



MARQUETTE
Lounge

POWER HOUR

\$4

PEPPADEW PEPPERS STUFFED WITH GOAT CHEESE

SMOKED ALMONDS

PICKLED BEETS

\$5

PIMENTO CHEESE DEVILED EGGS

CARNITAS TACO

Corn Tortilla, Salsa Verde, Cotija Cheese

GOAT CHEESE CROSTINI & MANGO CHUTNEY

FENNEL & ORANGE MARINATED OLIVES

\$6

THAI PORK & SHRIMP SAUSAGE SLIDER

Sriracha Aioli, Pickled Vegetables, Cilantro

FRESH TORTILLA CHIPS & SALSA

COCONUT SHRIMP

Banana-Chili Cocktail Sauce, Pickled Vegetables

LOWERY HILL MEATS BRATWURST

Bacon-Braised Sauerkraut, Spicy Mustard, Pretzel Bun

WHITE TRUFFLE FRIES

White Truffle Aioli

\$2 OFF ALL DRINKS

POWER HOUR IS AVAILABLE MONDAY - FRIDAY FROM 3-6 PM



MARQUETTE

Lounge

COMBO MENU \$20

MONDAY

MARGARITA FLATBREAD

Pomodoro Sauce, Fresh Mozzarella, Basil

&

MANHATTAN

Maker's Mark, Orange Bitters, Carpano Antica Sweet Vermouth,
Luxardo Cherry

TUESDAY

PULLED PORK TACOS

Salsa Verde, Cotija Cheese, Onions, Cilantro, Corn Tortillas

&

MARGARITA

Cazadores Blanco, Cointreau, Lime Juice, Lime Wedge

WEDNESDAY

WHITE TRUFFLE FRIES

White Truffle Aioli

&

CHAMPAGNE

Laurent Perrier, La Cuvée, Brut, NV, France

THURSDAY

ARTISANAL CHEESE PLATE

Dried Fruit, Orange Marmalade, Nuts, Grilled Baguette

&

RED WINE

Syrah/Grenache, Gerard Bertrand, Languedoc, France 2015

FRIDAY

GRILLED OYSTERS

Garlic-Parmesan Butter

&

WHITE WINE

Burgans Albarino, Rias Biaxas, Spain 2017

SATURDAY

CHEESEBURGER & FRIES

Prime Steak Burger, American Cheese, Bacon, Lettuce, Tomato,
Onion, Pickles, Burger Sauce, Egg Bun, Fries

&

BEER

Any Draft Beer

SUNDAY

PORK & SMOKED DUCK PATE

Pickled Beets, Cornichons, Dijon, Grilled Baguette

&

WHISKEY SELECTION

Bulleit, Maker's Mark, Four Roses or Baffalo