

COCKTAILS 13

FTW OLD FASHIONED

Slow and Low Rock & Rye Whiskey, orange bitters, burnt orange twist

BOILERMAKER

312 Wheat Beer with Absolute Citron & Solerno Blood Orange

RASPBERRI SORBET SANGAREE

Absolute Raspberri Vodka, Merlot, fresh raspberries and blackberries

BLACKBERRY SMASH

St. Germain, Deaths Door Gin, mint leaves, lime juice, fresh blackberries

PEACH GIN FIZZ

Hendrick's Gin, peach liqueur, lemon juice, fresh blueberries

CHERRY BLUE

Midori, Blue Curaçao, Grey Goose Cherry Vodka, topped with Sprite

GIN DRINK #7

Death's Door Gin, fresh lemon and grapefruit juice

THE DEEP LADY

Deep Eddy Vodka, Lillet Rose, St. Germain, fresh lemon juice

BLOOD & SAND

Brandy, Dewar's Honey, Vermouth, crushed cherries

DARK 'N' STORMY

Kraken Rum, lime juice, topped with ginger beer

RYE WHISKEY DRINK

Bulleit Rye, Malbec, lemon juice, passion purée

LOBO PICANTE

Montelobos Mezcal with Ancho Reyes Chili Liqueur in a Smokey Black salted Rimmed glass

WINE 9

By the glass

WHITE WINE

WILLIAM HILL CENTRAL COAST CHARDONNAY
THE SEEKER PINOT GRIGIO

RED WINE

BLACK INK RED BLEND
THE SEEKER MALBEC
LOST ANGEL PINOT NOIR
IF YOU SEE KAY CABERNET SAUVIGNON

SPARKLES

By the bottle

SPARKLING WINE

CHANDON BRUT CLASSIC 50

CHAMPAGNE

DOM PÉRIGNON 300

ON TAP

ROWDY ROOT BEER 7

Root Beer / Berghoff Brewing Company / 6.6%

CIDRE *GF 6.50

Cider / Stella Artois / 4.5%

SMITH & FORGE HARD CIDER *GF 6.50

Cider / Miller Brewing Company / 6%

5 LIZARD 7

Witbier / 5 Rabbit Cervceria / 4.3%

BUD LIGHT 5.50

Light Lager / Anheuser-Busch / 4.2%

COORS LIGHT 5.50

Light Lager / Coors Brewing Company / 4.2%

PBR 5

American Adjunct Lager / Pabst Brewing Company / 4.47%

TWO BROTHERS PRAIRIE PATH *GF 7

American Blonde Ale / Two Brothers Brewing Company / 5.1%

MIRROR POND PALE ALE 6.50

American Pale Ale / Deschutes Brewery / 5%

420 EXTRA PALE ALE 6.50

American Pale Ale / SweetWater Brewing Company / 5.3%

312 URBAN WHEAT 6.50

American Pale Wheat Ale / Goose Island Beer Company / 4.2%

REBEL KENT THE FIRST 6.50

Amber Ale / 3 Sheeps Brewing / 5%

TWO BROTHERS WOBBLE 7

American IPA / Two Brothers Brewing Company / 6.3%

UNION JACK IPA 7

American IPA / Revolution Brewing Company / 7.5%

BLUE MOON WHITE IPA 7

American IPA / Coors Brewing Company / 5.9%

ALL DAY IPA 6.50

IPA / Founders Brewing Company / 4.7%

MATILDA 11

Belgian Strong Pale Ale / Goose Island Beer Company / 7%

LA FIN DU MONDE 13

Triple-style Golden Ale / Unibroue / 9%

BADERBRÄU CHICAGO PILSNER 7.50

Pilsner / Baderbräu Brewing Company / 4.8%

TWO BROTHERS CANE AND EBEL RYE 7

Rye Beer / Two Brothers Brewing Company / 7%

SOFIE 11

Saison/Farmhouse Ale / Goose Island Beer Company / 6.5%

DIRTY BASTARD 6.50

Scotch Ale / Wee Heavy Founders Brewing Company / 8.5%

DOS EQUIS AMBER LAGER 6.50

Vienna Lager / Cervceria Cuauhtemoc Moctezuma, S.A. de C.V. / 4.7%

SAMUEL ADAMS BOSTON LAGER 6.50

Vienna Lager / Boston Beer Company / 4.9%

BLACK BUTTE PORTER 7

American Porter / Deschutes Brewery / 5.2%

FOUNDERS SEASONAL 6.50

Seasonal / Founders Brewing Company

ROTATING TRAVELER 6.50

Seasonal / The Traveler Beer Company

SLOW & LOW ROCK AND RYE 6

Whiskey / Hochstadter / 84 Proof

Ask your server about our seasonal & featured selections and our available beer flights.

SMALL PLATES

CRISPY SPINACH SALAD 9

Hominy, raisins, curried yogurt, chili lime vinaigrette, crispy kale

PORTOBELLO MUSHROOM "FRIES" 10

Marinara sauce and parmesan

KALE & BEETS SALAD 9

Braised beets, candied walnuts, goat cheese, citrus vinaigrette

PAN-ROASTED BRUSSELS SPROUTS & CAULIFLOWER 8

Giardiniera, garlic butter, crispy kale

CHICKEN FRIED GREEN TOMATOES 8

Sesame-bacon vinaigrette and garden greens

CRISPY WISCONSIN CHEESE CURDS 8

Panko crusted with tomato jam

HAND-BATTERED MINI CORN DOGS 7

Stone ground corn meal, honey mustard sauce

"MEATBALL-LOAF" PARMIGIANA 9

Breaded and fried meatloaf topped with melted mozzarella and marinara

AHI TUNA POKE 14

Red onions, sesame soy, avocado, chili, spicy mayo on toasted flatbread

GARLIC SHRIMP 16

Sautéed tiger shrimp, artichoke hearts, chilis, garlic butter

POUTINES

Our Belgian fries with custom toppings

NAKED 6

CHEESE CURDS & GRAVY 10

BEEF "CHORIZO" & COTIJA CHEESE 12

BRAISED SHORT RIB & SOUR CREAM 12

THE REUBEN 14

Corned beef, sauerkraut, Thousand Island

SLIDERS

Served with house fried potato chips

FTW SLOPPY JOES 10

Beef seasoned cumin, coffee, chilis on mini brioche buns

CRISPY SHRIMP PO' BOY 12

Battered shrimp, coleslaw, toasted brioche

IT'S ALWAYS THANKSGIVING 10

Turkey burger, cranberry onion relish, brie, walnut cranberry bread

SANDWICHES

I'M CRAVING MEATLOAF 12

Griddled meatloaf, bacon, fried egg, BBQ sauce, spicy aioli on toasted hoagie roll

GRILLED CHEESE & SHORT RIB 13

White cheddar, brioche, au jus dipping sauce

FTW BURGER OF THE MONTH MP

MAIN

TRUFFLE CHICKEN & "DUMPLINGS" 14

Roasted chicken, potato dumplings, artichoke hearts, béchamel, truffle butter

TEMPURA FISH & CHIPS 14

Cajun spiced batter, tartar sauce, Belgian fries

STEAK & FRIES 18

Grilled skirt steak 8oz, tomato-chimichurri sauce

CRISPY CHICKEN BREAST 16

Double breast, roasted Brussels sprouts and cherry tomatoes, lemon-garlic butter, salsa verde

SWEETS

BLUEBERRY & RICOTTA SPOON PUDDING CAKE 6

Baked in coffee cups, topped with vanilla ice cream and honey drizzle

WHY NOT? 7

Dark chocolate ice cream and chocolate cookie sandwiches with white chocolate milk shot

HOLY CANNOLIS 7

Mascarpone cheese, Oreo cookie crumbs, pistachios, toasted coconut with FTW dipping sauce

CINNAMON & RAISIN MONKEY BREAD 6

Caramel drizzle and whipped cream

NON-ALCOHOLIC DRINKS

Coca-Cola, Coke, Sprite, lemonade, iced tea, bottled water, coffee

CART SERVICE

FTW also features small plate cart service to the bar, dining area and private suites.

These carts will feature chef curated tasting portions of the FTW menu, including custom sliders, poutines and salads.

*Burgers and egg items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We will do our best to accommodate your food allergy requests but will not be held responsible for any allergic reaction.