

Shareable

HUMMUS PLATTER

Homemade hummus and feta cheese served with pita chips, fresh cucumber, carrot sticks and kalamata olives. 9.99

DRUNKEN CLAMS

A dozen little neck clams sautéed with fresh leeks, basil, lemon, garlic, jalapeno and corn on the cob, then finished with white wine. Served with garlic bread. 12.99

GUACAMOLE & CHIPS

Made to order guacamole with fresh tortilla chips. 7.99

WOOD-FIRED FONTINA BRUSCHETTA

Fontina cheese baked in marinara sauce. Served with french bread crostini. 10.99

WISCONSIN CHEESE CURDS

White cheddar cheese curds in a crispy beer batter served with sriracha honey mustard sauce. 8.99

CRISPY CALAMARI

Flash fried and tossed with peppadew peppers, capers and lemon slices. Served with spicy garlic aioli. 9.99

GRILLED CALAMARI

Calamari steak marinated with olive oil and citrus dressing with mango salsa. 9.99

ULTIMATE NACHOS

Fresh tortilla chips topped with seasoned ground beef, tomatoes, black olives, green onion, pickled jalapeno peppers, black beans, fresh avocado and cheddar jack cheese blend. Served with salsa and sour cream. 8.99

GRILLED CHICKEN QUESADILLA

12" flour tortilla filled with roasted red peppers, caramelized onions and manchego cheese. Served with sour cream and salsa. 9.99

WOOD-FIRED BAKED PARTY WINGS

Select your flavor: Spicy bbq, garlic parmesan or traditional buffalo sauce. Served with your choice of ranch or blue cheese dressing. 6 wings for 6.50 / 12 for 12.99
Add carrots and celery for 1.50

GRILLED JALAPENO POPPERS

Fresh jalapeno peppers stuffed with italian sausage, parmesan and cream cheese. 7.99

LETTUCE WRAPS

Carrots, bean sprouts, cucumber, green onion, red pepper, cilantro, crispy rice noodles and crisp iceberg lettuce cups. Served with a sweet thai chili sauce and a spicy chili garlic sauce.

Chicken 12.50 / Firecracker Shrimp 14.99

Soups

WOOD-FIRED

BAKED FRENCH ONION SOUP

Baked with a garlic crouton with fontina and swiss cheese. 7.50

SOUP DU JOUR

Ask your server about our signature homemade soup. Cup 2.99 / Bowl 4.99

Woodfired Eatery & Sports WAREHOUSE

Salads

All house-made dressings; ranch, blue cheese, fat free italian, honey mustard, white balsamic vinaigrette, caesar
Add to any salad: Chicken 3.00, Skirt Steak 4.00, Shrimp 4.00

HOUSE SALAD Tomato, onion, cucumber and croutons. 6.99

CAESAR Crisp romaine, cucumber, tomato, kalamata olive, croutons and shredded parmesan cheese with creamy caesar dressing. 10.99

SANTA FE CHICKEN SALAD Grilled chicken breast, roasted corn, black beans, cheddar jack cheese, tortilla strips with bbq ranch dressing. 12.99

WAREHOUSE SALAD Fresh spinach with mango, avocado, granny smith apple, wood-roasted beet, goat cheese and candied pecan. 11.99

GRILLED CALAMARI Marinated calamari steak with mango salsa, cucumber, tomato and kalamata olives. 11.99

CHICKEN CHOPPED SALAD Grilled chicken, avocado, diced tomato, manchego cheese, bacon, green onion, roasted corn and ditalini pasta. 12.99

Specialty Sandwiches

All sandwiches served with house made kettle chips, coleslaw and kosher pickle spear.
Sub french fries on request. Sub baked sweet potato wedges 1.75 or wood-fired seasonal vegetables 2.00

PRIME RIB DIP

Thinly sliced prime rib on fresh baked french bread dipped in gravy with caramelized onions, sautéed mushroom and cheddar beer cheese. 13.99

ARIZONA CLUB

Smoked turkey, bacon, lettuce, tomato, cheddar jack cheese and herb mayo wrapped in a sundried tomato tortilla. 10.99

CRISPY CAJUN SANDWICH

Creole seasoned breaded chicken breast pan-fried and topped with cheddar cheese and remoulade sauce. 10.99

BIG CHEESE

Sourdough bread with melted cheddar, fontina, and american cheese finished with bacon and tomato slices. 9.99

GRILLED CHICKEN & AVOCADO

Marinated grilled chicken breast topped with avocado on a brioche bun. 10.99

PORK BELLY REUBEN

Slow-roasted and tender pork belly sliced thin, melted swiss cheese, andouille sausage spiced sauerkraut, remoulade sauce and creole mustard on toasted marble rye bread. 11.99

CRISPY SHRIMP TACOS

Three flour tortillas with firecracker shrimp tossed in sriracha honey mustard sauce and mango salsa. 10.99

SKIRT STEAK Grilled marinated skirt steak topped with caramelized onions on garlic french bread. 13.99

Warehouse Burgers

Our hand-pattied burgers are Certified Angus Beef® cooked to order and served on a fresh brioche bun
Substitute a gluten free bun .75 / All sandwiches served with house made kettle chips, coleslaw and kosher pickle spear,
lettuce, tomato, onion on request / Sub french fries on request / Sub baked sweet potato wedges 1.75 or wood-fired
seasonal vegetables 2.00 / Add cheese: cheddar, blue, american, fontina, mozzarella, swiss, monterey jack 1.50

WAREHOUSE

Our Certified Angus Beef® patty grilled to your liking. 10.50

SMOKEHOUSE

Topped with bbq sauce, bacon, caramelized onion, and cheddar cheese. 12.50

CALIFORNIAN

Topped with avocado relish, marinated tomatoes and monterey jack cheese. 12.50

THE DINER

Fried on our flat top grill with butter and served on a butter toasted bun. 10.99

VEGGIE LOVER

Marinated portabello mushroom cap grilled and topped with roasted red pepper, zucchini bacon and oven roasted tomato with herb mayo and goat cheese. 10.50

TURKEY TIME

Ground turkey seasoned with garlic and Italian herbs grilled and topped with roasted red pepper, avocado and caramelized onion. 11.99

20% gratuity added for parties of 8 or more

Woodfired Eatery & Sports WAREHOUSE

Entrees

Includes your choice of side salad or cup of soup and your choice of fries, baked sweet potato wedges or wood fired seasonal vegetables

CEDAR PLANK SALMON

Fresh atlantic salmon glazed with peach bbq sauce, grilled over a cedar plank. 19.99

BRICK CHICKEN

Marinated half chicken with fresh herbs, garlic, and lemon. 16.99

SKIRT STEAK CHIMICHURRI

8 oz marinated with fresh herbs, garlic and olive oil. 17.99

RIBEYE STEAK

14oz Certified Angus Beef® char-grilled to taste. 24.99

Pasta Dishes

Includes your choice of side salad or cup of soup

All pasta dishes served with garlic bread

CREOLE JAMBALAYA PASTA

Penne pasta sautéed with chicken, shrimp, andouille sausage, onion
And green peppers tossed in creole sauce. 16.99

WOOD-FIRED LASAGNA BOLOGNESE

Wood-fired lasagna layered with béchamel sauce, bolognese sauce,
melted mozzarella and fontina cheese. 15.99

LINGUINI WITH WHITE CLAM SAUCE

Whole baby clams sautéed in a white wine butter sauce with spinach and sundried tomato. 15.99

CREAMY MAC & CHEESE

Cavatappi pasta tossed in a cream sauce with fontina, manchego and parmesan cheese.
Topped with garlic breadcrumbs. 11.99

Wood-Fired Oven Pizza

ALL PIZZAS ARE 12"

BUILD YOUR OWN 10.50 / Additional topping 1.75 each / Add Gluten Free Crust 2.00

INGREDIENTS: Spinach, black olive, green olive, tomato, onion, mushroom, green pepper, jalapeno, garlic, pepperoni, sausage, bacon, ground beef, chicken and shrimp, andouille sausage

Signature Pizzas

MARGARITA

Fresh mozzarella, san marzano tomato, fresh basil, extra virgin olive oil, parmesan cheese. 13.99

BBQ CHICKEN

Bbq chicken, bacon, red onion, roasted red pepper, fresh cilantro, bbq sauce
and pizza cheese blend. 15.99

BUFFALO CHICKEN

Buffalo marinated chicken with blue cheese crumbles, white sauce and pizza cheese blend. 15.99

BIANCA

White garlic sauce, extra virgin olive oil, fresh herbs, parmesan cheese. 14.99

THE "CARM"

Neapolitan style with sweet basil, oregano, olive oil, san marzano tomato
and fresh mozzarella. 14.99

Desserts

SKILLET-BAKED CHOCOLATE CHIP COOKIE

Topped with scoop of ice cream
and chocolate sauce. 7.99

BREAD PUDDING

With caramel sauce. 5.99

KEY LIME PIE 5.50

SMORES

Small feeds 3 / 7.99 Large feeds 6 / 14.50

CHOCOLATE PECAN PIE 5.50

Add a scoop of vanilla ice cream. 1.99

SCOOP OF VANILLA ICE CREAM

With chocolate sauce. 3.50

Non-Alcoholic Beverages

COKE, DIET COKE, SPRITE, LEMONADE, ICED TEA 2.95

Free refills on non-alcoholic beverages with food purchase.

IBC ROOT BEER BOTTLES Regular or Diet 2.95 (no free refills)