



## TRADERS' BAR

### STARTING LINEUP

**Daily or Vegetarian Soup** 600 | 900  
bottomless

**Low Country Crab Soup** 800 | 1,300  
a club favorite since the '80s

**Veggie Sticks** 500  
served with cool garden herb ranch

**Berkwood Hot Dog** 500  
chopped onion, sweet relish

**Crispy Cheese Curds** 1,200  
wisconsin style, with ranch and spicy ketchup

**Eggplant Caviar** 1,500  
roasted eggplant, garlic, tahini, olive oil, herbs,  
served with sourdough crostini

**Traders' Bar Eggs** two 400 | four 700  
pickled shallots, cajun maple pork belly, chives

**Fried Zucchini** 1,000 cool ranch dressing

**Hell-apeño Poppers** 1,000  
cream cheese, bacon, ranch dressing

### TAPROOM TASTES

**Santa Maria Barbecued Chicken** 3,200  
marinated in garlic, lemon and spice rub and slow-grilled,  
with pinto beans and tangy slaw

**Grilled Line-Caught Okinawan  
Swordfish** 3,500  
served with roasted eggplant and cherry tomatoes

**Steak Fajitas with Sautéed Peppers  
and Onions** 3,600  
tortillas, guacamole, sour cream, cilantro

**Sliced "Budo-Gyu" Grape-Fed  
Rib Eye** 7,500  
crispy onions, tomatoes and herb-garlic butter



### DINNER SPECIALS

Weekdays (from 5pm)

Please ask your server for today's special

### ALL-STARS

**Little Gems Chop Chop Salad** 1,200 | 1,600  
marinated asparagus, bacon, egg, chives, tomato, and  
garden herb ranch

**Show Your Salad a Little Extra Love**  
tofu • falafel +250 half avocado +300  
thick-cut amazake-cured bacon • chicken +400  
shrimp • skirt steak • salmon +900

**IPA-Battered Jumbo Fish and Chips**  
one piece 1,700 | two pieces 2,250  
tartar sauce, brew fries

**House-Smoked Baby Back Ribs** 4,000  
brew fries, coleslaw, bourbon-coke barbecue sauce

**Grilled Summer Vegetable Wrap** 1,700  
eggplant caviar, zucchini, piquillo peppers, falafel,  
cucumber-mint yogurt

**Buffalo Chicken Wrap** 1,400  
buffalo chicken tenders, blue cheese, tossed romaine

### PIZZAZZ PIES

made with housemade dough (from 3pm) | 2,100

**Sausage and Pepper Delight**  
tomato sauce, mozzarella, italian sausage, roasted  
bell peppers, caramelized onions

**The Godfather**  
meatballs, pepperoni, mushrooms, onion, mozzarella,  
sport peppers

**Veggie Overload**  
san marzano tomato sauce, red onion, bell peppers,  
mushrooms, kalamata olives, sun-dried tomatoes,  
mozzarella

**Spicy Pie**  
pepperoni, italian sausage, spicy chorizo, jalapeños

### END ZONE EATS

served with a choice of green salad, potato salad, coleslaw, onion rings, shoestring fries, brew fries or cajun fries  
vegetarian option: plant-based patty substitute available for any burger

**Fishin' Good** 1,900  
beer-battered wild hoki, american cheese, housemade  
tartar sauce, coleslaw, pickles, brioche bun

**Creole Spiced Chicken Sandwich** 2,400  
avocado, tomato, lettuce, social slather

### WINGIN' IT

**Buffalo Burner** 1,000 | 1,900  
classic buffalo heat: bold, buttery and just spicy enough,  
served with blue cheese dressing

**Double Barrel Barbecue Wings** 1,000 | 1,900  
jack daniel's barbecue glaze with brown sugar, garlic  
and red pepper, served with blue cheese dressing

**Nashville Knockout** 1,000 | 1,900  
dry-fried, dunked in spicy oil, with cayenne and  
paprika heat, served with ranch dressing

**Cauliflower Wings** 1,500  
maple-chili glaze, smoked salt

### GAME DAY GRUB

**Fully Loaded Chili-Cheese Dog** 700  
pork and beef chili, sour cream  
add shoestring fries +300

**Nachos Supreme** 1,500 | 2,300  
guacamole, jalapeños, cilantro  
choose one: pork & beef chili • pulled barbecued pork

**Creamy Hummus** 1,500  
feta, cherry tomatoes, dukkah spice, pita

**Calamari** 1,500  
chili, pineapple, basil, sweet chili aioli

### SAUSAGE HANDHELDS

served on a toasted hot dog roll  
with your choice of two toppings | 1,500

**Bratwurst**  
a mild blend of pork, coriander and nutmeg

**Hot Italian Sausage**  
bold and spicy pork, seasoned with garlic, fennel  
and a dash of red pepper

toppings: caramelized onions • sauerkraut • spicy peppers  
• sweet peppers

All listed prices include 10% consumption tax (8% consumption tax is applied for takeout items). Please discuss any food allergies or dietary requirements with your server.