



Tuesday - Saturday
11am - 9pm
920-815-3220

1103 W. College Ave
Appleton, WI 54914
millcitypublichouse.com

GET SAUCY

house-made sauces 99¢ each
TAKE HOME A PINT! \$10

SIGNATURE PUB SAUCE
SMOKY RANCH
ROASTED GARLIC AIOLI
CHIPOTLE HONEY LIME AIOLI
CHUNKY GARLIC BLEU
BOURBON BBQ
SMOKY SALSA
PESTO TRUFFLE AIOLI*
BUFFALO SAUCE
CHILI GARLIC AIOLI
HORSE RADISH PEPPERCORN
MAPLE BACON JAM*
*premium sauce 1.99

(H)APPY HOUR

1/2 PRICE APPS 2-5 PM
MONDAY - FRIDAY
dine in only

V vegetarian
GF gluten friendly

STARTERS

SMOKE FRIED WINGS

a pound of hand-cut jumbo wings
smoked, then fried to order, dusted in our
signature dry rub, served with your choice
of dipping sauce - market price



CHEESY BRISKET JALAPEÑO DIP

cowboy candy, montemore, herbs,
served with crispy pita chips 14.95

CRISPY BRUSSELS SPROUTS V

smoked goat cheese, pickled red onion,
candied pecans, honey balsamic glaze 12.95

BEER BATTERED CHEESE CURDS V

smoked ranch for dipping 12.95

SOUP OF THE DAY

cup 5.95 bowl 10.95

CLASSIC SMASH BURGER

american cheese, pub sauce, pickles,
shaved red onion, brioche 18.95

SMOKY SALSA BURGER

smoked san marzano salsa, pepperjack,
roasted garlic aioli, haystack onions,
pickled jalapeños, brioche 19.95

PESTO TRUFFLE BURGER

gruyère, caramelized onions, arugula,
pesto truffle aioli 20.95

JALAPEÑO BACON BURGER



spicy cream cheese, pepperjack,
crispy bacon, pickled jalapeños,
haystack onions, brioche 19.95

MUSHROOM GRUYÈRE BURGER

herb-roasted mushrooms, gruyère,
roasted garlic aioli, haystack onions,
toasted brioche 20.95

All our burgers feature a double smash patty using a 100% fresh,
premium steak blend from Neesvig's Meats, Madison, WI.

Menu items may contain ingredients not listed, please inform
your server of any allergies or dietary restrictions.

*Mill City is not a certified gluten-free facility, and items containing gluten are cooked in our fryers.

LOADED TOTS

+pork 6.95 +brisket 10.95 +bacon 3.95
+chicken (crispy, spicy, or smoked) 9.95

STREET CORN TOTS V GF

charred corn, jalapeño, cotija, pickled
red onion, chipotle lime aioli 13.95

BUFFALO BACON BLEU TOTS GF

peppered bacon, house ranch,
buffalo, bleu crumble, chive,
pickled red onion 14.95

Try it with spicy chicken!

PESTO TRUFFLE TOTS V GF

roasted mushrooms, pesto truffle aioli,
parmesan, fresh herbs 14.95

SHARE WITH THE TABLE OR
MAKE IT YOUR MEAL!

SMASH BURGERS

served with fries or tots

soup +3, house or kale caesar salad +3, slaw +1
substitute house falafel patty +1
substitute Udi's gf bun +1*
add a runny egg* +2 add bacon +3.95

THE OK BURGER

Voted Fox Valley's Best Burger!
caramelized onions smashed between
a double smash patty, american cheese,
pickles, pub sauce, brioche 20.95

BACON JAM BURGER

maple bacon jam, runny egg*, cheddar,
haystack onions, brioche 20.95

BLACK & BLEU BURGER

black pepper bacon, chunky garlic bleu
cheese sauce, pickled red onion,
arugula, brioche 19.95

SANDWICHES + MORE

served with fries or tots, soup +3, house or kale caesar salad +3, slaw +1
substitute Udi's gf bun +1*

15 HOUR BRISKET FRENCH DIP

house-smoked brisket, caramelized onions,
gruyère, pepperjack, horseradish
peppercorn aioli, amarosso roll,
au jus for dipping 23.95

BLACKENED SALMON BLT

blackened salmon filet, pepper bacon,
sun-dried tomato caper aioli,
arugula, brioche 19.95

DAILY FEATURES

11AM UNTIL SOLD OUT

TUES SAUSAGE SURPRISE

House-made smoked sausage,
sometimes in a bowl,
sometimes on a sandwich.
What a cool fun time!

WED BRISKET HOT DISH

15 hour smoked brisket,
tater tots, house gravy,
haystack onions 23.95

THUR RIB DAY

1/2 rack fresh off the smoker,
bourbon bbq, house slaw
+ choice of side 29.95

FRI FISH FRY

Great Lakes Walleye!
Two panko-crusted filets,
house slaw, tartar, fries 29.95

SAT CHEF'S CHOICE

any way the wind blows

HOT HONEY CHICKEN SANDWICH

spicy breaded chicken breast,
chili garlic mayo, hot honey,
crunchy pickles, slaw, brioche 18.95

CHICKEN CAESAR WRAP

choose crispy, spicy, or smoked chicken,
kale, pickled red onion, herbed crouton
crumble, parmesan, cherry tomato,
tomato basil wrap 18.95

FALAFEL WRAP V

house-made falafel, feta, cherry tomato,
pickled red onion, arugula, tzatziki,
garlic tahini, tomato basil wrap 16.95

PULLED PORK HOAGIE

house-smoked pork piled on a toasted
amarosso roll with bourbon bbq, yellow
mustard, house slaw, and pickles 16.95

BRISKET MAC & CHEESE

1st Place Winner at the Great
Wisconsin Cheese Festival!
4 cheese blend, house-smoked
brisket, herbed bread crumbs 25.95

KIDS

BURGER

Start with a single patty on a bun,
add what you like!
served with fries or tots 10.95

KIDS MAC & CHEESE 9.95

GRILLED CHEESE

served with fries or tots 10.95

CHICKEN TENDERS

served with fries or tots 10.95

SALADS

add blackened salmon 11.95
add chicken
crispy, spicy, or smoked 9.95
add falafel 7.95

THE BEST WEDGE SALAD

endive + baby romaine,
peppered bacon bits,
pickled red onion, cherry
tomato, chunky garlic bleu,
herbed croutons,
balsamic reduction 15.95

HOUSE SALAD V GF

sartori montamore, pickled
red onion, dried cherry,
candied pecan,
sherry vinaigrette 12.95

KALE CAESAR

pickled red onion, parmesan,
crouton crumble,
cherry tomato 14.95

ROASTED BEETS V

arugula, smoked orange goat
cheese, pistachio cornbread
crumble, bourbon honey
vinaigrette 14.95

CATERING + EVENTS

Planning an event?
Mill City has you covered!
Corporate lunches, weddings,
graduation parties and more!

Executive Chef Wes Gay
Sous Chef Grace Wenger
Sous Chef Adam Borndahl

*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.