

170 S FIRST ST, MILWAUKEE · WISCONSIN

STACK  D

414.273.7800 · WWW.STACKEDBAR.COM

WELCOME TO STACK'D

Combining quality local produce and ingredients with familiar faces and friendly service, Stack'd represents an original Milwaukee destination for gourmet burgers. Serving a town that beer made famous, this burger bar offers a bountiful menu of local and craft beers, a full bar and a clever list of wine selections you won't find in your average grocery store. Using only locally grown and raised ingredients from Milwaukee brands including Miller Bakery, Alterra Coffee, Marchese and Wisconsin co-ops, our menu of hand-crafted burgers, sides, salads and shakes creates a new Milwaukee tradition for dining.

BEER

In Milwaukee? Go figure! But our selection goes beyond the ordinary, serving up local micro brews, international beer, large-format sharing bottles and literally Stack'd cans of nostalgic favorites. From our neighborhood breweries to beer makers on the other side of the globe, our list offers something for everyone.

ON TAP

Buffalo Water Bison Blonde, <i>Mke</i>	\$4
Guinness, <i>Ireland</i>	\$5
Lakefront Riverwest Stein, <i>Milwaukee</i>	\$4
Miller Lite, <i>Milwaukee</i>	\$4
Milwaukee Brewing Company Pressing 78 Porter, <i>Milwaukee</i>	\$5
New Belgium Fat Tire, <i>Colorado</i>	\$5
New Glarus Belgian Red, <i>New Glarus, WI</i>	\$5
Sprecher Abbey Triple, <i>Milwaukee</i>	\$5

Lakefront Klisch Pilsner, <i>Milwaukee</i>	\$4
Lakefront New Grist, (<i>gluten free</i>) <i>Mke</i>	\$4
Leinenkugel's Classic Amber, <i>Chippewa Falls, WI</i>	\$4
MGD 64, <i>Milwaukee</i>	\$3
Miller Lite, <i>Milwaukee</i>	\$3
Miller High Life, <i>Milwaukee</i>	\$3
Miller Genuine Draft, <i>Milwaukee</i>	\$3
New Glarus IPA, <i>New Glarus, WI</i>	\$4
New Glarus Organic Revolution, <i>New Glarus, WI</i>	\$4
New Glarus Spotted Cow, <i>New Glarus, WI</i>	\$4
Schlitz, <i>Milwaukee</i>	\$3
Tyradena Bitter Woman IPA, <i>Lake Mills, WI</i>	\$4
Tyradena Headless Man Amber, <i>Lake Mills, WI</i>	\$4
Tyradena 3 Beaches Honey Blonde, <i>Lake Mills, WI</i>	\$4

WISCONSIN BREWS

Capital Brewery Amber, <i>Middleton, WI</i>	\$4
Capital Brewery Island Wheat, <i>Middleton, WI</i>	\$4
Furthermore Knot Stock, <i>Spring Green, WI</i>	\$4
Lakefront Cream City Pale Ale, <i>Mke</i>	\$4
Lakefront Eastside Dark, <i>Milwaukee</i>	\$4

IMPORTS & OTHERS

Anchor Steam Beer, <i>California</i>	\$5	Harp, <i>Ireland</i>	\$5
Bass Ale, <i>England</i>	\$5	Heineken, <i>Holland</i>	\$5
Bell's Pale Ale, <i>Michigan</i>	\$4	Magic Hat #9, <i>Vermont</i>	\$4
Bell's Two Hearted Ale, <i>Michigan</i>	\$4	Redhook ESB, <i>Washington</i>	\$4
Big Sky Moose Drool, <i>Montana</i>	\$4	Rogue Dead Guy Ale, <i>Oregon</i>	\$5
Big Sky Trout Slayer, <i>Montana</i>	\$4	Sierra Nevada Pale Ale, <i>California</i>	\$4
Blue Moon Belgian White, <i>Colorado</i>	\$4	Three Floyds Alpha King, <i>Indiana</i>	\$4
Bud Light, <i>Missouri</i>	\$3	Three Floyds Gumball Head, <i>Indiana</i>	\$4
Budweiser, <i>Missouri</i>	\$3		
Clausthaler, <i>N/A, Germany</i>	\$4		
Corona, <i>Mexico</i>	\$5		
Goose Island 312, <i>Illinois</i>	\$4		
Great Lakes Burning River, <i>Ohio</i>	\$4		
Great Lakes Commodore Perry, <i>Ohio</i>	\$4		
Great Lakes Edmund Fitzgerald, <i>Ohio</i>	\$4		

\$2 NOSTALGIC CANS

Blatz
Miller High Life
Pabst Blue Ribbon

STACK OF 3 FOR \$5

LARGE FORMAT SHARING BOTTLES

Designed for sharing – or to hog for yourself!

Chimay Red, (750 ml) <i>Belgium</i>	\$14
Dogfish Head Brewery Black and Blue, (750 ml) <i>Delaware</i>	\$14
Duvel, (750 ml) <i>Belgium</i>	\$10
La Fin du Monde, (750 ml) <i>Quebec, Canada</i>	\$11
New Belgium Brewery Fat Tire Amber Ale, (22 oz) <i>Colorado</i>	\$8
New Belgium Brewery 1554 Black Ale, (22 oz) <i>Colorado</i>	\$9
New Belgium Brewery Mothership Wit, (22 oz) <i>Colorado</i>	\$9
New Glarus Raspberry Tart, (750 ml) <i>New Glarus, WI</i>	\$10
Rogue Imperial Stout, (750 ml) <i>Oregon</i>	\$15
Stone Brewing Company Arrogant Bastard Ale, (22 oz) <i>California</i>	\$9

NOT BEER

Fresh squeezed OJ, Lemonade, Grapefruit, or Cranberry (no free refill)	\$3	Sprecher Sodas, <i>Milwaukee</i>	\$2.50
Soda (free refill)	\$2	Sprecher Cream Soda	
		Sprecher Orange Dream	
		Sprecher Root Beer	
		Sprecher Diet Root Beer	
		Sprecher Raven Red	

MAKE IT A FLOAT ADD \$2

WINE

\$7/
\$30/ GLASS
BOTTLE

We don't take wine seriously, and neither should you. Our motto: Drink What You Like! And that's just what we're serving – one single price on great drinkable wines from around the world that are just plain perfect with food.

White and reds are listed in order from smooth and soft to rich and flavorful. If you're not sure, just ask. (What makes a wine **VEGAN** friendly? No egg whites used in the filtration process. I know what you're thinking...they thought of everything.)

WHITE

Barbadillo Palomino, Spain

Pucker up for a kiss of green apple and lemons with this light body white

Seaglass Sauvignon Blanc, CA

Vacation in a glass - tropical fruit and bright citrus flavors

Oxford Landing Pinot Grigio, Australia

*As juicy and crisp as a red apple – buy this one for your teacher **VEGAN***

Roc de Chateauxvieux Vouvray, France

Just ask for The Roc - soft, balanced, with a touch of sweetness

Dr. Loosen Riesling, Germany

The doctor says peaches, grapefruit and minerals are good for you!

Bridgeview Gewürztraminer, OR

A great "gevoorts" - off-dry, spicy with a touch of sweetness

Le Grand Noir Viognier, France

A little French number that's peachy and floral

Lockwood Chardonnay, CA

*A great Chard with just the right mix of tropical fruits, stones and a touch of oak **VEGAN***

SPARKLING

Dom St. Vincent, New Mexico

Break out this bubbly that conjures fresh green apples and stones

MAKE IT A MIMOSA!

RED

Belasco Rosé, Argentina

A fresh chilled Rosé – when bursts of strawberries and raspberries are what you had in mind

Cartlidge & Browne Pinot Noir, CA

*A soft red that shakes it up with raspberries, cola and light oak **VEGAN***

Stein 1 Dornfelder, Germany

A sweet red with rich tannins for a great mouth feel

Calina Reserve Carmenere, Chile

A Chilean red for those looking for fresh fruit with hints of smoke and oak

Hey Mambo Red Blend, CA

*Attention-grabbing red that explodes with berry jam and black pepper – are you ready to Mambo? **VEGAN***

Velvet Devil Merlot, WA

Waaay sexy merlot that's smoky and balanced with hints of bittersweet cocoa

Yalumba Shiraz/Viognier, Australia

This vibrant almost-purple wine delivers a smooth palette of white pepper and blueberries

Llama Malbec, Argentina

Hey, we went all the way to the Andes Mountains for this one! It's for you if you're thinking blackberries, pepper and plum

14 Hands Cabernet Sauvignon, WA

A classic Cab with dark fruits, cherries and toast

Leese Fitch Cabernet Sauvignon, CA

*These guys tell us this is a "burger-loving" Cab - bold and minty with dark fruits **VEGAN***

Plungerhead Lodi Zinfandel, CA

*The name describes this irreverent Zin, which delivers cherry, cassis, oak & spices **VEGAN***

KITCHEN

STARTERS

These traditional Wisconsin favorites are great for snacking or a perfect start to lunch or dinner. Please let us know if you have any allergies as we use premium peanut oil as our shortening.

LOADED POTATOES

\$7

Fresh-cut potato wedges smothered in our Wisconsin 3-cheese sauce with sour cream and topped with Nueske's applewood smoked bacon and fresh chives

PORTABELLA MUSHROOM FRIES

\$7

Served crisply breaded with a spicy dipping sauce

STUFFED PEPPERS

\$7

Italian sausage and cream cheese stuffed banana peppers served over our homemade marinara sauce

HARRY'S FRIED POTENT PICKLE COINS

\$5

Crisp, hot and spicy pickle chips served with a spicy ranch dipping sauce

MOZZARELLA STACK

\$6

Wonton-wrapped Wisconsin mozzarella stack'd with seasoned fresh tomatoes served drizzled with balsamic vinegar reduction and basil pesto

BUTTERMILK ONION RINGS

\$7

Made from scratch, stack'd a foot high and served with BBQ aioli. Need I say more?

STACK'D SALMON CAKES

\$10

Shredded smoked salmon mixed with fresh dill, served on a bed of greens with BBQ aioli

HUMMUS STACK

\$7

Pita triangles with house-made hummus

PULLED PORK NACHOS

\$8

Slow roasted BBQ pulled pork served over wonton chips and loaded with cheese, Nueske's applewood smoked bacon, chives, tomatoes, diced red onion and jalapeños

TENDERS

\$7

Local free-range, antibiotic-free chicken breasts breaded and fried, served with your choice of dipping sauce: ranch, marinara or spicy sesame

BRIOCHE ROLLS

\$8

Three of our Wisconsin grass-fed beef sliders on our signature pretzel rolls with cheddar cheese

SALAD & SOUP

POPEYE'S FAVORITE

\$8

Fresh baby spinach greens topped with crisp wontons, cucumber, sesame-crusted goat cheese and tossed with our homemade sesame-ginger dressing

THE ROMAN STACK

\$7

Crisp romaine hearts, diced tomato, Wisconsin parmesan cheese, homemade Caesar dressing and garlic croutons topped with fresh cracked black pepper

SEVEN LAYER STACK

\$8

Our original stacked salad with crisp romaine hearts, tomato, red onion, cucumber, aged Wisconsin cheddar, chopped Nueske's applewood smoke bacon and our homemade garlic croutons

STACK'D HOUSE SALAD

\$6

Mixed field greens tossed with balsamic vinaigrette, topped with diced tomatoes, cucumber, red onion and our homemade garlic croutons

BUFFALO BOB'S CHUCKWAGON CHILI

CUP \$4 / BOWL \$7

ASK ABOUT OUR SOUP OF THE DAY

BURGERS

BUILD-YOUR-OWN STACK'D BURGER

\$8

Served with Harry's Fried Potent Pickle Coins & your choice of side.

Oil & Vinegar Coleslaw • Potato Wedges • 3 Big Onion Rings • Seasonal Fruit • Twisted Mac'n Cheese

1

Miller Bakery Pretzel Roll • Classic • Gluten-Free Roll
Texas Toast • Naked on a bed of field greens

2

Wisconsin Grass-fed Beef • Lean Bison • Grilled Chicken
Turkey Burger • Hand-made Black Bean Veggie

3

add \$1

Wisconsin Cheddar • Goat Cheese
Crumbled Blue • Swiss • Pepperjack • Gouda • Vegan

4

Lettuce • Tomato • Pickles • Jalapeno Peppers • Raw Onions
Fried Onions (\$0.50) • Sautéed Mushrooms (\$0.50) • Nueske's Bacon (\$1)

YUMMY!

HAND-CRAFTED SPECIALTY BURGERS & STACKS

Served with Harry's Fried Potent Pickle Coins & your choice of side.

THE GERMAN STACK

\$10

Made-fresh jalapeño blue cheese beer brat patty topped with raw onions, sauerkraut and strong stone ground mustard

DON'T MESS WITH TEXAS

\$11

Lean bison burger topped with pepperjack cheese, jalapeños, a crisp onion ring and smothered in our homemade barbecue sauce

THE GOBBLER

\$10

All-white meat turkey burger mixed with fresh sage, topped with fried shoestring sweet potatoes, grandma's gravy and crispy shaved celery. It's like Thanksgiving every day!

FAHGETTABOUDIT

\$13

Ground veal, lamb and bison burger (think ma's meat balls) topped with shaved Parmesan, balsamic tomato and fresh basil

THE HANGOVER STACK

\$11

Beef burger smothered with fried onions, Nueske's bacon, aged cheddar cheese, lettuce, tomato and a fried egg. Served with your own bottle of Tabasco sauce

THE HOT MESS

\$6

*Wisconsin cheddar, swiss and smoked gouda melted between two pieces of Texas Toast
Make it a BLT or a BLT Burger*

\$7 / \$11

PULLED PORK STACK

\$10

Slow roasted pulled pork made with homemade BBQ sauce, topped with jalapeños, bacon and mixed field greens

STACK'D SALMON

\$11

Shredded smoked salmon cake mixed with fresh dill, topped with mixed greens and BBQ aioli

CHOOSE A SIDE

Oil & Vinegar Coleslaw • Potato Wedges
3 Big Onion Rings • Seasonal Fruit
Twisted Mac'n Cheese

HOLD THE MEAT

PORTABELLA STACK

\$10

Grilled portabella mushroom cap topped with fresh packed goat cheese, a fried balsamic tomato and thick-sliced red onion

BLACK STACK

\$10

Hand-made black bean veggie burger topped with cheddar cheese, fresh tomato and lettuce

HLT

\$8

House-made hummus on thick-sliced Texas Toast, cucumber, lettuce, tomato and red onion

TWISTED MAC'N CHEESE

\$9

No offense, but it's better than your Mom used to make. Wisconsin Cheddar and smoked gouda with a touch of blue cheese

VEGAN cheese and mayo available

Consuming undercooked burgers may increase your risk of food-borne illness.

SHAKES

\$4 / VIRGIN
\$8 / SPIKED

Nothing compliments a burger and onion rings quite like an ice-cold milkshake. These homemade concoctions are hand-blended and available spiked or virgin.

Chocolate Truffle

Just like your childhood favorite except a little richer, just like you

Spiked with Godiva chocolate liqueur

Cream City Vanilla

Creamy vanilla and anything but plain

Spiked with Vanilla Royale cognac-based vanilla liqueur

Orange Dreamsicle

Sprecher Orange Dreamsicle soda

Spiked with Bacardi O

Grasshopper

Vanilla ice cream, milk, frosted mint syrup

Spiked with Crème de Menthe

FLOATS

Sprecher Root Beer or Cream Soda

Spiked with Kahlua

VIRGIN \$4.50 / SPIKED \$8

**LEAVE ROOM FOR DESSERT!
ASK US ABOUT OUR DAILY FEATURES**

LATE NIGHT

THURSDAY-SATURDAY 11PM-1:30AM

CHICKEN TENDERS

chicken breasts breaded and fried, served with your choice of dipping sauce

\$6

HALF STACK BUTTERMILK ONION RINGS

Stack'd six inches high and served with BBQ aioli

\$5

LOADED POTATOES

Fresh-cut potato wedges drenched in a 3-cheese sauce, sour cream, bacon & chives

\$5

SLIDERS

Three burger sliders with cheddar cheese

\$6

PORTABELLA STACK

Grilled portabella mushroom cap topped with goat cheese, tomato & red onion

\$9

CLASSIC CHEDDAR CHEESE BURGER

Exactly what it sounds like, a classic

\$8

STACK'D HOUSE SALAD

Field greens with balsamic vinaigrette, tomatoes, cucumber, red onion & croutons

\$7

HOMEMADE PIE

\$6



Consuming undercooked burgers may increase your risk of food-borne illness.