



Welcome to Minhas Kitchen

Here, we bring together the warmth of Midwest tradition with the bold creativity of modern flavors.

Our chefs work hand-in-hand with local growers and artisans, transforming fresh, carefully sourced ingredients into dishes that highlight the best of our region.

Every plate is prepared to order with care, offering guests a true taste of Wisconsin hospitality in every bite.

Minhas Kitchen
1408 13th Street
Monroe, WI 53566
(608) 328-555

facebook.com/MinhasKitchen
instagram.com/MinhasKitchen

STARTERS

Huber Bock Hand-Battered Cheese Curds.....\$12

Hand-battered Muenster cheese curds served with house-made ranch dressing

Wisconsin Poutine.....\$18

Seasoned wedges topped with house gravy, Huber Bock Beer cheese, Decatur Dairy Muenster cheese curds, diced bacon, and scallions

Giant Bavarian Pretzel.....\$16

Fresh-baked pretzel served with Huber Bock Beer cheese and house maple mustard

Dragon Shrimp.....\$17

Large tiger shrimp, hand battered and drizzled in house Dragon Sauce and house-made ranch

Minhas Beer-Battered Onion Rings.....\$8

Thick cut beer-battered onion rings served with house Wrangler Sauce

Chicken Strip Basket.....\$13

Four home style chicken tenders, french fries, toast, and brown gravy



SOUP, SALADS, AND PASTA

Pear & Walnut Salad with Whiskey Grilled Chicken.....\$16

Fresh greens, candied walnuts, red onions, crumbled Feta cheese, cranberries, crispy bacon, whiskey-grilled chicken, and pears, served with house Fiji apple dressing

Minhas Garden Salad.....\$14

Fresh greens, cucumber, tomatoes, carrots, Cheddar cheese, and croutons served with house-made ranch

Soup, Salad & Stick\$11

Bowl of Soup de Jour, Side Salad, and a Garlic Bread Stick

Wisconsin Alfredo.....\$16

Al dente Cavatappi noodles, creamy Alfredo sauce, and sauteed spinach, served with garlic bread and choice of soup or salad

Add Chicken or Shrimp.....\$8

Classic Marinara

Cavatappi in house-made marinara sauce served with garlic bread and a choice of soup or salad

Add Chicken or Shrimp.....\$8

Garlic Butter Cavatappi.....\$15

Cavatappi pasta tossed in melted butter, and season with Parmesan and parsley. Served with garlic bread and choice of soup or salad

Add Chicken or Shrimp.....\$8

Soup de Jour.....\$5

Daily house-made soup



FEATURED BURGERS

Minhas Trill Burger.....\$17

Double Smash patties, grilled onions, Cheddar cheese, Minhas Smash sauce, and fresh pickles. Served with Huber Bock hand-battered cheese curds

The Apple Jack.....\$17

Two Smash patties with smokey Gouda, Cheddar cheese, bourbon apple cider caramelized onions, crispy bacon, and house-made maple mustard sauce. Served with french fries

The Huber.....\$16

Two Smash patties, bacon jam, Huber Bock Beer cheese, and crispy fried onions. Served with french fries

The Brewhouse.....\$17

Two Smash patties, Colby cheese, double bacon, and Beer-BQ sauce. Served with french fries

SANDWICHES

Wisco Hot Honey Chicken Sandwich.....\$17

Grilled or crispy - marinated chicken breast, Wisco Hot Honey glaze, lettuce, pickles, and house sauce. Served with Huber Bock hand-battered cheese curds

Classic Chicken Deluxe \$16

Grilled or crispy - marinated chicken breast lettuce, tomato, and house sauce. Served with french fries

Minhas Club Sandwich.....\$16

Triple-stacked toasted sourdough, ham, turkey, bacon, Swiss cheese, lettuce, tomato, mayo, and house-made cranberry chutney. Served with french fries

Wisconsin Grilled Cheese.....\$17

Layers of Wisconsin cheeses - Gouda, Swiss, and Cheddar. Served with french fries

Veggie Wrap.....\$14

Fresh greens, tomatoes, cucumber, red onion, crumbled Feta cheese, and raspberry vinaigrette. Served with french fries

Add ons.....\$4 each

Chicken, Ham, or Bacon

KIDS' MENU

**FOR CHILDREN UNDER 12 YRS OLD

Single Patty Hamburger.....\$9

Single patty hamburger served with french fries

Add cheese.....\$1.50 each

American, Swiss, Gouda, or Cheddar

Chicken Strips.....\$9

Three breaded chicken tenders served with french fries

Grilled Cheese Sandwich.....\$9

Grilled American cheese served with french fries





BREWMASTER BBQ

PLATTERS

Smokehouse Platter.....\$28

Smoked brisket, pulled pork, smoked sausage, and smoked wings. Served with pickles, cornbread, and two sides

Shack Sampler.....\$26

Pulled pork, brisket, and smoked sausage. Served with pickles, cornbread, and two sides

The Little Smokey.....\$24

Pulled pork, smoked sausage, and smokey wings. Served with pickles, cornbread, and two sides

Marinated Ribeye Steak Dinner.....FMV

12oz prime cut ribeye cooked in fresh herbs and butter, potatoes, chef veggie. Served with soup or salad.

Add Grilled Shrimp.....\$8

SAMMIES

Chopped Brisket\$18

Sliced smoked brisket piled high on a potato bun. Served with pickles and two sides

Pulled Pork Sammie.....\$17

Slow-smoked pulled pork, hand-pulled and piled high on a potato bun. Served with pickles and two sides

Loaded Smoked Sausage.....\$17

Smoked sausage topped with peppers and onions. Served with cornbread and two sides

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SIDES

Small.....\$4

Large\$7

- Potato wedges
- Mac & cheese
- Chef Veggie
- Coleslaw
- Pitt master baked beans
- Smokehouse chili
- Maple bacon Brussels spout

****Loaded Smokehouse Wedges**

****Double side**

SMOKED WINGS

Smoked Wings with Two Sides

Half dozen.....\$15

Dozen.....\$19

Sauces

- Cajun Dry Rub
- Garlic Parmesan Dry Rub
- Alabama White Sauce
- Beer-BQ
- Maple Habanero
- Buffalo
- Lemon Pepper Dry Rub
- Hot Honey



BREWMASTER BBQ

SMOKED MEATS

Smoked Brisket (Sliced or Chopped).....\$18/LB

Texas-style smoked brisket - trimmed, rubbed, and smoked to perfection

Burnt Ends Smoked Sausages.....\$15/LB

Delicious burnt end stuffed smoked sausages. You won't believe the texture and flavor of these links!

Smoked Pulled Pork.....\$13/LB

Our signature pork with our signature rub smoked to perfection!

Jumbo Smoked Wings.....\$9/LB

Smoked and fried to the juiciest and crispiest perfection. House-made sauces included



FAMILY SIDES

\$12.99 each

Family Size Mac and Cheese

Creamy Wisconsin cheeses, cavatappi noodles, bacon, chives

Loaded Smokehouse Wedges

Seasoned potato wedges with pulled pork, cheese sauce, bacon, onions, Beer-BQ drizzle

Family Size Coleslaw

Gramma Maggie's signature slaw

Family Size Smoked Chili

All the meats smoked in house sweet and spicy chili. Comes with all the fixins!

Seasoned Potato Wedges

Deep-fried crispy potato wedges seasoned to perfection

Family Size Smoked Baked Beans

Slow smoked loaded baked beans

MINHAS PIZZERIA

FLATBREAD PIZZA.....\$12 EACH

Wisco Pie

Wisconsin Mozzarella, fresh basil, Parmesan, olive oil

Minhas Marg

Wisconsin Mozzarella, fresh tomato, fresh basil, balsamic drizzle

The Brew House

Roasted mushrooms, black olives, red onions, pepperoni

The Big Dill

Wisconsin Mozzarella, dill pickles, Parmesan, garlicky dill sauce

Mad Lab

Roasted chicken, fresh basil, roasted tomato, red onions, Wisconsin Mozzarella, ranch base

The Brew Master

Smoked brisket, pulled pork, roasted onions, Huber Bock beer cheese base with a Beer-BQ drizzle

Minhas Veggie Pie

Blistered tomatoes, roasted garlic, peppers, basil, mushrooms, red onions, Wisconsin Mozzarella cheese

Bottle House Pizza

Pepperoni, fresh Jalapeno, Italian sausage, bacon



BUILD YOUR OWN

Toppings

Pepperoni • Sausage • Bacon • Chicken • Mushroom • Onion
Peppers • Olives • Basil • Tomatoes

Sauces

Marinara • Garlicky Dill • Ranch • Beer-BQ • Beer Cheese



SIGNATURE COCKTAILS

Minhas Bloody Mary.....\$7.00

Titanium vodka, house Michelada mix garnished with pickles and olives

Lemon Drop Martini.....\$8.00

Titanium vodka, fresh muddled lemons, rimmed with sugar

Cinnamon Toast Crunch.....\$7.00

Maya horchata, Chinook cinnamon whiskey

Cactus Lemonade.....\$7.00

Titanium vodka with prickly pear lemonade

Cocktail Flight of the Month.....\$12.00

Old Fashioned of the Month.....\$8.00

*ASK YOUR SERVER ABOUT OUR DRINK OF THE WEEK AND OUR OLD FASHIONED OF THE MONTH

BEER ON TAP.....\$5.00 each

Irish Red

Smooth, complex malty notes

Summer Lager

The name says it all - easy to drink, highly crushable lager

Octoberfest

The perfect fall beer - copper colored, malty and balanced with traditional German hops

Rhineland Light

Smooth, easy to drink light beer

Huber Premium

100% all-malt lager, crushable

Huber Bock

Malt forward with good hop balance

American Pale Ale

Balanced, hoppy pale ale. Notes of lemon and stone fruit

Lazy Mutt Farmhouse Ale

American wheat beer with notes of orange and lemon



Continue the good times...

at Minhas Brewery & Distillery

Discover more just a few stops away -

Guided Brewery Tours

Experience how our craft beers, spirits, and wines are made.

Beer, Spirits, and Wine Tasting Room • Beer to Go

Sample our selections or take your favorites home.

Gift Shop

Browse unique gifts and Minhas merchandise

Golf and Game Simulator

Enjoy interactive fun with friends.

Full Cocktail and Beer Menu

Featuring handcrafted drinks made with our own brews and spirits.

Live Music and Comedy Shows

Join us for regular performances—follow us on social media for schedules.

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