



artisan food + craft beer

Starters

reduye wings | 16

woodfired wings, blue cheese dressing, celery, choice of buffalo(gf**), honey bourbon bbq, soy-honey-garlic

spinach & artichoke dip - sub tortilla chips(gf**) | 10

spinach, artichokes, parmesan sauce, pita bread

hummus - sub tortilla chips(gf**) | 13

roasted beets, preserved lemon, toasted caraway, chickpeas, tahini, bell pepper, red onion, carrot, pita

blistered shishito peppers | 14

farm shishito peppers, mint, persillade, lime, maldon salt

main grain bakery pretzels | 10

maldon salt, house-made beer cheese sauce, stoneground mustard

grilled shrimp skewers* | 14

charmoula, lemon aioli, arugula

Soups & Salads

seasonal house-made soups | 4 / 6

red eye signature salad (v/gf**) | half or full 7 / 12

mixed greens, avocado, candied pecans, blue cheese, tomatoes, dried tart cherries, citrus honey mustard vinaigrette

citrus shrimp salad* (gf**) | 15

mixed greens, grilled shrimp, orange, toasted pistachio, asiago, avocado, bell pepper, citrus honey mustard vinaigrette

red eye cobb salad (gf**) | 17

mixed greens, grilled chicken, nueske's bacon, farm egg, avocado, blue cheese, cherry tomatoes, seasonal farm vegetable, shallot-cider vinaigrette

Red Eye Signatures

woodfired ninepatch chicken | 28

partially de-boned half chicken, charred broccolini, lemon beurre blanc, arugula

lonely oak farm lamb & ninepatch beef meatballs | 21

white cheddar polenta, sauce pomodoro, sartori sarvecchio parmesan, chives

beet risotto (v) | 16

farm roasted beets, preserved lemon, sartori sarvecchio parmesan, walnuts, whitefeather organics microgreens

ricotta gnocchi (v) | 17

house rolled herb gnocchi, preserved lemon-truffle cream sauce, asparagus, cherry tomato, snap peas, persillade, sartori sarvecchio parmesan

red eye mac & cheese gratin | 14

carr valley fontina, sartori sarvecchio parmesan, sharp cheddar, nueske's bacon, sassy cow cream, gemelli pasta, herb bread crumbs

Burgers, Sandwiches & Wraps

All burgers are served on a brioche bun. Udi's gluten free** bun, add 1.5

Served with your choice of kettle chips, tossed mixed greens or upgrade to one of our signature sides.

reduye burger* | 15

grass-fed beef, nueske's bacon, aioli, tomato, spinach, sharp white cheddar

wisconsin burger* | 16

grass-fed beef, caramelized onion, carr valley 2yr cheddar, nueske's bacon, stoney acres maple aioli

fungi burger | 14

house made mushroom patty, deppeler's baby swiss, fines herb aioli, spinach

turkey club | 15

nueske's bacon, spinach, tomato, carr valley fontina, grilled scallion aioli, main grain sourdough

b.l.a.t | 13

nueske's bacon, spinach, avocado, tomato, jalapeno-parmesan aioli, sourdough bread

chicken bacon ranch wrap | 15

grilled chicken, nueske's bacon, arugula, tomato, sharp white cheddar, buttermilk-herb ranch

victorious vegan wrap (v) | 12

roasted beet hummus, mixed greens, cherry tomato, red onion, avocado, bell pepper, lemon-ginger vinaigrette

bada bing wrap | 13

crispy buttermilk shrimp, spinach, red onion, tomatoes, cilantro, blue cheese, spicy bada sauce

Woodfired Pizzas

red eye original crust or schroeter's gluten/dairy** crust, add 3

craft your own starting at 9

margherita (v) | 13

san marzano tomato sauce, fresh basil, house-rolled mozzarella, paeleon olive oil

fromaggio (v) | 14

wisconsin cheddar cream sauce, parmesan, asiago, house-rolled mozzarella, chives

forager | 15

san marzano tomato sauce, roasted mushrooms, fennel sausage, mozzarella, toasted pine nuts, basil pesto

napolitana | 16

san marzano tomato sauce, prosciutto, chorizo, fennel sausage, mozzarella, roasted red pepper, chives

harvester (v) | 15

roasted garlic cream sauce, mozzarella, seasonal farm vegetables, whitefeather organics microgreens

locavore | 16

basil pesto base, house sausage, nueske's bacon, carrot, kale, radish, sartori basil-olive oil asiago, whitefeather organics microgreens

slices for sharing | 17

seasonal pizza, \$2 of each pizza goes towards a rotating monthly charity (ask your server)

Signature Sides (all gf**)

(prices reflect single/double order)

garlic-thyme roasted potatoes | 4 / 6

rosemary sweet potato fries | 4 / 6

moroccan cauliflower | 4 / 6

parmesan tots | 4 / 6

broccoli with parmesan & lemon | 4 / 6

Beverages

sprecher maple root beer | 2.5

new roots coffee press | 4.25

3-4 cups (regular or decaf)

soda | 2.5

pepsi, diet pepsi, mountain dew, diet mountain dew, sierra mist, diet sierra mist, lifewater yumberry, brisk raspberry iced tea, tropicana lemonade

topo chico | 2

iced tea | 2

stash hot tea | 2

irish breakfast, premium green, salted caramel, english breakfast (decaf), lemon ginger (decaf) orange spice black tea

(v)vegetarian – (gf) gluten free

extra sides of dressing/aioli/sauce | .60

add chicken | 6, or shrimp | 4

to any salad, pizza or entree

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

**while we offer gluten free menu items, Red Eye is not a gluten free environment. In consuming our gluten free items, be aware that we are unable to guarantee that any item can be completely free of allergens.