



THE KITCHEN AT FIELD DAY BREWING CO.



APPETIZERS

- IOWAN FRIES** **\$12.99**
Pulled Pork, House Ranch, Queso, Scallion
- BBQ EGGROLLS** **\$10.99**
Pulled Pork, Pickled Onion, Sweet BBQ,
Dill Pickle, Ranch
- ONION TANGLES** **\$6.99**
Thin & Crispy Onion Rings, Special Sauce

- ELOTE DIP** **\$9.99**
Charred Sweet Corn, Poblano, Cream Cheese,
Pickled Onion, Feta, Tortilla Chips
- FIELD DAY PRETZEL** **\$13.99**
Bavarian Pretzel, Honey Mustard, Ranch,
Cheese Sauce

- NASHVILLE CHEESE CURDS** **\$12.99**
Beer-Battered Wisconsin White Cheddar,
Pickle, Nashville Hot Sauce, Ranch, Dill
- BREAD & DIP** **\$7.99**
Toasted Artisan Focaccia, Whipped Cheese,
Tomato Jam, EVOO

TO SHARE (OR NOT)

SAUCES: Buffalo, Sweet BBQ, Korean BBQ , Nashville Hot, Honey Mustard, Orange Glaze, Bang Bang

- CHICKEN WINGS GF** **\$13.99**
1 lb of House Brined & Fried Wings
Choice of Sauce, Celery & Carrot
Ranch or Bleu Cheese
Sub Breaded Cauliflower

- WHITE CHEDDAR SLIDERS** **\$14.99**
3 Angus Beef Sliders, White Cheddar, Pickles,
Crispy Onions, Garlic Aioli

- CHICKEN TENDERS**
\$9.99 FOR ½ LB / \$14.99 FOR 1 LB
House-Breaded, Choice of Sauce, Celery &
Carrot, Ranch or Bleu Cheese
Add Fries \$2.99

BOWLS

- ORANGE CHICKEN GF** **\$15.99**
Crispy Chicken, Orange Glaze, White Rice,
Snap Pea, Onion, Cabbage, Bell Pepper,
Carrot, Sesame, Scallion, Cilantro

- TUNA POKE* GF** **\$18.99**
Ahi Tuna, House Ponzu, White Rice,
Bang Bang Sauce, Wasabi Aioli,
Crispy Wonton, Pineapple, Cucumber,
Avocado, Carrot, Furikake, Scallion

- IOWA SUMMER NOODLE BOWL** **\$16.99**
Sliced Pork, Charred Sweet Corn, Edamame,
Snap Pea, Broccoli, Miso-Pork Broth, Scallion,
Crispy Garlic

- PESTO PASTA** **\$17.99**
Bow-Tie Pasta, Creamy Almond-Basil, Tomato,
Pesto, Crispy Garlic, Parmesan

SANDWICHES

INCLUDES CHOICE OF SIDE

- KO' CHICKEN GF** **\$15.99**
Fried or Grilled Chicken Breast, Korean BBQ,
Cucumber, Pickled Onion, Cilantro, Mayo,
Brioche Bun

- PHILLY PORK DIP** **\$16.99**
Shaved Pork, Melted Provolone, Broccoli,
Peppadew, Pork Jus, Hoagie Roll

- CHOPPED ITALIAN** **\$16.99**
Hickory Smoked Ham, Salami, Capicola,
Provolone, Lettuce, Tomato, Red Onion,
Pepperoncini, Mayo, Oregano Vinaigrette,
Hoagie Roll

- TURKEY CAPRESE MELT** **\$15.99**
Roasted Turkey, Fresh Mozzarella,
Tomato Almond-Basil Pesto,
Lemon-Garlic Aioli, Sourdough

- CHICKEN BACON RANCH GF** **\$14.99**
Fried or Grilled Chicken, Bacon,
White Cheddar, Arugula, Tomato,
Ranch Aioli, Brioche Bun

BURGERS

INCLUDES CHOICE OF SIDE
SUB GF BUN +2
SUB HOUSE-MADE VEGGIE PATTY - NO CHARGE

- FIELD DAY BURGER* GF** **\$11.99**
1/4lb Patty, American Cheese,
Special Sauce, Lettuce, Pickle, Brioche Bun
ADD ADDITIONAL 1/4LB PATTY FOR \$4 EACH

- HELLO WISCONSIN BURGER*** **\$14.99**
1/4lb Patty, Breaded & Fried Smoked
Gouda Cheese, Caramelized Onion, Bacon,
Lettuce, Mayo, Brioche Bun
ADD ADDITIONAL 1/4LB PATTY FOR \$4 EACH

- ANGRY ALEC BURGER* GF** **\$12.99**
1/4lb Patty, Pepper Jack Cheese,
Pickled Jalapeño, Spicy Mayo, Lettuce,
Pickled Onion, Brioche Bun
ADD ADDITIONAL 1/4LB PATTY FOR \$4 EACH

- DEVILED EGG BURGER* GF** **\$13.99**
1/4lb Patty, Deviled Egg Spread, White
Cheddar, Arugula, Mayo, Pickle, Brioche Bun
ADD ADDITIONAL 1/4LB PATTY FOR \$4 EACH

TACOS

3 TACOS PER ORDER / NO SIDE

- BULGOGI** **\$14.99**
Korean Marinated Steak, Kimchi, Scallion,
Sesame

- VOLCANO SHRIMP** **\$14.99**
Fried Shrimp, Bang-Bang Sauce, Slaw,
Pineapple, Sesame, Cilantro, Scallion

- CARNITAS** **\$12.99**
Roasted Pork, Elote, Pickled Onion, Feta,
Cilantro

SALADS

ADD GRILLED CHICKEN, CRISPY CHICKEN, OR FRIED SHRIMP +6, AHI TUNA* +8

- BUFFALO CHICKEN COBB GF** **\$16.99**
Grilled or Fried Chicken Breast, Mixed Greens,
Bacon, HB Egg, Carrot, Cucumber, Pickled
Onion, Crumbled Bleu Cheese, House Ranch

- STRAWBERRY ALMOND GF** **\$14.99**
Mixed Greens, Fresh Strawberry,
Candied Almond, Goat Cheese,
Lemon-Poppyseed Vinaigrette

- THAI GARDEN SHRIMP** **\$15.99**
Mixed Greens, Fried Shrimp, Snap Pea,
Cucumber, Carrot, Pickled Onion, Radish,
Fresh Herbs, Sweet Chile Vinaigrette

- FD CAESAR GF** **\$13.99**
Mixed Greens, Roasted Tomato, Croutons,
HB Egg, Parmesan, House Caesar Dressing

SIDES

- CHIPS & SALSA** **\$2.99**
Add Queso + \$2
- SOUP OF THE DAY** **\$2.99**
- PASTA SALAD** **\$2.99**
- GRANDMA MARGARET'S
PRETZELS** **\$2.99**
- HOUSE SALAD** **\$2.99**
- FRIES** **\$2.99**

DESSERT

- RICE CRAZY TREAT GF** **\$7.99**
Giant Crispy Treat, Marshmallow,
Butterscotch, Dark Chocolate

- COSMIC BROWNIE** **\$9.99**
Cast-Iron Baked Double Chocolate Brownie,
Ganache, Sprinkles, Vanilla Ice Cream

- BLUEBERRY-LIME CHEESECAKE** **\$11.99**
Whipped Cheese Cake, Lime Curd,
Graham Cracker Crumble, Blueberry Compote

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEASFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GF Can Be Prepared
Gluten-Friendly

Certified
Angus
Beef



MONDAY-FRIDAY, 11AM-2PM
CHOOSE TWO FOR \$11.99

LUNCH PICK 'EMS

ADD A LUNCH BEER +\$3 (.3L)
LIMIT 1 MAIN PER ORDER

MAINS

- ANY SINGLE BURGER
- ANY SINGLE TACO
- 1/2 TURKEY CAPRESE MELT
- 1/2 CHOPPED ITALIAN

SIDES

- CUP OF SOUP
- PASTA SALAD
- GRANDMA MARGARET'S PRETZELS
- CHIPS & SALSA
- FRIES

SALAD

- HOUSE SALAD
- HALF COBB
- HALF CAESAR
- HALF GARDEN

DAILY SPECIALS

TENDERS & LITERS TUESDAY
1 lb Tenders & Fries - \$11.95
All Liters - \$2 off
Half-Price Kids Meals 4PM-Close

MIDWEEK MULES WEDNESDAY
\$6 Mules

BOURBON & BONES THURSDAY
Half-Price Bourbon Cocktails
Half-Price Wings

MIDWEST MULES

- PRICKLY PEAR \$11
Prickly Pear Vodka, Fresh Lime, Simple Syrup, Ginger Beer
- BLUEBERRY \$11
Blueberry Vodka, Fresh Lime, Simple Syrup, Ginger Beer
- RASPBERRY \$11
Raspberry Vodka, Fresh Lime, Simple Syrup, Ginger Beer
- CLASSIC \$11
Vodka, Fresh Lime, Simple Syrup, Ginger Beer



MONDAY-FRIDAY
2PM – 5:30PM

FOOD

- CHIPS & SALSA – \$2
- APPETIZERS – 25% OFF

DRINKS

- .5L BEER – \$5
- MIDWEST MULES – \$6
- DAY DREAMER DRAFT – \$5

COCKTAILS

- BIG DILL \$12
Citrus Vodka, Blue Ox Dill'd Up Pickle Vodka, Fresh Lemon, Simple Syrup, Tonic
- SWEET HEAT \$12
Jalapeno-Infused Blanco Tequila, Fresh Lime, Cucumber Syrup, Ginger Beer
- BRINE TIME \$12
Blue Ox Dill'd Up Pickle Vodka, Fresh Lemon, Simple Syrup, Ginger Beer
- TRY A BLUE OX DILL'D UP PICKLE SHOT! \$5

- FD OLD FASHIONED \$14
Choice of Bourbon, House-Made Dark Malt Syrup, House Bitters Blend, Orange Bitters, Angostura Bitters
- FD FIZZ \$12
Choice of Tequila or Vodka, Pineapple Juice, Fresh Lime, Cucumber Syrup, Tajin Simple, Soda
- BLOOD ORANGE MARG \$12
Blanco Tequila, Blood Orange Syrup, Fresh Lime, Simple Syrup, Tajin Simple, Soda

- MARCHING ORDERS \$12
Vodka, Coffee Liqueur, House Cold Brew Espresso Syrup
- HI-FIVE \$12
Prickly Pear Vodka, Hibiscus, Pineapple, Orange, Lime
- LIBERTY SMASH \$12
Bourbon, Honey, Blackberry, Lemon
- BUBBLY BLOOM \$13
Raspberry Vodka, House-Made Limoncello, Vanilla, Lemon, Prosecco

MOCKTAILS

- HEATWAVE \$6
Pineapple Juice, Fresh Lime, Cucumber Syrup, Soda
- LAVENDER LEMONADE \$5
Lavender Syrup, Lemon Juice, Simple Syrup, Soda Water
- MOCK MULE \$5
Fresh Lime, Simple Syrup, Ginger Beer
- LITTLE MARY \$5
Zing Zang Bloody Mary Mix, Tajin/Salt Rim, Lime, Olive/Peperoncini Skewer

OTHER BEER

- MICHELOB ULTRA \$6
- HIGHLIFE BOTTLE \$6
- JEFFERSON CO. OG APPLE CIDER \$7
- JEFFERSON CO. SEASONAL CIDER \$7

CRISPY BOY LAGER GF
50Z - \$3 / .3L - \$5 / .5L - \$7

SELTZER

- UNTITLED ART \$7
Blackberry Agave / Mango Pineapple / Prickly Pear Guava

NON-ALCOHOLIC

- N/A ITALIAN PILSNER \$5.50
- N/A WEST COAST IPA \$6.50
- N/A JUICY IPA \$6.50
- N/A DRAGONFRUIT SOUR \$6.50

HOUSE WINE

- BY THE GLASS \$9
- White
 - Red
 - Prosecco
 - Rose

DAY DREAMER DRAFT THC

ALL DAY DREAMER BEVERAGES CONTAIN 4MG THC

daydreamer DRAFT

- FOUR TWENTY LOKO ⚡ \$8
Yumberry Syrup, Raspberry Syrup, Lime Juice
- DEATH STAR BOY ⚡ \$8
Starfruit Syrup, Blackberry Syrup, Orange Juice, Lemon Juice
- PEPINO POP \$8
Cucumber Syrup, Pineapple Juice, Lime Juice, Tajin Simple Syrup

- RASPBERRY REFRESHER \$8
Pineapple, Raspberry, Hibiscus, Lemon, Simple
- PATIO PRESS \$8
Strawberry Puree, Passionfruit Syrup, Lemon
- BUBBLY CHRONIC WATER \$8
- RASPBERRY CREAM SODA \$8
- PEACH SWEET TEA-HC \$8

BORN ON
06 / 30 / 2025

EXPIRATION
06 / 30 / 2026

LOT #
D44A0-002



SCAN FOR
MORE INFO



⚡ Contains
Caffeine

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