



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

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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 Caesar or Side House Salad for \$4 • Upgrade to Soup for \$4 • Upgrade to Chili for \$5

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.

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

Grilled Cauliflower Steak • \$15

Tender grilled cauliflower steak, topped with vegan garlic and herb butter and roasted red bell pepper. Served with broccolini, asparagus, portabella mushrooms, and grilled sweet potato.

Short Rib Ragout • \$25

Tender beef short rib in a creamy bourbon ragout sauce with wild mushrooms and roasted sweet potato. Served over pappardelle pasta and topped with fresh mozzarella, tomato, and green onion.

Pumpkin Rye Ravioli • \$28

Ravioli filled with beef short rib in a creamy pumpkin rye sauce with wild mushrooms, spinach, and short rib.

Pot Roast • \$15

Slow-roasted beef with wild mushroom demi-glace. Served with garlic mashed potatoes, baby carrots, and asparagus. (GF)

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

ENTRÉE SALADS

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

Caesar Salad • \$13

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

Grilled Pear & Steak Salad • \$22

Grilled pears and a 5 oz. top sirloin on a bed of mixed greens tossed in a raspberry chocolate vinaigrette with tomato, cucumber, red onion, craisins, bleu cheese, and candied pecans. (GF)

SOUPS

Soup du Jour

\$5 Cup or \$4 Side

Chili

\$6 Cup or \$5 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.

Short Rib Pinsa • \$18

Garlic cream sauce topped with cheddar jack cheese, red onion, beef short rib, Nueske's bacon, asiago cheese, balsamic mushrooms, tomato, and green onion,

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APPETIZERS

3 pm - Close

SHAREABLES

Pretzel Bites • \$13

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

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)

Jumbo Lump Crab Cakes • \$20

Two crab cakes with creole remoulade and chipotle cream.

SLIDERS

Sets of three on house dinner rolls.

Elk Sliders • \$17

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

Pulled Pork Sliders • \$13

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

Pot Roast Sliders • \$14

Slow-roasted beef with wild mushroom demi-glace, mashed potatoes, and gouda.

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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 caramelized onions for \$2 • Add sautéed mushrooms for \$2

Chef's Cut* • Market Price

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

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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)

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DINNER CONT.

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Steak Burger* • \$14

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- Add Nueske's Applewood-Smoked Bacon \$4
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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!



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