

THE WATER STREET JOURNAL

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OAK CREEK, WISCONSIN



THE WATER STREET BREWERY

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WATER STREET BREWERY HISTORY

Since 1987, Water Street Brewery has produced more than 100,662 half-barrels, which is approximately 1,560,261 gallons or 16,642,784 12oz glasses of beer. Over the past 34 years, more than 100 different styles of beer have been brewed at Downtown, Lake Country, Grafton and Oak Creek locations. Since 1988, 24 medals have been won at both the Great American Beer Festival in Denver, the North American Brewers Association in Idaho Falls and the Best of Craft Beer Awards.

WATER STREET BREWERY BEER MEMORABILIA

The Water Street Brewery Beer Memorabilia collection consists of one-of-a-kind beer and brewing artifacts, many of which are featured in “The World of Beer Memorabilia” book. This extensive collection is on display at Water Street Brewery in downtown Milwaukee and Water Street Brewery Lake Country in Delafield. Included are:

- 50,000 cans- 6,000 arranged and featured in 25 impressive wood framed displays
- 1,400 beer tap knobs and handles
- 2,300 coasters
- 825 bottle and can openers
- 35 original Wisconsin Brewery lithographs
- 350 server trays
- 75 exterior corner signs
- 475 large and miniature bottles
- 125 neon signs
- and many chalk figures, pictures, signs and wooden crates



BACKBAR STATUES

Backbar statues were made of plaster or chalk, and therefore, they were very fragile and fortunate to have survived in one piece. A few were made of metal. The statues were placed on the back bars as an attractive and interesting advertising piece for the beers served in the bar.

Bar statues were produced in significant numbers from the 1930s through the 1960s by companies such as Kolograph, Plasto, Illinois, and W.J. Smith for national and regional brewers and distillers, who would provide figurines and brand mascots to taverns and saloons as a form of advertising.

These rare statues are part of the extensive Water Street Brewery memorabilia collection

OUR COLLECTION

Heileman's Old Style Lager
Chief Oshkosh • Blatz • Elfenbrau
Schmidt's

BREWMASTER'S SELECTION

Honey Lager Light

Honey Lager Light
Light American style lager brewed with light barley malt and a large percentage of Wisconsin clover honey. Honey ferments out leaving a crisp floral flavor as the sugars become alcohol in the fermentation process.
ABV 4.2% | IBU 7

Bavarian Weiss

Traditional German Hefeweizen brewed with a large portion of malted wheat and a unique yeast strain that produces fruity flavors like banana and spice notes like clove. Served unfiltered with a fresh lemon wedge.

ABV 4.6% | IBU 5

Raspberry Weiss

What starts life as an American Wheat Beer quickly becomes unique with the addition of 200 pounds of raspberries. Sweetness of the malted wheat balances the tartness of the raspberries creating a refreshingly juicy raspberry beer.

ABV 4.2% | IBU 5

Punch You In The Eye PA

West coast style IPA brewed with large portions of Chinook and Willamette hops. The large amount of hops produce floral notes of pine and citrus along with notable bitterness, balanced with some sweet caramel malt, our hoppiest house beer.

ABV 6.5% | IBU 65

Victory Amber

Brüss Maltin in Chilton Wisconsin made a specialty malt called Victory that the brewmaster liked so much he built a beer around it. Victory is nutty with a nice bread like flavor to it, balanced by medium hops, that makes a perfect American Style Amber beer.

ABV 4.5% | IBU 20

Oktoberfest

German Marzen style dark lager. Bread like Munich and caramel malts produce a rich malty copper colored lager emphasizing malt but balanced with just enough German Hallertau hops.
ABV 5% | IBU 17



We brew our beer on premise at all four locations in small batches to ensure freshness. Please check with your bartender or server for what's currently available.

WWW.WATERSTREETBREWERY.COM

SMALL PLATES

Scotch Egg* Over medium egg, pork sausage, scallion, cranberry mustard 7.95	Short Rib Empanadas* Beef short rib, Monterey Jack cheese, WSB Amber braised onions, garlic aioli, chimichurri 8.95
Brewery Chips Potato, sweet potato, beet, ranch 7.95	Pork & Shrimp Egg Roll Carrot, cabbage, soy sauce, sweet & sour sauce, ginger 8.95
Churasco Steak Skewers* Grilled bistro filet, garlic aioli, chimichurri 10.95	Pub Wings (6) Louisiana hot sauce or Korean glaze, celery, bleu cheese or ranch 9.95
Brewtons Chicken, scallion, jalapeno, red peppers, cream & Jack cheeses, chipotle ranch 7.95	

BREW PUB SPECIALTIES

Wisconsin Fish Fry One-half pound battered cod, french fries, rye bread, cole slaw, tartar sauce 16.95	Korean Glazed Salmon Soy glaze, sesame seeds, jasmine rice, pineapple salsa, green beans, carrot, avocado vinaigrette, red pepper 21.95
Old World Sausage Platter Usinger's bratwurst & smoked sausage, Bavarian Weiss choucroute, rotkohl, cranberry mustard, spaetzle 18.95	Chicken Fried Chicken Buttermilk breaded boneless chicken breast, demi-gravy, Brew City Mac & Cheese, Bleu cheese slaw, buttermilk biscuit 19.95
Butcher's Steak* Hand-cut 8 oz. bistro filet, Chef's butter, crispy onions, Monterey Jack mashed potatoes, green beans 24.95	Brew City Mac House Cheese Sauce, WI cheddar, Mozzarella, Usinger smoked sausage, bacon, panko, scallion, red peppers, garlic bread 17.95
Chicken Schnitzel Dinner Pretzel panko chicken, spaetzle, demi-gravy, seasonal veggies 19.95	Chicken Parm Pasta Elbow pasta, marinara cream sauce, breaded chicken, parm cheese, basil, garlic bread 17.95

SANDWICHES

<i>With choice of Brewery Chips or Fries Sub Sweet Potato Fries +1.00</i>	<i>Sub Side Salad or Soup +2.50 Sub Brew Mac & Cheese +3.95</i>
Southwest Chicken Wrap Chicken, lettuce, bacon, roma tomato, onion, black beans, corn, Jack cheese, chipotle aioli 14.50	Short Rib Panini* Beef short rib, Victory Amber Ale caramelized onions, smoked Gouda cheese, garlic aioli, arugula, Sciortino's brioche 15.95
Chicken Schnitzel Sandwich Pretzel panko crusted chicken, bacon, mesclun greens, Gouda cheese, honey mustard, Pretzilla bun 14.50	Ultimate Grilled Cheese WI Cheddar, Jack, Swiss, Pepper Jack, avocado, roma tomato, red onion, toasted Sciortino's brioche 13.50 <i>Add Bacon 1.95</i>
WSB Reuben Corned beef brisket, Swiss, Bavarian Weiss choucrute, house Russian dressing, Sciortino's rye 15.50	WI Hot Chicken Sandwich Buttermilk breaded boneless chicken breast, Louisiana hot sauce, Bleu cheese slaw, lettuce, roma tomato, pickle, toasted Sciortino's brioche 15.95
Blackened Salmon BLTA* Spicy cajun salmon, lettuce, tomato, bacon, avocado, garlic aioli, toasted Sciortino's rye 15.95	

DAILY SPECIALS

<u>TUESDAY</u> \$3 Taco Tuesday Buy any 3 tacos and get aguachile rice &/or veggie black beans for \$1 each	<u>FRIDAY cont.</u> Perch Fry Hand breaded lake perch, french fries, cole slaw, rye bread, tartar sauce 19.95 <i>Substitute Potato Pancakes 1.95</i>
\$5 House Margaritas lime or raspberry	<u>SATURDAY</u> NY Strip* 12oz pepper crusted steak, mashed potatoes, button mushrooms, seasonal veggies, sweet potato straws 32.95
<u>WEDNESDAY</u> BBQ Chicken Pizza WI Mozzarella, smoked Gouda cheese, BBQ sauce, red onions, cilantro 18.95	<u>SUNDAY</u> Bacon Wrapped Meatloaf BBQ sauce, Monterey Jack mashed potatoes, House cheese sauce, crispy onions, green beans 19.95
1/2 Price Bottles of Select Wine	<u>SATURDAY & SUNDAY</u> Super Nachos House corn tortilla chips, House Cheese Sauce, WI Cheddar and Jack cheeses, pico de gallo, scallions, black olives, spicy salsa verde, 11.95 <i>Half Order 7.95 Add Sour Cream .95 Add Beef Half Order 3.95 / Full Order 5.95 Add Chicken 4.95 Add Butcher's Steak 7.95</i>
<u>THURSDAY</u> WSB Chicken Salad Sandwich Bacon, Monterey Jack cheese, roma tomato, celery, grilled Sciortino's brioche 14.50	
\$4 Pints of WSB taps	
<u>FRIDAY</u> WI Fish Fry One-half pound battered cod, french fries, cole slaw, rye bread, tartar sauce 16.95 <i>Substitute Potato Pancakes 1.95</i>	

PIZZAS

Pepperoni or Sausage WI Mozzarella, fresh dough, choice of pepperoni or Fontanini Sausage 17.95	Margherita Pizza House red sauce, fresh dough, WI Mozzarella, roma tomatoes, fresh basil 16.95 <i>Add Fontanini sausage 1.95</i>
Pizza Bianca Extra virgin olive oil, WI Mozzarella, roasted garlic, WSB Amber caramelized onions, whipped goat cheese, baby arugula, red chili flakes, parmesan cheese, balsamic reduction 18.95 <i>Add Fontanini sausage 1.95</i>	Classic Combo WI Mozzarella, fresh dough, pepperoni, Fontanini sausage, mushrooms, red pepper, red onion 18.95

BRUNCH (Saturday/Sunday 11am-3pm)

Please see the separate brunch menu for selections.

KIDS MENU

Please see the kids activity sheet for selections

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness.

APPETIZERS

Bavarian-Style Pretzilla Twists (3) Cranberry mustard 9.95 <i>Add House Cheese Sauce .95 Additional Pretzel 2.50</i>	Wisconsin Cheese Curds Honey Lager Light battered, Weyauwega Star Dairy Cheddar, choice of ranch or chipotle ranch 10.95
Chicken Tenders French fries, choice of BBQ sauce, honey mustard, ranch 9.95	Korean Cauliflower Bulgogi glaze, scallions, sesame seeds, yuzu aioli 9.95
Panko Green Beans Lemon zest, yuzu aioli 8.95	Haystack Onions Honey mustard 8.95
	Hawaiian Sliders (2) Thick cut bacon, Korean glaze, grilled pineapple, classic cole slaw, King's Hawaiian bun 8.95 <i>Add Slider 3.95</i>

BURGERS ½ pound burger patty

<i>With choice of Brewery Chips or Fries Sub Sweet Potato Fries +1.00</i>	<i>Sub Side Salad or Soup +2.50 Sub Brew Mac & Cheese +3.95</i>
Southwest Burger* Pepper Jack, iceburg lettuce, red onion, guacamole, jalapeños, chipotle aioli, Sciortino's sesame seed roll 15.95	Cheeseburger* Choice of WI Cheddar, Pepper Jack, Swiss, Monterey Jack, lettuce, roma tomato, Sciortino's sesame seed roll 13.95 <i>Add Bacon 1.95</i>
BBQ Bacon Burger* WI Cheddar cheese, BBQ sauce, haystack onions, lettuce, roma tomato, Pretzilla bun 15.95	Bacon & Bleu Cheese Burger* Victory Amber Ale caramelized onions, lettuce, roma tomato, Sciortino's sesame seed roll 15.50
California Burger* WI Cheddar cheese, avocado, roma tomato, lettuce, red onion, Sciortino's sesame seed roll 15.95	Chef's Butter Burger* WI Cheddar Cheese, Victory Amber Ale caramelized onions, compound butter, lettuce, roma tomato, Sciortino's sesame seed roll 14.95 <i>Add Bacon 1.95</i>
Veggie Burger Vegan black bean & quinoa patty, guacamole, lettuce, tomato, red peppers, pineapple salsa, Sciortino's sesame seed roll, avocado vinagrette 14.50	Farmhouse Burger* Monterey Jack cheese, fried egg, bacon, lettuce, roma tomato, spicy red eye aolil, Pretzilla bun 15.95
M.O.S Burger* button mushroom, Victory Amber Ale caramelized onions, Swiss, lettuce, roma tomato, Sciortino's Sesame roll 15.50	

TACOS & BOWLS

<i>Buy any 3 tacos and get aguachile rice &/or veggie black beans for \$1.00 each</i>
Brewery Bowls Aguachile rice, black beans, spicy salsa verde, Monterey Jack cheese, pico de gallo, sour cream 10.95 Add Protein: <i>Butcher's Steak 7.95 Shredded Chicken 4.95 Sautéed Shrimp 7.95 Beef Short Rib, 7.95 Blackened Salmon, 7.95</i>

Pollo Taco Shredded chicken, spicy salsa verde, jack cheese, pico de gallo, guacamole, corn tortilla 5.15	Indian Butter Chicken Chicken breast, curry, jasmine rice, carrot, green bean, naan bread 15.95
Pineapple Cauliflower Taco Korean glaze, yuzu slaw, pineapple salsa, corn tortilla 5.15	Fish Taco Battered cod, chipotle aioli, white & purple cabbage, pico de gallo, corn tortilla 5.45
	Korean Taco Beef short rib, Korean glaze, spicy red eye aioli slaw, red pepper, scallion, sesame seeds, corn tortilla 5.45
	Argentinian Steak Taco Bistro filet, chimichurri, Monterey Jack cheese, pico de gallo, corn tortilla 5.45

SALADS & SOUP

Blackened Chicken Taco Salad Spicy blackened chicken breast, iceburg and romaine lettuce, WI Cheddar cheese, pico de gallo, black olives, tortilla strips, cilantro, chipotle ranch or avocado vinaigrette 14.95 Add Protein: <i>Chicken 4.95 Butcher's Steak 7.95 Beef Short Rib, 7.95 Sautéed Shrimp 7.95 Blackened Shrimp 7.95 Blackened Salmon, 7.95</i>	House Salad Fresh mesclun, crisp greens, red onion, marinated cherry tomato, carrot, croutons, freshly grated Parmesan cheese 8.95 <i>Dressings: Ranch, Chipotle Ranch, Balsamic Vin, Bleu Cheese, Fat Free Raspberry Vin, Honey Mustard, Avocado Vin, and Parm Peppercorn</i>
Caesar Romaine lettuce, marinated cherry tomato, croutons, Parmesan cheese, Caesar dressing 11.50	French Onion Soup 6.95 House croutons, WI Swiss <u>Soup Du Jour</u> cup 3.95 bowl 5.95 <i>Tues & Wed –</i>
Beet & Arugula Salad Arugula, spinach, mixed greens, whipped goat cheese, beets, sweet potato straws, candied pecans, house balsamic vinaigrette, balsamic reduction 12.95	Seafood Chowder shrimp, cod, clams, corn, potatoes
Nicoise Salad Baby spinach, bibb lettuce, green beans, hard boiled egg, seasoned baby red potatoes, black olives, tomatoes, avocado vinaigrette 12.50	Thursday – Tomato Basil Bisque w/ Pretzel Croutons
	Friday – Clam Chowder
	Saturday – White Chicken Chili w/ Cheddar, Red Onion, and Cilantro
	Sunday – Chicken Dumpling

SIDES

Bleu Cheese Cole Slaw 3.95	Brew Mac & Cheese 6.95
WSB Classic Cole Slaw 3.95	Bacon, smoked sausage, panko, red pepper, scallion, elbow pasta
Aguachile Rice 1.95	Monterey Jack Mashed Potatoes 4.95
Corn, carrot	Seasonal Veggies 4.95
Veggie Black Beans 2.95	Spaetzle 4.95

BEVERAGES

Stone Creek Coffee Cream City Blend Regular or Decaf 2.95	Perrier 2.95
Assorted Rishi Teas 2.95	Red Bull 4.00
Soda 2.95 FREE REFILLS	Coconut, Blue, Yellow, Original, Sugar Free
Coke, Diet Coke, Sprite, Sprite Zero, Ginger Ale, Vitamin Water	Lemonade 2.95 ONE FREE REFILL
WSB Draft Style Root Beer 3.00	Regular, Strawberry, or Raspberry
ONE FREE REFILL	Fresh Brewed Iced Tea 2.95

DESSERTS

Chimichanga Cheesecake Dulce de Leche & Strawberry 8.95	Sundaes Hot Fudge or Strawberry 5.95
Brownie a la Mode 7.95	Turtle 6.95
Root Beer Float 5.50	Apple Crisp Empanadas
WSB root beer, ice cream	Fried apple crisps, carmel, cinnamon, mascarpone mousse 8.95