



BREAKFAST MENU
EGGS BENEDICT

Two Poached Eggs served on top of a toasted English Muffin, topped with home-made Hollandaise sauce and side of Crushed Potatoes.

- * **CLASSIC BENNY** – \$12
Canadian Bacon

* **STUBE BENNY** – \$13
Elk-Cheddar Bratwurst
- * **FLORENTINE BENNY** – \$11
Spinach, Grilled Tomato & Pesto Aioli

* **REUBEN BENNY** – \$12
Home-made Corned Beef & Swiss Cheese
- * **ALASKAN BENNY** – \$13
Smoked Salmon

OMELETS

Served with choice of Toast & Crushed Potatoes.

- * **Gf SWISS OMELET** – \$11
Mushrooms, Spinach & Swiss Cheese

* **Gf WESTERN OMELET** – \$11
Peppers, Onions, Smoked Ham & Cheddar Cheese
- * **Gf WILLITS WHITE OMELET** – \$12
Egg Whites & Mixed Veggies

* **Gf MID-VALLEY OMELET** – \$12
Avocado, Bacon, Jalapenos, Cheddar Cheese & Salsa
- * **Gf STUBE OMELET** – \$13
Elk-Cheddar Bratwurst, Weiss-Wurst & Green Onion
- * **CREATE YOUR OWN OMELET** – \$8
Tomatoes, Peppers, Mushrooms, Onions, Spinach or Jalapenos \$ 1 Swiss, Cheddar, Pepper Jack or American \$ 1
Bacon, Sausage, Ham or Avocado \$ 2
Smoked Salmon \$ 3.5

PANCAKES, WAFFLES AND FRENCH TOAST

ADD STRAWBERRIES, BANANA, NUTELLA OR ICE-CREAM – \$1
ADD MAPLE SYRUP – \$3
100% Maple Syrup

STUBE WAFFLE – \$12
Homemade Vanilla Sauce, Nutella, Maple Pecan Ice-Cream & Organic Maple Syrup

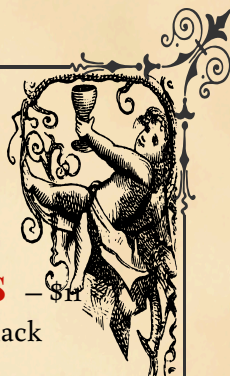
BUTTERMILK PANCAKES – \$9

OATMEAL PANCAKES – \$9

BLUEBERRY PANCAKES – \$9

BELGIAN WAFFLE – \$9

FRENCH TOAST – \$8



SPECIALS & COMBOS

*Gf **TWO EGGS** – \$8

Any style served with Crushed Potatoes and choice of Toast

*Gf **HUEVOS RANCHEROS** – \$11

Two Eggs any style, Corn Tortilla, Black Beans, Salsa and Sour Cream

*Gf **COUNTRY BREAKFAST** – \$10

Two Eggs any style with choice of Bacon, Ham or Veggie Sausage, served with Crushed Potatoes and choice of Toast

* **BREAKFAST BURRITO** – \$11

Scrambled Eggs, Veggies, Ranchero Salsa, Sour Cream, Cheddar Cheese and Crushed Potatoes

* **BREAKFAST QUESADILLA** – \$11

Scrambled Eggs, Bacon, Peppers, Cheddar Cheese, Flour Tortilla, Guacamole and Sour Cream

* **STUBE COMBO** – \$13

Two Buttermilk Pancakes with two Eggs any style, one Sausage, one Bacon and slice of Ham served with Crushed Potatoes

*Gf **CORNER BEEF HASH** – \$12

Two Eggs and choice of Toast

*Gf **STEAK & EGGS** – \$16

6oz New York Strip, two Eggs with Crushed Potatoes and choice of Toast

* **LOX & BAGEL** – \$15

Smoked Salmon, Bagel, Cream Cheese, Capers, Tomatoes and Onions

STUBE SKILLETS

*Gf **GREEK SKILLET** – \$11

Fresh Spinach, Tomatoes, Black Olives, Onions, Feta and Herbs, on top of Potatoes and two Eggs any style

*Gf **VEGGIE SKILLET** – \$11

Sautéed Mushrooms, Peppers, Onions, Avocado over Potatoes, topped with Cheese and two Eggs any style

*Gf **CORNER BEEF SKILLET** – \$13

Home-made Corned Beef with Mushrooms, Red Onion, Scallions, Heirloom Tomatoes and two Benny style poached Eggs

*Gf **VIENNA SKILLET** – \$12

Veal Bratwurst, Elk-Jalapeno Cheddar Bratwurst, roasted Red Peppers, Green Onion, Jalapeno, on top of Potatoes, covered with Pepper Jack and two Eggs any style

SIDES

Gf **VEGGIE SAUSAGE** – \$3

Gf **HAM** – \$3

Gf **BACON** – \$3

Gf **SAUSAGE** – \$3

Gf **AVOCADO** – \$3

Gf **TWO EGGS** – \$3

PLAIN PANCAKE – \$3

Gf **FRUIT CUP** – \$4

BAGEL – \$3

Gf **FRUIT BOWL** – \$7

★ These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.* GF - Gluten Free



LUNCH MENU



~ LATE BREAKFAST ~

* **STUBE BENNY**

\$13

* **FLORENTINE BENNY**

\$11

* **LOX & BAGEL**

Smoked Salmon, Bagel,
Cream Cheese, Capers,
Tomatoes and Onions –
\$15

* **CLASSIC BENNY**

\$12

* **ALASKAN BENNY**

\$13

Gf **STUBE OMELET BUTTERMILK PANCAKES**

Elk-Cheddar Bratwurst,
Weisswurst & Green Onion – \$13

\$9

* **Gf** **STEAK & EGGS**

6oz New York Strip, two Eggs with
Crushed Potatoes and Toast – \$16

~ APPETIZERS ~

Gf **STUBE CRUSHED POTATO –**

\$7

Homemade Crushed Potatoes with Chipotle
Mayo sauce

STUBE PRETZEL – \$8

Two mini Pretzels served with Beer-Cheddar
crispy Bacon dip, house-made Mustard

FRIED AVOCADO – \$10

Breaded Avocado served with Chipotle Goat
Cheese sauce

* **MUSSELS – \$12**

P.E.I Mussels simmered in Koenig Ludwig
Beer, Garlic puree, Wisconsin Pork Belly,
Pickled Jalapenos, Clam juice and Shallots

STUBE BRUSCHETTA – \$12

Grilled Olive Oil Ciabatta, Pepper Jack
Cheese, home-made Sauerkraut, Elk-Cheddar
Jalapeno, Fat Tire, Veal Bratwurst sausages
and house mustard

* **SALMON TARTARE – \$16**

Smoked Salmon, Avocado, Chives, Shallots,
Capers, Dill, Chipotle Mayo, poached Quail
Egg

SAUSAGE SAMPLER – \$10

Samples of our three Sausages: Elk-Cheddar
Jalapeno Bratwurst, Fat Tire, Veal Bratwurst,
served with Potato Salad and Sauerkraut

CHICKEN LIVER PÂTÉ – \$12

Cognac, Port, Madeira are used to make this
lovely Chicken Liver Pâté

VIENNA DEVEILED EGGS – \$9

Explore four different flavors: Smoked
Salmon, Porcini-Ndjua, Reuben, Roasted
Peppers-Feta

Gf **WINGS – \$11**

Homemade dry rub, in house Pecan Wood
smoked and then grilled, choice of Blue
Cheese, Ranch or Buffalo sauce

* **M&C BOARD – \$16**

Sopressata Picante, Prosciutto Italiano,
Truffle Pâté, Saint Angel (triple cream),
Reggianito Parmesan, Campo de Montalban,
Urnebes (Bulgarian Feta & Macedonian
Ajvar), Ciabatta

~ SALADS ~

ADD SEARED YELLOWFIN TUNA – \$7**ADD CHICKEN – \$6****Gf** **CAESAR SALAD – \$9**

Romaine, home-made Caesar dressing

TUNA SALAD – 15

Mixed Greens, Arugula, Guacamole, Olives,
Cucumber, Herbal Virgin Olive Oil & Fresh
Lemon juice dressing, Seared Yellowfin Tuna

Gf **SERBIAN SALAD – \$12**

Heirloom Tomatoes, Cucumber, Red Onion,
Arugula, Feta Cheese, Olive Oil, Chardonnay
Vinaigrette

Gf **MIXED GREENS – \$9**

Olive Oil and Balsamic Vinaigrette

Gf **STUBE SALAD – \$13**

Roasted Spaghetti Squash, Grilled
Mushrooms, Grilled Zucchini, Roasted Bell
Peppers, Arugula, Micro Greens, Herbal
Virgin Olive Oil & Fresh Lemon juice
dressing, served in Spaghetti Squash Shell

GOAT CHEESE SALAD – \$14

Walnut-crust Goat Cheese, Mixed Greens,
Pomegranate Arils, Olive Oil, Balsamic
Vinaigrette



SOUPS

Gf LOADED CREAM OF POTATO

Cheddar Cheese, Crispy Bacon, Chives, Sour Cream, Truffle powder

CUP \$5 / BOWL \$7

SOUP OF THE DAY

SANDWICHES

Your choice of Potato Salad / Crushed Potatoes / French Fries / Mixed Green or Caesar Salad.

BRATWURST SANDWICH –

\$12

Grilled Veal Bratwurst, Sauerkraut,
home-made Mustard & Bianca roll

AVOCADO TOAST – \$12

Homemade Avocado spread, Roasted Cherry
Tomatoes, Sautéed Spinach, Basil Pesto, two
poached Eggs & Rye toast

BURGER – \$13

8oz Prime Beef patty, Tomato, Onion, Lettuce

Add: Cheese \$1 Add: Bacon \$2 Add: Egg \$2

Add: Avocado \$2

CHICKEN WRAP – \$12

Grilled Red Bird Chicken Breast, Guacamole,
Caramelized Onion, Roasted Peppers,
Lettuce, Ranch & Buffalo sauce

TUNA MELT – \$12

Home-made Tuna spread, American cheese &
Whole Wheat bread

REUBEN SANDWICH – \$14

Corned Beef, Sauerkraut, Swiss Cheese,
home-made Thousand Island dressing

* STUBE BURGER – \$16

8oz Prime Beef patty, Bacon, Elk-Cheddar Bratwurst, Swiss Cheese, home-made Goat Cheese spread,
Crispy Onion

MAIN COURSE

SAUSAGE PLATE

ONE \$10 / TWO \$15 / THREE \$19

~ Your choice of our three Sausages:

Elk-Cheddar-Jalapeno Bratwurst / Fat
Tire Bratwurst / Veal Bratwurst served
with Sauerkraut, Potato Salad, home-made
Mustard ~

WIENER SCHNITZEL – \$15

Breaded Pork Loin, served with Mashed
Potatoes, Tartar sauce and Lingonberries

JÄGER SCHNITZEL – \$17

Tenderized pan-seared Pork Loin, topped
with Jaeger sauce, served with Kaese Spaetzle

CHICKEN SCHNITZEL – \$15

Breaded Red Bird Chicken Breast, served
with Mashed Potatoes, Tartar sauce and
Lingonberries

* **Gf** BARRAMUNDI – \$19

Australian Sea Bass pan-seared, Beurre Blanc
sauce, served with a side of Grilled Veggies
and Potato Salad

JÄGER GOULASH – \$17

Wild Boar, Beef & Lamb slowly cooked by old
Vienna Hunter recipe, served in Bread bowl

SIDES

Gf CRUSHED POTATOES – \$6

Gf FRENCH FRIES – \$6

Gf SAUERKRAUT – \$6

Gf GRILLED VEGGIES – \$6

Gf MASHED POTATOES – \$6

Gf POTATO SALAD – \$6

KAESE SPAETZLE – \$6

BRUSSELS SPROUTS – \$6

Creamy with Smoked Wisconsin Pork Belly

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DINNER MENU**APPETIZERS****Gf STUBE CRUSHED POTATOES – \$7**

Homemade Crushed Potatoes with Chipotle Mayo sauce

STUBE PRETZEL – \$8

Two mini Pretzels served with Beer-Cheddar

Crispy Bacon dip and house-made Mustard

VIENNA DEVEILED EGGS – \$9

Explore four different flavors: Smoked Salmon, Roasted Peppers-Feta, Porcini-Ndjua, Reuben

Gf WINGS – \$11Home-made dry rub, in house Pecan Wood smoked and then grilled,
choice of Blue Cheese, Ranch or Stube Hot sauce**SAUSAGE SAMPLER – \$10**Samples of our three sausages: Elk-Cheddar Jalapeno, Fat Tire Bratwurst, Veal Bratwurst, Potato salad,
Sauerkraut and Stube Mustard**CHICKEN LIVER PÂTÉ – \$12**

Cognac, Port, Madeira are used to make this lovely Chicken Liver Pâté

MUSSELS – \$12P.E.I Mussels simmered in Koenig Ludvig Beer, Garlic puree, Wisconsin Pork Belly, Pickled
Jalapenos, Claim juice and Shallots**FRIED AVOCADO – \$10**

Breaded Avocado served with Chipotle Goat Cheese sauce

STUBE BRUSCHETTA – \$12Grilled Olive Oil Ciabatta, Pepper Jack Cheese, home-made Sauerkraut, Elk-Cheddar Jalapeno, Fat
Tire, Veal Bratwurst sausages and house mustard***Gf SALMON TARTARE – \$16**

Smoked Salmon, Avocado, Chives, Shallots, Capers, Dill, Chipotle Mayo, poached Quail Egg

***Gf M&C BOARD – \$16**Sopressata Picante, Prosciutto Italiano, Truffle Pâté, Saint Angel (triple cream), Reggianito Parmesan,
Campo de Montalban, Urnebes (Bulgarian Feta & Macedonian Ajvar), Ciabatta**SALADS****ADD CHICKEN – \$6****ADD SEARED YELLOWFIN TUNA – \$7****Gf CAESAR SALAD – \$9**

Romaine, home-made Caesar dressing

GOAT CHEESE SALAD – \$13Walnut-Crusted Goat Cheese, Mixed Greens,
Pomegranate Arils, Olive Oil and Balsamic
Vinaigrette**Gf STUBE SALAD – \$14**Roasted Spaghetti Squash, Grilled
Mushrooms, Grilled Zucchini, Roasted Bell
Peppers, Arugula, Micro Greens, Herbal
Virgin Olive Oil & Fresh Lemon juice
dressing, served in Spaghetti Squash Shell**Gf MIXED GREENS – \$9**

Olive Oil and Balsamic Vinaigrette

Gf SERBIAN SALAD – \$12Heirloom Tomatoes, Cucumber, Red Onion,
Arugula, Feta Cheese, Olive Oil, Chardonnay
Vinaigrette**Gf TUNA SALAD – 15**Mixed Greens, Arugula, Guacamole, Olives,
Cucumber, Herbal Virgin Olive Oil & Fresh
Lemon juice dressing, Seared Yellowfin Tuna**SOUPS****CUP \$5 / BOWL \$7****Gf LOADED CREAM OF POTATO**

Cheddar Cheese, Crispy Bacon, Chives, Sour Cream, Truffle powder

SOUP OF THE DAY

❧ **MAIN COURSE** ❧

WIENER SCHNITZEL – \$18

Breaded Pork Loin, served with Mashed Potatoes,
Tartar sauce and Lingonberries

CHICKEN SCHNITZEL – \$18

Breaded Red Bird Chicken Breast, served with Mashed Potatoes,
Tartar sauce and Lingonberries

JÄGER SCHNITZEL – \$20

Tenderized pan-seared Pork Loin, topped with Jaeger sauce,
served with Kaese Spaetzle

SAUSAGE PLATE

ONE \$10 / TWO \$15/ THREE \$19

Your choice of our three sausages:

Elk-Cheddar-Jalapeno Bratwurst / Fat Tire Bratwurst / Veal Bratwurst/
served with Sauerkraut, Potato Salad, home-made Mustard

* **STUBE BURGER** – \$16

Prime Beef patty, Bacon, Elk-Cheddar Bratwurst,
Swiss Cheese, home-made Goat Cheese spread, Crispy Onion

* **SALZBURG CHICKEN** – \$19

Airline Chicken with Porcini Mushrooms sauce and Zucchini chips

JÄGER GOULASH – \$20

Wild boar, Beef & Lamb slowly cooked by old
Vienna Hunter recipe, served with Kaese Spaetzle

* **Gf LAMB SHANK** – \$22

Slowly clay-pot roasted Lamb Shank and Veggies done in our Andechser Doppelbock Dunkel Beer

* **Gf BARRAMUNDI** – \$23

Australian Sea Bass pan-seared, Beurre Blanc sauce , served with a side of Grilled Veggies and Potato
Salad

* **Gf STUBE LAMB** – \$25

Grilled Lamb with Fingerling Potatoes, Leeks, and Cauliflower

* **Gf PRIME GRADE NEW YORK STEAK** – \$31

Grilled Prime New York served on Himalayan Salt Block, choice of one side

❧ **SIDES** ❧

Gf CRUSHED POTATOES – \$6

Gf MASHED POTATOES – \$6

Gf FRENCH FRIES – \$6

Gf GRILLED VEGGIES – \$6

KAESE SPAETZLE – \$6

Gf SAUERKRAUT – \$6

Gf POTATO SALAD – \$6

BRUSSELS SPROUTS – \$6

Creamy with Smoked Wisconsin Pork Belly

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