



**S T A R T E R S**

<b>FIERY NACHO</b>	<b>\$ 15</b>
<i>Tinga Chicken   Pinto Beans   Cheese Sauce   Jalapeños Cajun Barbecue Sauce   Sour Cream   Pico</i>	
<b>CHEESE CURDS</b>	<b>\$ 9</b>
<i>Tempura Beer Batter   Ranch</i>	
<b>CRAB AND SHRIMP WONTONS</b>	<b>\$ 12</b>
<i>King Crab   Shrimp   Cream Cheese   Sweet Chili Sauce</i>	
<b>BOWL OF CHILI</b>	<b>\$ 7</b>
<i>House-made Chili   Sour Cream   Shredded Cheese   Scallions</i>	

**G R E E N S**

<b>HOUSE SALAD</b>	<b>\$ 10</b>
<i>Spring Mix   Grape Tomato   Bacon   Bleu Crumbles Croutons   Choice of Dressing</i>	
<b>CAESAR SALAD</b>	<b>\$ 12</b>
<i>Fresh Romaine   House-made Caesar   Parmesan Cheese Croutons   Red Onion</i>	
<b>COBB SALAD</b>	<b>\$ 14</b>
<i>Spring Mix   Grape Tomatoes   Bleu Cheese   Bacon Eggs   Marinated Chicken</i>	
<b>ADD GRILLED CHICKEN</b>	<b>\$ 5</b>
<b>ADD SALMON</b>	<b>\$ 7</b>

**E N T R É E S** *Served after 4 PM*

<b>FRIED CHICKEN SANDWICH</b>	<b>\$ 12</b>
<i>Romaine Lettuce   Dill Pickle   Togarashi Aioli</i>	
<b>MADISON'S PASTA</b>	<b>\$ 17</b>
<i>Penne Pasta   Marinara   Spicy Italian Sausage   Parmesan Cheese</i>	
<i>Substitute Grilled Chicken</i>	<i>Complimentary</i>
<i>Substitute Salmon</i>	<i>\$3</i>
<b>BLACKENED SALMON</b>	<b>\$ 18</b>
<i>Asparagus   Sauteed Spinach   Tartar   Lemon</i>	
<b>FOX HERITAGE FARMS NEW YORK STRIP</b>	<b>\$ 35</b>
<i>Mashed Potatoes   Sautéed Vegetables   Au Jus</i>	
<b>FISH FRY *SERVED ONLY ON WEDNESDAY &amp; FRIDAY</b>	
<b>BEER BATTERED COD OR CHEF'S CHOICE FISH</b>	<b>\$ 15/18</b>
<i>Coleslaw   Tartar Sauce   Lemon   Your choice of Fries or Tater Tots</i>	

**B E S T W I N G S  
I N T H E C I T Y**

<b>DRY RUBBED</b>	<b>5 FOR \$7 OR 8 FOR \$12</b>
<i>Choice of BBQ   Ranch   Bleu Cheese   Maple Sriracha</i>	
<b>BUFFALO STYLE</b>	<b>5 FOR \$7 OR 8 FOR \$12</b>
<i>Tossed   House-made Buffalo sauce   Bleu Cheese   Celery   Carrots</i>	
<b>GARLIC PARMESAN</b>	<b>5 FOR \$7 OR 8 FOR \$12</b>
<i>Tossed   House-made Garlic Parmesan</i>	

**S I D E S**

<b>FRIES</b>	<b>\$ 4</b>
<b>TATER TOTS</b>	<b>\$ 4</b>
<b>MASHED POTATOES</b>	<b>\$ 4</b>
<b>SEASONED VEGETABLES</b>	<b>\$ 4</b>

**T H E M A D I S O N ' S  
B U R G E R**

<b>TWO 4OZ. FOX HERITAGE FARMS</b>	<b>\$ 12</b>
<b>BEEF PATTIES ARTISAN BAKERY</b>	
<b>BRIOCHE BUN</b>	
<i>American cheese   Dijonaise   Pickles</i>	
<b>FARM FRESH EGG*</b>	<b>\$ 2</b>
<b>BACON</b>	<b>\$ 2</b>
<b>SHAVED ONIONS</b>	<b>(COMPLIMENTARY)</b>

**D E S S E R T S**

<b>LEMON BARS</b>	<b>1 FOR 4, 2 FOR \$7</b>
<i>Lemon Citrus   Powdered Sugar</i>	
<b>BROWNIE BITES</b>	<b>\$ 9</b>
<i>Fudge   Vanilla Icing</i>	
<b>BOURBON PECAN PIE</b>	<b>\$ 9</b>
<i>Bourbon   Pecans   Whipped Cream</i>	

*\*Consuming raw or uncooked meats poultry, seafood or eggs may increase your risk of food borne illness. No Split Checks - 18% Gratuity added to tables of 8 or more.*



TAP BEER

NEW GLARUS SPOTTED COW	6
DELTA BEER LAB ALL THE FRUITS GOSE	8
VINTAGE BREWING CO. SCAREDY CAT OATMEAL STOUT	6
CENTRAL WATERS BOURBON BARREL STOUT	8
LAKE LOUIE WARPED SPEED SCOTCH ALE	6
FOUNDERS SOLID GOLD LAGER	5
BELL'S HOP SLAM IPA	8
POTOSI AMBER ALE	6
TOPPLING GOLIATH PSEUDO SUE PALE ALE	6
BLACKROCKS 51K IPA	6

CANNED BEER

3RD SPACE UNITED THE CLAN IPA	5.5
O'SO THE BIG 2.0 WHEAT ALE	6
ONE BARREL VARSITY RED	6
PBR TALL BOY	4
DELTA BRN 1 COFFEE BROWN 16 OZ	9
MEDALLA LIGHT	4
ARMCHAIR QUARTER COPPER LAGER	5
KROMBACHER 16 OZ	6

SELTZER & CIDER

HIGHNOON SELTZER <i>Pineapple   Grapefruit   Watermelon GF</i>	6
CBD QUATREAU SELTZER N/A <i>Goes great with our strawbarb GF</i>	8
ACE SPACE BLOOD ORANGE CIDER <i>Unfiltered   Citrusy   Tart GF</i>	6
BLAKE'S HARD CIDER FLANNEL MOUTH <i>Semi-Sweet Cider GF</i>	6

BOTTLED BEER

3 SHEEPS WATERSLIDES	6
CORONA	5
MILLER HIGH LIFE	4
MILLER LITE	4
3 SHEEPS CASHMERE HAMMER	6
FOUNDERS DIRTY BASTARD SCOTCH ALE	6
LEFT HAND PEANUT BUTTER STOUT	5
GREEN'S GLUTEN FREE AMBER	6
NEW GRIST GLUTEN FREE PILSNER	6
BECK'S N/A	5
MODELO	5

WINE

SAUVIGNON BLANC <i>vibrant   juicy   ripe   tropical fruit</i> KIM CRAWFORD   2020 VINTAGE   MARLBOROUGH	9
CHARDONNAY <i>fresh   complex   citrus</i> THE STAG   NAPA VALLEY	10
RIESLING <i>crisp   ripe peach &amp; apricot   balance</i> SNOQUALMIE   2019 VINTAGE   COLUMBIA VALLEY	10
ROSE <i>Subtle Berry Note</i> WHY AM I MR. PINK?   COLUMBIA VALLEY, WA	9
SPARKLING ROSE <i>wild fruit   Currant</i> EMENDIS   BARCELONA SPAIN	11
REDS	
PINOT NOIR <i>floral   cherry   vanilla   cedar</i> A TO Z   2018 VINTAGE   OREGON	11
CABERNET SAUVIGNON <i>big bold   subtled earthiness</i> THE STAG   NAPA VALLEY	12
RED BLEND <i>cab   sangiovesa   cab franc</i> VALDISANTI   TOSCANA   2015 VINTAGE	11