

# Bistro Menu



*Let our friendly staff make your dining  
experience memorable.*

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## STARTERS

### **Spinach Artichoke Dip | 9.99**

Cream cheese, artichoke hearts & spinach served warm with fresh Pita chips

### **Wisconsin Cheese Curds | 8.99**

Lightly battered Wisconsin white cheese curds served with Ranch dip

### **Pretzel Fries | 8.99**

Fresh pretzel sticks served with Wisconsin Beer Cheese dip

### **Bang Bang Shrimp | 9.99**

4 seasoned Panko-breaded jumbo Gulf shrimp drizzled with a Mango Habanero Bang Bang sauce

### **Steak House Bruschetta | 9.99**

Crostini, toasted and topped with diced Prime Rib, house-made tomato bruschetta & freshly shredded parmesan cheese

### **Chicken Tenders | 8.99**

Add French Fries, Sweet Potato Fries or Onion Rings +1.99  
Crispy chicken tenders served with Ranch dip

### **Onion Rings | 6.99**

Beer-battered onion rings

### **House Wings**

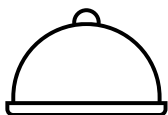
#### **6/6.99 | 12/12.99**

Traditional bone-in OR boneless wings with a Maple Bacon dry seasoning & choice of sauce, served with Ranch or Bleu Cheese  
Mango Habanero | Buffalo | Bourbon Siracha | Carolina Mustard BBQ  
| Garlic Parmesan | Sweet Chili

### **Macho Nachos | 9.99**

#### **Add Shredded Pork, Chicken OR Beef Brisket +3.99**

Fresh tortilla chips topped with Nacho cheese sauce, Chipotle mayonnaise, lettuce, Pico de Gallo, jalapenos, black olives & sour cream



## SOUPS & SALADS

### **Chicken Bacon Ranch Salad | 12.99**

Grilled chicken breast served on fresh Spring Greens topped with hard-boiled egg, red onion, tomato, Guacamole, smoked bacon & Ranch dressing

### **Southwest Black Bean Salad | 10.99**

#### **Add Chicken or Shrimp +5.99**

Fresh spring greens topped with roasted black beans & corn, Pico de Gallo, avocado, sour cream, salsa & Chipotle dressing

### **Side Salad | 4.99**

Mixed greens topped with shredded Cheddar Jack cheese, red onion, tomato, croutons & pepperoncini with choice of salad dressing

#### **Cup of Soup | 2.99 OR Bowl of Soup | 4.99**

## FLAT BREADS

#### **Add Chicken or Shrimp +5.99**

### **California Flat Bread | 11.99**

Grilled flatbread with a creamy pesto sauce, artichoke hearts, red onion, garlic, Guacamole & melted Mozzarella topped with Spring Greens

### **Wild Mushroom Flat Bread | 11.99**

Grilled flatbread topped with sautéed wild mushrooms, bell pepper, red onion, Feta & Parmesan cheese, Spring Greens & balsamic glaze drizzle

### **Pulled Pork OR Beef Brisket Flatbread | 11.99**

Choose pulled pork OR beef brisket on a grilled flatbread topped with BBQ sauce, red onion, pickles, coleslaw & melted Mozzarella cheese

## SIDES

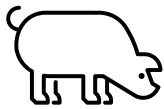
#### **1.99 ala carte**

**Rice Pilaf | Vegetable of the Day | Beer Mac & Cheese  
| French Fries | Garlic Mashed Potatoes | House-made  
Chips | Coleslaw | Baked Potato (Friday & Saturday  
only)**

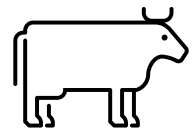
## COMBINATION PLATES

**21.99** – Served with choice of 2 meats, 2 sides & cornbread with Cinnamon Butter | Upgrade your sides: Onion Rings or Sweet Potato Fries +1.99 | Choose your BBQ sauce – Our BBQ Sauce | Mango Habanero BBQ | Carolina Mustard BBQ

- **1/2 Rack St. Louis Ribs**
- **Beef Brisket**
- **5pc. Shrimp** (BBQ, Honey Siracha or Garlic Sauce)
- **Grilled Chicken Breast**
- **BBQ Pulled Pork**
- **Grilled Salmon**



## PORK & BEEF



Served with choice of 2 sides & cornbread with Cinnamon Butter

Upgrade your sides: Onion Rings or Sweet Potato Fries +1.99

Add Sautéed Wild Mushrooms +1.99 ~ Add Sautéed Onions +1.99

Add Garlic Shrimp +5.99

### Brisket | 15.99

Slow-smoked BBQ beef brisket with choice of Our BBQ, Mango Habanero BBQ or Carolina Mustard BBQ

### BBQ Pulled Pork | 15.99

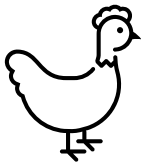
Slow-smoked BBQ pulled pork with choice of Our BBQ, Mango Habanero BBQ or Carolina Mustard BBQ

### St. Louis Ribs – ½ Rack | 18.99 – Full Rack | 23.99

Choice of Our BBQ, Mango Habanero BBQ or Carolina Mustard BBQ

### Beef 6oz. Tenderloin Filet | 19.99

### 12oz. Ribeye | 24.99



## CHICKEN & FISH

Served with cornbread & Cinnamon Butter



### Korean Pepper Stir Fry | 10.99

### Add Chicken or Shrimp +5.99

Sautéed mixed vegetables in a Korean pepper sauce over rice pilaf

### Jerk Ahi Tuna | 18.99

Blackened seasoned pan-seared Ahi Tuna topped with fresh pineapple salsa & served with choice of 2 sides

### 10 pc. Shrimp | 19.99

10 shrimp served with choice of 2 sides, choice of Our BBQ, Mango Habanero BBQ, Carolina Mustard BBQ or Garlic Sauce

### Grilled Chicken Breast | 14.99

2 grilled chicken breasts with choice of Our BBQ, Mango Habanero BBQ or Carolina Mustard BBQ & 2 sides

### Maple Salmon | 18.99

Maple-glazed salmon filet, grilled & served over rice pilaf with choice of 1 side



## PASTA

Served with Garlic Toast

### Brisket Ravioli | 14.99

Slow-roasted beef brisket, Mushroom-filled ravioli, sautéed wild mushrooms & onions topped with Alfredo sauce

### Wild Mushroom Fettuccine | 14.99

#### Add Chicken or Shrimp +5.99

Sautéed wild mushrooms, onion & garlic in our own mushroom Alfredo sauce topped with shredded Parmesan cheese

### Beer Mac & Cheese Deluxe | 14.99

Creamy beer cheese macaroni tossed with shrimp, andouille sausage, bell pepper & red onion topped with Cheddar Jack cheese

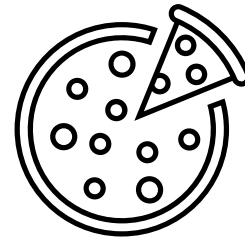
## PIZZA

### 16" Cheese Pizza | 12.99

### 12" Gluten-Free Cheese Pizza | 15.99

### Additional Toppings | 2.00 each

### Sub 12" GF Crust on any Specialty Pizza +2.99



### Pizza Toppings:

Italian Sausage | Pepperoni | Canadian Bacon | Chicken | Bacon | Mushrooms | Bell Peppers | Black Olives | Onions | Tomato | Green Olives | Spring Greens | Pineapple | Jalapenos

### Supreme Pizza | 21.99

16" with House marinara, Italian sausage, pepperoni, Canadian Bacon, mushrooms, onions, bell pepper, black & green olives topped with Mozzarella cheese

### Meat Lovers Pizza | 20.99

16" with House marinara, Italian sausage, bacon, pepperoni & Canadian bacon topped with Mozzarella cheese

### Vegetarian Pizza | 16.99

16" with House marinara, bell peppers, tomato, mushrooms, onions, black & green olives topped with Mozzarella cheese

### BBQ Pizza | 16.99

16" with Our Own BBQ, pulled pork OR brisket, bell pepper, onion & Mozzarella cheese

**Any meal that is shared will incur an additional \$2 plate charge except for Pizza.**

**For your convenience, an 18% gratuity may be added to parties of 8 or more.**

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

## SANDWICHES

\*Choice of 1/3 lb. Angus burger or boneless, skinless grilled chicken breast, served with choice of 1 side

Upgrade your side: Onion Rings or Sweet Potato Fries +1.99

Add lettuce, tomato, or onion +0.50 each | Add bacon + 1.50 | Add 1 Over-Easy Egg +1 | Add Guacamole +2

Add Cheddar, Pepper Jack, American or Swiss Cheese +0.75 each | Add 1/3 lb. Angus patty +3.99

### **Bistro Sandwich\* | 12.99**

Topped with bacon, Swiss, American & Cheddar cheese on a toasted Brioche bun

### **Chipotle Sandwich\* | 12.99**

Topped with bacon, Pepper Jack cheese, Chipotle Mayo & an onion ring on a toasted Brioche bun

### **Barnyard Sandwich\* | 12.99**

Topped with 2 over-easy eggs, bacon & American cheese on a toasted Brioche bun

### **Classic Sandwich\* | 10.99**

Topped with lettuce, tomato & onion on a toasted Brioche bun

### **Reuben | 11.99**

House-made corned beef, sauerkraut, Swiss cheese & 1000 Island served on toasted Marble Rye

### **Beef Brisket | 12.99**

BBQ beef brisket topped with caramelized onions served on a Brioche bun

### **Smothered French Dip | 14.99**

Thin sliced Prime Rib on a toasted Hoagie topped with Swiss cheese, mushrooms & onions served with a side of Au Jus

### **Pulled Pork | 12.99**

Pecan-smoked BBQ pulled pork, topped with Onion Rings & coleslaw on a toasted Brioche bun with lettuce

### **Quesadilla | 12.99** *(does not include additional side)*

### **Add shredded chicken, pork, or beef brisket +3.99**

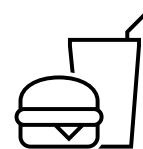
Grilled flour tortilla filled with Cheddar Jack cheese, zesty mayo & fresh Pico de Gallo

### **Cuban | 12.99**

Seasoned pork, shaved ham, Swiss cheese, pickles, mustard & Chipotle mayo on a grill-pressed Hoagie

### **Classic BLT | 10.99**

Smoked bacon, lettuce & tomato with mayo served on grilled homemade toast



## SMALL PLATES

**Ages 10 & Under all day & Seniors from 11AM – 2PM**

Served with choice of 1 side\* | Upgrade your side: Onion Rings or Sweet Potato Fries +1.99

**Hamburger | 6.99\***

**Add Cheese | .75**

**10" One-Topping Pizza | 6.99**



**Mac & Cheese | 6.99**

**3 pc. Chicken Tenders | 6.99\***

**Grilled Cheese | 4.99\***

Buttered homemade bread grilled with American cheese

## WINE SELECTIONS



### KENDALL JACKSON, CHARDONNAY

**"VINTNER'S RESERVE", California**

*Layered aromas of green apples, peaches, honey & vanilla with a hint of spiced nuts & toasted oak*

### REUNITE, LAMBRUSCO

*A simple taste, much sweeter than most red wines with weak tannins and flavors of cherry, berry & a little plum*

### DRUMHELLER, MERLOT

**Columbia Valley, Washington**

*Notes of vanilla & allspice accentuate hints of hazelnut, with a bright cherry flavor, outlined by hints of cola & toast*

### JACKSON ESTATES, PINOT NOIR

**California**

*Lightly smoky & spicy oak nuances top off this deeply fruity & concentrated wine*

### TRIBUTE, CABERNET SAUVIGNON

**California**

*Dark juicy fruits like currant, black cherry & cassis with earthy notes of tea & spice with well-integrated tannins giving this wine a long, velvety finish*

**Glass      Bottle**

**9              27**

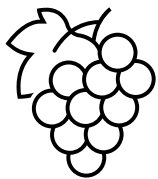
**6              18**

**10             30**

**11             33**

**12             36**

## HOUSE WINE SELECTIONS



**Glass      Bottle**

**SILVER GATE, PINOT GRIGIO, California**

**6              21**

**SILVER GATE, CHARDONNAY, California**

**6              21**

**SILVER GATE, SAUVIGNON BLANC, California**

**6              21**

**JACOB'S CREEK, MOSCATO, Australia**

**6              21**

**VISTA POINTE, WHITE ZINFANDEL, California**

**6              21**

**SNOQUALMIE, RIESLING, Patterson, Washington**

**6              21**

**SILVER GATE, PINOT NOIR, California**

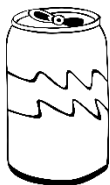
**6              21**

**SILVER GATE, CABERNET, California**

**6              21**

**SILVER GATE, MERLOT, California**

**6              21**



## CANNED SELECTIONS

	CAN
<b>TOPPLING GOLIATH BREWING, PSEUDO SUE, Pale Ale</b> <i>Single-hop pale ale showcases the Citra hop for a well-balanced beer that is delicate in body with a mild bitterness finish.</i> <i>Aromas of grapefruit, citrus, mango &amp; evergreen</i>	5
<b>KEWEENAW BREWING, WIDOW MAKER, Black Ale</b> <i>Clean &amp; smooth, easy on the hops; light-bodied ale has a depth of malt flavors with hints of smoky molasses</i>	4
<b>PABST BREWING, PABST HARD COFFEE, Malt Beverage</b> <i>Fermented malted barley combined with coffee, sugar, milk &amp; vanilla</i>	6
<b>&amp; J. GALLO WINERY, HIGH NOON, Hard Seltzer – Flavors vary – see server/bartender for options</b> <i>Sparkling water, Real Vodka &amp; Real Juice that is easy drinking &amp; naturally gluten free</i>	4
<b>MARK ANTHONY BRANDS, WHITE CLAW, Hard Seltzer – Flavors vary – see server/bartender for options</b> <i>Blend of seltzer water, gluten-free alcohol base &amp; a hint of fruit flavor</i>	4



## NON-ALCOHOLIC BOTTLED SELECTIONS

	BOTTLE
<b>ANHEUSER-BUSCH, O'DOUL'S ORIGINAL, Malt Beverage</b> <i>All natural, full-bodied premium non-alcoholic malt beverage</i>	3.50
<b>THE RADEBERGER GRUPPE GERMANY, CLAUSTHALER, Non-Alcoholic Beer</b> <i>Dry-hopped, non-alcoholic beer adds American Cascade hops from Yakima, Washington during the dry-hopping process resulting in a beer with a fresh, citrusy &amp; spicy aromatics that compliment sweet, toasty, caramel flavors</i>	4
<b>POINT BEER, POINT ROOTBEER, Soft Drink</b> <i>Made with 100% real sugar &amp; hand-crafted in small batches with the purest water, genuine Wisconsin honey &amp; all-natural vanilla resulting in a refreshingly delicious, rich, creamy &amp; caffeine free root beer taste</i>	4
<b>DR. PEPPER SNAPPLE GROUP, SUNDROP, Soft Drink</b> <i>Citrus-flavored soda with a yellowish-green color attributed to the use of orange juice &amp; and its pulp as key ingredients</i>	3

*Proudly Serving*







## BOTTLED SELECTIONS

	BOTTLE
<b>ANGRY ORCHARD CIDER COMPANY, CRISP APPLE, Hard Cider</b> <i>Bright, crisp apple flavor with the perfect balance of sweetness &amp; bright acidity</i>	3.50
<b>CENTRAL WATERS BREWING, MUDPUPPY PORTER, Porter</b> <i>Luscious chocolate-like nose, with a malty profile &amp; a thick, rocky head</i>	4
<b>CENTRAL WATERS BREWING, HONEY BLONDE, Ale</b> <i>Traditional cream ale featuring a breezy, floral bouquet, subtle sweetness &amp; crisp, clean finish</i>	4
<b>INTERBREW INTERNATIONAL B.V., STELLA ARTOIS, Belgian Lager</b> <i>Golden, Belgian lager with a floral, hop aroma, well-balance fruity malty sweetness with a crisp hop bitterness &amp; a soft dry finish</i>	4
<b>POINT BEER, POINT SPECIAL, American-style Lager</b> <i>Well-balance, full-bodied with a pleasant hop aroma &amp; smooth, hearty flavor</i>	3.50
<b>PABST BREWING, PABST BLUE RIBBON (PBR), American Lager</b> <i>Brewed with a combination of 2 &amp; 6-row malted barley, select cereal grains &amp; American &amp; European hops, this is a full-bodied beer with a clean, crisp finish &amp; notable hop aroma</i>	3.50
<b>CERVECERÍA MODELO BREWERY, CORONA EXTRA, Pale Lager</b> <i>Pale, straw color with a noticeably clear &amp; medium white head; nose is subtle with the barest suggestion of hops &amp; a bit of sweetness</i>	4
<b>HEINEKEN BREWING, HEINEKEN, Dutch Pilsener</b> <i>Full-bodied premium lager with a deep golden color, light fruity aroma, mild bitter taste &amp; a balance hop aroma</i>	4
<b>HEINEKEN BREWING, HEINEKEN PREMIUM LIGHT, Pale Lager</b> <i>Well-balance light beer with a bright, golden color, mild malty aroma, striking citrus &amp; hop aroma from Cascade hops</i>	4
<b>CIDERBOYS HARD CIDER, FIRST PRESS, Traditional Hard Cider</b> <i>Sweet, crisp &amp; tart apple flavor</i>	3.50
<b>BLUE MOON BREWING (MOLSONCOORS), BLUE MOON, Belgian-style Wit bier</b> <i>Belgian White Belgian-style wheat ale brewed with orange peel for a subtle sweetness &amp; bright, citrus aroma</i>	4
<b>GRUPO MODELO BREWING, MODELO ESPECIAL, Pilsner-style Lager</b> <i>Rich, full-flavored pilsner brewed with premium two-row barley malt that gives it a slightly sweet, well-balance taste with light hops character &amp; crisp finish</i>	4
<b>WHOLE HOG BEER, JP'S CASPER WHITE STOUT, White Stout</b> <i>Gold in color, with a creamy mouthfeel &amp; coffee hints with the unexpected flavors of Pilsner malt, white chocolate &amp; vanilla</i>	4
<b>MOLSONCOORS BEVERAGE COMPANY, Domestic Beer</b> <b>COORS LIGHT</b> <b>MILLER LITE</b> <b>MILLER 64</b> <b>MILLER HIGH LIFE</b> <b>MILLER GENUINE DRAFT</b>	3.50
<b>ANHEUSER-BUSCH, Domestic Beer</b> <b>BUSCH LIGHT</b> <b>BUD LIGHT</b> <b>BUDWEISER</b>	3.50





## BEER ON TAP

	ABV	PINT/GLASS
<b>MCFLESHMAN'S BREWING, STEPCHILD, Imperial Red IPA</b> <i>Double Imperial Red IPA with citrus &amp; tropical notes with a hint of toastiness</i>	8.7%	6 8oz. Pour
<b>NEW GLARUS BREWING, SPOTTED COW, Farmhouse Ale</b> <i>Cask conditioned ale with a fruity, satisfying flavor</i>	4.8%	4
<b>SPOETZL BREWERY, SHINER BOCK, American-style Dark Lager</b> <i>Rich roasted barley malt &amp; German specialty hops</i>	4.4%	5
<b>ONE BARREL BREWING, FANNY PACK, IPA</b> <i>Throwback IPA with a malt backbone that allows the piney Chinook hops to shine</i>	6.5%	6 8oz. Pour
<b>CENTRAL WATERS BREWING, SHINE ON, Red Ale</b> <i>Delivers baked-fresh, bready maltiness &amp; a bright, clean finish</i>	4.5%	4
<b>KROMBACHER BRAUEREI, WEIZEN, Wheat Beer (Hefeweizen)</b> <i>Naturally brewed with sweet fruity aromas of honey &amp; banana</i>	5.3%	5
<b>BELL'S BREWING, TWO HEARTED, American-style IPA</b> <i>Bursting with hop aromas ranging from pine to grapefruit</i>	7.0%	5
<b>CENTRAL WATERS BREWING, Bourbon Barrel, Stout</b> <i>Imperial stout aged in oak bourbon barrels with hints of bourbon &amp; vanilla with roasted overtones</i>	10.8%	6 8oz. Pour
<b>GUINNESS LTD., SMITHWICK'S IRISH RED, Irish Red Ale</b> <i>Refreshing balanced taste that is a blend of mild hops, sweet malt &amp; roasted barley offering a gentle bitterness complimented by sweet, malty notes</i>	4.5%	4
<b>WISCONSIN BREWING, BADGER CLUB, Amber Lager</b> <i>Easy-drinking, malt-emphasized yet balanced beer</i>	5.5%	4
<b>3 SHEEPS BREWING, FRESH COAST, East Coast-style Pale Ale</b> <i>Hazy pour to allow the hop oils to linger on the palate, enhancing their naturally citrusy &amp; tropical fruit notes</i>	4.8%	5
<b>LEINEKUGEL'S BREWING, SUMMER SHANDY, Weiss</b> <i>Crisp Weiss beer with natural lemonade flavor &amp; tropical fruit blends</i>	4.2%	3
<b>ELYSIAN BREWING, SPACE DUST, IPA</b> <i>"The hopping is pure starglow energy, with Chinook to bitter &amp; late &amp; dry additions of Citra &amp; Amarillo"</i>	8.2%	6
<b>GUINNESS LTD, GUINNESS, Nitro-tap, GUINNESS DRAUGHT, Irish Dry Stout</b> <i>Sweet smelling with a coffee &amp; malty nose that is smooth, creamy &amp; balanced</i>	4.2%	5
<b>ATWATER BREWERY, Nitro-tap, DECADENT DARK CHOCOLATE, Brown Ale</b> <i>Nutty profile with a round mouth feel &amp; added chocolate extract consisting of 3-blended chocolates resulting in a rich, but not overly sweet experience</i>	5.0%	5
<b>STANDARD DOMESTIC, Ask your server/bartender for current selection</b>	VARIES	3