

APPETIZERS

Fire Roasted Cauliflower (V)	\$12
Tri-color cauliflower roasted in our pizza oven and tossed in buffalo sauce with bleu cheese dressing for dipping.	
Beer Steamed Mussels	\$14
Blue mussels and spicy andouille, steamed in our house IPA coconut curry sauce. Served with two pretzels. <i>Additional Pretzels \$2.</i>	
Lake Perch Fingers	\$14
Lightly fried lake perch with creamy house made tartar sauce <i>Tell your server if you want them pickled!</i>	
Wings (Boneless or Bone-In)	\$15
10 wings tossed in your choice of sauce: Buffalo, Curry Dry Rub, Coconut Curry, Dry Rub, Pickle, Eli's Raspberry, Mango Habanero, Ranch Dry Rub, Sticky Asian, Sweet Inferno or House	
Coconut Chicken	\$15
Coconut crusted chicken bites served with island sweet chili dipping sauce.	
Duck Wings	\$13
6 crispy duck wings tossed in Sticky Asian sauce.	
Chips and Salsa (V)	\$8
House fried corn tortilla chips, served with house made tomato salsa and beer queso.	
Black and Bleu Bites*	\$14
Blackened tenderloin with melted bleu cheese and portobello mushrooms, with horseradish cream.	
Mediterranean Hummus & Spicy Feta Platter (V)	\$13
Served with pita and fresh veggies for dipping.	
Teriyaki Sprouts (V)	\$13
Crispy, fried brussel sprouts tossed in teriyaki sauce and topped with sesame seeds and IGB sauce.	
Pub Pretzel (V)	\$9
Authentic German pretzel from Aki's bakery in Minneapolis, served with beer cheese and stone ground mustard.	
Bacon Spinach Dip	\$12
Our pizza crust brushed with olive oil and topped with Parmesan cheese, served with our bacon spinach dip.	
Cheeseburger Fries	\$13
Hand cut French fries topped with ground beef, house pickles, cheese sauce, onion, shredded lettuce, chopped tomato and our IGB sauce.	

Bob Dip	\$12
Chili, queso, refried beans, avocado, salsa, and pico de gallo, topped with crema and queso fresco and served with house fried corn tortilla chips.	
Garlic Parmesan Bites	\$10
Fresh dough, lightly fried into airy bites tossed in garlic and olive oil and topped with Parmesan. Served with a side of IGB tomato sauce for dipping.	

Reuben or Rachel Nachos	\$15 Large / \$9 Small
Fried Danish bread, corned beef or roasted turkey, kraut, coleslaw and melted cheese with Thousand Island for dipping.	
Pub Nachos	\$14
House fried corn tortilla chips, IGB chili, mozzarella cheese, topped with shredded lettuce, pico de gallo, queso, Cotija cheese, avocado and crema. <i>Add Chicken \$2.</i>	
Buffalo Chicken Nachos	\$14
House chips, buffalo chicken, bleu cheese queso, shredded lettuce, tomato, celery, red onion and ranch	

TACOS, BOWLS & NAAN BREAD

Tacos and Naan Bread served with corn tortilla chips and fresh tomato salsa. Bowls served over jasmine rice, romaine and black beans.

Fish	\$15
Crispy cod fingers, fresh cilantro slaw, sweet chili sauce and queso fresco.	
Al Pastor	\$14
House-roasted pork, pineapple salsa, shredded four cheese blend and spicy crema.	
IGB*	\$15 Steak Tips / \$14 Chicken Tinga
Your choice of blackened steak tips or chicken tinga, greens, fresh pico de gallo, Cotija cheese, crema and avocado.	
Philly	\$15
Sliced roasted sirloin, peppers, onions, queso, and Cotija cheese.	

*EXTRAS: Queso, Salsa, Bleu Cheese or Ranch (4 oz) \$4
Side of Fries, Chips or Sweet Potato Tots \$6*

(V) denotes vegetarian option. * denotes that these items are served raw or undercooked, or contain or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. A 2.6% fee will be added to all credit card transactions. To avoid this charge, please pay with cash.

SOUP & SALAD

Soup of the Day	\$8
<i>Ask your server for today's selection.</i>	
Five Onion Soup	\$7
Yellow, red, and green onions, leeks and shallots, served with a grilled cheese sandwich.	
Beef Chili	\$8
Made with our house Bloody Mary mix and loaded with ground beef, black beans and kidney beans. Served with tortilla chips on the side.	
Thai Chicken Salad	\$14
Shredded cabbage and mixed greens tossed with chicken, red peppers, shredded carrots, peanuts, green onions, mint and our Thai peanut dressing.	
IGB Salad	\$14
Mixed greens, kale, Craisins, grilled chicken, bacon, red onions, red peppers, roasted tomatoes and queso fresco with our IGB dressing.	
Coconut Chicken Salad	\$14
Mixed greens and shredded cabbage topped with coconut crusted chicken, mandarin oranges, shredded mozzarella, red peppers and red onions with our island sweet chili dressing.	
House Salad (V)	\$9
Mixed baby greens, shredded carrots, cucumbers and roasted tomatoes, served with choice of dressing. <i>Add Grilled Chicken \$4, Steak* or Walleye \$6</i>	
Southwest Chicken Taco Salad	\$14
Mixed greens topped with grilled chicken, corn, black beans, fresh pico de gallo, Cotija cheese, tortilla strips and avocado ranch dressing.	
Greek Chopped Salad	\$10
Chopped romaine, Kalamata olives, red onion, cucumber, pepperoncini peppers, feta cheese and roasted tomato with Greek dressing. <i>Add Grilled Chicken \$4, Steak* or Walleye \$6</i>	
Goat Cheese Bistro Salad	\$11
Mixed greens, goat cheese, red onion, candied pecans, strawberries and balsamic vinaigrette. <i>Add Grilled Chicken \$4, Steak* or Walleye \$6</i>	

BURGERS & SANDWICHES

Served with your choice of hand-cut fries, fresh-cut potato chips or sweet potato tots. Gluten-free bun available upon request.

House Burger*	\$14
Our own brisket/chuck blend burger, topped with American cheese, lettuce, tomatoes, house-made dill pickles and IGB sauce.	
Smash Burger*	\$11 Single / \$14 Double
Topped with your choice of cheese, shredded lettuce, red onion, tomato and mayo.	
Bison Burger*	\$16
1/3 lb. bison burger, pepper-jack cheese, bacon, caramelized onions, cherry BBQ sauce and garlic aioli.	
French Onion Turkey Burger	\$13
Hand-pattied white meat turkey burger, topped with white cheddar, caramelized onions and garlic aioli, served with a side of our Five Onion Soup.	
Lamb Burger*	\$16
1/3 lb. lamb burger over mixed greens and pickled red onion, topped with tzatziki sauce and served on a pub bun.	
Wild Rice Burger (V)	\$14
House made wild rice patty topped with portobello mushrooms and pepper-jack cheese with garlic aioli on a pub bun.	
Crispy Pork Tenderloin	\$14
Hand-breaded pork tenderloin, pickles, lettuce, tomato and Dijon mayo on a pub bun.	
Chicken or Walleye Torta	\$14 Chicken / \$15 Walleye
Your choice of crispy fried chicken or crispy walleye, topped with mayo, lettuce, tomatoes, onions, avocado, refried beans, Cotija cheese and pickled jalapeños on a telera roll.	
Pressed Reuben or Rachel	\$15
House roasted pulled corned beef or turkey with melted Swiss cheese, sauerkraut and Thousand Island dressing, served on pumpernickel bread.	
French Dip	\$14
Slow roasted top sirloin, thinly sliced and topped with melted Swiss cheese and garlic aioli, served on a French baguette with au jus sauce. Add peppers and onions \$2.	
Hot Italian	\$15
Fresh mozzarella, sliced ham, turkey, and salami, served with garlic aioli, shredded lettuce, tomato, red onion, and sub sauce on a grilled telera roll.	

Bacon Patty Melt*	\$15
Grilled hamburger topped with pulled bacon, Swiss & American cheese, bacon jam, and red onion on grilled pumpernickel bread.	
Dill Pickle Chicken Sandwich	\$14
Crispy seasoned chicken topped with pulled ham, cream cheese pickle spread, lettuce, and tomato.	
Pulled Turkey BLT Melt	\$15
Pulled turkey, pulled bacon, Swiss cheese, topped with lettuce, tomato, and mayo on Texas toast.	

PIZZAS

Round of beers for the kitchen \$13

Additional toppings \$2 each | Gluten free crust available upon request

Classic Sally (V)	\$14
IGB tomato sauce and shredded mozzarella.	
MaggieRita (V)	\$16
IGB tomato sauce, fresh mozzarella, basil and olive oil. Add Italian sausage \$2	
Pepperoni Joe Jo	\$16
IGB tomato sauce, pepperoni and mozzarella.	
IGB Supreme	\$17
IGB tomato sauce, Italian sausage, pepperoni, onion, red pepper, mushroom and mozzarella.	
Sweet and Spicy Sausage	\$17
IGB tomato sauce, Italian sausage, mozzarella cheese, jalapeño and honey.	
Dewey Thai	\$16
Sweet chili sauce, roasted tomatoes, roasted red peppers, chicken, red onions, mozzarella, sesame seeds and fresh cilantro. Tell your server if you want it spicy!	
Hot Italian	\$17
Sliced turkey, ham, salami, garlic aioli, mozzarella cheese, topped with shredded lettuce, chopped tomato, red onion and submarine dressing.	
Dill Pickle	\$16
Lemon garlic aioli, house pickles, mozzarella cheese and fresh dill.	
Mushroom Truffle (V)	\$16
IGB tomato sauce, wild mushroom blend, mozzarella & truffle oil.	
Buffalo	\$15
Zesty buffalo, grilled chicken, chopped bacon, red onion, fresh tomato and mozzarella cheese, topped with ranch and bleu cheese crumbles.	

NOODLES & ENTREES

Substitute tri-colored cauliflower for any noodles.
Served with a soft pretzel stick

Fettuccine Alfredo (V)	\$14
Fettuccine pasta tossed with our homemade garlic Parmesan cream sauce. Add Grilled Chicken \$4, Blackened Steak* \$6	
Pesto Cream Tortellini	\$16
Cheese stuffed tortellini, Italian sausage, chicken, roasted tomatoes and mushrooms in a pesto cream sauce.	
Cajun Chicken Mac n Cheese	\$16
Cavatappi pasta, homemade cheese sauce, grilled Cajun chicken, bread crumbs, bacon and fresh pico de gallo.	
Hawaiian Chicken Bowl	\$18
Crispy sticky chicken, black beans, pineapple pico, Cotija cheese, and shredded lettuce over jasmine rice.	
Jagerschnitzel	\$16
Crispy, breaded pork with rich mushroom gravy, served over spaetzle noodles.	
Steak Stroganoff	\$19
9oz grilled, tender steak, topped with mushroom gravy, sour cream and green onions, served over spaetzle noodles.	

DESSERTS

Honey & Mackies Ice Cream	\$6 Large Scoop
Ask your server for todays flavors	
Cheesecake Funk	\$10
Original, Gluten Free, Seasonal Flavor	
Homemade Chocolate Chip Cookie Jar	\$7
Homemade Flourless Brownie Jar	\$8
Brownie Sundae	\$10
Chocolate Chip Cookie Sundae	\$10
Cheesecake Nachos	\$12

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