



artisan food + craft beer

Starters

redeye wings | 17

woodfired wings, blue cheese dressing, celery, choice of buffalo(gf**), honey bourbon bbq, pad thai

spinach & artichoke dip - sub tortilla chips (v/gf**) | 13.5

spinach, artichokes, parmesan sauce, pita bread

sheet pan nachos | 21

house smoked brisket, beer cheese, carr valley fontina & white cheddar, pico de gallo, jalapeno, cilantro, avocado crema, lime

mushroom tartine (v) | 15

roasted mushrooms, thyme, lemon-truffle goat cheese, parmesan, shallots, crème fraiche, persillade, grilled main grain bakery sourdough, whitefeather organics microgreens

main grain bakery pretzels (v) | 14

maldon salt, house beer cheese sauce, stoneground mustard

grilled shrimp skewers* | 15.5

charmoula, lemon aioli, arugula

Soups & Salads

seasonal house-made soups | 5.5 / 7.5

red eye signature salad (v/gf**) | half or full 8.5 / 14.5

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

citrus shrimp salad* (gf**) | 16.5

grilled shrimp, frisee, arugula, grapefruit, orange, carrot, bell pepper, toasted pistachios, sartori herb asiago, citrus honey mustard vinaigrette

red eye cobb salad* (gf**) | 18.5

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

Burgers, Sandwiches & Wraps

Udi's gluten free** bun, add 2.

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

redeye burger* | 17

grass-fed beef, nueske's bacon, aioli, tomato, bibb lettuce, sharp white cheddar, brioche bun

wisconsin burger* | 18

grass-fed beef, caramelized onion, hook's 3yr cheddar, nueske's bacon, stoney acres maple aioli, brioche bun

miso buff burger* | 18

ground bison, soy glaze, miso aioli, pickled carrot & red onion, cucumber, brioche bun

rooted reuben burger (v) | 16.5

house made beet-carrot-sweet potato patty, deppler's baby swiss, sauerkraut, house thousand island dressing, brioche bun

turkey club | 17

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

b.l.a.t | 15.5

nueske's bacon, bibb lettuce, avocado, tomato, jalapeno-parmesan aioli, multi grain bread

korean fried chicken | 18.5

buttermilk marinated chicken breast, kimchi vinaigrette, cabbage slaw, cilantro, gochujang aioli, brioche bun

victorious vegan wrap (v) | 14.5

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

Signature Sides (gf)

- garlic-herb roasted potatoes | 6
- broccoli with parmesan & lemon | 6
- parmesan tater tots | 5
- woodfired sweet potatoes, rosemary crème fraiche | 7

Beverages

soda | 3.75

coke, diet coke, mello yello, sprite, sprite zero, dr pepper, lemonade

topo chico | 3

sprecher maple root beer | 3.5

mama bear beans coffee press | 4.5

3-4 cups (regular)

iced tea | 3

stash hot tea | 3

english breakfast, premium green, english breakfast (decaf), lemon ginger (decaf), cinnamon vanilla (decaf), coconut mango orange spice black tea

(v) vegetarian – (gf) gluten free

extra sides of dressing/aioli/sauce | .60

add chicken | 7

add shrimp* | 5

to any salad, pizza or entree

**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.

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



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Red Eye Signatures

woodfired ninepatch chicken | 34

partially de-boned half chicken, mn wild rice, asparagus, lemon buerre blanc

grilled flatiron steak* | 35

certified angus beef, roasted fingerling potatoes, asparagus, sauce bordelaise, blue cheese crust

ricotta gnocchi (v) | 26

house rolled gnocchi, asparagus, cherry tomatoes, snap peas, preserved lemon-truffle cream sauce, toasted hazelnuts, whitefeather organics microgreens

pulled pork tacos | 19

house smoked pork, salsa verde, cotija, pickled red onion, cilantro, flour tortilla, lime

red eye mac & cheese gratin | 16.5

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



Woodfired Pizzas

red eye original crust or schroeter's gluten/dairy free crust**, add 4

craft your own starting at 12.5

margherita (v) | 15.5

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

formaggio (v) | 16.5

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

forager | 17.5

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

gyro hero | 19

olive oil base, oregano, lamb & beef meatballs, tomato, red onion, castelvtrano olives, mozzarella, roth feta, shaved cucumber, mint-coriander yogurt

napolitana | 18.5

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

pizza verde (v) | 17.5

basil pesto base, artichoke hearts, castelvtrano olives, broccoli, carr valley fontina, roth feta, pistachios

kale caesar (v) | 18

garlic cream sauce base, cattail organics kale, carr valley fontina, sartori sarvecchio parmesan, caesar dressing, main grain croutons

slices for sharing | mp

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

Local Farms



FRIENDS

red door farm (athens)

cattail organics (athens)

lonely oak farm (milladore)

stoney acres farm (athens)

ninepatch farm (athens)

main grain bakery (stevens point)

whitefeather organics (custer)

lakeview berry farm (mosinee)

roth cheese (monroe)

carr valley cheese (lavelle)

sartori cheese (plymouth)

hook's cheese (mineral point)

nueske's meat (wittenberg)

schroeter's bakeshop (milwaukee)

sassy cow creamery (columbus)

underground meats (madison)

skinny bee honey (hamburg)

wisconsin meadows (viroqua)

mama bear beans (wausau)

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