

Drinks and food, Comin' up!

Our Lakefront Brewery chef designed this menu exclusively for an extraordinary dining experience in our Hop Houses. Made from prime local ingredients, these specialty dishes epitomize winter in Wisconsin, with an added Lakefront Brewery touch. They're built for groups with different preferences in mind so you can customize your food to your palate.

For dietary restrictions or questions about ingredients, please email Chef Kristin Hueneke: kristin@lakefrontbrewery.com

All packages serve 3-4 people and must be pre-ordered when you reserve your Hop House. Additional in-house dining menu items are available to order after you arrive, if you prefer. Please see rules and guidelines when ordering, adding to your pre-order, or canceling. Sorry, no substitutions!

## **HOT BEVERAGES**

### OLD-FASHIONED HOT COCOA 64oz - \$30

Take yourself back to childhood with this creamy and rich indulgence of chocolate, milk, sweetened condensed milk, and spices made from scratch with all the fixings to personalize your hot cocoa hankering.

\* Chef Recommended





## **GRAZING BOXES**

# SOPHISTICATED S'MORES \$35

Roast marshmallows right in your Hop House! Not just chocolate and grahm crackers, we added a s'moresgasbord of sweets and treats to mix and match your own luxurious delight.

#### SAVORY S'MORES \$45

Skip the marshmallows and grill up some delectable cheeses, cured meats and crunchy crackers for an ooey gooey charcuterie based twist on classic s'mores.

\* Chef Recommended

