAD**

Chopped romaine, grape tomatoes, shaved pecorino romano, croutons, choice of dressing. AGF | 8

### **SALMON SALAD**

Spinach, goat cheese, toasted almonds, pickled red onion and sliced strawberries tossed in balsamic vin topped with grilled salmon | Lunch 12 | Dinner 16

### **STEAK CHOP SALAD**

Grilled Flank Steak, mixed greens, tomatoes, green olives, bacon, bleu cheese, soft boiled eggs and red onions tossed with Malt Mustard vinaigrette | Lunch 11 | Dinner 17

### **SOUTHWEST BOWL**

Pico de Gallo, farro, black beans, roasted cauliflower and corn, avocado, queso fresco, salsa, cumin dressing. V, GF | 10

### **SCALLOPS AND QUINOA**

Seared scallops, napa cabbage, quinoa, bell peppers, carrot, edamame, spicy cashews, soy ginger vinaigrette and crispy wontons | Lunch 13 | Dinner | 19

### **PECAN CHICKEN SALAD**

Pecan crusted chicken breast, mixed greens tossed in red onion vinaigrette, sweet potatoes honeycrisp apples and goat cheese | Lunch 10 | Dinner | 16

### **SWEET POTATO NICOISE**

Caramelized sweet potatoes, grape tomato, green beans, Kalamata olives, cucumbers, soft boiled egg, red bell pepper finished with red onion vinaigrette | 12

### **PROTEIN ADD-ONS**

Chicken \$5 | Salmon/Shrimp \$6  
Steak \$8 | Scallops \$9

## SANDWICHES

### **CAPRESE CHICKEN SANDWICH**

Grilled chicken, basil aioli, grilled tomatoes, fresh mozzarella and balsamic glaze on toasted ciabatta bun which choice of side | 13

### **ANGUS STEAK BURGER**

8oz beef patty, lettuce, tomato, red onion, pickle on toasted brioche bun and your choice of cheese: Cheddar, Swiss, Gouda, Bleu, Pepper-jack | 14

### **MAC CLUB**

Traditional triple decker on wheat toast, honey ham, turkey, applewood smoked bacon, swiss and cheddar cheese, lettuce, tomato and basil aioli | 13

### **HUMMUS WRAP**

House made hummus, shaved zucchini, grape tomatoes, feta cheese, Kalamata olives, red onion and mixed greens tossed in Italian vin wrapped in a sun dried tomato tortilla add Steak | 6 add chicken | 6 add shrimp | 6

### **FISH TACOS**

Blackened Mahi, avocado cream, cumin vinaigrette dressed slaw, corn or flour tortillas, charro beans, cilantro rice | 14

## ENTREES

### **STEAK AND FRITTES**

10 oz NY strip steak, shiitake butter, IPA and bacon braised Brussel sprouts, steak fries | 26

### **SURF AND TURF**

Port wine braised short ribs, chive mashed potatoes, natural jus and pan seared scallops, tomato jam, sautéed spinach | 30

### **PASTA PORTOBELLO BOLOGNESE**

Pappardelle pasta, Italian sausage Bolognese, grilled balsamic Portobello mushroom, arugula and shaved Pecorino Romano cheese, garlic crostin | 18

### **HALIBUT**

Pan seared halibut, saffron risotto, grilled asparagus, Kalamata olive tapenade, red pepper coulis | 28

V - Vegetarian | GF - Gluten Free | AGF -

Available Gluten Free \*Consumption of

raw or undercooked foods or animal origin

may increase your risk of food borne illness.

Consumers who are especially vulnerable to

food borne illness should only eat food from

animals thoroughly cooked.