



DRIFTLESS GLEN DISTILLERY

"Taste The American Spirit"®

In 2012, Driftless Glen Distillery broke ground. Our first barrels were put up in 2014, the restaurant opened in 2015, and the rest is history! Since then, we have been rated by Whisky Advocate with a "90" for our Bourbon Whiskey, named "**Wisconsin Distillery of the Year**" by New York International Spirits Competition, and shared as a "Top Ten US Spirits Brand You Must Try" by London Spirits Competition.



We are **located at the edge of the Driftless Area** - a unique topographical part of the state that was missed by the last glaciation 15,000 years ago. This gave us rugged hills, deep river valleys, rich prairies, abundant limestone, and sandy soil. Most importantly, it means that we now have a natural sandstone aquifer.

We source locally and produce our whiskey **100% grain-to-glass**. This means that all of the byproduct is recycled; the spent grain is taken to a Baraboo farm for livestock to enjoy, and residual water is transported to an anaerobic digester in Port Washington where it's converted into energy.



Our owners are **Brian and René Bemis**, a husband and wife duo that bring a lifetime of experiences to Driftless Glen. Brian is a successful entrepreneur and owner of auto dealerships. René is a professional sculptor, President of the Society of Animal Artists, and the Board Election Chair for the American Craft Spirits Association.



We take pride in our 10,000 pound, 44-ft tall column still and our one-of-a-kind pot still. In addition to bourbon and rye whiskey, we have a full range of products that include brandy, vodka, and gin. With **7,000+ barrels** produced so far, we invite you to share our dream and

"Taste the American Spirit"®

LUNCH

11 am - 3 pm

SANDWICHES

Served with a choice of side and a Double Cask Gin-cured pickle.

SIDES Asian Slaw • Cheesy Butternut Orzo • Fresh Fruit • Spicy Potato Salad
Upgrade to a Side Salad for \$4 • Upgrade to Soup for \$4

Bourbon BBQ Burger • \$18

Grilled 7 oz. steak burger with smoked gouda, red onion, Nueske's applewood-smoked bacon, and bourbon BBQ sauce.

Pulled Pork Sandwich • \$15

Smoked pork in bourbon BBQ sauce on a brioche bun, topped with Asian slaw.

BBQ Bacon Chicken Sandwich • \$20

Grilled grain mustard-glazed chicken served on a ciabatta bun with lettuce, tomato, BBQ sauce, smoked cheddar, and Nueske's applewood-smoked bacon.

Bourbon Buffalo Chicken Sandwich • \$15

Pulled chicken thigh meat in our bourbon buffalo sauce, served on a ciabatta bun with lettuce and tomato. Served with bleu cheese dressing.

Steak Burger* • \$14

Steak burger with lettuce, tomato, and red onion.

- Add Cheese \$2 - American, Bleu, Cheddar, Pepper-Jack, or Smoked Gouda
- Add Nueske's Applewood-Smoked Bacon \$4
- Other Additions \$1 - Fried egg, Sautéed onions, or wild mushrooms

ENTRÉES

Lemon Vodka Chicken & Shrimp Pasta • \$26

Chicken and shrimp in a lemon vodka cream sauce with wild mushrooms, broccolini, and Roma tomatoes. Served with linguini pasta.

Honey Bourbon Chipotle Pasta • \$24

Chicken, mixed peppers, onions, asparagus, and green peas in a honey bourbon chipotle cream sauce with penne pasta. Topped with chopped bacon.

Walleye • \$26

Flaky, pan-fried walleye coated in seasoned flour and seared with maple pecan butter. Served with asparagus and roasted red potatoes. *May contain fine bones.*

Jambalaya • \$26

Sautéed jumbo shrimp, chicken, and Andouille sausage with green peppers, celery, and onion in a spicy Creole rice. (GF)

NO SEPARATE CHECKS FOR GROUPS OF 8+ PEOPLE.

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

SALAD, SOUP, PINSA

Served All Day

SALADS

Add Grilled Chicken for \$8 • Add Shrimp for \$9 • Add Salmon for \$12

Caesar Salad • \$13 Entrée or \$6 Side

Chopped romaine lettuce in a house Caesar dressing with asiago garlic croutons, shaved asiago, and parmesan.

Mediterranean Caprese Salad • \$18 Entrée or \$9 Side

A blend of romaine and spring mix in a balsamic vinaigrette with cucumbers, red onions, kalamata olives, Roma tomatoes, and Feta cheese. Served with 4 slices of heirloom tomato topped with burrata cheese.

Grilled Chicken & Pear Salad • \$18 Entrée or \$9 Side

Grilled chicken breast tossed in a spring mix with tomatoes, red onions, bleu cheese, candied pecans, and pineapple raspberry balsamic. Served with grilled pears.

Ahi Tuna Salad • \$30 Entrée

Napa cabbage blend in a honey-ginger dressing with tomatoes, cucumbers, green onions, and cilantro. Served with seared ahi tuna and topped with crispy won ton strips.

SOUPS

Soup du Jour

\$5 Cup or \$4 Side

PINSAS

Roman hand-pressed pizza dough.

Margherita Pinsa • \$14

Heirloom tomatoes, mozzarella, basil, roasted garlic, olive oil, sea salt, and Reneé 18-Year Traditional Balsamic.

Cajun Pinsa • \$16

Blackened shrimp, chicken, and Andouille sausage, caramelized onions, roasted garlic, cheddar-jack cheese, diced tomatoes, scallions, and Creole mustard remoulade.

Spicy Ahi Tuna Pinsa • \$19

Ahi tuna and napa cabbage blend in a honey-ginger vinaigrette on crispy pinsa bread with sriracha sour cream, thai chili glaze, and sriracha sauce.

NO SEPARATE CHECKS FOR GROUPS OF 8+ PEOPLE.

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

APPETIZERS

3 pm - Close

SHAREABLES

Pretzel Bites • \$13

Bavarian pretzel bites served with zesty mustard and warm cheese dipping sauces.

Burrata Heirloom Caprese • \$14

4 slices of heirloom tomato topped with creamy burrata cheese, drizzled with Renéé 18-Year Traditional Balsamic, Picual olive oil, and fresh basil.

Guac & Chips • \$15

Corn tortilla chips topped with melted cheddar-jack cheese and pico de gallo served with a bowl of fresh guacamole. *Add a bowl of Queso for \$5.*

Shrimp Street Tacos • \$13

3 white corn tortillas filled with shrimp, corn, bacon, pico de gallo, and lime crema.

Mini BBQ Meatball Subs • \$13

3 mini subs with BBQ meatballs, pickle slices, and fried onion.

Baked Honey Bourbon BBQ Wings • Dozen \$18 or Half Dozen \$10

Dry-rubbed, bone-in wings served with a choice of ranch dressing or bleu cheese dressing. (GF)

SLIDERS

Sets of three on house dinner rolls.

Elk Sliders • \$17

Elk patties topped with chopped Nuekse's applewood-smoked bacon, sautéed onions, cheddar-jack cheese, and Creole mustard.

Pulled Pork Sliders • \$13

Smoked pork in bourbon BBQ sauce, topped with Asian slaw.

Bourbon Buffalo Chicken Sliders • \$13

Pulled chicken thigh meat in our bourbon buffalo sauce, topped with napa slaw tossed in ranch dressing and tomato. Served with bleu cheese dressing.

NO SEPARATE CHECKS FOR GROUPS OF 8+ PEOPLE.

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

DINNER

5 pm - Close

STEAK

USDA choice steak with garlic butter and broccoli. Choice of garlic mashed potatoes or roasted red potatoes.

8 oz. Filet* • Market Price

Add bleu cheese for \$2 • Add sautéed onions for \$2 • Add sautéed mushrooms for \$2

Chef's Cut* • Market Price

Add bleu cheese for \$2 • Add sautéed onions for \$2 • Add sautéed mushrooms for \$2

ENTRÉES

Lemon Vodka Chicken & Shrimp Pasta • \$26

Chicken and shrimp in a lemon vodka cream sauce with wild mushrooms, broccolini, and Roma tomatoes. Served with linguini pasta.

Honey Bourbon Chipotle Pasta • \$24

Chicken, mixed peppers, onions, asparagus, and green peas in a honey bourbon chipotle cream sauce with penne pasta. Topped with chopped bacon.

Walleye • \$26

Flaky, pan-fried walleye coated in seasoned flour and seared with maple pecan butter. Served with asparagus and roasted red potatoes. *May contain fine bones.*

Jambalaya • \$26

Sautéed jumbo shrimp, chicken, and Andouille sausage with green peppers, celery, and onion in a spicy Creole rice. (GF)

Salmon • \$32

Marinated Scottish salmon seared and coated with 5-Year Reserve Brandy glaze and baked to medium-rare. Served with Jasmine rice, grilled asparagus, lemon Beurre blanc, and cucumber relish. (GF)

CocoMac Mahi • \$30

Coconut macadamia breaded Mahi on a bed of sticky rice and stir fry vegetables with a pina colada Beurre blanc. Topped with a tropical salsa.

Ahi Tuna Tataki • \$32

Seared Ahi tuna sliced thin and served in a wild mushroom Beurre blanc with sticky rice, stir fry vegetables, pickled ginger, and wasabi.

Bourbon Glazed BBQ Ribs • Half-Rack \$23 or Full Rack \$36

St. Louis-style pork ribs dry-rubbed, slow-cooked, and glazed with our own bourbon BBQ sauce. Served with corn on the cob, roasted red potatoes, and coleslaw.

NO SEPARATE CHECKS FOR GROUPS OF 8+ PEOPLE.

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

DINNER CONT.

5 pm - Close

SANDWICHES

Served with a choice of side and a Double Cask Gin-cured pickle.

SIDES Asian Slaw • Cheesy Butternut Orzo • Fresh Fruit • Spicy Potato Salad
Upgrade to a Side Salad for \$4 • Upgrade to Soup for \$4

Pulled Pork Sandwich • \$15

Smoked pork in bourbon BBQ sauce on a brioche bun, topped with Asian slaw.

Bourbon Buffalo Chicken Sandwich • \$15

Pulled chicken thigh meat in our bourbon buffalo sauce, served on a ciabatta bun with lettuce and tomato. Served with bleu cheese dressing.

Steak Burger* • \$14

Steak burger with lettuce, tomato, and red onion.

- Add Cheese \$2 - Amerian, Bleu, Cheddar, Pepper-Jack, or Smoked Gouda
- Add Nueske's Applewood-Smoked Bacon \$4
- Other Additions \$1 - Fried egg, Sautéed onions, or wild mushrooms



Scan this code with your phone for cocktail recipes, to follow us on social media, and to get more behind-the-scenes info. Hint: join Club DG and receive 10% off of your first in-store retail purchase!



NO SEPARATE CHECKS FOR GROUPS OF 8+ PEOPLE.

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