

CRAFTED ITALIA

new glarus beer dinner

wednesday, october 8 | 6pm

miso ginger red shrimp

spicy yuzu aioli / wakame salad / sesame / rice cracker

beer pairing: Pilsner

wisconsin cheese curds

sweet corn aioli / chives / hot honey

beer pairing: Spotted Cow

garlic parmesan pretzel bratwurst

wisconsin beer cheese / caramelized vidalia onions

beer pairing: Oktoberfest

pork tenderloin roulade

tuscan greens / nueske's bacon / toasted pecan / mushroom risotto /
taleggio cheese / basil oil

beer pairing: Fat Squirrel

smoked brisket wonton taco

espresso chili sauce / jalapeno slaw / cilantro / pickled shallot

beer pairing: Bubbler

door county cherry cannoli

vanilla cream / toasted pistachio / chocolate chip / grand marnier

beer pairing: Wisconsin Belgian Red





tasting notes

Handcrafted Wisconsin Originals

Pilsner

A pale, crisp pilsner with floral hops and clean malt flavors. Light-bodied and refreshing, with a dry, snappy finish.

Spotted Cow

A hazy golden ale with soft notes of sweet corn and gentle fruit. Smooth, creamy, and highly drinkable, it finishes crisp and refreshing—Wisconsin in a glass.

Oktoberfest

Amber-gold with toasted malt and subtle caramel sweetness. Smooth and crisp, a perfect seasonal beer to raise a stein.

Fat Squirrel

Deep amber and nutty, with caramel and toasted malt flavors. Smooth, medium-bodied, and incredibly drinkable.

Bubbler

A hazy golden wheat beer with soft notes of banana, clove, and citrus. Light and effervescent with a creamy mouthfeel, it finishes crisp and refreshing—the perfect balance of fruit and spice in true Bavarian style.

Wisconsin Belgian Red

Ruby red and bursting with Door County cherries. Tart yet sweet, lively carbonation makes this fruit ale bright, refreshing, and celebratory.