

DAYLENE'S

SUPPER CLUB

HAPPY HOUR

SUNDAY-THURSDAY • 4-6PM • BAR AREA ONLY

FOOD MENU

SAUERKRAUT BALLS 8

Pork Sausage
Creamy Mustard Sauce

CHICKEN LIVER PÂTÉ 12

Door County Cherry &
Port Wine Jam | Pickled Cherries
Sea Salt | Grilled Bread

TRUFFLE FRIES V 8

Hand-Cut | Fresh Herbs
*Truffle Aioli

FRENCHED DRUMETTES 14

Spicy Buffalo Sauce | Blue Cheese
House-Made Ranch

BEEF TIPS* GF 16

Blackened | Blue Cheese

BEER BATTERED FRIED CHEESE CURDS V 8

Carr Valley Cheddar
House-Made Ranch

SPICY SHRIMP & CRAB TOAST 14

Chili Crisp | Chive | Sesame Seeds

BLUE CHEESE DIP 8

Kettle Chips | Sea Salt

LAKE SUPERIOR SMOKED WHITEFISH RILLETTE 14

Dill | Trout Roe | Grilled Bread



Vegetarian



Gluten-Friendly



Not Vegan

While we do our best to accommodate all of our guests, please note we are not a nut-free/gluten-free facility and cross-contamination may occur. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 090426

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DRINK MENU

Fresh pours, familiar faces, and just enough
Wisconsin spirit to make you forget what time it is.
Welcome to Daylene's.

CLARIFIED PIÑA COLADA 16

Korbel Brandy 12 Year | Pineapple Rum | Demerara
Lime | Coconut Milk

FROZEN COLD FASHIONED 12

Bourbon | Brandy | Citrus Blend | Old Fashioned Mix

SIGNATURE BLOODY MARY 15

Tito's Vodka | Filthy Bloody Mix | Lemon

Served with all the fixings

4 oz. Beer Snit: Miller Lite or Spotted Cow

SOCIAL GIMLET 10

Fieldnotes Organic Gin | Kaffir Lime Cordial

BLACKBERRY COBBLER 13

Wollersheim Brandy | Fancy Sherry | Combier | Blackberry Purée
Lemon Juice | Simple Syrup

THROWBACK CANS 4

Miller High Life, Old Style, Pabst Blue Ribbon, Busch Light

ALL DRAFTS \$1 OFF