THE PERFECT **BITE**. THE PERFECT **BEER**. MILLER TIME PUB & GRILL.

You might call us a little beer-centric, but for those of us passionate about great food, great beer and creating great memories, we think we've found the perfect combination.

At Miller Time Pub & Grill, it's all about the pairing of food and beer. Not sure how to pair? Our menu offers suggestions for each of our delicious items. Or ask one of our Cicerone Certified Beer ServersTM. That is a fancy name for beer experts, and we're always happy to offer recommendations. For us, it's all about that precise moment when the perfect beer pairs with the perfect bite. When that happens, well, mission accomplished.

The same passion that made Miller Brewing Company great can be found right here – showcased on the storied walls, cooked into each succulent burger or steak, and reinforced by the perfect brew for your meal.

Miller Time Pub & Grill. Think of us as your neighborhood restaurant, the one that pairs perfectly with life.

MillerTimePubandGrill.com // 5th & Wisconsin, Milwaukee, WI 53203







MILLERTIME PUB AND GRILL



PAIRS PERFECTLY WITH LIFE

APPETIZERS HOP ON BOARD

J ● CHICKEN WINGS

SIX WINGS \$10 TWELVE WINGS \$15

Pick your sauce! Classic Buffalo, Southwest Rub or Spicy Asian, served with celery, carrot sticks and your choice of blue cheese or creamy chive ranch.

Pair with Lagunitas IPA

SPINACH DIP \$10

Creamy spinach dip served with tortilla chips.

Pair with Blue Moon Belgium Wheat Ale

LOADED NACHOS \$9

Crispy tortilla chips piled high with manchego cheese, pico de gallo, scallions, cheese sauce, black olives, fresh jalapeños, guacamole, sour cream and fresh cilantro.

Add chili or roasted chicken \$4

Pair with Modelo Especial

CRAB CAKE SLIDERS \$14

Three crab cake sliders with fresh guacamole and lemon remoulade, served on a freshly toasted brioche bun.

Make it a meal! Add fries \$2

Pair with New Glarus Spotted Cow

LOADED TATER TOTS \$12

Hot and crispy tots loaded with cheese sauce, cheddar cheese, pepper smoked bacon, sour cream and scallions. Pair with Miller High Life

PUB PRETZEL \$9

Served with your choice of whole grain mustard or

Why choose? Have both for only \$1

Pair with Coors Light

PUB STACK ONION RINGS \$9

Thick-cut and crispy, served with chipotle mayo and creamy chive ranch

Pair with Fat Tire Amber Ale

WISCONSIN CHEESE CURDS \$10

A Wisconsin favorite! Battered and deep fried local cheddar cheese curds, served with creamy chive ranch and marinara sauce.

Pair with Leinenkugel's Honey Weiss

MTPG QUESADILLA \$11

Grilled flour tortilla, seasoned chicken breast, black beans, tomatoes, pepper jack cheese, sour cream and chipotle mayo.

Pair with Leinenkugel's Honey Weiss

SOUPS & SALADS TASTES GREAT, LESS FILLING

BEER CHEESE SOUP \$5 / \$7

Original recipe made with seasonal amber beer and aged Wisconsin cheeses, topped with pepper smoked bacon and fresh parsley.

Add a shooter of chili \$1

Pair with Leinenkugel's Honey Weiss

MTPG STEAKHOUSE CHILI \$6 / \$8

Fresh-made, hearty mixture of tomatoes, ground beef, steak, beans and signature spices. Topped with cheddar cheese.

Add a shooter of beer cheese soup \$1

Pair with Founders Dirty Bastard

TOMATO SOUP \$4 / \$6

Original recipe topped with pesto cream and fresh Parmesan.

Pair with Pilsner Urquell

SOUP AND SALAD COMBO \$10

Soup bowl of your choice served with a fresh side salad.

BUFFALO CHICKEN SALAD \$12

Iceberg lettuce with your choice of crispy or grilled chicken, tossed in classic buffalo hot sauce, with blue cheese, celery, red onion and tomatoes. Served with blue cheese or creamy chive ranch dressing.

Pair with Blue Moon Belgian Wheat Ale

GRILLED SALMON SALAD \$15

Grilled Atlantic salmon, garden fresh lettuce, asparagus, Kalamata olives, red onion, tomatoes, oranges and

Pair with Crispin Natural Hard Apple Cider

■ MTPG CHOPPED \$11

Chopped romaine and iceberg lettuce mix, diced cucumbers, Gorgonzola, red onion, garbanzo beans, grape tomatoes, peppered bacon and pesto chicken, tossed with white balsamic vinaigrette and topped with crushed croutons and Parmesan cheese.

Pair with Crispin Natural Hard Apple Cider

CHEESEBURGER SALAD \$12

Garden fresh lettuce topped with an all-beef patty, shredded aged Wisconsin cheddar, diced tomatoes, red onion, chopped pickles, cheese curds, Thousand Island dressing, and topped with fried crispy onions.

Add pepper smoked bacon \$2

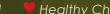
Pair with Miller Lite

ASIAN SALAD \$12

A blend of napa cabbage, lettuce, chicken breast, snow peas, carrots, almonds tossed in a Asian vinaigrette.

Pair with Crispin Natural Hard Apple Cider

☐ Signature Item ☐ Spicy! ☐ Healthy Choice



ICONIC BURGERS THE PERFECT PAIRING

Inspired by famous favorites and familiar classics, our craft burgers are made with all-beef patties, ground fresh in-house, grilled and served on a freshly baked bun. Served with your choice of shoestring fries, sweet potato fries or a house salad. You may substitute a cup of soup for \$2

J THE CLASSIC \$11

Two patties of fresh ground beef, piled high with crisp lettuce, tomato, choice of cheese and our signature sautéed onions. Want more? Ask for a 3x3, 4x4, or more (we won't judge), or slim it down to one patty. Add bacon \$2

Pair with Miller Lite

O.D.D. \$12

Now that we've got your attention, there's nothing ODD about it. Just an ode to the Original Double Decker with two all-beef patties, special sauce, lettuce and cheese, all on a 3-layer sesame seed bun.

Pair with Leinenkugel's Red Lager

JUICY LUCY \$12

A cheese lover's dream, made famous in Minnesota. Juicy double patty, stuffed with a cheese and butter blend, and topped with American cheese, crisp lettuce, tomato, and onion.

Pair with Crispin Natural Hard Apple Cider

TURKEY BURGER \$10

An authentic regional recipe – tender grilled turkey stacked with crisp lettuce and tomato Pair with Blue Moon Belgian White Ale

TEX MEX BURGER \$14

All-beef patty with pepper jack cheese, avocado slices, salsa verde and chipotle mayo. We strongly recommend a cold one to wash it down.

Pair with Leinenkugel's IPL

STEAKHOUSE BURGER \$13

Fresh ground beef patty with rosemary mushrooms, house-made steak sauce, pepper jack cheese and

Pair with Lakefront Brewery East Side Dark

TOM'S CHILI CHEESEBURGER \$12

Two hearty pub favorites in one California classic. Fresh ground beef patty smothered in chili and topped with mustard, American cheese, onion, tomato and pickles. Pair with Alaskan Amber

PATTY MELT \$12

All-beef patty with melted Swiss cheese and topped with onions served on grilled rye bread.

Pair with Modelo Especial

BLACK BEAN BURGER \$9

A Southwestern sensation featuring our black bean blend, crisp lettuce and tomato on a buttery, flaky bun. Pair with Murphy's Irish Stout

SPECIALTY SANDWICHES THE HIGH LIFE

GRILL ON THE MOON \$10

Wisconsin aged cheddar and shaved smoked ham melted between triple-stacked Texas toast, served with a cup of our original recipe tomato soup. Add pepper smoked bacon or guacamole \$2

Pair with Miller High Life

TURKEY BLT \$10

Sliced smoked turkey breast, pepper smoked bacon, crisp lettuce, tomato and mayo on Tuscan toast, served with shoestring fries. Add guacamole \$2

Pair with Blue Moon Belgian Wheat Ale

GRILLED CHICKEN \$11

Grilled chicken breast topped with rosemary mushrooms, Wisconsin cheddar, pico de gallo and chipotle mayo on a freshly baked bun.

Pair with Furthermore Fatty Boombalatty Ale

BUFFALO CHICKEN SANDWICH \$12

Fried chicken sandwich tossed in our special buffalo sauce. Served with lettuce, tomato and blue cheese dressing. All on a toasted brioche bun.

Pair with Lagunitas IPA

Fresh fish with lime, cabbage, red onion and chipotle

mayo, served in grilled flour tortillas. Pair with Modelo Especial

SALMON BLT \$15 Grilled salmon filet, fresh baby spinach, pepper smoked bacon, tomato and lemon garlic mayo, served on

Pair with Crispin Natural Hard Apple Cider

STEAK SANDWICH \$14

Grilled USDA strip steak with lettuce, tomato, and garlic aioli, served on a rustic hoagie bun. Pair with Left Hand Milk Stout

FRENCH DIP SANDWICH \$12

Certified Angus beef, sliced thin, provolone cheese, piled high on a rustic hoagie bun with au jus. Pair with Bell's Amber Ale

CHICKEN FAJITA WRAP \$12

Seasoned and grilled chicken with crisp lettuce, tomatoes, manchego cheese, crispy tortilla strips, bell peppers, onions and chipotle mayo, served with shoestring fries. Pair with Lakefront IPA

ENTRÉES GENUINE PUB FAVORITES

NY STRIP \$24

Grilled NY Strip with house-made steak sauce, roasted poblano relish, onion crisps and blue cheese crumbles, served with shoestring fries. Pair with Lakefront Brewery East Side Dark

BBQ GLAZED SALMON \$18

Beer BBQ glaze, asparagus spears, scallions, served on a bed of mashed potatoes.

Pair with Miller Lite

MTPG MEATLOAF \$15

House made meatloaf piled high on mashed potatoes and topped with onion straws.

Pair with Leinenkugel's Red Lager

■ WISCONSIN FISH FRY \$13

Miller beer-battered and fried haddock served with roasted poblano tartar, three cabbage coleslaw, house-made potato pancake and applesauce. Pair with Leinenkugel's Honey Weiss

CRISPY CHICKEN TENDERS \$12

Strips of chicken breast breaded and fried crispy, served with honey mustard sauce and shoestring fries.

Pair with Goose Island Matilda