



artisan food + craft beer

Starters

reduye wings | 16

woodfired wings, blue cheese dressing, celery, choice of buffalo(gf**), honey bourbon bbq, mango-habanero

spinach & artichoke dip - sub tortilla chips (v/gf**) | 12

spinach, artichokes, parmesan sauce, pita bread

hummus - sub tortilla chips (v/gf**) | 14

roasted beets, preserved lemon, toasted caraway, chickpeas, tahini, seasonal vegetables, pita bread

mushroom tartine (v) | 14

roasted mushrooms, thyme, lemon-truffle goat cheese, parmesan, shallots, crème fraiche, persillade, grilled main grain bakery sourdough, whitefeather organics microgreens

main grain bakery pretzels (v) | 12

maldon salt, house-made beer cheese sauce, stoneground mustard

grilled shrimp skewers* | 15

charmoula, lemon aioli, arugula

Soups & Salads

seasonal house-made soups | 5 / 7

red eye signature salad (v/gf**) | half or full 7 / 13

mixed greens, avocado, candied pecans, blue cheese, tomatoes, dried tart cherries, citrus honey mustard vinaigrette

citrus shrimp salad* (gf**) | 16

grilled shrimp, frisee, arugula, grapefruit, orange, green beans, bell pepper, toasted pistachios, sartori herb asiago, citrus honey mustard vinaigrette

red eye cobb salad (gf**) | 18

mixed greens, grilled chicken, nueske's bacon, farm egg, avocado, blue cheese, cherry tomatoes, seasonal farm vegetable, shallot-cider vinaigrette

Burgers, Sandwiches & Wraps

All burgers are served on a brioche bun. Udi's gluten free** bun, add 2

Served with your choice of kettle chips, tossed mixed greens, or upgrade to one of our signature sides.

reduye burger* | 16

grass-fed beef, nueske's bacon, aioli, tomato, farm lettuce, sharp white cheddar

wisconsin burger* | 17

grass-fed beef, caramelized onion, carr valley 2yr cheddar, nueske's bacon, stoney acres maple aioli

rooted reuben burger (v) | 15

house made beet-carrot-sweet potato patty, deppeler's baby swiss, sauerkraut, house thousand island dressing

turkey club | 16

nueske's bacon, farm lettuce, tomato, carr valley fontina, grilled scallion aioli, main grain sourdough

b.l.a.t | 14

nueske's bacon, farm lettuce, avocado, tomato, jalapeno-parmesan aioli, sourdough bread

chicken bacon ranch wrap | 16

grilled chicken breast, nueske's bacon, tomato, white cheddar, buttermilk herb ranch, arugula

victorious vegan wrap (v) | 13

roasted beet hummus, mixed greens, cherry tomato, red onion, avocado, bell pepper, lemon-ginger vinaigrette

ham n' cheese | 17

uphoff ham, deppler's baby swiss, frisee, apple, truffle dijonaise, toasted hoagie roll

Signature Sides (all gf**)

garlic-thyme roasted potatoes | 5

woodfired sweet potatoes, togarashi, candied pepitas, miso-maple sauce | 7

broccoli with parmesan & lemon | 5

frites, garam masala ketchup | 6

Beverages

soda | 3

coke, diet coke, mello yello, sprite, sprite zero, dr pepper, lemonade

topo chico | 2

sprecher maple root beer | 3

mama bear beans coffee press | 4.5

3-4 cups (regular)

iced tea | 2

stash hot tea | 2.5

english breakfast, premium green, salted caramel, english breakfast (decaf), lemon ginger (decaf) orange spice black tea cinnamon vanilla (decaf), coconut mango

(v) vegetarian – (gf) gluten free

extra sides of dressing/aioli/sauce | .60

add chicken | 7

add shrimp* | 5

to any salad, pizza or entree

**while we offer gluten free menu items Red Eye is not a gluten free environment. In consuming our gluten free items, be aware that we are unable to guarantee that any item can be completely free of allergens.

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, increase your risk of foodborne illness



artisan food + craft beer

Red Eye Signatures

woodfired ninepatch chicken | 32

partially de-boned half chicken, mn wild rice, grilled broccolini, lemon beurre blanc

steak frites * | mp

certified angus beef, double blanched fries, mixed greens, sauce bearnaise

squash risotto (v) | 18

butternut squash, chinese five spice delicata squash, persillade, toasted walnut, sartori sarvecchio parmesan, kale, whitefeather organics microgreens

ninepatch beef & lonely oak farm lamb meatballs | 24

white cheddar polenta, pomodoro sauce, sartori sarvecchio parmesan, chives

red eye mac & cheese gratin | 15

carr valley fontina, sartori sarvecchio parmesan, sharp cheddar, nueske's bacon, sassy cow cream, gemelli pasta, herb bread crumbs



Woodfired Pizzas

red eye original crust or schroeter's gluten/dairy free crust**, add 4

craft your own starting at 11

margherita (v) | 14

san marzano tomato sauce, fresh basil, house-rolled mozzarella, extra virgin olive oil

formaggio (v) | 15

wisconsin cheddar cream sauce, house-rolled mozzarella, parmesan, asiago, chives

forager | 16

san marzano tomato sauce, roasted mushrooms, fennel sausage, mozzarella, toasted pine nuts, basil pesto

bianco | 17

garlic cream sauce, mozzarella, cherry tomatoes, castelvetro olives, arugula, prosciutto

napolitana | 17

san marzano tomato sauce, prosciutto, chorizo, fennel sausage, mozzarella, roasted red pepper, chives

sweet heat | 16

san marzano tomato sauce, mozzarella, chorizo, jalapeno, lavender honey

locavore | 17

basil pesto base, fennel sausage, nueske's bacon, carrot, kale, radish, sartori basil-olive oil asiago, whitefeather organics microgreens

slices for sharing | mp

seasonal pizza, \$2 of each pizza goes towards a rotating monthly charity (ask your server)

Local Farms



FRIENDS

red door farm (athens)

cattail organics (athens)

lonely oak farm (milladore)

stoney acres farm (athens)

ninepatch farm (athens)

main grain bakery (stevens point)

whitefeather organics (custer)

lakeview berry farm (mosinee)

medow farms organic (wabeno)

roth cheese (monroe)

carr valley cheese (lavelle)

sartori cheese (plymouth)

nueske's meat (wittenberg)

sweet lola's (ausau)

schroeter's bakeshop (milwaukee)

sassy cow creamery (columbus)

underground meats (madison)

wisconsin meadows (viroqua)

mama bear beans (ausau)

**while we offer gluten free menu items Red Eye is not a gluten free environment. In consuming our gluten free items, be aware that we are unable to guarantee that any item can be completely free of allergens.

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, increase your risk of foodborne illness