SHARABLE SNACKS

WINGS: 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 OIL
PHOENIX

HOUSE WINGS (GF)
A full pound of fresh jumbo wings; fried crispy and tossed in your favorite flavors. Served with carrots, celery and your choice of bleu cheese or ranch dressing. 15

BONELESS WINGS (GF)
A generous portion of breaded and fried white meat chicken tossed in your favorite flavors. Served with carrots, celery and your choice of bleu cheese or ranch dressing. 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 (GF)
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 tossed in balsamic glaze then topped with thick cut bacon, and candied walnuts. 13 Make vegan by removing bacon.

BUFFALO CHICKEN TOTS (GF)
Crispy fried tater tots loaded with diced chicken, bacon, house-blend cheese, pickled jalapeño peppers, cilantro and ranch dressing. 14

Almost all items on the menu can be modifed to be made gluten free. (GF) Indicates the item is gluten free or contains gluten removed ingredients. (V) Indicates that this item can be made vegan upon request. 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 fryers are gluten free.

SOUPS

BEER CHEESE SOUP
A creamy and delicious blend of Wisconsin cheddar, 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, and cheddar cheese tossed with ranch. 18

SOUTHWEST STEAK
Tender grilled flank steak, romaine lettuce, pico de gallo, black beans, shredded cheddar, avocado, & 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 (0.8), Honey Sriracha (1)
Horsey (0.8), Garlic Aïoli (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)

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.

FLATBREADS, PIZZAS & CALZONES

Pizzas and calzones are made with our fresh, house-made dough and can take up to 30 minutes.
Substitute our Vegan Gluten Free Crust 6; Substitute Vegan Cheese 4

	FLATBREAD	PIZZA	CALZONE
BUILD YOUR OWN	12	14	16
Start with our classic red sauce and house cheese blend, and build your own flatbread, pizza or calzone. Select from the list of toppings below to create your perfect combination.			
THE MADE MAN	15	17	19
Our MOST popular pizza with red sauce, house cheese blend, Italian sausage, pepperoni, roasted red pepper, red onion, and lightly sprinkled with red pepper flakes.			
NEAPOLITAN DAISY (V)	14	16	18
Our take on the classic Margherita pizza with tomato sauce, fresh mozzarella, chiffonade basil, and finished with a drizzle of olive oil.			
STEAK HOUSE	16	18	20
Herbed Burrata, house cheese blend, grilled flank steak, shaved Brussels sprouts, bacon, goat cheese, and balsamic glaze.			
ROASTED MUSHROOM	15	17	19
Herb Alfredo sauce base, house cheese blend, feta cheese, red onion, roasted mushrooms, and roasted red peppers.			
BUFFALO CHICKEN	16	18	20
Extra-medium Buffalo sauce base, house cheese blend, a sprinkle of bleu cheese, diced chicken, pickled red onions; finished with a drizzle of ranch.			
MEDITERRANEAN (V)	14	16	18
Lebanese style vegetarian pizza; Zahtar seasoned crust topped with fresh mozzarella, spinach, grape tomatoes, artichoke, and feta cheese. Finished with more Zahtar and red pepper flakes.			

TOPPINGS

DAIRY
Bleu Cheese (1.5), Feta Cheese (1), Fresh Mozzarella (2)
Goat Cheese (2), Vegan Cheese (4)

PROTEIN
Chicken (3), Chopped Bacon (2), Chopped Pit Ham (2)
Italian Sausage (3), Pepperoni (3), Steak (4)

FRUITS & VEGGIES
Artichoke Hearts (1), Avocado (1), Banana Peppers (0.8), Black Olives (0.8)
Brussels Sprouts (1), Fresh Jalapeño (0.8), Grape Tomatoes (0.8), Pineapple (1)
Poblano Peppers (0.8), Pickled Red Onion (0.8), Roasted 'Shrooms (1), Spinach (0.8)
Raw Red Onion (0.8), Roasted Red Peppers (0.8), Sun Dried Tomatoes (1)

FLATBREAD
Crispy and light flatbread crust ready for your choice of cheese & toppings, or select one of our specialty combinations.

PIZZA
Hand-tossed perfection starting with our fresh, house-made dough, red sauce, and our house cheese blend.

CALZONE
Like a pizza, but turned over with the toppings on the inside! The basic calzone comes filled with cheese & side of marinara.

ENTREES

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

TRADITIONAL FISH & CHIPS (GF)
Atlantic Cod beer battered and fried crispy golden brown; served with fries, jalapeño coleslaw, 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 fluffy 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

The EXPLORIUM BREWPUB
EST. 2016 GREENDALE, WI
EXPLORIUMBREW.COM
@EXPLORIUMBREW
#EXPLORETASTEDISCOVER

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 (GF)
Atlantic Cod beer battered 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, creamy coleslaw, and choice of potato. 21

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

We kindly ask for your understanding on busy nights as our staff works hard to accommodate everyone. To allow for reservations, table visits may be limited to 1.5 hours for parties of 4 or fewer, and 2 hours for larger groups. This happens rarely, but we appreciate your patience when it does.

Open tabs are subject to a 20% service charge.
We encourage the use of cash.

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 BOMB*
A half pound beef patty topped with bacon, cheddar, provolone, Livingstone's Porter caramelized onions then wrapped in pizza dough and baked. Served with a side of house-made horsey sauce. 22
This item is ONLY available med-well done.

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

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

Buy the kitchen a pint of house beer to thank them for their efforts! 5

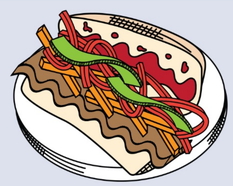
SANDWICHES

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 shredded 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, pulled 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
Gluten free breaded chicken breast tossed in our house-made Nashville hot oil on a toasted brioche bun with pickles and jalapeno coleslaw. 16

SIDES, ADD ONS & UPGRADES

TRADITIONAL SIDES
Beer Chips, Curry Fries, Jalapeño Coleslaw, 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

*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.

EST. The 2016

EXPLORIUM BREWPUB

GREENDALE, WI

An Explorium Hospitality Group Restaurant

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

EXPLORIUM KIDS MENU

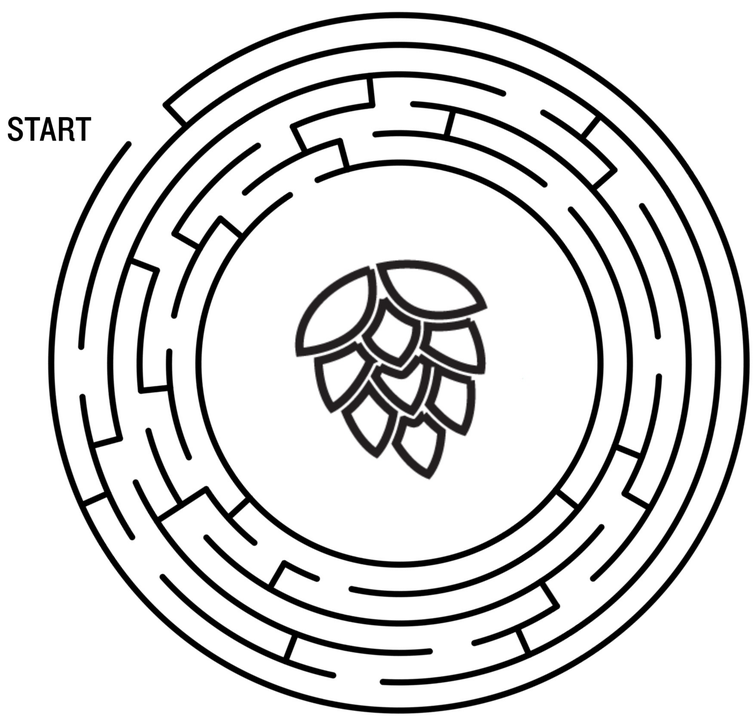
Discover Tasty Adventures!

PINT-SIZED BURGER
1/4lb beef burger on a brioche bun; served with fries or kettle chips. 7

POPCORN CHICKEN
6 oz of gluten free boneless chicken bites served with a side of ranch, veggie sticks, and fries. 7

KIDS PIZZA
Red Sauce, cheese and choice of one topping. 7

BUTTERED NOODLES
Buttered curly cavatappi noodles. 6

GRILLED CHEESE
Sourdough bread grilled with American cheese; served with fries or kettle chips. 7

ROOT BEER FLOAT
A generous scoop of vanilla ice cream in a glass of our house made root beer. 6.5