

Appetizers

TRADITIONAL WINGS (6 wings - \$9 / 12 wings - \$16)

Slow roasted, bone-in chicken wings tossed in your favorite sauce. Served with your choice of celery and Blue Cheese or Ranch.

Sauces: Honey BBQ, Buffalo, Nashville Hot, Teriyaki, or Garlic Parmesan

CHEESE CURDS \$8

Un-aged white Wisconsin cheddar cheese deep-fried golden brown. Served with Ranch and Marinara sauce.

FRIED PICKLE CHIPS \$8

Fried light and crispy. Served with Southwest Ranch.

SPINACH ARTICHOKE DIP \$9

A creamy baked mix of cheeses, spinach, and artichoke hearts. Served with corn tortilla chips and house-made salsa.

BEER BATTERED ONION RINGS \$8

Thick slices of sweet onion beer battered and fried. Served with house Horseradish Aioli.

WHITE QUESO DIP \$8

Creamy white cheddar cheese sauce with a kick of green chilies and jalapeños, diced onions, tomatoes, and garlic. Served with corn tortilla chips and house-made salsa.

QUESADILLA \$8

Toasted flour tortillas filled with melted cheddar jack cheese, and house pico de gallo. Served with lettuce, sour cream and house-made salsa.

+ Add: Bacon \$2 | Pulled Pork \$3 | Grilled Chicken \$3 | Impossible Protein \$3

NACHOS \$9

Freshly made corn tortilla chips topped with white queso, melted cheddar jack cheese, black beans, corn, house pico de gallo, lettuce, jalapeños, and sour cream.

+ Add: Bacon \$2 | Pulled Pork \$3 | Grilled Chicken \$3 | Impossible Protein \$3

PORTABELLO FRIES \$10

Portabello mushroom slices lightly battered and fried golden brown. Served with Southwest Ranch and Marinara.

PULLED PORK LOADED TOTS \$12

Crispy tots topped with white queso, slow cooked pulled pork, BBQ sauce, honey-lime slaw, jalapeños, and diced onion.

Salads & Soups

Add a Protein to Any Salad: Bacon \$2 | Smoked Ham \$2 | Smoked Turkey \$2
Pulled Pork \$3 | Grilled Chicken \$3 | Fried Chicken \$3 | Impossible Protein \$3

DINNER SALAD \$8

Mixed greens topped with onions, tomatoes, shredded cheddar jack cheese, and croutons. Served with your choice of dressing.

CAESAR SALAD \$8

Romaine lettuce tossed with classic Caesar dressing, parmesan cheese, and croutons.

SOUTHWEST CHOPPED SALAD \$10

Chopped mixed greens, black beans, corn, house pico de gallo, tortilla strips, green onions, shredded cheddar jack cheese and cilantro. Served with avocado-lime dressing.

Dressing Options: Ranch, Blue Cheese, French, Southwest Ranch, Honey Mustard, Poppseed, Balsamic Vinaigrette

SOUP OF THE DAY (Cup \$3/Bowl \$5)

Tacos & Wraps

Served with corn tortilla chips and house-made salsa
Corn tortillas available for tacos upon request

GRILLED CHICKEN TACOS \$11

Two flour tortillas stuffed with diced grilled chicken, ranch slaw, shredded cheddar jack cheese, and house pico de gallo and ranch.

FISH TACOS \$11

Two flour tortillas stuffed with your choice of blackened or fried whitefish topped with creamy slaw, shredded cheddar jack cheese, house pico de gallo, and avocado-lime crema.

PULLED PORK TACOS \$11

Two flour tortillas stuffed with slow cooked pulled pork, honey-lime slaw, pico de gallo, and avocado-lime crema.

SOUTHWEST CHICKEN WRAP \$11

Grilled chipotle chicken, shredded cheddar jack cheese, crisp lettuce, tortilla strips, pico de gallo, and Southwest Ranch wrapped up in a wheat tortilla.

RAFTER'S DELI CLUB WRAP \$11

Shaved smoked ham and turkey, shredded cheddar jack cheese, bacon, crisp lettuce, tomato, mayo, and honey mustard wrapped up in a wheat tortilla.

Burgers & Sandwiches

Served with French Fries | All burgers cooked MEDIUM unless specified.

ON BURGERS: Sub Impossible Protein for \$3 | Sub Grilled Chicken or a Portobello Mushroom at no charge.

APPLE BUTTER BACON BURGER* \$13

Fresh, hand-pattied beef topped with our signature baked apple butter, smoked bacon, Gouda cheese, and a beer battered onion ring on a toasted brioche bun.

JUST A BURGER* \$10

Fresh, hand-pattied beef, with lettuce, tomato, pickles, and onion on a toasted brioche bun.
+ Add: Bacon \$2 | Cheese \$1

BOURBON BLACK AND BLUE BURGER* \$13

Fresh, hand-pattied beef with blackened seasoning, blue cheese cream sauce, caramelized onions, lettuce, tomato, and smoked bacon on a toasted brioche bun.

PEPPER JACK BURGER* \$13

Fresh, hand-pattied beef with grilled jalapeños, pepper jack cheese, lettuce, tomato, and sriracha aioli on a toasted brioche bun.

RAFTERS PUB BURGER* \$13

Fresh, hand-pattied beef with sauteed mushrooms and onions, garlic aioli, lettuce, and Swiss cheese on a toasted brioche bun.

RAFTERS TENDERLOIN \$13

Premium center cut pork loin, buttermilk soaked, grilled or hand-breaded and deep fried, served on a toasted brioche bun with mayo, lettuce, tomato, and onion.

NASHVILLE HOT CHICKEN \$12

Crispy fried, marinated chicken breast, Nashville Hot sauce, ranch slaw, and pickles on a toasted brioche bun.

POT ROAST SLIDERS \$11

A Rafters' original! Three of our famous fried biscuits layered with tender, slow cooked pot roast, brown gravy, sauteed onions, and horseradish aioli.

PESTO PORTABELLO SANDWICH \$11

Marinated grilled portabello mushroom cap, basil pesto, tomato, caramelized onions, and provolone cheese on a toasted brioche bun.

Our Famous Fried Biscuits

FRIED BISCUITS & APPLE BUTTER

A favorite for the entire table, our famous fried biscuits and house baked apple butter!

FOR THE TABLE: 6 Biscuits - \$5 | 4 Biscuits - \$3

TAKE HOME: A Dozen Fried Biscuits and a pint jar of Apple Butter - \$14

Flatbreads

MARGHERITA \$10

Toasted flatbread brushed with roasted garlic oil, topped with tomatoes, basil pesto, mozzarella & provolone cheeses, and drizzled with balsamic glaze.

BBQ PORK \$11

Toasted flatbread with slow roasted pulled pork, honey BBQ sauce, onion, mozzarella & provolone cheeses, and cilantro.

CALIFORNIA CHICKEN \$11

Toasted flatbread with house red sauce, diced grilled chicken, onions, tomatoes, bacon, mozzarella & provolone cheeses, avocado crema, and cilantro.

Entrées

Served with Mashed Potatoes & Gravy and Seasoned Green Beans (excluding Mac N Cheese) unless noted otherwise.

FRIED CHICKEN

Our famous fried chicken. Marinated, lightly breaded, and fried to a tender golden brown. Served with two Fried Biscuits and House Baked Apple Butter

2 Pieces (Breast with Thigh or Leg) - \$12 | 3 Pieces (Breast and thigh, with a wing or leg) - \$14

+ Add: All White Meat \$2

GRILLED SALMON

Wild-caught Pacific salmon chargrilled to perfection. Your choice of blackened, lemon dill, or bourbon glaze. Served with two Fried Biscuits and House Baked Apple Butter. Lunch Portion (4oz) - \$12 | Dinner Portion (8oz) - \$16

12oz. NY STRIP* \$24

Lightly seasoned USDA Choice Strip Steak chargrilled to perfection. Served with two Fried Biscuits and House Baked Apple Butter.

RARE cool RED center | MEDIUM RARE warm RED center | MEDIUM warm PINK center
MEDIUM WELL HINT of PINK, hot center | WELL DONE NO PINK, hot center

FISH & CHIPS \$12

Battered and golden fried whitefish served with fries, coleslaw, and tartar sauce.

CHICKEN TENDERS \$13

Premium, all-white meat chicken hand dipped in buttermilk, lightly breaded and fried to a crisp, golden brown. Served with fries, coleslaw, and honey mustard.

RAFTERS MAC N CHEESE \$12

Tender elbow pasta, creamy cheese sauce, toasted panko crumbs, and your choice of slow-cooked pulled pork or sliced grilled chicken. Finished with a drizzle of Honey BBQ sauce and fresh green onions.

Sides

CLASSIC SIDES \$2

French Fries
Chips and Salsa
Cole Slaw
Mashed Potatoes and Gravy
Tots
Steamed Broccoli
Seasoned Green Beans

PREMIUM SIDES \$3

Cup of Soup
Mac N Cheese
Side House Salad
Side Caesar Salad
Beer Battered Onion Rings

Desserts

Add a scoop of vanilla ice cream to any dessert option for \$1!

APPLE BUTTER CRISP FLATBREAD \$7

Toasted flatbread piled with cinnamon and brown sugared apples, old-fashioned rolled oat crumble, and drizzled with house baked apple butter.

FRUIT COBBLER (ROTATING) \$5

Sweet, ripe fruit topped with a flaky crust and cinnamon sugar. Ask your server for flavor options.

NY STYLE CHEESECAKE \$5

A rich and creamy New York-style cheesecake baked inside a honey-graham crust. Try it plain, topped with cherries, or a chocolate fudge drizzle.

FLOURLESS CHOCOLATE CAKE \$6

Flourless and Gluten Free, this cake is packed with a blend of chocolates that deliver a simple and rich finish.

From the Bar

BEER ON TAP

16oz / 60oz pitcher

Rafters 'Bearings' Amber Lager | ABV 4.8 \$6 / \$20

Brewed by our friends at The Tap Brewery this slightly sweet, malty amber lager has a clean crisp finish.

Sun King 'Orange Vanilla Sunlight Cream Ale' ABV 5.3 \$6 / \$20

Bell's 'Two Hearted Ale' American IPA | ABV 7.0 \$6 / \$20

Upland 'Wheat Ale' Belgian Witbier | ABV 4.7 \$6 / \$20

Ciderboys (Rotating) Hard Cider | ABV 5.0 \$6 / \$20

Ask your server for our current Ciderboys offering

Beer Flight Choose any four 5oz. pours of our draft beer \$12

** Ask your server for our complete list of draft and bottled beer **

SIGNATURE COCKTAILS

Rafters Punch House Vodka, Raspberry liqueur, lemonade, cranberry juice \$8

Rafters Old Fashioned Bear Wallow Distillery Gnow Bone Bourbon, simple syrup, bitters, orange slice & cherry \$8

Whicked Bloody Mary Whicked Pickle whiskey, Bloody Mary mix, and all the fixins' \$7

Mango White Claw Mojito Mango White Claw, mango syrup, white rum, fresh mint \$8

Berry Bramble Bear Wallow Distillery Blackberry Moonshine, bourbon, lemon juice & simple syrup \$8

Upper Deck Le-Moon-ade Bear Wallow Distillery Front Porch Lemonade Moonshine & lemonade. Try it flavored! \$7

CLASSIC COCKTAILS

Margarita House Tequila, Lime Juice, Sweet & Sour \$6

Mimosas choose your style \$6

Classic | Cranberry | Pineapple | Strawberry Lemonade

Mimosa Flight (sampling of 4 flavors!) \$15 | Mimosa Pitcher \$20

MULES

Classic House Vodka, ginger beer & lime juice \$6

Caribbean Bacardi Rum, Malibu Coconut Rum, pineapple juice, lime juice & ginger beer \$7

Shiny Bear Wallow Distillery Hidden Holler Moonshine, ginger beer & lime juice. Try it flavored! \$7

Kentucky Bulleit Bourbon, fresh mint, lime juice & ginger beer \$7

RED WINE

Cabernet Sauvignon - House \$6/glass | \$20/bottle

Merlot - House \$6/glass | \$20/bottle

Red Blend - Oliver Winery \$7/glass | \$24/bottle

Autumn Red - Brown County Winery \$7/glass | \$26/bottle

WHITE WINE

Chardonnay - House \$6/glass | \$20/bottle

Moscato - House \$6/glass | \$20/bottle

Reisling - Oliver Winery \$7/glass | \$24/bottle

Autumn White - Brown County Winery \$7/glass | \$26/bottle

SOFT DRINKS, TEA & COFFEE

Soft Drinks Coke, Diet Coke, Sprite, Root Beer, Mr. Pibb, Mellow Yellow, Fanta Orange, Lemonade \$2.50

Tea Iced Tea, Sweet Tea \$2.50

Flavored Teas and Lemonades \$3

Coffee \$2.50



ENTREES (Includes choice of one side and a soft drink or milk)

Cheese Flatbread.....\$6

Toasted flatbread with marinara, mozzarella, and provolone cheese.

Chicken Tenders.....\$7

Premium, all-white meat chicken hand dipped in buttermilk, lightly breaded and fried to a crisp, golden brown.

Mac N Cheese.....\$6

Tender elbow pasta, creamy cheese sauce, and toasted panko crumbs.

Cheese Quesadilla.....\$6

Lightly toasted tortilla filled with melted cheddar jack cheese.

¼ lb. Kid's Burger.....\$7

Fresh, hand-pattied beef on a toasted brioche bun.

SIDES: French Fries, Chips & Salsa, Mashed Potatoes & Gravy, Tots,
Steamed Broccoli, Seasoned Green Beans

DESSERT

Fresh Baked Chocolate Chip Cookie.....\$3

Fresh from the oven, just like home!

Scoop of vanilla ice cream.....\$2

Chocolate syrup available upon request.