

THE WATER STREET JOURNAL

"THE DAILY DIARY OF THE AMERICAN BREW PUB"

VOL. XXXVII No. 2

GRAFTON - OAK CREEK - DELAFIELD

2025



THE WATER STREET BREWERY HOURS OF OPERATION

OPEN FOR LUNCH AT 11AM TUESDAY-SUNDAY

| | |
|-----------|-----------|
| TUESDAY | 11AM-10PM |
| WEDNESDAY | 11AM-10PM |
| THURSDAY | 11AM-10PM |
| FRIDAY | 11AM-11PM |
| SATURDAY | 11AM-11PM |
| SUNDAY | 10AM-10PM |

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WATER STREET BREWERY HISTORY

Since 1987, Water Street Brewery has produced more than 102,558 half-barrels, which is approximately 1,560,261 gallons beer. Over the past 38 years, 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 all of our Water Street Brewery locations, as well as The Brewery, located in Milwaukee on Water Street. 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

HISTORY OF CANNING

FIRST BEER CAN 1933

The first beer can was developed in 1933 by American Can, for Gottfried Krueger's Brewing Company.



-KRUEGER FIRST BEER CAN-

CONE TOP CANS 1965

This design allowed brewers to use their bottle and packaging lines to fill cans and seal them with bottle caps.



-SCHLITZ CONE TOP CAN-

FIXED-TAB BEER CAN 1975

The first fixed-tab can was produced in 1975 and is still used today by almost every brewery in country.



-PABST FIXED-TAB CAN-

WATER STREET BREWERY 2024

Our beers are brewed and canned in house at Delafield, Oak Creek and Grafton



SIX PACKS AVAILABLE AT EACH LOCATION

SMALL PLATES

Brewery Chips
potato, sweet potato, beet, ranch 7.95

Scotch Egg *
over medium egg, pork sausage, scallion, brown mustard 7.95

Pub Wings
one-half pound, louisiana hot sauce, parmesan garlic, bbq, korean glaze, celery, bleu cheese or ranch 11.95

Churrasco Steak Skewers *
grilled bistro filet, garlic aioli, chimichurri 11.95

Short Rib Empanadas
beef short rib, monterey jack, wsb oktoberfest braised onions, garlic aioli, chimichurri 8.95

APPETIZERS

Bavarian-Style Pretzillia Twists (3)
brown mustard 9.95
add house cheese sauce .95 add pretzel 2.50

Haystack Onions
honey mustard 8.95

Tempura Korean Cauliflower
korean glaze, scallions, sesame seeds, red eye aioli 9.95

Chicken Tenders
french fries, choice of bbq sauce, honey mustard, ranch 11.95

Wisconsin Cheese Curds
honey lager light battered, weyauwega star dairy cheddar, marinara, ranch 11.95

TACOS & BOWLS

Buy any 3 tacos & get aguachili rice &/or veggie black beans for \$1.00 each (dine in only)

Brewery Bowls
aguachile rice, black beans, spicy salsa verde, monterey jack, pico de gallo, sour cream 11.95
add Protein*: shredded chicken 5.95

butcher's steak 8.95 sauteed shrimp 8.95
beef short rib 8.95 blackened salmon 8.95

Korean Taco
beef short rib, korean glaze, sriracha aioli slaw, red pepper, scallion, sesame seeds, corn tortilla 5.85

Argentinian Steak Taco
bistro filet, chimichurri, monterey jack cheese, pico de gallo, corn tortilla 5.65

Hummus & Harvest Quinoa Bowl
quinoa, carrots, corn, citrus vinaigrette, hummus, roasted brussel sprouts, red peppers, mushrooms, purple & yellow cauliflower, naan chips 15.95

Pollo Taco

shredded chicken, spicy salsa verde, jack cheese, pico de gallo, guacamole, corn tortilla 5.15

Fish Taco

battered cod, chipotle aioli, white & purple cabbage, pico de gallo, corn tortilla 5.65

Buffalo Cauliflower Taco
tossed in lousianna hot sauce, ranch slaw, pickled red onions 5.45

Gluten Friendly and kid's menus are available upon request

BRING HOME YOUR FAVORITE WSB BREW
½ GALLON GROWLERS AVAILABLE
\$20 | Refills \$16

@WATERSTREETBREWERY
WWW.WATERSTREETBREWERY.COM

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

BREW PUB SPECIALTIES

Wisconsin Fish Fry
one-half pound battered cod, french fries, rye bread, cole slaw, tartar sauce 17.95

Chicken Schnitzel Dinner
pretzel panko chicken, spaetzle, demi-gravy, seasonal veggies 19.95

Parm Chicken Pasta
gemelli pasta, marinara cream sauce, breaded chicken, parm cheese, basil, garlic bread 17.95

Brew City Mac
house cheese sauce, wi cheddar, muenster, mozzarella, usingers smoked sausage, bacon, panko, scallion, red peppers, garlic bread 17.95

Chicken Fried Chicken
buttermilk breaded boneless chicken breast, demi-gravy, brew city mac and cheese, bleu cheese slaw, buttermilk biscuit 19.95

Parmesan Crusted Salmon
parmesan crusted salmon, citrus carrot puree, mashed potatoes, seasonal veggies, fried brussel sprouts 21.95

Old World Sausage Platter
usinger's bratwurst & smoked sausage, bavarian weiss choucroute, rotkohl, brown mustard, spaetzle 18.95

Butcher's Steak *
hand-cut 8 oz. bistro filet, chef's butter, crispy onions, monterey Jack mashed potatoes, seasonal veggies 28.95

PIZZA

Pepperoni or Sausage
house red sauce, wi mozzarella, fresh dough, choice of pepperoni or fontanini sausage 18.95

Margherita
house red sauce, fresh dough, wi mozzarella, roma tomatoes, fresh basil 17.95
add fontanini sausage 1.95

BBQ Chicken
wi mozzarella, fresh dough, smoked gouda, bbq sauce, red onions, cilantro 19.95

Burrata Margherita
house red sauce, fresh dough, burrata cheese, wi mozzarella, roma tomatoes, fresh basil 18.95
add fontanini sausage 1.95

Classic Combo
house red sauce, wi mozzarella, fresh dough, pepperoni, fontanini sausage, mushrooms, red pepper, red onion 19.95

BEVERAGES

Stone Creek Coffee Cream City Blend
regular or decaf 3.50

Soda FREE REFILLS
coke, diet coke, sprite, sprite zero, ginger ale, vitamin water 3.50

Red Bull
blue, yellow, original, sugar free 3.50

Hot Chocolate 1.95

Fresh Brewed Iced Tea
regular, strawberry, raspberry 3.50

Assorted Rishi Teas 3.50

Lemonade ONE FREE REFILL
regular, strawberry, raspberry 3.50

WATER STREET BREWERY ROOT BEER
3.50 ONE FREE REFILL
WISCONSIN'S FAVORITE DRAFT STYLE ROOT BEER

BURGERS

With choice of Brewery Chips or Fries

Sub Side Salad or Soup +2.50

Sub Sweet Potato Fries +1.00

Sub Haystack Onions +1.95

Sub Brew Mac & Cheese +3.95

California Burger *

wi cheddar, avocado, roma tomato, lettuce, red onion, sciortino's sesame seed roll 15.95

Southwest Burger *

pepper jack, iceberg lettuce, pickled red onion, guacamole, jalapenos, chipotle aioli, sciortino's sesame seed roll 15.95

BBQ Bacon Burger *

wi cheddar, bbq sauce, haystack onions, pretzillia bun 16.50

DAILY SPECIALS

TUESDAY

\$3 Taco Tuesday

Buy any 3 tacos and get aguachile rice &/or veggie black beans for \$1 each

\$5 House Margaritas lime or raspberry

WEDNESDAY

Pasta Salsiccia

gemelli pasta, fontanini italian sausage, house roma tomato cream sauce, basil, garlic, red chili flakes, parmesan cheese, garlic bread 17.95

1/2 Price Bottles of Select Wine

THURSDAY

Pesto Chicken Panini

pesto marinated shaved chicken breast, arugula, marinated roma tomatoes, crispy prosciutto, wi mozzarella cheese, pesto aioli, balsamic glaze 15.50

\$4 Pints of WSB taps

FRIDAY

WI Fish Fry

one-half pound battered cod, french fries, cole slaw, rye bread, tartar sauce 17.95

Substitute Potato Pancakes 1.95

Perch Fry

hand breaded lake perch, french fries, cole slaw, rye bread, tartar sauce 21.95

Substitute Potato Pancakes 1.95

SATURDAY

NY Strip*

12oz pepper crusted steak, monterey jack mashed potatoes, button mushrooms, seasonal veggies, sweet potato straws 35.95

SUNDAY

Bacon Wrapped Meatloaf

BBQ sauce, Monterey Jack mashed potatoes, House cheese sauce, crispy onions, seasonal veggies 19.95

SATURDAY & SUNDAY

Super Nachos

House corn tortilla chips, WI Cheddar and Jack cheeses, pico de gallo, salsa verde, house cheese sauce, scallions, black olives 12.95

Half Order 8.95

Sour Cream .95 salsa roja .95

Add Beef Half Order 4.95 / Full Order 6.95

Add Chicken 5.95 Add Butcher's Steak 8.95

SERVED EVERY DAY!

French Onion Soup

house croutons, wi swiss 6.95

Soup Du Jour

cup 3.95 bowl 5.95

Tuesday

Pozole
cabbage, onion, tomato, guajillo pepper, radish, tortilla strips, cilantro

Wednesday

Chicken Dumpling

Thursday

Tomato Basil Bisque

pretzel croutons

Friday

Clam Chowder

Saturday

White Chicken Chili

cheddar, red onion, cilantro

Sunday

Chicken Dumpling

SANDWICHES

With choice of Brewery Chips or Fries

Sub Side Salad or Soup +2.50

Sub Sweet Potato Fries +1.00

Sub Haystack Onions +1.95

Sub Brew Mac & Cheese +3.95

WI Hot Chicken Sandwich

buttermilk breaded boneless chicken breast, louisiana hot sauce, bleu cheese slaw, lettuce, roma tomato, pickle, toasted sciortino's brioche 16.50

Chicken Schnitzel Sandwich

pretzel panko crusted chicken, bacon, mesclun greens, gouda, honey mustard, pretzillia bun 15.95

WSB Reuben

corned beef brisket, swiss, bavarian weiss choucroute, wsb 1000 island dressing, sciortino's rye 16.95

Short Rib Panini

beef short rib, oktoberfest caramelized onions, smoked gouda cheese, garlic aioli, arugula, sciortino's brioche 16.95

WSB Chicken Philly

shaved chicken breast, pepper jack cheese, red and green peppers, onions, on a sciortinos hoagie roll 15.95
add mushrooms .95 add jalapenos .95

Blackened Salmon BLTA

spicy cajun salmon, lettuce, roma tomato, bacon, avocado, garlic aioli, toasted sciortino's rye 16.95

SALADS

chicken 5.95 beef short rib 8.95 butcher's steak 8.95* sauteed shrimp 8.95* blackened shrimp 8.95* blackened salmon 8.95*

Blackened Chicken Taco Salad

spicy blackened chicken breast, iceberg and romaine lettuce, wi cheddar, pico de gallo, black olives, tortilla strips, chipotle ranch 17.50

House Salad

fresh mesclun, crisp greens, red onion, chopped roma tomatoes, carrot, croutons, freshly grated parmesan cheese 9.95

Dressings: ranch, chipotle ranch, balsamic vin, bleu cheese, fat free raspberry vin, honey mustard, parm peppercorn, french

WSB Hot Bacon Salad

spinach, romaine, chicken, roasted baby red potatoes, chopped bacon, hard boiled egg, tempura fried shaved brussel sprouts, scallions, warm bacon vinaigrette on the side 17.50

SIDE DISHES

Bleu Cheese Cole Slaw

3.95

WSB Classic Cole Slaw

3.95

Aguachili Rice

1.95

Veggie Black Beans

2.95

Monterey Jack Mashed Potatoes

4.95

Seasonal Veggies

4.95

Spaetzle

4.95

Brew Mac & Cheese

6.95

bacon, smoked sausage, panko, red pepper, scallion

DESSERTS

Chocolate Chip Cookie Skillet

served with vanilla ice cream 8.95

Sundaes

hot fudge, strawberry 5.95

turtle 6.95

Triple Chocolate Brownie Skillet

served with chocolate ice cream 8.95

Root Beer Float

wsb root beer, ice cream 5.50

Churros

oven baked churros chocolate, dulce de leche, and whipped mascarpone dipping sauces 8.95

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

SATURDAY 11AM-3PM

BRUNCH MENU

SUNDAY 10AM-3PM

SUB POTATO PANCAKES FOR PARM PEPPERCORN POTATOES +1.95

Brewmaster Breakfast *

two farm fresh eggs, bacon, usingers smoked sausage, potato pancake, fresh fruit, biscuit 13.95

Steak and Eggs *

4oz bistro filet, two farm fresh eggs, parm peppercorn potatoes, fresh fruit, biscuit 15.95

Veggie Skillet

montrachet goat cheese, mushrooms, spinach, tomatoes, parm peppercorn potatoes, biscuit, fresh fruit 13.95

WSB Monte Cristo

wsb french toast, sliced beef sausage, bacon, scrambled eggs, potato pancake, american cheese, strawberry sriracha jelly, fresh fruit 13.95

Carnivore Skillet

bacon, usinger's smoked sausage, cheddar, parm peppercorn potatoes, biscuit, fresh fruit 13.95

Dulce De Leche French Toast

brioche bread, vanilla, crushed cinnamon cereal, dulce de leche syrup, bacon, fresh fruit 13.95

add two eggs 3.50

Breakfast Burritoscrambled eggs, fried potatoes, monterey jack, pico de gallo, spicy salsa verde, guacamole, sour cream, fresh fruit 13.95
add bacon or sausage 1.95**OKTOBERFEST BLOODY MARY**

skyy vodka, homemade bloody mix, wsb oktoberfest, cajun shrimp, usinger's smoked beef sausage, cheese curds, fried cauliflower, bacon, pickle 14.00

BRUNCH SIDES**Bacon(3)** 4.95**Toast (rye/white)** 1.95**Fruit** 3.50 **Biscuit** 1.95**Parm Peppercorn Potatoes** 3.50**Eggs Any Style (2)** 4.95**VISIT OUR OTHER BARS
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BEER TRIVIA

1. What brewing process converts starches into fermentable sugars?
A. Mashing B. Aeration C. Carbonation D. Germination
2. What is the main ingredient in most craft beer?
A. Beer B. Water C. Sugar D. Barley
3. What is the main ingredient in Belgian beers that gives them unique flavor?
A. Grass B. Yeast C. Resin D. Hops
4. What ancient civilization brewed beer as far back as 3,000 BC & spread throughout Europe?
A. Egyptians B. Germanic Tribes C. Wisconsinites D. Mesopotamians
5. What is the oldest brewery in the world?
A. Weihenstephan Brewery B. Pabst C. Miller D. Augustiner-Bräu
6. What does the acronym IBU stand for?
A. International Beer Unit B. Independant Beer User C. International Bitterness Units
7. From whom did Frederick Miller buy a small brewery from in 1855?
A. Charles and Lorenz Best. B. Homer Simpson C. Winston Churchill D. the Uihlein family
8. Traditionally made from clay and having a lid, what large mug for drinking beer from gets its name from the German word for "stone"?
A. Stein B. Mug C. Horn D. Tulip

TRIVIA ANSWERS

1. A 2. B 3. D 4. B 5. A 6. C 7. A 8. A