

BRUNCH MENU

REPLAY

beer • bourbon • dining

TO SHARE

★ RECENTLY ADDED

GRILLED FARM TOAST ★ 9.95

House made farm bread, whipped goat cheese, strawberry, raspberry, blackberry, toasted grains, tomato, patchwork greens, olive oil and balsamic

FRIED DILL PICKLES 8.95

Panko breaded fried pickle chips, buttermilk ranch dressing

REPLAY CHICKEN WINGS (8) 11.95

General Tsao, buffalo or BBQ sauce, fresh celery and jicama sticks. Served with your choice of buttermilk ranch dressing or blue cheese dressing

REPLAY NACHOS 9.95

Pepper Jack cheese, guacamole, roasted tomato salsa, pico de gallo, pickled peppers, sour cream. Add grilled chicken for \$2.95 Add steak for \$5.50 Add Crispy Beef \$4.50 Add grilled shrimp \$3.95

ROASTED RED PEPPER HUMMUS ★ 9.95

Carrots, celery, jicama and grilled pita bread

BUFFALO CHICKEN EGG ROLLS (3) 11.95

Smoked Chicken, blue cheese, buffalo sauce. Served with blue cheese or buttermilk ranch dressing

SOUP OF THE DAY 6.95

Ask for for today's selection

HOMEMADE EMPANADAS (3) 8.95

Your choice of

- Duck, guajillo chili, chihuahua cheese ★
- Chipotle spinach, kale and Feta cheese

WISCONSIN CHEESE CURDS 9.95

Battered, fried and served with ranch dipping sauce

SMOKED DOOR COUNTY WHITEFISH DIP ★ 11.95

Toasted sourdough bread and saltines

BRUNCH FAVORITES



BELLY BUSTER * ★ 14.95

House breakfast sausage, smoked ham, awood smoked bacon, Monterey Jack cheese, fried egg, and buffalo mayo sandwiched between a house made glazed donuts

STEAK BREAKFAST BURRITO 12.95

Scrambled farm fresh eggs, mozzarella cheese, pico de gallo, refried beans, whole wheat tortilla served with homemade roasted tomato salsa. Add guacamole: \$2.50

CROISSANT SANDWICH 10.50

Scrambled eggs with cheddar cheese and candied bacon, served with a side of house potatoes

CORNED BEEF HASH 13.95

Two farm fresh eggs sunny side-up, Braised corned beef, bell peppers, onions and potatoes

FRIED CHICKEN AND WAFFLES 14.95

Jicama slaw with cilantro, siracha aioli, and maple butter

TRADITIONAL CHILAQUILES 10.95

Scrambled eggs, house tortilla chips, mozzarella cheese, charred tomatillo salsa, crema fresca, garnished with pickled peppers. Add guacamole: \$1.50. Add chicken: \$2.95 Add steak: \$5.50

SMOKED DOOR COUNTY * WHITEFISH GRAIN BOWL ★ 14.95

Door County Whitefish, warm toasted grains, soft boiled egg, Patchwork greens, avocado, tomato, radishes, shallots, scallion vinaigrette

BENEDICTS AND OMELETTES

All egg dishes served with crispy Red Bliss potatoes or sliced tomatoes, toast, or buttermilk biscuit (\$1.95 additional)
Substitute your potatoes for fresh fruit or side salad for \$1. Substitute egg whites in any preparation for \$1.95

REPLAY BENEDICT * 12.95

Two poached eggs, homemade breakfast sausage, spinach, Buttermilk biscuit, beer-mustard hollandaise

CLASSIC BENEDICT * 12.95

Two poached eggs, smoked applewood ham, english muffin, lemon hollandaise

CRAB CAKE BENEDICT * 15.95

Crab cakes, sautéed spinach, pickled red onion, poached eggs, toasted pretzel bread with dill tarragon hollandaise

PORK BELLY BENEDICT * ★ 13.95

Crispy pork belly on sliced tomato and a bed of baby arugula, topped with sriracha hollandaise on a homemade buttermilk biscuit

REPLAY OMELETTE 12.95

Homemade breakfast sausage, spinach, charred bell peppers, and Muenster cheese

REPLAY EGG WHITE OMELETTE WITH GRILLED CHICKEN 11.95

Grilled chicken with farm fresh egg whites, spinach, Feta cheese and mushrooms. Served with a green salad tossed in balsamic vinaigrette

2 EGGS ANY STYLE * 11.95

Served with your choice of homemade breakfast Sausage, applewood smoked bacon or sliced ham

3 EGG OMELETTE 12.95

Choose Three Ingredients.
\$.95 per additional ingredient

Wisconsin Cheddar • Feta Cheese
Mozarella Cheese • Muenster Cheese
Monterey Jack Cheese • Provolone Cheese
Swiss cheese • Ham • Grilled Chicken
Homemade Breakfast Sausage
Applewood Smoked Bacon
Caramelized Onions • Charred Bell Peppers
Mushrooms • Fresh Spinach
Fresh Tomatoes

SKILLETS

CAJUN SKILLET * 13.95

Andouille sausage, smoked chicken, onions, potatoes, green & red pepper, American cheese, and two eggs any style

RECOVERY SKILLET * 12.95

Tater tots with andouille sausage, onions, red peppers, mozzarella cheese and white gravy, topped with eggs any style

STEAK SKILLET * 13.95

Grilled steak with onions, potatoes, green and red peppers, tomatoes, American cheese, and two eggs any style

SWEETS & BATTERS

LEMON RASPBERRY PANCAKES 11.95

Fluffy Ricotta Cheese pancakes topped with raspberry compote, fresh raspberries, and whipped lemon ricotta

CARAMEL APPLE PANCAKE 11.95

Pancakes topped with caramelized apples, caramel sauce, and mixed nuts

BANANA NUT FRENCH TOAST ★ 11.95

Thick cut banana bread topped with fresh banana and candied pecans

STRAWBERRY CHEESECAKE FRENCH TOAST 12.95

Brioche bread, layered with cheesecake filling and topped with fresh strawberries, bourbon caramel sauce, and creme anglaise

PLAIN WAFFLES, PANCAKES, OR FRENCH TOAST 9.95

Powdered sugar, warm maple butter. Add mixed berries for \$1.95

BERRY ANTIOXIDANT PANCAKE ★ 12.95

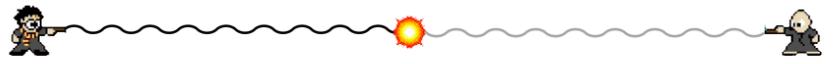
Goji berry and blueberry pancakes topped with citrus fruits, berries and a berry pomegranate compote

CHOCOLATE CHIP PRETZEL PANCAKES 12.95

Pancakes loaded with chocolate chips, pretzels, topped with Nutella Whipped Cream, drizzled with chocolate sauce

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

HANDHELDS



Replay burgers are 1/2 pound USDA Choice freshly ground chuck roast. Substitute our fresh turkey burger or southwestern veggie burger at no additional cost, or the Impossible Burger for \$2.75 additional. All sandwiches, wraps and burgers include your choice of hand-cut fries or tater tots.

Substitute your choice of a side salad with balsamic vinaigrette or fresh fruit for \$1, or your choice of sweet potato fries, Brussel sprouts or green beans for \$1.50. Add buttermilk ranch or blue cheese dressing for \$.50

DOUBLE SMASHED BURGER* 13.95

Two 4oz hamburger patties, applewood smoked bacon, American cheese, caramelized onions, tomato, arugula lettuce and fried dill pickles on a buttery bun

FARMERS MARKET WRAP ★ 12.95

Roasted Cauliflower, hen of the wood mushrooms, mixed lettuces, toasted grains, sherry vinaigrette

BOURBON BURGER* 13.95

Served on a pretzel bun, with melted bleu cheese, guinness cheese sauce, and bourbon BBQ sauce

BASICS

GRILLED CHICKEN SANDWICH 12.95

Grilled marinated chicken breast with lettuce, tomato, onion, dill pickles, buttery bun

CHICKEN PESTO WRAP 12.95

Grilled chicken breast, baby spinach, kale, fresh Parmesan cheese, homemade pesto, wrapped in a spinach tortilla

BUFFALO CHICKEN WRAP 12.95

Grilled chicken breast tossed in buffalo sauce with your choice of ranch or blue cheese dressing, lettuce and tomato in a spinach wrap

CRISPY BEEF SANDWICH ★ 14.95

Crispy braised beef belly, horseradish gochujang sauce, lettuce, Monterey Jack cheese, pickle



BUILD-A-BURGER * 11.95

Replay burgers are 1/2 pound USDA Choice freshly ground chuck roast. Substitute our fresh turkey burger or southwestern veggie burger at no additional charge, or the "Impossible Burger" for \$2.75 additional. Topped with lettuce, tomato, onion, dill pickles and served on a buttery bun.

Add: Wisconsin Cheddar, Monterey Jack, Muenster, Provolone, Swiss, Mozzarella, Bleu or American Cheese • \$1.50
Applewood smoked bacon • \$1.95 /

Caramelized onions, sautéed mushrooms, pickled peppers • \$.95

Pickled or raw jalapenos \$.50 / Buttermilk ranch or blue cheese dressing \$.50; Fried egg \$1.00

SALADS

BOK CHOY SALAD ★ 12.95

Bok choy leaves, Brussels sprouts, arugula, candied pistachios, lemon vinaigrette

BEET SALAD ★ 12.95

Roasted beets, market lettuces, radish, tomato, strawberry, blue cheese, walnuts, yuzu honey vinaigrette

SANTA FE SALAD 13.95

Blackened chicken breast, fresh corn, black beans, queso fresco, tortilla strips, tomato and romaine lettuce with a spicy peanut cilantro vinaigrette

REPLAY FARMER SALAD ★ 13.95

Patchwork farms greens, watermelon, grapes, tomatoes, pepitas, almonds, dried goji berries, feta, sherry vinaigrette & pomegranate gastrique

Add to your salad

Grilled chicken breast • \$2.95

Grilled Shrimp • \$3.95

Steak • \$5.50

Crispy beef • \$4.50

BRUNCH COCKTAILS

BLOODY MARY 9

Stoli Vodka, house-made bloody mix

BLOODY CUCUMBER ★ 12

Effen Cucumber, House Made Bloody Mix

MIMOSA 5

Sparkling wine, fresh-squeezed orange juice

ROSE ALL DAY 9

Three Olives Rose, lemon juice, strawberry puree, sweet vermouth

SICILIAN SCREWDRIVER 8

Three Olives Vodka, blood orange puree, fresh lemon juice, simple syrup, soda

SCREWDRIVER 7.50

Three Olives Vodka, fresh-squeezed orange juice

APEROL SPRITZ 8

Aperol, Villa Sandi Prosecco, soda

ANYTIME COCKTAILS

OLD FASHIONED

Bourbon, Steen's Cane Syrup, Bitter Queens Tobacco Bitters, orange

• Larceny High-Wheat - \$11

• Bulleit Bourbon - \$12

• Knob Creek 9yr - \$14

• Booker's Cask Strength - \$18

MANHATTAN

Rye Whiskey, Dolin Rouge, Angostura Bitters, Amarena Cherry

• Old Overholt Rye - \$11

• Maker's Mark - \$11

• Bulleit Rye - \$13

• Templeton Rye - \$13

• WhistlePig 10yr - \$21

ECTO COOLER 11

Stoli Oranj, Yellow Chartreuse, house orange cordial, lemon

CLASSIC DAIQUIRI 11

Bacardi 8yr, fresh lime juice, sugar

ABSOLUT PEAR MULE 11

Absolut Pear Vodka, fresh lime juice, Goslings GInger Beer

PAMPLEMOUSSE 9

Beefeater gin, St. Germain, fresh grapefruit juice, fresh lemon juice, basil

REPLAY CUBANO 14.95

Braised pork shoulder, smoked ham, applewood bacon, monterey jack cheese, dill pickles, mustard aioli and pickled peppers, served on a griddled bolillo

CORNED BEEF & SWISS ★ 12.95

House-braised corned beef, caramelized onions, horseradish grain mustard, baguette

SIDES



Homemade garlic mashed potatoes with bourbon gravy • \$2.95

Hand-cut french fries • \$2.95

Tater tots • \$3.50

Fresh fruit salad • \$3.95

Sweet potato fries • \$3.95

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BEVERAGES, COFFEE AND TEAS



JUICES

Freshly Squeezed Orange Juice \$4.50

Apple, Cranberry, Tomato, Grapefruit \$3.95

SOFT DRINKS AND ICED TEA

Coke, Diet Coke, Sprite, Mr. Pibb, \$2.95
lemonade, iced tea (free refills)

SPARROW COFFEE REPLAY BLEND \$3.95

Brewed specifically for Replay, this coffee produces flavors of berry, black currant, rhubarb, and cocoa. This coffee has a rich and complex flavor that is wonderful year-round.

HOT TEA \$2.95

Ask your server to see our tea box



FROZÉ ★ 10

A frozen blend of Rosé wine, vodka, with peach and strawberry nectar

SAZERAC 11

Old Overholt Rye, St. George Absinthe, Steen's Cane syrup, Peychaud's Bitters, lemon

BOURBON BLOSSOM 11

Larceny Bourbon, St. Germain, lemon, simple syrup, Gosling's Ginger Beer

PASSION FRUIT MARGARITA ★ 10

Tres Generaciones Tequila, Passion Fruit Puree, Lime Juice, Simple Syrup, Triple Sec

SMOKED MARGARITA 11

Dobel Silver Tequila, Alipus San Andreas Mezcal, lime, orange, simple syrup, salted rim

MEGA BLUE BLAST 11

Stoli Blueberry, strawberry puree, lime, pineapple, Red Bull Blue Edition

TROPIC THUNDER 11

Malibu rum, demerara, fresh lime juice, Red Bull Yellow Edition and garnished with fresh cinnamon.

POWER UP

JOIN US FOR LUNCH!
MONDAY-FRIDAY
STARTING AT 11:30 AM