

DRIFTLESS GLEN DISTILLERY

HISTORY

In 2012, Driftless Glen Distillery was established. 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.



LOCATION

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.**

GRAIN-TO-GLASS

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 eastern Wisconsin where it's converted into energy.



OWNERS

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



SPIRITS

We take pride in our 10,000 pound, 44-ft tall column still and our one-of-a-kind pot still. In addition to our never-sourced bourbon and rye whiskey, we have a full range of products that include brandy, vodka, and gin. With **9,000+ barrels** produced so far, we invite you to share our dream and

“Taste The American Spirit”[®]

11 AM - 3 PM
LUNCH

SANDWICHES

Driftless Glen new american gin dill pickle + choice of side

SIDES

*lemon mustard slaw (gf) | fruit (gf) | greek pasta salad | roasted red potatoes (gf) | garlic mashed potatoes (gf) | cauliflower mash (gf) **upgrades:** side caesar or house salad • 4 | soup • 4 | chili (gf) • 5*

BOURBON BBQ BURGER* • 21

7 oz. ground steak burger, smoked gouda, Jones cherrywood smoked bacon, red onion, Driftless Glen bourbon bbq sauce, sesame seed bun

PULLED PORK • 18

smoked pork, Driftless Glen bourbon bbq sauce, lemon mustard slaw, sesame seed bun

HONEY MUSTARD BACON CHICKEN • 20

Driftless Glen wisconsin-brined chicken breast, Jones cherrywood smoked bacon, gruyère, Reneé sicilian lemon balsamic-infused honey mustard, lettuce, tomato, sesame seed bun

FLAT IRON HOAGIE • 23

6 oz. grilled flat iron steak, Carr Valley glacier wildfire blue cheese, caramelized onions, wild mushrooms, roasted shallot Driftless Glen bourbon aioli, hoagie roll

ITALIAN MEATBALL • 17

house-made Italian meatballs, marinara, fresh mozzarella, basil, parmesan cheese, hoagie roll

PANKO-CRUSTED COD SANDWICH • 16

crispy wild-caught Atlantic cod, Reneé lemon white balsamic mustard slaw, Driftless Glen lemon vodka tartar sauce, cheddar cheese, lettuce, tomato, potato bun

DRIFTLESS CHICKEN • 15

6 oz. grilled Driftless Glen wisconsin-brined chicken breast, lettuce, tomato, mayo, sesame seed bun

additions: fried egg • 1 | caramelized onions • 1 | wild mushrooms • 2 | cheese • 2 (American, bleu, cheddar, gruyère, pepper jack, smoked gouda) | Jones cherrywood smoked bacon • 4

DRIFTLESS BURGER* • 15

7 oz. ground steak burger, lettuce, tomato, red onion, mayo, ketchup, yellow mustard, sesame seed bun

additions: fried egg • 1 | caramelized onions • 1 | wild mushrooms • 2 | cheese • 2 (American, bleu, cheddar, gruyère, pepper jack, smoked gouda) | Jones cherrywood smoked bacon • 4

ENTRÉES

JAMBALAYA • 30

5 shrimp, chicken, andouille sausage, green peppers, celery, onion, spicy Creole rice (gf)

WALLEYE • 30

pan-fried walleye, seasoned flour, lemon dill butter, asparagus, roasted red potatoes (may contain fine bones)

CREAMY PESTO PASTA • 24

grilled Driftless Glen wisconsin-brined chicken breast, wild mushrooms, tomatoes, red peppers, rotini, basil cashew cream

BALSAMIC GRILLED PORTABELLAS • 24

grilled portabella mushrooms, Reneé 18-year traditional balsamic, eggplant ratatouille (gf) (vg)

(gf) = gluten-free | (ve) = vegetarian | (vg) = vegan

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

NO SEPARATE CHECKS FOR GROUPS OF 8+ PEOPLE.

ALL DAY

SALADS, SOUPS, & FLATBREADS

ENTRÉE SALADS

additions: grilled chicken • 7 | shrimp • 10 | salmon • 14

CAESAR • 14

chopped romaine lettuce, house caesar dressing, asiago garlic croutons, shaved asiago and parmesan cheese

STEAK WEDGE* • 23

6 oz. grilled flat iron steak, baby iceberg, Jones cherrywood smoked bacon, hard boiled eggs, tomatoes, Carr Valley glacier wildfire blue cheese, house ranch (gf)

GINGER SOY TUNA* • 23

6 oz. rare seared tuna steak, cucumbers, orange, red onion, red pepper, napa cabbage slaw, romaine, Reneé honey ginger balsamic, sesame soy dressing, unagi glaze, wasabi aioli, scallions

SOUPS

SOUP DU JOUR

cup • 5 | side • 4

DRIFTLESS RYE CHILI

cup • 6 | side • 5

cheddar cheese, sour cream, scallions (gf)

FLATBREADS

CAPRESE • 17

heirloom tomatoes, fresh mozzarella, roasted garlic, basil, Reneé picual olive oil, Reneé 18-year traditional balsamic (ve)

WILD MUSHROOM • 17

roasted wild mushrooms, gruyere, caramelized onions, arugula, lemon truffle dressing with Reneé black truffle oil (ve)

CAJUN • 19

blackened shrimp, chicken, and andouille sausage, caramelized onions, roasted garlic, cheddar-jack cheese, tomatoes, scallions, zesty Creole mustard

BBQ CHICKEN • 19

smoked chicken, Driftless Glen bourbon bbq sauce, cheddar-jack cheese, red onion, cilantro, ranch drizzle

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3 PM - CLOSE
APPETIZERS

SHAREABLES

PRETZEL BITES • 14

Bavarian pretzel bites, zesty Creole mustard, warm beer cheese sauce

ROASTED BOURBON BBQ WINGS

half dozen • 12 | dozen • 20

dry-rubbed, bone-in wings coated in Driftless Glen bourbon bbq sauce, choice of ranch dressing or bleu cheese (gf)

JUMBO LUMP CRAB CAKES • 24

3 crab cakes, red pepper coulis, orange hollandaise

DEVEILED EGGS • 14

cage-free eggs, black truffles, chives, Reneé black truffle oil (gf)

BACON-WRAPPED DATES • 17

Jones cherrywood smoked bacon, Carr Valley glacier wildfire blue cheese, Driftless Glen 5-year reserve brandy glaze

ELK SLIDERS* • 18

3 elk patties, Jones cherrywood smoked bacon, caramelized onion, cheddar-jack cheese, zesty Creole mustard, mini brioche buns

GIN STEAMED MUSSELS • 19

1 lb. Prince Edward Island mussels, Driftless Glen double cask gin, lemon, shallots, fennel, parsley, French bread

SMOKED SALMON DIP • 18

honey-smoked salmon, cream cheese, Driftless Glen lemon vodka, scallions, garlic crostini

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5 PM - CLOSE
DINNER

STEAK

choice of potato: garlic mashed potatoes (gf) | cauliflower mash (gf) | truffle gruyere hashbrowns (gf) | roasted red potatoes (gf)

8 OZ. FILET* • MARKET PRICE

USDA choice steak, garlic butter, broccolini (gf)

additions: caramelized onions • 2 | bleu cheese • 2 | wild mushrooms • 3

CHEF'S CUT* • MARKET PRICE

USDA choice steak, garlic butter, broccolini (gf)

additions: caramelized onions • 2 | bleu cheese • 2 | wild mushrooms • 3

ENTRÉES

JAMBALAYA • 30

5 shrimp, chicken, andouille sausage, green peppers, celery, onion, spicy Creole rice (gf)

BRAISED BEEF SHORT RIBS • 36

boneless beef short ribs, wild mushroom risotto, roasted baby carrots, burgundy demi-glace (gf)

SHRIMP CARBONARA • 28

jumbo gulf shrimp, pancetta, peas, spaghetti, carbonara sauce, parmesan cheese

WALLEYE • 30

pan-fried walleye, seasoned flour, lemon dill butter, asparagus, roasted red potatoes (**may contain fine bones**)

PAN ROASTED CHICKEN BREAST • 27

Driftless Glen wiscongini-brined airline chicken breasts, white cheddar polenta, roasted brussels sprouts, Driftless Glen brandy cherry reduction (gf)

MAPLE GLAZED PORK CHOP* • 33

grilled porterhouse chop, sautéed potatoes and apples, sweet and sour bacon green beans, Driftless Glen bourbon barrel aged maple glaze (gf)

BALSAMIC GRILLED PORTABELLAS • 24

grilled portabella mushrooms, Renéé 18-year traditional balsamic, eggplant ratatouille (gf) (vg)

SALMON* • 34

medium-rare Atlantic salmon, Driftless Glen 5 year reserve brandy glaze, jasmine rice, grilled asparagus, lemon beurre blanc, cucumber relish

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*Scan this code for cocktail recipes, social media handles, recent releases, behind-the-scenes info, and more. Hint: join Club DG to **receive 10% off** of your first in-store retail purchase!*



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