

{ STARTERS }

CHEESEHEAD CHIP DIP

Blended bleu, parmesan and cream cheeses.
Broiled and served with house-made kettle chips. 7
Add chopped pork belly 2



DEVILED EGGS

Whipped and seasoned egg yolk topped
with chopped bacon and scallions. 7

SOUR CREAM & CHIVE FRIES

Saz's famous sour cream & chive fries. 6
Make 'em "loaded" with cherrywood smoked bacon,
green onions, Wisconsin cheddar and
sour cream & chive sauce for an extra 3

SWEET POTATO NACHOS

Cajun seasoned crispy waffle cut sweet potato
fries smothered in nacho cheese,
diced onion, tomato and jalapeños. 8
Add pulled pork, pulled chicken, or Sloppy Saz 3.50



BABY BACK RIBLETS

Trimmed baby back riblets with
or without sauce. 10.50

MOZZARELLA MARINARA

Our festival-famous mozz, hand-rolled in a
wonton wrapper paired with marinara for dunkin'. 8.50

WHITE CHEDDAR CURDS

Leinenkugel's beer battered white cheddar
cheese curds with Saz's Spicy White
on the side for dipping. 8.50

FESTIVAL FAVORITE: COMBO PLATTER

Sour cream & chive fries, Leinenkugel's beer
battered white cheddar cheese curds
and mozzarella marinara. 11



CHICKEN SKEWERS

Marinated, smoked and skewered chicken thighs
served with smoky white BBQ aioli atop
pickled vegetables. 9.50



WHEN PIGS FLY

Share ribs, cheese curds, mozzarella sticks,
chicken skewers, deviled eggs and
sour cream & chive fries. 29



SAZ'S STATE HOUSE



Chef Zachary's

DAILY SPECIALS

Chef Zachary, our Exec Chef and real-deal BBQ expert (he's certified!), gets
a little antsy in the kitchen, so he's always experimenting with The Finest local
ingredients and a whole lotta TLC to create something new and exciting.
Ask your server for the inside scoop on what Zach's cooking up today!



SERVED WITH A CORN MUFFIN AND A CHOICE OF ONE OF THE FOLLOWING SIDES WITH YOUR ENTRÉE:
SOUR CREAM & CHIVE FRIES, WAFFLE CUT SWEET POTATO FRIES,
LEMON PEPPER GREEN BEANS, MAMA SAZ'S COLESLAW, HOMEMADE KETTLE CHIPS,
SPICY RANCH BEANS, POTATO PANCAKES, PEPPER JACK MAC N CHEESE, MIXED FRUIT OR BAKED POTATO
| A LA CARTE \$3 EACH |



DUROC BABY BACK RIBS



Our award-winning Saz's Classic with Saz's Original BBQ Sauce.
Thanks Milwaukee for voting us as your favorite! Full Rack 27 | Half Rack 18



SMOKED NATURAL 1/2 ROTISSERIE-STYLE CHICKEN



Limited supply! Available after 4pm. When it's gone, it's gone! Served with a choice of your
favorite Saz's BBQ Sauce. 15

SMOKED BRISKET

Brisket smoked for 12 hours in-house then sliced and smothered in Saz's Vidalia Onion
BBQ Sauce. Served open-faced on Texas toast. 13

BEEF SHORT RIBS

Black Angus short rib, braised until exceptionally tender, bathed in Redd's Apple
Ale demi with lemon pepper green beans and your choice of side. 20

THE '76 SPECIAL

Select our famous pulled pork, pulled chicken, Sloppy Saz or 12-hour smoked in-house beef
brisket to be served open-faced on Texas toast with cherrywood smoked bacon and melted
smoked gouda cheese. 15

LOADED MAC N CHEESE

Hearty pepper jack mac n cheese with cherrywood bacon topped with
golden panko. Your choice of Saz's BBQ pulled chicken, pulled pork,
sliced brisket or Sloppy Saz. 13

FEAST

COMBO ANY ITEM ABOVE: ADD 1/3 RACK OF SAZ'S SIGNATURE BABY BACKS TO ANY ENTRÉE FOR 7.5

HEARTY COMBO PLATTERS

Choose two or three different meat selections: ribs, brisket, 1/4 chicken, pork belly,
pulled pork, pulled chicken or hickory smoked Andouille sausage. All platters come with
your choice of one side and a corn muffin. Two Meat 21 | Three Meat 27



PIT BOSS

Award-winning baby back ribs, 1/2 chicken, smoked brisket, pulled pork, pulled chicken,
and hickory smoked Andouille sausage with 4 sides and basket of corn muffins. 81

ADULT BEVERAGES

DRAFT BEER

Lakefront Riverwest Stein 5.6% | \$5
Lakefront IPA 6.6% | \$5
Lefthand Nitro Milk Stout 6% | \$6.50
Spotted Cow 5.1% | \$5
Good City Brewing Featured Brew \$5
Deschutes Nitro Featured Brew \$6
Deschutes Seasonal \$6
Spaten Seasonal \$6
Leinenkugel's Seasonal \$5
Stella Artois 5% | \$6.50
Blue Moon 5.4% | \$5
Miller Lite 4.1% | \$3.75
Miller High Life 4.6% | \$3.75
Coors Light 4.2% | \$3.75
Sprecher Root Beer N/A | \$3.75

BOTTLED BEER

Miller Lite \$4
Miller Genuine Draft \$4
Miller High Life \$4
Coors Light \$4
PBR \$4
Schlitz \$4
Bud Light \$4
Angry Orchard \$5
Corona \$5
Lakefront New Grist \$5
O'Doul's Amber N/A \$4

CRAFT COCKTAILS

Negroni \$7
Saz's Classic Old Fashioned \$8
High West Maple Old Fashioned \$8
Amaretto Cider \$7
1976 Bloody \$12
Moscow Mule \$9
South Second Mule \$9
Classic Manhattan \$9
Perfect Manhattan \$9
Classic Martini \$9
Dirty Martini \$9
Chocolate Martini \$10
Raspberry Russian \$10

WINE SELECTION

J. Lohr Cypress Cabernet \$6
J. Lohr Cypress Merlot \$6
Black Ink Blend \$7
Santa Carolina Pinot Noir \$7

J. Lohr Cypress Chardonnay \$6
Pinot Grigio Cellar #8 \$6
Relax Riesling \$6
Santa Ema Sauvignon Blanc \$6

SANDWICHES



CHOOSE ONE OF THE FOLLOWING SIDES WITH YOUR SELECTION:

SOUR CREAM & CHIVE FRIES, WAFFLE CUT SWEET POTATO FRIES, LEMON PEPPER GREEN BEANS, MAMA SAZ'S COLESLAW, HOMEMADE KETTLE CHIPS, SPICY RANCH BEANS, POTATO PANCAKES, CORN MUFFIN, PEPPER JACK MAC N CHEESE, MIXED FRUIT OR BAKED POTATO | A LA CARTE \$3 EACH
GLUTEN-FREE? SUBSTITUTE ANY BREAD FOR OUR GLUTEN-FREE BUN OPTION FOR \$1



THE CLASSIC BURGER

Aspen Ridge Angus beef served on a kaiser roll. 11 Add choice of cheese for \$1



THE STEPHANIE BURGER

Aspen Ridge Angus beef, Wisconsin cheddar cheese and cherrywood smoked bacon served on a pretzel bun with sour cream & chive sauce. 14



PORK CHOP SANDWICH

Grilled or blackened; boneless, hand-cut natural pork chop with sautéed bell pepper, onion and mushroom, finished with a blanket of melted mozzarella on a kaiser roll. 12



PULLED BBQ CHICKEN SANDWICH

Slow-braised and pulled natural smoked chicken thighs on a kaiser roll with Saz's Original BBQ Sauce. 11



DUROC PULLED BBQ PORK SANDWICH

Slow-braised and pulled pork simmered with Saz's Original BBQ Sauce on a kaiser roll. 11

SLOPPY SAZ SANDWICH

Pulled pork and chicken plus brisket and Andouille sausage tossed in Saz's Original BBQ, served with Wisconsin cheddar cheese on a kaiser roll. 11

WISCONSIN GRILLED CHEESE SANDWICH

Cherrywood smoked bacon and sliced granny smith apples with creamy Wisconsin cheddar and mozzarella cheeses on sourdough. 11

BRISKET GRILLED CHEESE

12-hour smoked sliced brisket, cheddar cheese and Saz's Vidalia Onion BBQ Sauce on sourdough. 12

THE CLASSIC BLT

Cherrywood smoked bacon on sourdough with lettuce, tomato and garlic aioli. 10

BEER BATTERED COD SANDWICH

Hand-dipped in a Miller High Life beer batter, deep fried until golden and served on a kaiser roll with a side of tartar sauce. 11

PORTABELLA SANDWICH

Grilled portabella cap topped with red onion, mixed greens, tomato and Saz's Spicy White BBQ piled on a pretzel roll. 9.50



SPUD MOUNTAIN

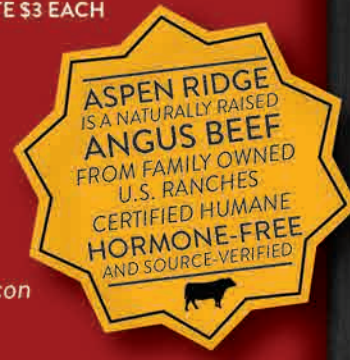
A big ol' baked potato stuffed with your choice of pulled pork, pulled chicken or Sloppy Saz then topped with shredded cheddar cheese, crispy bacon and sliced green onion. Served with a side of sour cream. 9

GRILLED REUBEN

Slow-cooked, beer-braised corned beef brisket with Wisconsin swiss, sauerkraut and thousand island on marble rye. 12

CHICKEN CLUBHOUSE

Grilled chicken breast, cherrywood smoked bacon, lettuce, tomato, Wisconsin cheddar and avocado mayo stacked on sourdough. 13



Soups & Salads

SOUP OF THE DAY

Always house-made, always delicious.
Cup 3.50 / Bowl 5.50



AWARD-WINNING CHILI

Saz's famous BBQ pulled pork, 12-hour smoked in-house beef brisket, hickory smoked Andouille sausage, ground beef, black beans and Southwestern seasonings. Cup 5 / Bowl 7
Diced onions, cheese, sour cream or jalapeños upon request.



SPINACH SALAD

Fresh spinach, sliced granny smith apples, tangy dried cranberries, red onion, candied walnuts, bleu cheese crumbles and maple-pear vinaigrette. 11



SAZ'S CHOPPED SALAD

Chopped romaine tossed in our house-made creamy parmesan ranch. Topped with diced cherrywood bacon, deviled egg, tomato and crumbled bleu cheese. 10

SMOKE HOUSE CAESAR

Our own smoked Caesar dressing with romaine hearts, shaved parmesan and house-made croutons. Side 4 / Entrée 8

SAZ'S HOUSE SALAD

Mixed greens, red onion, diced tomato and house-made croutons. Side 4 / Entrée 8

Add grilled chicken, BBQ pulled pork or chicken, Sloppy Saz, balsamic-glazed portabella or seafood of the day for 5

Desserts



HOT FUDGE SUNDAE

Tosa based, small batch, Scratch vanilla ice cream, hot fudge, whipped cream and cherries. 6



FLOURLESS CHOCOLATE CAKE

Gluten-free and decidedly decadent. 7



MICRO APPLE PIE

Homemade all-American classic with sliced granny smith apples and brown sugar, topped with small batch Scratch cinnamon ice cream. 8



GRILLED PEACH COBBLER

Grilled peaches drizzled with our own bourbon brown sugar reduction. Topped with small batch Scratch vanilla ice cream. 8

SEAFOOD

BAKED COD

Traditional, lemon pepper or Cajun-seasoned, served with lemon pepper green beans and a side of your choosing. 15

BEER-BATTERED COD

Hand-dipped in a Miller High Life beer batter and deep fried until golden. Served with coleslaw, tartar sauce, marble rye bread and a side of your choosing. 14

FRESHWATER PERCH

Deep fried in a light breading until crispy. Served with coleslaw, tartar sauce, marble rye bread and a side of your choosing. Available Wednesday and Friday. 18

SAZ'S STATE HOUSE

