

Welcome

In April of 2000, a fire closed two popular restaurants in Ashland, along with the South Shore Brewery. After a brief search, the owners found this historic brick and brownstone building in which we are now located.

The brewery has gone through multiple expansions over the years. Besides being available in the restaurant, the beer is also available throughout Wisconsin, the Upper Peninsula of Michigan, and the Arrowhead region of Minnesota. The brewery is dedicated to producing flavorful, innovative products that use the best of traditional techniques and taps the resources of originality from its professional staff.

The Deepwater Grille and The Alley are the two restaurants designed to showcase the brewery and its beers. Both restaurants are reputable for having an enjoyable atmosphere in which we serve unique and creative cuisine.

We are also proud to support local businesses by purchasing from the following:

Bodin Fisheries: Bayfield, WI
Ashland Baking Company: Ashland, WI
Hungry Hill Farm: Washburn, WI
Bayfield Apple Company: Bayfield, WI
Chequamegon Food Co-op: Ashland, WI
Sixth Street Market: Ashland, WI
Deep Roots Farm: Mason, WI
Country Blossoms Greenhouse: Ashland, WI
Spirit Creek Farm: Cornucopia, WI

Great Oak Farm: Mason, WI
Vranbes Farms: Ashland, WI
Heritage Acres: Butternut, WI
Maple Hill Farms: Washburn, WI
Griggs Cattle: Ashland, WI
Moonlight Meadows: Ashland, WI
Hidden View Farm: Ashland, WI
River Road Farm: Ashland, WI
Basket Flats: Marengo, WI

Starters

Al Pastor Street Tacos

Grilled Pineapple, Cilantro, Lime, White Onion, Queso Fresco, Corn Tortillas

\$13

New Zealand Green Shell Mussels

Adobe Beer Broth, Naan Bread

\$11

Cajun Shrimp Stuffed Mushrooms

Roasted Sweet Corn Crema, Smoked Tomato Jam, Microgreens

\$10

Spinach Artichoke Dip

Fresh Vegetables, Naan Bread

\$10

Duck Confit Enchiladas

Mole, Pickled Red Onion, Smoked Tomato Jam, Queso Fresco

\$12

Chicken Wings

Thai Sweet Chili, Whiskey Pepper, Sriracha BBQ, Nut Brown BBQ, Buffalo

\$12

Beer Battered Cheese Curds

Pepperdill Ranch

\$10

Salads

Thai Sweet Chili Salmon

Mixed Greens, Cucumber, Tomato, Cabbage, Carrot, Cashews,
Edamame, Ginger Vinaigrette

\$14

Grilled Chicken

Spinach, Grape Tomato, Red Onion, Feta, Pine Nuts, Lemon Vinaigrette

\$13

Roasted Garlic Pesto Caesar

Romaine, Grape Tomatoes, Croutons, Parmesan, Asiago

Side **\$5** Whole **\$10** Add Grilled Chicken Breast **\$3**

Bay City Cobb

Mixed Greens, Turkey, Bacon, Cucumber, Grape Tomato, Red Onion, Gorgonzola,
Croutons, Peas, Egg, Peppercorn Ranch

\$13

Garden Salad

Mixed Greens, Iceberg Lettuce, Red Onion, Cucumber, Sprouts, Grape Tomato, Croutons

Side **\$3.5**

Whole **\$9**

Add Grilled Chicken Breast **\$3**

Duck Confit

Romaine, Egg, Bacon, Grape Tomato, Sunflower Seeds, Warm Apple Dressing

\$13

Sriracha BBQ Pork Belly

Mixed Greens, Cucumber, Red Onion, Edamame, Grilled Pineapple, Crispy Wonton,
Ginger Vinaigrette

\$14

Soups

Cup \$3.5

Bowl \$6

Nut Brown Ale Beer Cheese
Chicken Wild Rice & Mushroom
Soup Du Jour

Sandwiches

Sandwiches are served with **one** of the following: Sweet Potato Fries, BBQ Spiced Waffle Fries, Fresh Fruit, Side Garden Salad, Pineapple Coleslaw, Cup of Soup, Side Caesar Salad (**\$1.75 extra**) or Bowl of Soup (**\$2.50 extra**)

Southern Fried Turkey Burger

Arugula, Chili Infused Honey, Nueske's Pepper Bacon, Pimento Cheese Spread, Ciabatta Bun
\$11

Black Angus Burger

Lettuce, Tomato, Pepperdill Ranch, Kaiser Roll **\$11**
Additions: Cheese **\$1** Bacon **\$1** Fried Egg **\$1** Mushrooms **\$.75**

Lake Superior Whitefish Sandwich

Cajun, Broiled, Baked, or Deep Fried with Spinach, Tomato, Red Onion, Caperdill Mayo, Rustic Roll
\$13

Smoked Turkey Wrap

Lettuce, Tomato, Sprouts, Provolone, Pepperdill Ranch, Tomato Basil Wrap
\$11

Banh MI

Pork Belly, Duck Liver Pate, Cilantro, Cucumber, Pickled Radish & Carrot, Sriracha Mayo, Rustic Roll
\$11

Grilled Salmon Flatbread

Spinach, Tomato, Red Onion, Feta, Roasted Red Pepper Mayo, Naan
\$11

Grilled Cheese

Pimento Cheese Spread, Provolone, Swiss, Spinach, Tomato, Focaccia, Tomato Basil Bisque (**Does not Include Choice of Side**)
\$10

Sweet & Sour Chicken Wrap

Arugula, Cabbage, Carrot, Onion, Pepper, Grilled Pineapple, Tomato Basil Wrap
\$11

Grilled Portabella Melt

Arugula, Caramelized Onion, Provolone, Swiss, Roasted Pepper Mayo, Wheat
\$11

1/2 Turkey Sandwich & Cup Of Soup

Lettuce, Tomato, Pepperdill Ranch, Wheat **\$8.5**
Add Cheese **\$1**

All Day Entrees

Nut Brown BBQ Smoked Pork Ribs

BBQ Spiced Waffle Fries, Pineapple Coleslaw

Half Rack \$18 Full Rack \$23

Lake Superior Whitefish Dinner

Cajun, Broiled, Baked or Deep Fried, Wild Rice Pilaf, Pineapple Coleslaw

\$18

Fettuccine Alfredo

Garlic Cream, Asiago, Parmesan, Fresh Herbs, Seasonal Vegetables

\$16

Add Grilled Chicken Breast \$3 Add 3 Jumbo Shrimp \$7

Broiled Shrimp

Wild Rice Pilaf, Seasonal Vegetables, Clarified Butter

\$26

New York Strip

Truffle Fries, Smoked Tomato Jam, Seasonal Vegetables

\$24

Add Mushrooms & Onions \$3 Add 3 Jumbo Shrimp \$7

Grilled Portabella Mushrooms

Smoked Tomato Jam, Provolone, Garlic Herb Butter Cavatappi, Wilted Spinach

\$18

Jambalaya

Andouille Sausage, Tomato, Onion, Bell Pepper, White Rice

\$16

Add Grilled Chicken Breast \$3 Add 3 Jumbo Shrimp \$7

Entrees

Available after 4:30

Ancho Braised Pork Belly

Sweet Corn Risotto, Mole, Pickled Onion, Queso Fresco, Cilantro, Micro Greens
\$24

Pan Roasted Salmon

Baby Potato Melange, Smoked Tomato Jam, Brussel Sprouts, Sriracha BBQ Sauce
\$24

Turducken Meatballs

Cranberry Risotto, Butternut Squash Puree, Crispy Fried Leek, Micro Greens
\$22

Grilled Pork Chop

Sharp Cheddar Cheese Sauce, Nueske's Pepper Bacon, Caramelized Onion,
Cavatappi, Duck Confit, Green Apple, Cranberry Jam
\$21

Smoked Ribeye

Cheddar Herb Mashed Potatoes, Brussel Sprouts,
Bourbon Caramelized Onion Compound Butter
\$26

South Shore Boil

Shrimp, Whitefish, Mussels, Andouille Sausage, Roasted Corn,
Baby Potato Melange, Beer Broth
\$25

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.