



THE
BOATHOUSE
BAR & GRILL



STARTERS

- FRIED CLOCK SHADOW CHEESE CURDS**.. \$ 9
chili-ranch sauce
- CHIPS & FRESH MADE SALSA**..... \$ 6
- COCONUT SHRIMP** \$ 12
sweet chili aioli
- PIMENTO CHEESE DIP** \$ 8
roasted pimento pepper cheddar,
cream cheese, crudite, toasted pita
- PARMESAN TRUFFLE FRIES** \$ 8
house-fries, grated parm, white truffle oil
- CHEESE QUESADILLA** \$ 7
sour cream, fresh salsa
- BUFFALO CHICKEN WINGS (6 pcs)**.... \$ 10
12 pcs..... \$ 18
choose spicy buffalo, bbq or sweet chili

SANDWICHES

served w/kettle chips
substitute side salad or fries, \$2 | cup of soup, \$4

- STELLA'S CHICKEN BLT** \$ 14
herb chicken, nueske's bacon, herb mayo,
stella's cheese bun
- CHICKEN SALAD CROISSANT** \$ 12
house favorite: apples, walnuts, dried cranberries
- BOATHOUSE BURGER*** \$ 12
cheddar, lettuce, tomato, onions, pickle
add bacon \$2 | add fried egg \$1.50
- BBQ PULLED PORK SANDWICH** \$ 12
slow cooked, aged wisco white cheddar, crispy
shallots, baked onion roll
- GRILLED CHEESE** \$ 11
wisco cheese blend with aged cheddar,
grilled tomato | add bacon \$2

KIDS

age 10 & under, served w/chips

- FRIED CHICKEN TENDERS** \$ 7
CHEESEBURGER \$ 7

SOUPS & SALADS

- BOATHOUSE CHILI** \$ 8
cup of bison chili, tortilla chips
- NEW ENGLAND CLAM CHOWDER** ... \$ 8
cup of chowder, oyster crackers
- BLT CHOP SALAD** \$ 14
sweet corn, hard boiled egg, feta, bacon, lemon
vinaigrette
- MARKET SALAD** \$ 10
mixed greens, cherry tomatoes, cucumber,
balsamic vinaigrette
- TRADITIONAL CAESAR**..... \$ 12
- ADD TO ANY SALAD: CHICKEN \$4,
SALMON* FILLET \$7

FRIDAY NIGHT FISH FRY

5PM- 10PM | \$16 ADULTS, \$13 KIDS 10 & UNDER

BEER-BATTERED COD
SERVED W/ COLESLAW, FRIES,
RYE BREAD, TARTAR

\$8 BOATHOUSE BOURBON OLD-FASHIONED

MAIN

- MAHI FISH TACOS** \$ 16
3 per order, citrus marinade, chipotle aioli,
salsa verde, nappa cabbage, corn tortillas
- FISH & CHIPS**..... \$ 14
guinness battered cod, fries, house tartar
- POWER BOWL**..... \$ 18
seared salmon,* quinoa, roasted sweet pota-
toes, fresh greens, chipotle & lime vinaigrette
- BREAD BOWL CHILI** \$ 16
boathouse bison chili, fresh sourdough bread
bowl, shredded cheddar
loaded \$2| top with sour cream, chopped
bacon, sliced green onion
- CHOWDER BOWL**..... \$ 16
classic New England style, bread bowl
add bacon \$2

DESSERTS

- ARROZ CON LECHE** \$ 7
fresh berries, cinnamon sprinkle
- BOATHOUSE BROWNIE** \$ 7
served warm, vanilla ice cream

DRAUGHT BEERS

Featuring the best of
Wisconsin beers all season long!

- NEW GLARUS SPOTTED COW**..... \$ 7
farmhouse ale, new glarus, WI, 4.9%
- THIRD SPACE HAPPY PLACE** \$ 7
midwest pale ale, milwaukee, WI, 5.3%
- WISCONSIN BADGER CLUB**..... \$ 7
amber, madison, WI, 5.5%
- KARBEN4 FANTASY FACTORY** \$ 7
IPA, madison, WI, 6.3%
- ALE ASYLUM UNSHADOWED** \$ 7
hefeweizen, madison, WI, 6%
- LAKE LOUIE WARPED SPEED** \$ 7
scotch ale, arena, WI, 7.2%
- NEW GLARUS STAGHORN** \$ 7
oktoberfest, new glarus, WI, 6.3%
- HINTERLAND PACKERLAND PILS**.... \$ 6
pilsner, green bay, WI, 4.6%
- HOP HAUS SWEET SUNGLASSES** \$ 7
blonde ale, verona, WI, 5.3%

Coastal Favorites

- SEATTLE CIDER SEMI-SWEET** \$ 7
hard cider, seattle, WA, 6.5%
- CORONADO BREWING WEEKEND VIBES** .. \$ 9
west coast ipa, coronado, CA, 6.8%
- DOGFISH HEAD PUNKIN ALE**..... \$ 7
brown ale, milton, DE, 7%

BOTTLES & CANS

- CORONA**..... \$ 6
- MODELO** \$ 6
- MILLER LITE**..... \$ 5
- BUD LITE**..... \$ 5
- FOUNDER'S ALL DAY IPA** \$ 7
- TOPPLING GOLIATH PSEUDO SUE APA**.. \$ 9
16 oz can
- LAKEFRONT NEW GRIST (GF)** \$ 6
- WHITE CLAW HARD SELTZER**..... \$ 6
black cherry, grapefruit, mango
- PBR TALLBOY CAN**..... \$ 4
- NEW GLARUS TWO WOMEN LAGER** .. \$ 6
12 oz can
- THREE FLOYD'S GUMBALLHEAD WHEAT ALE**. \$ 7
- WBC CHERRY LIME RADDLER** \$ 7
- CLAUSTHALER (NA)**..... \$ 5
- SPRECHER (NA)** \$ 4
root beer, orange cream

COCKTAILS

- POMEGRANATE CRANBERRY MULE** . . . \$ 8
tito's, bols pomegranate liqueur, cranberry juice, fresh lime, barritt's ginger beer
- AUTUMN WHISKEY SOUR**..... \$ 10
jim beam black bourbon, st. george spiced pear liqueur, pure maple syrup, fresh lemon, fresh rosemary
- CHERRY GINGER OLD FASHIONED** \$ 11
templeton rye, cherry heering, angostura bitters, ginger ale, orange peel
- PEAR APPLE SHANDY** \$ 8
st. george spiced pear liqueur, fresh lemon, seattle semi-sweet cider
- CUCUMBER BLACKBERRY GIMLET** .. \$ 10
hendrick's gin, giffard blackberry liqueur, fresh cucumber, fresh lemon juice
- MAPLE BOURBON SMASH** \$ 10
our own boathouse beer barrel bourbon, pure maple syrup, orange juice, bitters, club soda
- WINTER SANGRIA**..... \$ 8
merlot, ketel citron, journeyman ocg apple cider liqueur, fresh lemon, angostura bitters, ginger ale
- RYE TAI** \$ 9
bulleit rye, orgeat, pineapple juice, fresh lemon, bitters, pineapple garnish
- MENDOTA COLADA** \$ 9
blue chair bay coconut rum, raspberry liqueur, pineapple juice, fresh lime juice
- BOATHOUSE MARGARITA**..... \$ 9
altos tequila, fresh lime, cointreau on the rocks
choose house or add:
blackberry, raspberry or pomegranate | \$2

WINES

- House Wines**
Chardonnay, Pinot Grigio, Merlot... \$ 7
- WHITE**
Conundrum White Blend \$ 9/48
California
- Wairau River Sauvignon Blanc** \$ 10/40
Marlborough, New Zealand
- Sea Sun Vineyard Chardonnay**..... \$ 9/34
California
- SPARKLING**
Lunetta Prosecco \$ 10/40
Veneto, Italy
- RED**
Rodney Strong Upshot Red Blend... \$ 12/48
Sonoma County, California
- Sea Glass Pinot Noir** \$ 11/44
Santa Barbara, California
- Louis Martini Cabernet Sauvignon**..... \$ 10/42
California
- ROSÉ**
The Hess Collection Rosé \$ 9/34
Napa Valley, California



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