



Welcome to Branded at The Iron Horse Hotel. In the true spirit of a Milwaukee tavern, Branded combines local beers and classic drinks with great food and a welcoming atmosphere to offer visitors and locals alike our famous Midwestern hospitality. Milwaukee native Chef Thomas Schultz has crafted a menu designed to compliment the drinks.

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🌀 APPETIZERS 🌀

THE HOUSE CHIPS [Ⓜ]	7	MINI KOBE CORN DOGS [Ⓜ]	14
<i>white truffle and Wisconsin parmesan</i>		<i>five mini corn dogs with house bbq, stone-ground dijon mustard</i>	
ALE STEAMED WEST COAST MUSSELS*	14	POPCORN SHRIMP [Ⓜ]	14
<i>sauced with a ragout of white beans, spinach, cured sausage in a tomato garlic broth</i>		<i>corn nut-crust rock shrimp, shrimp chips and spiced popcorn</i>	
WISCONSIN CHEESE & MEAT BOARD	14	OYSTERS ON HALF SHELL*	12
<i>assortment of artisanal cheeses, cured meats, cornichon, stone-ground mustard and crustini</i>		<i>two east coast and two west coast oysters complemented with spiked cocktail sauce, rehorst gin, cucumber mignonette</i>	

🌀 SLIDERS 🌀

lettuce, tomato and pickle

SLIDERS TRIO*	12	UPGRADE YOUR SLIDERS	
<i>choose three veggie, kobe beef, or pulled pork</i>		<i>aged cheddar, muenster or swiss </i>	
SURF AND TURF*	15	<i>double smoked bacon </i>	
<i>three half waygu kobe half crab with spiked cocktail sauce</i>			

🌀 SANDWICHES 🌀

fresh fruit, fries [Ⓜ], side salad or signature house made chips [Ⓜ]

THE BRANDED BURGER*	12
<i>half pound prime ground beef, three cheeses, bacon, and house sauce</i>	
GRILLED HERB CHICKEN	10
<i>herb-marinated grilled chicken breast, fresh mozzarella, tomato and pesto</i>	
D.L.T.	14
<i>duck confit, lettuce, tomato, smoked bacon and balsamic aioli</i>	

SURF AND TURF BURGER*

The best burger recipe since ground beef met a bun. This half-pounder features half waygu kobe beef and half crab meat, topped with jumbo lump crab and spiked cocktail sauce.

32

BRATWURST	8
<i>milwaukee brat and sauerkraut, stone ground mustard and caramelized onions</i>	

🌀 SOUPS & SALADS 🌀

BEER CHEESE, signature soup	cup 5	bowl 7
SOUP TODAY, daily special	cup 5	bowl 7

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BILLY BLUE [Ⓜ]	10
<i>Wisconsin billy blue cheese, lettuce blend, candied nuts, dried berries, door county cherry vinaigrette</i>	
CAESAR SALAD*	8 ⁵⁰
<i>chopped romaine, classic caesar dressing, truffled parmesan, toasted brioche croutons and moroccan white anchovies</i>	
MIXED GREENS	6
<i>petite field lettuce with fresh tarragon, basil, chive and sweet rice wine vinaigrette, marinated grape tomatoes</i>	

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add chicken 6 add salmon 6

🌀 ENTRÉES 🌀

NORTH ATLANTIC SALMON ^{Ⓜ*}	26	FILET MIGNON* (6 OZ)	28
<i>sautéed, topped with olive pine nut butter, served with yukon gold potatoes and sautéed asparagus</i>		RIB EYE* (10 OZ)	28
HERB ROASTED FREE RANGE CHICKEN	28	RIB EYE* (14 OZ)	34
<i>marinated breast & thigh, press-cooked & roasted with herbs, served with brown butter polenta & bacon roasted brussels sprouts</i>		<i>grilled to chosen temperature, served with whipped potatoes, asparagus and herb roasted tomato</i>	
PAN ROASTED SWORDFISH [Ⓜ]	28	<i>available with bourbon bacon peppercorn sauce, classic béarnaise sauce or Osear style (8) with crabmeat and béarnaise sauce</i>	
<i>pan roasted with caramelized fennel, herb roasted yukon gold potatoes, stewed grape tomatoes & anchovy thyme butter sauce</i>			

🌀 DESSERTS 🌀

ask your server to tell you about our famous Wisconsin desserts

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🍷 executive chef **THOMAS SCHULTZ** 🍷 **DINNER** served nightly 3-11 🍷

20% gratuity added to parties of 6 or more

Ⓜ - denotes items containing nuts or nut oils

* - please be advised that consuming raw or undercooked eggs, meat or seafood increases your risk of food-borne illness

WHITES & SPARKLING

Adami Prosecco 13 , <i>Italy / NV</i>	8/40
Gruet Brut , <i>New Mexico / NV</i>	8/40
Gruet Brut Rose , <i>New Mexico / NV</i>	8/40
Sonoma Cutrer Russian River Ranch Chardonnay , <i>Sonoma Coast, California / 2007</i>	9/45
Honig Sauvignon Blanc , <i>Napa, California / 2008</i>	9/45
Trefethen Riesling , <i>Napa, California / 2007</i>	10/50
Bigi Orvieto Amiable , <i>Orvieto, Italy / 2008</i>	7/35
Miner Viognier , <i>California / 2007</i>	10/50
Canaletto Pinot Grigio , <i>Veneto, Italy / 2008</i>	7/35
Burgan's Albarino , <i>Rias Baixas, Spain / 2008</i>	9/45
Colome Torrontes , <i>Argentina / 2009</i>	7/35

MARTINIS & COCKTAILS

A local modern twist to classic cocktails with histories as eclectic as our building

MELAGRANO <i>italian for pomegranate, our unique spin pairs house-made pomegranate reduction and grey goose citron, cointreau and lemon curd</i>	15
GINGER SNAP <i>one of our most popular creations! the ginger snap is a meld of rehorst gin, fresh mint and lime juice, canton ginger Liqueur and a "snap" of ginger beer</i>	12
CITRUS HONEY FIZZ <i>rehorst citrus honey vodka combined with tart notes of fresh lemon juice and real maple syrup, canton ginger liqueur and seltzer cap it off</i>	10
IRON HORSE GIDDYUP <i>fresh brewed and chilled espresso, rehorst vodka, kahlua – need we say more?</i>	14
APRICOURT <i>we fuse apricot brandy and barban court rum with fresh lime, topped with fresh ginger and ginger beer</i>	10
HONEYDEW <i>our own rosemary, honey and bourbon infusion is the base of this incredible drink. we only add a touch of sweet vermouth and a dash of bitters. not a bourbon drinker? make an exception!</i>	9
NEW HOLLAND <i>we rinse your glass with kübler absinth, laying a perfect foundation for two full ounces of sazerac rye whiskey. simple syrup and bitters unlock the flavor</i>	9
BLOOD & SAND <i>we replaced the traditional scotch with a sweeter bulliet bourbon base, and house-made door county cherry infused brandy. equal parts sweet vermouth and orange juice are the "blood" and "sand"</i>	8
IRON HORSE OLD FASHIONED <i>we do it the wisconsin way: house-made door county cherry-infused brandy, bitters, water and sugar. garnished with "drunken cherries"</i>	9
PLATINO SAÚCO <i>jose cuervo's premium platino partnered with st. german elderflower liqueur, lime, pineapple, fresh mint and a splash of simple syrup. light, floral and refreshing</i>	12

REDS

B.R. Cohn Cabernet Sauvignon , <i>Napa, California / 2007</i>	9/45
Root 1 Carmenere , <i>Colchagua Valley, Chile / 2007</i>	7/35
Charles Krug Merlot , <i>Napa, California / 2006</i>	11/55
Baileyana Grand Firepeak Pinot Noir , <i>Edna, CA / 2007</i>	14/70
Terlatto/Chapoutier Shiraz-Viognier , <i>Victoria, Australia / 2007</i>	10/50
Cosentino "Cigar Zin" , <i>Lodi, California / 2006</i>	10/50
Antigal Uno Malbec , <i>Mendoza, Argentina / 2007</i>	10/50

BEER

Domestic

Miller Lite , <i>Milwaukee</i>	4
Miller High Life , <i>Milwaukee</i>	4
Miller Genuine Draft , <i>Milwaukee</i>	4
Miller MGD 64 , <i>Milwaukee</i>	4
Lakefront IPA , <i>Milwaukee</i>	4
Lakefront Cream City Pale Ale , <i>Milwaukee</i>	4
Lakefront River West Stein , <i>Milwaukee</i>	4
Lakefront Seasonal , <i>Milwaukee</i>	4
Sprecher Special Amber , <i>Milwaukee</i>	6
Sprecher Abbey Triple , <i>Milwaukee</i>	6
Sprecher Black Bavarian , <i>Milwaukee</i>	6
Pabst Blue Ribbon , <i>Milwaukee</i>	4
Buffalo Water Bison Blonde Lager , <i>Milwaukee</i>	4
Ale Asylum Hoppalicious , <i>Madison</i>	5
Central Waters Mudpuppy Porter , <i>Amherst</i>	5
Capital Island Wheat , <i>Madison</i>	5
New Glarus Spotted Cow , <i>New Glarus</i>	4
New Glarus Fat Squirrel , <i>New Glarus</i>	4
Milwaukee Brewing Louie's Demise , <i>Milwaukee</i>	5
Tyrana Headless Man Amber , <i>Lake Mills</i>	5
Furthermore Knot Stock , <i>Black River Falls</i>	5
Sand Creek Oscar's Chocolate Oatmeal Stout <i>Black River Falls</i>	5
Leinenkugel Classic Amber , <i>Chippewa Falls</i>	4

Import

Corona , <i>Mexico</i>	5
Guinness , <i>Ireland</i>	5
Stella Artois , <i>Belgium</i>	5
Heineken , <i>Holland</i>	5
Amstel Light , <i>Holland</i>	5
Kaliber N/A , <i>Ireland</i>	5