

Bar West Lounge

COCKTAILS - SMALL PLATES - LIVE MUSIC

HOURS OF OPERATION

Wednesday - Sunday
4:30pm - 1:30am

LIVE ENTERTAINMENT

Friday - Saturday
9:30pm - 12:30am



HAPPY HOUR SPECIALS

Enjoy a \$5 glass of wine and
Chef's special \$5 appetizers.
Friday from 4:30pm - 6:00pm

Meet the Talent

TOM STANFIELD

Tom Stanfield is the resident piano man at The Abbey Resort where he's been singing and tickling the ivories since 1980. Now toss in a trumpet with the right hand while the left hand strides the keyboard, and let the fun begin! Billy Joel to Elton John, Sinatra to Bennett, a splash of Jimmy Buffett and a dose of Mumford & Sons, Tom Stanfield is your piano man.



Specialty Drinks

OLD FASHIONED DRINKS

WISCONSIN WHISKEY OLD FASHIONED - 11

Rush Creek Whiskey, Sugar, Bitters, Orange, Cherry

BOURBON OLD FASHIONED - 13

Bulleit Bourbon, Bitters, Orange, Cherry

BRANDY OLD FASHIONED - 13

Korbel Brandy, Bitters, Orange, Cherry

GIN OLD FASHIONED - 10

Tanqueray Gin, Sweet Vermouth, Prosecco, Lemon, Olive

MIDNIGHT TRAIN OLD FASHIONED - 13

Maker's Mark Bourbon, Peach Liqueur, Bitters, Lemon Twist

COCKTAIL FLIGHTS

BOURBON FLIGHT - 22

Basil Hayden, Baker's, Booker's, Knob Creek

WHISKEY FLIGHT - 11

Koval, Bain's, Stolen 11 yr

TEQUILA FLIGHT - 18

Riazul Añejo, Casamigos Añejo, Dulce Vida, Bartender's Select

Food Menu

— 5:00PM - 10:00PM —

SNACKS & SPREADS

- CAULIFLOWER POPCORN Roasted Cauliflower, Parmesan, Sweet & Spicy Aioli **9**
- CALAMARI* Romesco Sauce, Endive, Fresh Citrus **12**

LEAVES & ROOTS

- ENDIVE & BEET SALAD Pistachio Butter, Goat Cheese, Watermelon Radish, Cucumber Herb Vinaigrette **10**
- PANZANELLA SALAD Basil, Cucumber, Roasted Tomato, Pickled Red Onion, Croutons **9**

FINS & SHELLS

- FAROE ISLAND SALMON* 'River Valley Ranch' Organic Mushrooms, Squid Ink Fettucine Japanese Yakiniyu Sauce, Watermelon Radish, Brussel Sprout Leaves **26**
- 1 1/2 LB. FRESH LOBSTER* Grilled Cold Water Maine Lobster, Wisconsin Butter, Roasted Heirloom Potatoes, Fresh Citrus **35**
- MEDITERRANEAN SEA BASS* Yukon Potato Puree, Capers Berries, Romesco Sauce **27**

FEATHERS & TAILS

- CRISPY BUTTERMILK & SAGE CHICKEN* Peppadew Peppers, Heirloom Potatoes **23**
- FILET MIGNON* 'River Valley Ranch' Organic Mushrooms, Black Truffle Butter, Veal Demi Glace, Yukon Potato Puree **5oz. 31**
8oz. 37
- FARMERS MARKET BURGER* Short Rib & Chuck Patty, Cherry Bomb Pepper Jelly, Candied Cherry Wood Bacon, American Cheese, Fried Egg, Lettuce, Sourdough Bun, Fries **19**

VEGAN/VEGETARIAN

- PLANT BASED VEGAN BURGER* Caramelized Onion Jam, Thyme Roasted Tomato, Watermelon Radish, Sourdough Bun, Roasted Asparagus **16**
- GNOCCHI Gluten Free Potato Dumplings, Romesco Sauce, Basil, Almonds **19**

SIDES

- CANDIED CHERRY WOOD BACON **9**
- SERRANO CHILE GLAZED BRUSSELS **6**
- YUKON POTATO PUREE **6**

DESSERTS

- SUGAR & SPICE BEIGNETS ALA MODE **9**
- FLOURLESS CHOCOLATE CAKE **8**
- GELATO BY THE SCOOP **4**

Late Menu

— 10:00PM - 12:00AM —

HOUSE SPECIALTIES

- WI CHEESE CURDS Locally-Sourced White Cheddar, Battered in Craft Beer **12**
- CHICKEN STRIPS* All-White Meat **10**
- CHEESE PIZZA **13**
Add Your Toppings: Spinach, Tomato, Mushroom, Onion, Bell Pepper, Pice de Gallo, Pepperoni, Italian Sausage, Chorizo, Bacon, Vegan Sausage **+2 ea**
- CAPTAIN'S SPECIAL PIZZA* Mushroom, Bell Pepper, Onion, Spinach, Tomato **16**
- MEXICAN PIZZA* Pico de Gallo, Chorizo, Tortilla Chips, Cholula Hot Sauce **16**
- CHIMICHURRI PIZZA* Chef's Homemade Chimichurri Sauce, Sirloin Steak **16**

**Please notify us of any food allergies. Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness. Late Night Menu only served during Friday and Saturday nights during specified times.*

Wine Menu

SPARKLING & CHAMPAGNE

Lunetta Prosecco Split *Italy* 10
François Montand Brut Split *France* 10

SAUVIGNON BLANC

Wollersheim Prairie Fume *Wisconsin* 9/36
Nautilus Estate *New Zealand* 11/40

CHARDONNAY

Bacchus *Monterey* 10/38
Reata *Sonoma* 13/52

OTHER WHITES

Washington State Riesling 8/32
Biagio Moscato D'Asti *Italy* 9/32
Maso Canali Pinot Grigio *Italy* 10/36

WHITE ZINFANDEL

Copper Ridge *California* 7/28

PINOT NOIR

Bacchus *Monterey* 10/38
Neilson Santa Barbara 14/52

SYRAH-SHIRAZ

Greg Norman Shiraz *Australia* 10/36

MERLOT

Toad Hollow Merlot *Sonoma* 11/40

CABERNET SAUVIGNON

Bacchus *Monterey* 10/38
Justin *Paso Robles* 16/60

OTHER REDS

Llama Malbec *Argentina* 10/36
Hahn Rosè 11/40
The Arborist *Paso Robles* 12/44

Beer Menu

CRAFT & IMPORT BEERS

Amstel Light	5.50
Angry Orchard	5.50
Blue Moon	5.50
O'Douls N/A	4.50
Corona Extra	5.50
Guinness	6.50
Heineken	5.50
Lagunitas IPA	6.00
Local Seasonal Brew	5.50
New Glarus Moon Man	5.50
New Glarus Spotted Cow	5.50
Samuel Adams	5.00
Stella Artois	6.00

DOMESTIC BEERS

Budweiser	4.50
Bud Light	4.50
Coors Light	4.50
Michelob Ultra	4.50
Miller Lite	4.50
Miller 64	4.50

Signature Cocktails



VIOLET GIMLET \$10

Rush Creek Gin, Bitter Truth Violet Liqueur, Lime Cordial, Splash of Fresh Lime Juice

\$11 THE GENTLEMAN

Bulleit Bourbon, Amaretto, Fresh Lemon Juice, Cranberry Juice



FONTANA MERMAID \$11

Deep Eddy's Grapefruit Vodka, Don Julio Tequila, Lime Cordial, Sierra Mist

\$10 FRENCH 77

Hendrick's Gin, Elderflower Liqueur, Fresh Lemon Juice, Champagne



TART-TINI \$10

Central Standard Door County Cherry Vodka, Triple Sec, Fresh Lemon Juice, Lime, Grenadine

Summer Cocktails



CUCUMBER SALAD \$10

Cucumber Vodka, Sweetened Lime, Soda Water

\$10 RASPBERRY MULE

Raspberry Vodka, Sweetened Lime, Ginger Beer



MAPLE BOURBON OLD FASHIONED \$12

Maker's Mark, Maple Syrup, Bitters, Orange Slice, Cherry

\$10 WATERMELON/STRAWBERRY PRESS

Watermelon Mint Vodka or Strawberry Rose Vodka, Triple Sec, Sierra Mist, Soda Water



CITRONGE PALOMA \$10

Patron Citronge, Sweetened Lime, Grapefruit Juice, Soda Water