
FATHER FATS

PUBLIC HOUSE

Father Fat's Cocktails

\$10

The Weather Outside is Frightful but in Father Fats It's So Delightful

Roulette Rye, Eagle Park Vanilla Cream Cheese Liqueur, St.
Elizabeth Allspice Dram, Splash Soda

PB & J Old Fashioned

Muddled Orange & Triple Berry Preserves, Screwball
Peanut Butter Whiskey, Aromatic Bitters, Homemade Sour,
Soda

Merry Mule

Candy Cane Infused Vodka, Zirbenz Stone Pine Liqueur of
the Alps, Top Note Ginger Beer, Lime Juice

Wanna Scrooge?

Lacrosse Distilling Christmas Gin, Giffard Elderflower
Liqueur, Lasdon Dry Vermouth, Lemon Juice, Soda

Get Elfed Up

Plantation Xaymaca Rum, Lustau Don Nuno Oloroso Sherry,
Partida Creus Muz Vermouth, Lemon Juice, Soda

But Wait... There's Myrrh

Ku Pisco, Rothman & Winter Violette Liqueur, Siren Shrub
Honeycrisp Shrub, Lime Juice, Vanilla, Soda

All the Jingle Ladies

Oyo Stone Fruit Vodka, Tamarelo Tamarind Liqueur, White
Cranberry Juice, Homemade Sour, Red Wine Float

Xmasgarita

Muddled Jalapeno & Lime, Rayu Mezcal, Giffard Blackberry
Liqueur, Ferrand Dry Curacao, Homemade Sour, Salt Rim

Resting Grinch Face

Lacrosse Distilling Light Rye, Selva Rey White Rum,
Lazzaroni Peach Amaretto, Sparkling Wine

Featured Wine

\$11

Torres Famiglia 2017 5G Garnacha

Exquisite aromas of wild blackberries and blueberries with
a delicately herbaceous note. Intense, warm, and velvety
on the palate, full of rich flavors.

WINE BY THE GLASS

WHITE

Lone Birch Chardonnay 10

Big Max Sauvignon Blanc 9

Frisk Riesling 9

RED

Big Max Red Blend 10

Cycles Gladiator Cabernet Sauvignon 11

Ruta 22 Malbec 11

Lapis Luna Pinot Noir 10

BEER

4.75

Eagle Park Push Play Pale Ale

Central Waters Mudpuppy Porter

Central Waters Honey Blonde

Central Waters Ouisconsing Red

Pearl Street Shitty Lyte Beer

New Glarus Moon Man IPA

City Lights Hazy IPA

City Lights Amber Ale

Titletown Cranadeo Gold

Barebones Pawsome Pils

Barebones Shar-P Haze

District 1 Pointer American Corn Lager

District 1 Section Pedal On (16 oz./6.50)

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Tonight's Menu

12.8.2021

Smoked Beef Slider 4 / each

Swiss Cheese, Peppers, Onions, Mushrooms

Asian Chicken Lettuce Wraps 11

Sweet Chile Sauce, Crispy Wontons

Grilled Pork Tenderloin 14

Bourbon Smashed Sweet Potatoes, Sweet BBQ Sauce

Roasted Chicken Nachos 15

Peppers, Onions, Queso, Southwest Crema, Pico de Gallo

Angus Steak Stroganoff 16

Caramelized Onions, Sautéed Mushrooms, White Wine Cream Sauce

Flatbread

Creole Chicken, Bell Peppers, Kale, Swiss Cheese

Braised Beef Short Ribs 16

Mushroom – Potato Hash, Truffle Gravy

Mini Truffle Grilled Cheese Sandwich 3 / each

Homemade Marinara Sauce

Grilled Angus Burger 16

Cheddar Cheese, Bacon, Tzatziki Sauce

Veggie Stir Fry 9

Chinese Mustard, Sweet Soy, Jasmine Rice, Scrambled Egg, Kimchee

Baby Mixed Green Salad 9

Quinoa, Craisins, Goat Cheese, Toasted Pecans, Apple Cider Vinaigrette

Firecracker Shrimp 16

Grilled French Bread

Seafood Jambalaya 13

Creole Rice, Green Onions

Grilled Mahi Mahi Taco 4/each

Pico de Gallo, Creamy Slaw

Fried Chicken & Waffle 15

Caramelized Onions, Bacon, Nelson Maple Syrup

Chef C's Pork Belly & Beef Chili Fries 12

Jalapeno Crema, Cheddar Cheese, Green Onions

Seared Sea Scallops 16

Baked Herb Squash Cannelloni, Cherry Reduction

Seared Corn Cakes 9

Sweet Corn- Bean Salad, Green Onion Crema

Bruschetta 9

Braised Turkey, Kale, Roasted Tomatoes, Craisins, Cheddar Cheese

Wisconsin Cheese Board

Served With Main Grain Sourdough Bread & Homemade Preserves & Nuts
4 Per Cheese

Roth Canela

Made from cow milk. Hand-rubbed with cinnamon and paprika, it has a rich and piquant flavor.

House-made Mozzarella

Chef C's very own

Edelweiss Creamery Havarti Dill

Butter, slightly acidic flavor with a supple texture.

Deer Creek "Rattlesnake" Tequila & Habanero Infused Cheddar

Spicy, sweet, tropical. A smooth creamy medium aged cheddar.

Roelli Red Rock Cheddar

American style cheddar cheese with a slight blue vein. Mild flavor with a creamy texture. Cow's Milk, aged 60 days

Uplands Cheese Company, Rush Creek Reserve

Soft Ripened Cheese, Wrapped in Spruce

6

Dessert

\$4

Peanut Butter Chocolate Swirl Cheesecake

Whipped Cream, Caramel Sauce

Maple Espresso Crème Brûlée

Andes Mint Parfait

Sweet Potato Streusel Bread Pudding

Whipped Cream, Caramel Sauce

Tres Leches Cake

Whipped Cream

Sorbet

Raspberry or Green Apple

Candy Cane Parfait