

LUNCH AND DINNER MENU

REPLAY

beer • bourbon • dining

STARTERS

- FRIED DILL PICKLES** 8.95
Panko breaded fried pickle chips, buttermilk ranch dressing
- FRESH ROASTED GREEN BEANS** 8.95
Preserved meyer lemon garlic sauce
- 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

- WISCONSIN CHEESE CURDS** 9.95
Battered, fried and served with ranch dipping sauce
- CRISPY CAULIFLOWER ★** 9.95
Crispy roasted cauliflower, spicy curry, pickle salad
- SMOKED CHICKEN QUESADILLA** 11.95
Smoked chicken thighs, poblano peppers, and pepper jack cheese. Served with roasted salsa and sour cream Add Guacamole for \$1.50
- SOUP OF THE DAY** 6.95
Ask for for today's selection
- PAN-SEARED FRESH BRUSSELS SPROUTS** 8.95
Sofrito aioli, balsamic reduction, parmesan cheese

★ RECENTLY ADDED

- HOMEMADE EMPANADAS (3)** 8.95
Your choice of
 - Duck, guajillo chili, chihuahua cheese ★
 - Chipotle spinach, kale and Feta cheese
- 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
- SMOKED DOOR COUNTY WHITEFISH DIP ★** 11.95
Toasted sourdough bread and saltines



FLATBREADS

- SAUSAGE AND PESTO** 13.95
Housemade Wild Boar Sausage, pesto, onion, mozzarella, tomatoes, smoked ricotta

- VERDE CHICKEN** 12.95
Tomatillo salsa, grilled chicken, cilantro, pepper jack and mozzarella cheese

- BASIL & MOZZARELLA** 11.95
Mozzarella & Parmesan Cheese, Basil Pesto, Arugula, and house-made marinara sauce



SALADS

- BOK CHOY SALAD ★** 12.95
Bok choy leaves, Brussels sprouts, arugula, candied pistachios, lemon 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

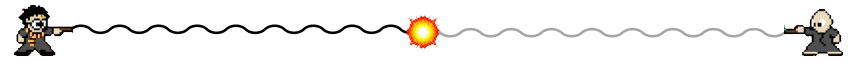
- BEET SALAD ★** 12.95
Roasted beets, market lettuces, radish, tomato, strawberry, blue cheese, walnuts, yuzu honey vinaigrette
- SMALL MIXED GREEN SALAD** 4.50
Cherry tomato, cucumber, mixed greens and balsamic vinaigrette

- CAESAR SALAD*** 11.95
Romaine lettuce, parmesan cheese, brioche croutons, homemade caesar dressing
- 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

HANDHELDS



All sandwiches and wraps 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

- 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
- FARMERS MARKET WRAP ★** 12.95
Roasted Cauliflower, hen of the wood mushrooms, mixed lettuces, toasted grains, sherry vinaigrette
- 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

- REPLAY BANH MI ★** 13.95
Grilled shrimp, smoked meatloaf, crunchy vegetable slaw, lime dressing basil and mint
- CORNED BEEF & SWISS ★** 12.95
House-braised corned beef, caramelized onions, horseradish grain mustard, baguette
- CHICKEN PESTO WRAP** 12.95
Grilled chicken breast, baby spinach, kale, fresh Parmesan cheese, homemade pesto, wrapped in a spinach tortilla
- GRILLED SMOKED HAM & TURKEY SANDWICH ★** 12.95
Monterey Jack cheese, mustard aioli, pickled onions, tomato, lettuce

- CRISPY BEEF SANDWICH ★** 14.95
Crispy braised beef belly, horseradish gochujang sauce, lettuce, Monterey Jack cheese, pickle
- STEAK SANDWICH*** 14.95
USDA Choice flat iron steak, baby arugula, grilled onion, homemade pesto, garlic aioli on a French baguette
- ROASTED MUSHROOM SANDWICH ★** 12.95
Roasted hen of the woods and oyster mushrooms, pickled onions, mixed lettuce greens, truffle aioli with shallots and garlic on French bread

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CHECK OUT OUR CONSTANTLY CHANGING LIST OF CRAFT AND MICROBREWS ON TAP POSTED ON THE CHALKBOARDS!

JOIN US FOR BRUNCH!
SATURDAY AND SUNDAY
10AM-3PM



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



SPECIALTY BURGERS *

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 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

KIM CHI BURGER * ★ 13.95

Muenster cheese, kim chi, pickles, whole grain mustard aioli

SOUTHWESTERN VEGGIE BURGER DELUXE 13.95

Homemade combination of black, white and garbanzo beans, oats, southwest seasoning, smoked tomato aioli, avocado and provolone cheese

LAMB BURGER * ★ 14.95

Feta cheese, tomato, celery salad, smoked yogurt tzatziki

BOURBON BURGER * 13.95

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

CRISPY BEEF AND BURGER * ★ 14.95

Crispy beef belly, beef burger patty, horseradish gochujang, Monterey Jack cheese, lettuce, pickle, pretzel bun

BASICS

GRILLED CHICKEN SANDWICH 12.95

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

BUILD-A-BURGER 11.95

Topped with lettuce, tomato, onion, dill pickles and served on a fresh buttery bun.

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

Add: Wisconsin Cheddar, Monterey Jack, Muenster, Provolone, Mozzarella, Swiss, 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

ENTREES

⌚ SERVED FROM 5 PM-10 PM

GUINNESS BACON MAC AND CHEESE 13.50

Homemade Guinness cheese sauce, bacon, and mozzarella. Available all day.

HOUSEMADE WILD BOAR SAUSAGE ★ 14.95

Crispy potatoes, pickled fennel-onion salad, whole grain mustard

CURRIED BABY BACK RIBS ★ 16.95

Baby back ribs, Vindaloo curry, smoked yogurt sauce, cilantro, radish, crispy potatoes

SMOKED CHICKEN THIGHS ★ 14.95

Hen of the wood mushrooms, bok choy, mustard gremolata, crispy potatoes

REPLAY SMOKED MEATLOAF 14.95

Hickory smoked meatloaf, homemade mashed potatoes, bourbon gravy, with green beans

GRILLED PORK STEAK "SECRETO" ★ 16.95

Charred Asparagus, shallot, chilies, mildly spicy oyster sauce, crispy potatoes

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, lemonade, iced tea \$2.95 (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

BECOME AN LKH REWARDS MEMBER AND EARN DISCOUNTS ON FUTURE VISITS! ASK YOUR SERVER FOR DETAILS!

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

FROZÉ ★ 10

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

APEROL SPRITZ 8

Aperol, Villa Sandi Prosecco, Soda

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

STOLI DREAMSICLE 9

Stoli Orange, Stoli Vanilla, Orange Juice, Simple syrup, Lemon juice, Cream

BOURBON BLOSSOM 11

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

PASSION FRUIT MARGARITA ★ 10

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

SAZERAC 11

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

IRISH COFFEE 8

Jameson, Steen's Cane syrup, Sparrow coffee, whipped cream, nutmeg

ROSÉ ALL DAY 9

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

SMOKED MARGARITA 11

Dobel Silver Tequila, La Luna Mezcal, lime, orange, simple syrup, salted rim

BLOODY CUCUMBER ★ 12

Effen Cucumber, House Made Bloody Mix

SICILIAN SCREWDRIVER 8

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

POWER UP

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.

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