

Starters

- RAIL STATION MUSHROOMS.....12**
Button mushrooms, house beer batter, rosemary-Parmesan blend, parsley, served with seasoned sour cream
- PRETZEL BITES.....11**
Soft pretzel bites, Bavarian mustard, queso
- BUFFALO CAULIFLOWER ^{GFr}VO.....13**
Deep-fried cauliflower, vegan buffalo, coconut flour batter, celery. Choice of ranch, bleu cheese, or vegan ranch
- CHORIZO DIP ^{GFr}VO.....12**
Queso dip, chorizo, pico de gallo, shredded lettuce, cheese, served with tortilla chips and guacamole
- ELLSWORTH, WI CHEESE CURDS..14**
Hand-battered, served with spicy jam
- HOWE NACHOS VO.....15**
Queso, black beans, jalapeños, pico de gallo, roasted corn, sour cream, guacamole
+ Add Protein \$\$
+ Vegan Style \$2
- BRUSSELS SPROUTS ^{GFr}VO.....13**
Fried Brussels sprouts, roasted sweet potatoes, almonds, feta, microgreens, maple balsamic glaze

Mains

- HOWE'S BROASTED 1/2 BIRD.....22**
Four-piece broasted chicken, mashed potatoes & gravy, sweet chili coleslaw, buttermilk biscuit, house pickles. Served Original or tossed in your choice of sauce or rub
- SPICY RIGATONI.....20**
Calabrian chili sausage, Boursin cream, cherry tomatoes, caramelized fennel and shallots, burrata, chili, rigatoni noodles
- HAND-BATTERED CHICKEN TENDERS.....17**
Includes a dipping sauce and choice of side
- FISH & CHIPS.....19**
Beer-battered fish, fries, coleslaw, tartar sauce

- LOADED BIG MAC FRIES.....15**
Fries topped with ground beef, queso sauce, shredded American cheese, lettuce, diced pickles, special burger sauce, sesame seeds
- CARNE ASADA FRIES.....17**
Fries topped with carne asada, refried beans, queso sauce, red enchilada sauce, avocado tomatillo salsa, lime crema, cilantro, pickled red onions, jalapeños, queso fresco
- VEGAN POUTINE FRIES ^{GFr} V.....17**
Sweet potato waffle fries topped with mushroom gravy, vegan cheese curds, vegan chorizo, pickled jalapeños, Cajun seasoning, shredded vegan mozzarella
- WINGS**
BONE-IN.....Half \$16 • Full \$21
BONELESS.....Half \$13 • Full \$19
Tossed in your choice of sauce or rub. Served with celery and ranch or bleu cheese

Dill Pickle Rub, Cajun Dry Rub, Buffalo, Sweet Thai Chili, Guava BBQ, Hot Chic, Gochujang Glaze, Lemon Pepper Sauce, + Hennessey Bacon Jam \$1

- BRISKET MAC & CHEESE.....20**
American, cheddar, jalapeño bacon, jalapeños, brisket, crispy onions, guava BBQ
- CALABRIAN TACOS ^{GFr}.....17**
Corn tortillas, Calabrian chili sausage, Oaxaca cheese, roasted corn, lime crema, red onion, cilantro, chips and salsa
- VEGAN KOREAN BBQ TACOS ^V ^{GFr}.....20**
Herbivorous Butcher Korean short rib, gochujang agave sauce, kimchi slaw, pickled red onions, scallions, cilantro, vegan chili crisp aioli, sesame seeds, served with tortilla chips

Salads & Soups

- SOUP OF THE DAY.....Cup \$5 • Bowl \$8**
- CHICKEN WILD RICE SOUP.....Cup \$5 • Bowl \$8**
- BEETS BY HOWE ^{GFr}VO.....18**
Spring mix and arugula, fennel, roasted beets, fresh cheese curds, pistachios, watercress, tossed in honey mustard
- GRILLED CHICKEN CAESAR ^{GFO}VO.....16**
Charbroiled chicken, romaine, Parmesan, vegan Caesar dressing, sourdough croutons, blistered lemon
- HONEY PECAN ^{GFO}.....19**
Crispy or grilled chicken, mixed greens, apples, raisins, sweet potato, egg, candied pecans, green goddess dressing, honey mustard drizzle
- SMOKEHOUSE WEDGE ^{GFr}.....16**
Grilled hearts of romaine, tomato, bacon-onion jam, roasted sweet potato, bleu cheese, smoked peppercorn dressing. + Add Protein \$\$

HOUSE DRESSINGS:

Ranch, Bleu Cheese, French, Balsamic, Vegan Caesar, Honey Mustard, Green Goddess, Vegan 1000 Island, Vegan Ranch, Smoked Peppercorn

PROTEIN ADDITIONS:

\$1: Egg* • \$3: Bacon
\$4: Crispy or Grilled Chicken, Seared or Crispy Coconut Tofu, Vegan Chorizo, Pork Chorizo
\$6: TiNdle Chicken • \$8: Steak*, Vegan Korean BBQ • \$9: Ahi Tuna*, Brisket

Burgers & Sandwiches

Served with Chips or Coleslaw

- BYO BURGER ^{GFO}VO.....15**
See details in our drink book!
- THE FLANNEL ^{GFO}.....17**
House-made pork patty, white cheddar, Gouda, apple-onion jam, crispy shallots, smoky chipotle bourbon aioli, Hawaiian bun
- DOUBLE ROYALE* ^{GFO}.....17**
Two Wagyu beef patties, American, red onion, pickles, garlic aioli. + Triple Royale \$4
- THE SWEET SPOT ^V ^{GFO}.....15**
House-made sweet potato and black bean patty, vegan American cheese, arugula, cucumber, avocado, vegan cilantro crema, fried green tomato, brioche bun
- LONGFELLOW* ^{GFO}.....18**
Two Wagyu beef patties, cheddar, provolone, bacon, lettuce, tomato, pickles, 1000 island

- WILD BERRY MELT ^{GFO}.....18**
Two Wagyu beef patties, cheese curds, arugula, blueberry habanero compote, crispy shallots, grilled brioche bread
- CHORIZO TORTA ^{GFO}.....19**
Chorizo, sliced avocado, avocado tomatillo salsa, refried beans, shredded lettuce, Oaxaca cheese, queso fresco, pickled jalapeños, cilantro, diced white onion, tomato, on a telera roll. Served with sour cream
- BRISKET GRILLED CHEESE ^{GFO}.....18**
Smoked brisket, guava BBQ, sautéed onions, cheddar, provolone, sourdough
- CRISPY CHICKEN SANDWICH ^{VO}....18**
Hand-battered chicken breast with house pickles and coleslaw on a brioche bun. Served original or tossed in your choice of sauce or rub
+ Vegan Style \$1

Bowls

- AHI POKE* ^{GFr}.....19**
Marinated ahi tuna*, avocado, bell peppers, green onions, cucumber, red cabbage, edamame, sesame seeds, coconut rice
+ VOLCANO STYLE: Jalapeños & Sriracha Aioli
- PHUKET ^{GFr}VO.....18**
Chicken or tofu, yellow curry sauce, power veggie mix, bell peppers, spiced peanuts, green onion, cilantro, coconut rice
- YUM YUM* ^{GFr}.....18**
Seared steak, kimchi, sunny-side egg*, yum yum sauce, green onion, coconut rice
- CHICKEN PASTOR PROTEIN BOWL ^{GFr}.....17**
Adobo-marinated chicken breast, grilled pineapple, avocado-tofu mousse, black bean salsa, cherry tomato, red onion, cilantro-lime rice, queso fresco. *45 grams of protein*

UPGRADES

\$1: Fries • \$2: Tots
\$3: Truffle Fries, Sweet Potato Waffle Fries, Side Salad, Cup of Soup

HOUSE-MADE SAUCES \$1

Avocado Tomatillo Salsa, Seasoned Sour Cream, Chipotle Aioli, Garlic Aioli, Truffle Aioli, Sriracha Aioli, Spicy Cilantro Crema, Smoky Bourbon Chipotle Aioli, Special Sauce, Yum Yum

The

HOWE

DAILY KITCHEN & BAR

Wine

WHITE



CHARDONNAY.....	14	26	52
Joel Gott, California			
PINOT GRIGIO.....	12	22	44
Seaglass, California			
SAUVIGNON BLANC.....	11	20	40
Overstone, New Zealand			
ROSÉ.....	11	20	40
Bieler, Aix-en-Provence			
PROSECCO SPLIT.....	13		
Avissi, Italy			
N/A ROSÉ.....	9	-	30
Yes Way Rosé			

RED

PINOT NOIR.....	11	20	40
Three Thieves, California			
CABERNET SAUVIGNON.....	11	20	40
Charles & Charles 'Bolt', Washington			
CABERNET SAUVIGNON.....	13	24	48
Hess 'Shirtail', California			
MALBEC.....	11	20	40
Doña Paula, Argentina			
RED BLEND.....	13	24	48
Doña Paula 'High Altitude', Argentina			

Signature Cocktails

C&C OLD FASHIONED.....	15
Old Forester bourbon, brown sugar simple, cherry bark vanilla bitters, orange rip, Filthy cherry + Upgrade to Woodford Personal Selection \$2	
C&C HOT BLOCK MARGARITA.....	15
Jalapeño-infused C&C Dobel Diamante tequila, Tattersall orange liqueur, Ancho Reyes chili liqueur, house sweet & sour, lime wheel, black salt	
C&C ESPRESSO MARTINI.....	13
Prairie Organic vodka, Faretti espresso liqueur, vanilla simple, cold brew	
C&C MAPLE OLD FASHIONED.....	16
C&C Woodford Personal Selection, maple simple, cherry bark vanilla bitters, Filthy cherry, bacon	
C&C CAMPFIRE MULE.....	15
C&C Stranahan's Single Barrel whiskey, 400 Conejos mezcal, amaretto, ginger beer, toasted marshmallows	

BEER

SCAN QR CODE TO VIEW MENU ONLINE



Howe Cocktails

POMPAPOLITAN.....	12
Absolut grapefruit, yuzu liqueur, pomegranate syrup, pomegranate juice, lime	
OLD GOLD.....	14
C&C Maker's Mark Private Select, Maker's Mark, Campari, apricot brandy, Peychaud's bitters	
EVENING PRAYERS.....	13
North State Lingonberry vodka, Tattersall Rosso gin, Lillet rosé, Tattersall Crème de Fleur, plum bitters	
JALISCO AFTERGLOW.....	12
Dobel Silver, ginger liqueur, pear & turmeric syrup, lime juice	
CIDERHOUSE FIVE.....	13
Keeper's Heart Irish & American, amaretto, 5-Spice apple syrup, lemon, trinity bitters, Fee Brother's vegan foamer	
TRANSMUTATION.....	11
Tito's, mulled grape syrup, ginger beer, soda water	
FIRESIDE SIPPER.....	11
Flor de Cana Oro aged rum, caramel pecan syrup, spiced cookie butter ball, hot water, whipped cream	

Slushies

Ask about our rotating selection!

BOOZY SLUSHIES.....	10
N/A SLUSHIES.....	6

Mocktails

BLACKBERRY FIZZ.....	6
Blackberry simple, herb simple, lemon, soda	
STAR JAMMER.....	8
Star Fruit & Berry Energy Elixir, lime, ginger beer, soda	
LOADED LYCHEE CRUSH.....	7
Lychee syrup, lime, coconut-lime creamer, choice of crush flavor: orange, peach, pineapple, strawberry, grape	
LAVENDER LEMONADE.....	6
House-made lavender lemonade, butterfly pea powder	
PINEAPPLE WHIP.....	6
Pineapple juice, agave, whipped cream	
ENERGY ELIXIR.....	2
Add a shot of Energy Elixir to any Mocktail (80mg Caffeine)	

THC Seltzers

Available to-go!

FLOWSTATE TANGERINE LEMONGRASS.....	8
12oz - 10mg	
FLOWSTATE RASPBERRY ELDERFLOWER.....	8
12oz - 10mg	
CANN HI BOY ROTATOR.....	9
12oz - 5mg	
GRANNY'S KITTY COCKTAIL.....	10
12oz - 10mg	
ROTATING THC.....	\$\$
Ask your server about current selections	

20% AUTO GRATUITY ON PARTIES OF 8 OR MORE | A 3% CHARGE WILL BE ADDED TO ALL CHECKS PAID BY CREDIT CARD. SURCHARGE DOES NOT APPLY TO DEBIT, CASH, OR GIFT CARD PAYMENTS.

Dishes with these symbols are: Gluten Friendly Vegan | Dishes with these symbols can be modified: Gluten Friendly Option Vegan Option

*These items are served raw or undercooked, or contain, or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Craft & Crew Hospitality provides health insurance and other benefits for part-time and full-time employees.