

EXPLORE. *Taste.* DISCOVER.

Meet our Explorium Family

Mike and Joan Doble founded The Explorium Brewpub in 2016 to bring great beer and food to their hometown. With Mike's global upbringing as a military child and Joan's deep Milwaukee roots, they combined their experiences, including time spent in the family brewpub business in Florida, to create their own brewpub in Wisconsin. They're grateful for the support that made it possible.

Dietary Restrictions

Almost all items on the menu can be modified to be made gluten free.  Indicates the item is gluten free.  Indicates that this item can be made vegan upon request.  Indicates that item is made with our gluten-removed beer. Please make your server aware of any allergies or dietary restrictions. Should you require separation of your meal due to an allergy, please allow extra time for separated items to be prepared in the kitchen. All of our fried items are made with gluten-free or gluten-removed ingredients. Not all of our fryers are certified gluten-free.

Learn more: exploriumbrew.com/glutenfriendly

EST. *The* 2016 EXPLORIUM BREW PUB

WAUWATOSA, WI



An Explorium Hospitality Group Restaurant

CREATING EXTRAORDINARY MOMENTS THROUGH EXCEPTIONAL FOOD,
CRAFT BEVERAGES, AND HEARTFELT HOSPITALITY.

SHAREABLE SNACKS

WINGS: Served with carrots, celery, and your choice of bleu cheese or ranch dressing. Choose up to two of the sauces listed below.

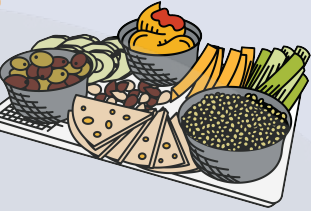
- DRY RUB
- GARLIC PARMESAN
- DOC RAE BeerBQ
- SWEET THAI CHILI
- HONEY SRIRACHA
- EXTRA-MEDIUM BUFFALO
- NASHVILLE HOT
- PHOENIX

HOUSE WINGS GF
A full pound of fresh jumbo wings brined, fried dark and crispy, then tossed in sauce. Served with carrots and celery and your choice of bleu cheese or ranch. 15

BONELESS WINGS GR
A generous portion of white meat chicken, beer-battered with our gluten-removed beer blend, then breaded, fried, and tossed in your favorite flavors. 15

HUMMUS PLATTER GF V

A shareable platter with house-made chipotle red pepper hummus topped with olive oil and pickled onions served with carrots sticks, cucumber sticks, grape tomatoes and GF hearth bread. 14. Add: Marinated olives. +5 Mixed nuts. +5



BIG A** PRETZEL

A one-pound Milwaukee Pretzel Co. pretzel brushed with garlic oil & sprinkled with course salt; served with creamy beer cheese. 16
Add creamy mustard. + 0.8

CURRY FRIES GF V

Thick-cut fries tossed with a secret curry spice. Served with a side of garlic aioli. 12

TRUFFLE FRIES GF

A generous portion of crispy fries tossed with white truffle oil and loaded with Parmesan cheese. Served with a side of garlic aioli. 12

CHEESE CURDS GR

Gluten-removed beer battered, Wisconsin style white cheese curds served with carrots, celery and a side of ranch dressing. 14. Add marinara +1

CAPRESE BRUSCHETTA GF V

Grilled baguette slices brushed with garlic oil, smeared with burrata and topped with fresh bruschetta. Finished with balsamic glaze and a touch of salt. 13. Make GF with gluten free hearth bread. +4

REUBEN DIP GF

Tender house-made corned beef, melted Swiss cheese, tangy sauerkraut, and creamy Thousand Island dressing, topped with a golden layer of cheese and served piping hot in a skillet with GF hearth bread. 15

CRISPY SPROUTS GF V

Crispy fried Brussels sprouts drizzled with balsamic, then topped with thick cut bacon, and candied walnuts. 13 **Make vegan by removing bacon.**

BUFFALO CHICKEN TOTS GF V

Crispy fried tater tots loaded with diced chicken, bacon, house-blend cheese, pickled jalapeño peppers, cilantro and ranch dressing. 14

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SOUPS

BEER CHEESE SOUP GR

A creamy and delicious blend of Wisconsin cheddar, gluten-removed house beer & grain mustard, topped with house made croûtons. 6

BAKED ENGLISH ONION

Livingstone's Porter braised onions in a rich beef broth; topped with house made croûtons and blanketed with melted Swiss cheese. 7

SOUP OF THE DAY

Ask your server what's cooking! 6

SALADS & WRAPS

Make any salad a wrap with a flour tortilla, pickle spear and your choice of side. All salads can be made gluten free upon request.

BLACKENED CHICKEN CAESAR

Blackened, sliced chicken breast served over hearts of romaine tossed in house Caesar dressing with grape tomatoes, kalamata olives, croutons and shaved parmesan. 18



BERRY CHICKEN SALAD

Grilled, sliced chicken breast over a bed of baby spinach with mixed berries, candied walnuts & feta cheese; dressed with balsamic orange vinaigrette. 18

CHEDDAR BACON RANCH

Seasoned diced chicken, thick-cut sweet peppered bacon, chopped romaine, grape tomatoes, avocado spread, and cheddar cheese tossed with ranch. 18

SOUTHWEST STEAK* V

Tender grilled flank steak, romaine lettuce, pico de gallo, black beans, shredded cheddar, avocado spread, & cilantro tossed in a chipotle lime dressing. 20

EXTRAS

SAUCES Buffalo (0.8), Buffalo Ranch (0.8), Creamy Beer Cheese (1) Creamy Mustard (0.8), Doc Rae BeerBQ (GR) (0.8), Honey Sriracha (1) Horsey (0.8), Garlic Aioli (1), Garlic Parmesan (1), Marinara (1), Phoenix (1) Sriracha Mayo (0.8), Sweet Thai (1), Tartar Sauce (0.8)

DRESSINGS Balsamic Vinaigrette (0.8), Bleu Cheese (1), Caesar (1) Chipotle Lime (1), French (0.8), Ranch (1), Thousand Island (0.8)

DESSERTS

CAST IRON COOKIE GF
A gluten free chocolate chip cookie baked in the hearth; topped with a scoop of French vanilla ice cream & drizzled with salted caramel and chocolate syrup. 8

CAST IRON BROWNIE GF
A gluten free fudge brownie baked in the hearth; topped with a scoop of French vanilla ice cream and drizzled with salted caramel and chocolate syrup. 9

BYO FLOAT GF
Create your own float with a generous scoop of vanilla ice cream in a glass with a beverage of your choosing!

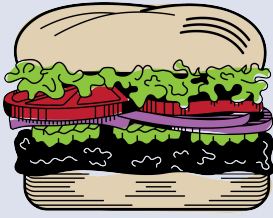
ROOT BEER. 7 HARD SODA. 8 ANY DRAFT BEER. 10 GR
Buy the kitchen a pint of house beer to thank them for their efforts! 5

BURGERS

Served with your choice of side.
Lettuce, tomato, pickles & onion available upon request.
ADD: Sweet Peppered Bacon 2, Sautéed Onion 1, Mushrooms 1
Pickled Onion 1, Fried Egg 2, Blackening Seasoning 0.6, Avocado Spread 1
SUBSTITUTE: Toasted Gluten Free Bun 2, Turkey Patty 2, Bean Patty 2

THE CLASSIC*

Seasoned Angus beef patty, nice and easy. Served on a toasted brioche bun with your choice of cheese: Swiss, cheddar, provolone, pepperjack or American. 15



BACON BREW BURGER*

Quarter pound char grilled burger, sweet peppered bacon, cheddar cheese, caramelized onion, lettuce, tomato, pickle, and sriracha aioli on a toasted brioche bun. 17

QUESADILLA BEAN BURGER*

Scratch-made gluten free bean patty, shredded lettuce, and pico de gallo nestled between two grilled quesadillas filled with pepperjack and cheddar cheese. Served with a side of sour cream. 17 Sub. beef patty for no charge.

DOUBLE CHEESEBURGER*

Two 4oz beef patties, cheddar cheese, lettuce, pickles and Thousand Island dressing on a toasted brioche bun. 17

JALAPEÑO PUB BURGER*

Angus beef patty on a toasted brioche bun piled high with sweet peppered bacon, fresh jalapenos, and creamy beer cheese over the top. 17

ENTREES

SIDE ADD-ONS: Bowl of Soup 6, House Side Salad 5, Caesar Side Salad 6

TRADITIONAL FISH & CHIPS GR

Atlantic cod, beer-battered with our gluten-removed beer blend and fried crispy golden brown; served with jalapeño coleslaw, traditional house-made tartar sauce, and lemon.19



BRUSCHETTA SALMON* GF

Perfectly seared salmon filet topped with fresh bruschetta and a drizzle of balsamic glaze, served over a bed of fresh spinach and cilantro rice. 21

TERIYAKI BOWL GF V

Stir-fried broccoli, red bell peppers, Fresno peppers, carrots, shallots, diced chicken and gluten-free teriyaki glaze. Finished with green onions, cilantro and a lime wedge served on top of rice. 19 Sub. Salmon +3

BLACKENED CHICKEN PASTA

Cavatappi pasta tossed in a creamy herb Alfredo sauce, complemented by roasted mushrooms, fresh baby spinach, and sweet sun-dried tomatoes. Topped with a spicy blackened chicken breast. 19 Rice noodles. +2

*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Our kitchen uses fresh & natural ingredients including ingredients that some people may be allergic to. This may include tree nuts, fish, shellfish, dairy products, eggs, wheat, soybeans, and sesame. Although great care is taken to avoid cross contamination, no guarantee of cross contamination is expressed or implied. Our kitchen is peanut free.

SANDWICHES

Served with house pickle spear and choice of side.
SUBSTITUTE: Toasted Gluten Free Bun 2

CHICKEN BREAST

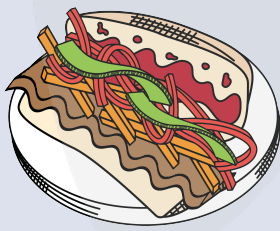
Tender and juicy chicken breast, perfectly seasoned with crisp lettuce, ripe tomato, and garlic aioli on a toasted brioche bun. Get it grilled, blackened or fried. 15

THE BIG BLAT

Sourdough bread piled high with sweet peppered bacon, lettuce, fresh tomato, avocado spread and mayo. 15. Add Salmon +6

'SCONNIE CHEESE

Sourdough bread grilled with a crispy Parmesan cheese crust, filled with cheddar and provolone cheese, sweet peppered bacon and tomato slices. 14 Add Beef Patty +6



BANH MI

A traditional Vietnamese sandwich constructed on a warm baguette with pork, thin pickled carrots, shaved cucumber, fresno peppers, and spicy aioli; garnished with cilantro. 16

CUBAN

Grilled and pressed Cuban roll layered with creamy mustard, Swiss cheese, pork, ham and pickles. 15

REUBEN

Tender house-made corned beef trimmed, sliced thick and piled high on marble rye bread with sauerkraut, Thousand Island dressing and melted Swiss cheese. 16

NASHVILLE HOT CHICKEN

Chicken breast, beer-battered with our gluten-removed beer blend, tossed in our house-made Nashville hot sauce on a toasted brioche bun with

FRIDAY FISH FRY

Our Friday Fish Fry is available all day from open to close! Choice of sides include: House Fries, Curry Fries, Beer Chips, or Potato Pancakes.
Rye bread available upon request.

TRADITIONAL FISH & CHIPS GR

Atlantic cod, beer-battered with our gluten-removed beer blend and fried crispy golden brown; served with jalapeño coleslaw, traditional house-made tartar sauce, and lemon.19

BAKED COD* GF

Baked Atlantic cod fillet finished with butter. Served with broccoli, lemon, house-made tartar sauce, jalapeño coleslaw, and choice of potato. 21



Add a barrel-aged old fashioned to any fish fry for \$8!

SIDES, ADD ONS & UPGRADES

TRADITIONAL SIDES

Beer Chips, Curry Fries, Jalapeño Coleslaw, Cilantro Rice, or House Fries

SUBSTITUTE PREMIUM SIDES

Soup 3, House Side Salad 2, Caesar Side Salad 3, Tater Tots 2
Truffle Fries 3, Fried Salted Brussels Sprouts 3, Broccoli 3

ADD TO YOUR MEAL

Soup of the Day 6, House Side Salad 5, Caesar Side Salad 6