



MENU

BUFFALO CAULIFLOWER	\$9
curly celery, bleu cheese	
CHICKEN SANDWICH SLIDER & TOTS (3 each)	\$13
fried chicken cutlet, tomato aioli, arugula, smoked cheddar, seasoned tater tots	
BURGER SLIDER & TOTS (3 each)	\$13
pickle, smoked cheddar, seasoned tots, Merwin's sauce	
PULLED PORK SLIDERS & TOTS (3 each)	\$13
pulled pork, pickled red onion, crispy jalapeño, seasoned tots	
LOADED TOTS	\$11
house seasoned tots, bacon, cheese, crispy jalapeño, chive	
Add pulled pork \$4	
BANANA PEPPER (3)  	\$13
quinoa, vegan cheese, crumbled vegan sausage, marinara, basil pesto	
PULLED PORK SKINS (4)	\$13
Carolina BBQ, slaw, pepper jack cheese, chive	
PRETZEL	\$16
freshly baked 1½ lb. soft pretzel served with wharf mustard, pimento, queso blanco	
PRETZEL BOARD	\$32
baked brie & jam, cured meat, assorted cheese, grapes, dried cranberry, wharf mustard, olive medley	
CHEESEBURGER	\$15
toasted bun, shredded lettuce, tomato, pickle	
GRILLED CHICKEN SANDWICH	\$15
toasted bun, shredded lettuce, tomato	
WALLEY SANDWICH	\$15
toasted bun, breaded walleye, shredded lettuce, tomato,	
PICNIC SALAD 	\$10
seasonal greens, cucumber, tomato, shredded cheddar, croutons	
BERRY SALAD 	\$13
seasonal greens, seasonal berries, goat cheese, candied walnuts	

DESSERT

SMORES BOARD	\$15
graham, chocolate chip cookies, pretzel chip, Hershey chocolate, Reese's cup, brulee fluff, sliced strawberries	
WHISKEY CARAMEL APPLE TART	\$10
warm apple tart, glazed apples, whiskey caramel sauce, vanilla ice cream	
CAST IRON PEANUT BUTTER BROWNIE SKILLET	\$10
warm peanut butter brownie, vanilla ice cream, whip cream, chocolate syrup, peanuts	
COOKIES & MILK	\$15
glass of almond or whole milk, 3 warm chocolate chip cookies, 3 snickerdoodles	

KIDS MENU

All kids meals include a soft drink and choice of tater tots or fruit

ALL ITEMS \$8

BURGER/CHEESE BURGER
CHICKEN TENDERS
with BBQ sauce
CORN DOG NUGGETS
with honey mustard
GRILLED CHEESE
HOT DOG

 Vegetarian |  Vegan Option Available |  Gluten Free

Please Note: Animal products and gluten products are cooked in our fryers. Therefore, we cannot guarantee that any fried product will be 100% vegan or gluten free. Please ask your server prior to ordering, about any potential allergy concerns.

DRINKS

CRAFT BEER

\$7

Great Lakes - Burning River - Pale Ale
Great Lakes - Edmund Fitzgerald - Porter
Platform - Haze Jude - Hazy IPA
White Claw Hard Seltzer (16 oz.)
Guinness (16 oz. can)
Market Garden Frosty Wit

IMPORTED/DOMESTIC BEER

\$5

Blue Moon
Bud Light
Budweiser
Coors Light
Michelob Ultra
Miller Light
Modello Espical
Stella Artois
NA Labatt Blue

DRAFT BEER

We feature eight rotating taps, please ask your server about our current selection.

HOUSE WINE

Glass \$6

Bottle \$20

Sycamore Lane Cellars (California)
Cabernet Sauvignon
Chardonnay
Merlot
Pinot Grigio
White Zinfandel

RED WINES

Glass \$9

Bottle \$32

Hangtime Pinot Noir (California)
Perlita Malbec-Syrah (Argentina)
Three Thieves Red Blend (California)
Robert Mondavi Private Selection
Cabernet Sauvignon (California)

WHITE WINES

Glass \$9

Bottle \$32

SeaGlass Chardonnay (California)
Movendo Moscato (Italy)
Matua Valley Sauvignon Blanc (New Zealand)
Wente Vineyards Riesling (California)

SPARKLING WINE

Glass \$10

Bottle \$35

Zonin Prosecco (Italy)

SPECIALTY DRINKS

MERWIN'S MARY

\$11

Absolut Peppar vodka, bloody mary mix, meat and cheese skewer, queen olives, celery salt rim

PADDLER'S MARY

\$11

Effen cucumber vodka, bloody mary mix, queen olives, celery salt rim, cheese skewer

MANHATTAN

\$11

Seagram's VO, sweet vermouth, maraschino cherry

BLACKBERRY MARGARITA

\$11

Espolon tequila, blackberry liquor, Tres Agave blend, sugar rim

CRANBERRY MIMOSA

\$11

champagne, cranberry juice, sugar rim

APPLE CIDER MIMOSA

\$11

champagne, apple cider, cinnamon sugar rim

SPIKED APPLE CIDER

\$11

Fireball whiskey, apple cider, caramel, cinnamon sugar rim

WHITE CHOCOLATE MARTINI

\$12

Stoli vanilla, Godiva, crème de cocoa, white chocolate, peppermint rim