

# APPETIZERS

## WHITE CHEDDAR CHEESE CURDS 8.5

Lightly battered white cheddar curd accompanied by your choice of house-made ranch dressing or Timmy's sweet chili aioli.

## MAC N CHEESE BITES 9

Tender macaroni and 100% American cheese tossed in a crispy golden batter. Served with fries and a side of ranch.

## SWEET POTATO FRIES 7

Served with house-made roasted poblano aioli.

## SOUR CREAM & CHIVE WEDGE FRIES 7

Served with house-made ranch dressing.

## HOUSE-MADE CAJUN PUB CHIPS 6

Crispy made to order chips dusted in a Cajun seasoning. Served with a house made ranch dressing.

## PANKO CRUSTED THICK ONION RINGS 7

Served with Timmy's house-made sweet chili aioli.

## FRIED PICKLE CHIPS 7.5

Crinkle cut dill pickles lightly coated in a special breadcrumbs. Served with Timmy's spicy yellow mustard sauce.

## MINI BREADED CORN DOGS 8

Wisconsin State Fair's signature mini corn dogs made in a light honey batter served with fries.

## CAJUN DUSTED POPCORN SHRIMP 11

Lightly breaded butterfly shrimp dusted with a cajun seasoning. Served with a house-made cocktail sauce.

## SPICY BUFFALO WINGS 10

Jumbo unbreaded wings & drummies tossed in a delicious buffalo sauce. Served with a side of Bleu cheese dressing and celery.

## BBQ DRY RUB CHICKEN WINGS 10

Jumbo unbreaded wings and drummies tossed in a BBQ dry rub and served with house-made ranch dressing.

## CHICKEN FRITTERS & FRIES 10

Breaded chicken fritters and fries, served with a house-made ranch dressing. Also available buffalo style. .50

## PORK BELLY POPS 10

Pork belly strips tossed in a dry rubbed BBQ seasoning with pickled watermelon radish & topped with a maple syrup glaze.

## PAPAS FRITAS 12

French fries covered with braised pork, jalapeño crisps, cotija cheese, pico de gallo, Mexican street corn, cilantro and chili lime ranch.

## HOMEMADE NACHOS 12

A meal in itself! Tortilla chips piled high with black olives, banana peppers, jalapeños, pico de gallo, cotija cheese and melted cheddar. Served with a side of sour cream and salsa. Half 8 Full 12 Add chicken or pulled pork Half 10 Full 15

# SANDWICHES

All sandwiches are served with your choice of pub chips or side salad.  
You may substitute regular fries or Cajun chips for an additional \$1 or  
seasoned wedge fries, cole slaw, sweet potato fries, wild rice or onion rings for \$2

## **GARLIC RIB-EYE STEAK SANDWICH 14**

House cut rib-eye steak with fried onions, mushrooms, garlic aioli, lettuce and tomato on a garlic French roll.

## **TRADITIONAL REUBEN 11**

Delicious corned beef brisket cured in house with sauerkraut, Swiss cheese and 1,000 on marble rye.

## **PORK BANH MI 10**

Braised pulled pork on a toasted french roll with pickled watermelon radish, cilantro, jalapeños, red onions and red chili aioli.

## **RIB-EYE STEAK DIP 14**

House cut rib-eye steak with beer braised onions and Au Jus on a French roll.

## **AHI TUNA BLT 13**

Thinly sliced seared tuna on toasted white bread with mixed greens, tomato, bacon and a lemon vinaigrette.

## **PESTO & FRESH MOZZARELLA CHICKEN SANDWICH 11**

Grilled chicken breast with fresh mozzarella, pesto, mixed greens and tomato on a toasted French roll.

## **CAJUN CHICKEN SANDWICH 10**

Spicy Cajun-seasoned grilled chicken breast, pepperjack cheese, mixed greens and tomato.

## **CRISPY MUSTARD BBQ CHICKEN SANDWICH 11**

Dry Rubbed BBQ crispy chicken fillets with bacon, chopped pickles, Timmy's house-made golden mustard BBQ, mixed greens and tomato.

## **BUFFALO & BLEU GRILLED CHICKEN SANDWICH 11**

Grilled chicken breast tossed in buffalo sauce and topped with bacon, crumbled gorgonzola, mixed greens and tomato.

**CHOICES OF CHEESE: FRESH MOZZARELLA, CHEDDAR, SWISS, PEPPERJACK, PROVOLONE, AMERICAN OR CRUMBLLED BLEU CHEESE**

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# SKILLET

## **SMOTHERED CHICKEN BREAST 14**

Grilled chicken breast smothered in cheddar and topped with sautéed onions and mushrooms. Served on a bed of wild rice with flat bread.

## **DAVE'S CAJUN STYLE CHICKEN BREAST 14**

Spicy Cajun-seasoned grilled chicken breast smothered with sautéed onions, green peppers and banana peppers. Served on a bed of wild rice with flat bread.

# GRILLERS

## **TIMMY'S CUBAN PANINI 10.5**

Braised pulled pork grilled with jalapeños, banana peppers, diced pickles, Swiss cheese and a spicy mustard.

## **PESTO GRILLED CHEESE 10**

Provolone, mozzarella, tomato and pesto on a grilled panini.

## **STUFFED GRILLED CHEESE 9**

Grilled bacon, onions, mushrooms and green peppers on white with American cheese.

## **BACON & RANCH CHICKEN PANINI 11.5**

Grilled chicken breast with bacon, provolone, house-made ranch dressing, lettuce and tomato.

## **DRUNKEN BRISKET PANINI 12.5**

Beer braised brisket and beer raised onions on grilled panini with cheddar.

## **GOLDEN PORK GRILLED CHEESE 10.5**

Braised pulled pork on grilled panini with cheddar, bacon, Timmy's house mustard BBQ and cole slaw.

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# BURGERS

All burgers are hand pattied and made from Madison's own "Knoche's Meat Market" fresh ground beef. All burgers are served with your choice of pub chips or side salad. You may substitute regular fries or Cajun chips for an additional \$1 or seasoned wedge fries, cole slaw, sweet potato fries, wild rice or onion rings for \$2.

## **BUCKY BURGER 10**

Topped with bacon, Wisconsin cheddar, mixed greens and tomato.

## **BRISKET BURGER 13**

Sliced brisket, cheddar, beer braised onions, Timmy's house-made mustard BBQ, mixed greens and tomato.

## **BISTRO BURGER 11**

Fried onions, bacon, fresh mozzarella, house-made garlic aioli, mixed greens and tomato.

## **TUTTLE BURGER 11**

Fried onions, mushrooms, fresh crumbled gorgonzola, mixed greens and tomato.

## **BLACKENED BURGER 11**

Feel the heat with this spicy Cajun-seasoned burger blackened and topped with fried onions, jalapeños, pepperjack cheese, house-made poblano aioli, mixed greens and tomato.

## **CAROLINA BURGER 11**

Bacon, Timmy's house-made mustard BBQ, cheddar, cole slaw, mixed greens and tomato.

## **CHIPOTLE BLACK BEAN BURGER 11**

Delicious chipotle black bean burger with pepperjack cheese, house-made poblano aioli, mixed greens and tomato.

**CHOICES OF CHEESE: FRESH MOZZARELLA, CHEDDAR, SWISS, PEPPERJACK, PROVOLONE, AMERICAN OR CRUMBLLED BLEU CHEESE**

# SALADS

**DRESSINGS: HOUSE-MADE RANCH, CAESAR, BLEU CHEESE, 1,000 ISLAND, FRENCH, HONEY MUSTARD, LEMON VINAIGRETTE, BALSAMIC VINAIGRETTE, CHILI LIME RANCH AND TIMMY'S FAMOUS HOUSE-MADE PISTACHIO VINAIGRETTE**

## **BLACKENED SALAD 10**

Fresh spring mix topped with cucumbers, cherry tomatoes, raw onions, crumbled Bleu cheese and croutons. Served with flatbread and choice of dressing.

BLACKENED CHICKEN 3 BLACKENED STEAK/SALMON/AHI TUNA 6

## **MEXICAN STREET CORN ENSALADA 10**

Fired roasted street corn, mixed greens, jalapeño crisps, pico de gallo, cilantro, cotija cheese and a house-made chili lime ranch.

CHICKEN 3 STEAK/SALMON/AHI TUNA 6

## **FAJITA SALAD 10**

Fresh spring mix with sautéed onions, peppers, shredded cheddar and cherry tomatoes. Served with tortilla chips, salsa and sour cream.

CHICKEN 3 STEAK/SALMON/AHI TUNA 6

## **CHARRED CAESAR SALAD 10**

Charred romaine hearts with grated Parmesan cheese, croutons and drizzled with Caesar dressing. Served with flatbread.

CHICKEN 3 STEAK/SALMON/AHI TUNA 6

## **GRILLED BUFFALO CHICKEN SALAD 13**

Fresh spring mix with grilled buffalo chicken breast, cucumbers, raw onions, crumbled gorgonzola, cherry tomatoes and croutons. Served with flatbread and choice of dressing.

# SOUP, SALAD OR SANDWICH COMBO

**PICK 2: Bowl of Soup, House Salad or Sandwich Choice. 9 Half Sandwich Option 7 Sandwich Options: Ham or Turkey on White, Wheat, Rye or Panini with Lettuce and Tomato**

**HOMEMADE SOUP: CUP 3 BOWL 4**

**HOMEMADE CHICKEN CHILI: CUP 3 BOWL 4**

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# FOUNTAIN SODA

FANTA ORANGE, LEMONADE, FUSE TEA, COKE, DIET COKE, MELLO YELLOW, SPRITE & SPRITE ZERO

## BOTTLE LIST

### CRAFT

ALE ASYLUM - HOPALICIOUS APA 5.7%  
AVERY - LILIKO'I KEPOLO Belgian-Style White Ale w/ Passionfruit 5.4%  
BELL'S - TWO HEARTED ALE American IPA 7%  
BLEU MOON Belgian White 5.4%  
CAPITAL AMBER Amber Lager 5.2%  
CENTRAL WATERS - MUD PUPPY Porter 5.5%  
CENTRAL WATERS OUISCONSING Red Ale 5.7%  
LAKE LOUIE - WARPED SPEED Scotch Ale 9%  
LAKEFRONT - NEW GRIST Gluten Free Pilsner 5.1%  
LEFT HAND - NITRO MILK STOUT Sweet Stout 6%  
LEINENKUGEL'S - HONEY WEISS Traditional Weiss 4.9%  
NEW BELGIUM - FAT TIRE Belgian White 5.2%  
NEW HOLLAND - DRAGON'S MILK Bourbon Barrel Stout 11%  
NEW GLARUS - MOON MAN No Coast Pale Ale 5%  
NEW GLARUS Seasonal  
NEW GLARUS - TWO WOMEN Country Lager 4.25%  
TOPPLING GOLIATH - PSEUDO SUE 16oz. Can APA 5.8%

### CIDER & MALT BEVERAGES

ANGRY ORCHARD 5%  
CRISPIN 5%  
MIKE'S HARD LEMONADE 5%  
SEATTLE DRY 6.5%  
STRONGBOW 5%  
WOOD CHUCK 5%  
WHITE CLAW 5%

### IMPORT

CORONA 4.5%  
FRANZISKANER HEFE-WEISSBIER 4.9%  
GUINNESS 4.3%  
HEINEKEN 5%  
MODELO 4.4%  
SPATEN OPTIMATOR 7.2%

## SPECIALTY SODA

BOYLAN ROOTBEER & BOYLAN GINGER ALE

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