## STARTERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>STEAMED CLAMS</td>
<td>Clams steamed with beer, garlic, and chili butter, served with grilled bread</td>
<td>14</td>
</tr>
<tr>
<td>MEATBALLS</td>
<td>Beef meatballs with marinara sauce, topped with parmesan and herbs, served with garlic bread</td>
<td>10</td>
</tr>
<tr>
<td>FIELDS’ WINGS</td>
<td>Choice of spicy buffalo with celery and blue cheese dressing, or spicy hoisin with scallions and roasted peanuts</td>
<td>13.5</td>
</tr>
<tr>
<td>SPICY BRUSSELS SPROUTS</td>
<td>Brussels sprouts deep fried and tossed with garlic, spicy hoisin sauce, topped with crispy shallots and peanuts</td>
<td>10</td>
</tr>
<tr>
<td>CHEESE CURDS</td>
<td>Panko crusted Wisconsin cheese curds deep fried, served with marinara sauce</td>
<td>10</td>
</tr>
<tr>
<td>BAVARIAN PRETZEL</td>
<td>Buttered soft pretzel, served with space dust IPA beer cheese sauce</td>
<td>8</td>
</tr>
<tr>
<td>TRUFFLE FRIES</td>
<td>Crispy fries tossed with black truffle, served with garlic aioli</td>
<td>8</td>
</tr>
<tr>
<td>CHILI CHEESE FRIES</td>
<td>Fries smothered in house-made beef chili, space dust IPA beer cheese sauce and lime crema</td>
<td>14</td>
</tr>
<tr>
<td>NACHOS</td>
<td>Black beans, corn salsa, pickled jalapeños, chipotle crema and space dust IPA beer cheese sauce</td>
<td>12</td>
</tr>
</tbody>
</table>

## SOUPS & SALADS

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF CHILI</td>
<td>House-made beef and bean chili, served with sour cream, sharp cheddar cheese and scallions, topped with tortilla chips</td>
<td>cup 9 / bowl 12</td>
<td></td>
</tr>
<tr>
<td>SOUP DU JOUR</td>
<td>Chef’s daily selection of soup</td>
<td>cup 8 / bowl 11</td>
<td></td>
</tr>
<tr>
<td>HOUSE SALAD</td>
<td>Spring mixed greens, red onion, grape tomatoes, cucumber, tossed in a house-made balsamic vinaigrette</td>
<td>small 6 / large 13</td>
<td></td>
</tr>
<tr>
<td>FIELDS’ CAESAR</td>
<td>Romaine, parmesan, herbed croutons, tossed in a house-made caesar dressing</td>
<td>small 6 / large 13</td>
<td></td>
</tr>
<tr>
<td>BBQ CHICKEN SALAD</td>
<td>Grilled BBQ chicken breast, black beans, roasted corn, tomato, avocado, grilled red onion, cotija, mixed greens, tossed in a chipotle ranch</td>
<td>16</td>
<td></td>
</tr>
<tr>
<td>SURF &amp; TURF WEDGE</td>
<td>Blackened baby shrimp, coulolette steak, tomato, nueske bacon, maytag blue cheese crumbles, iceberg lettuce, served with house-made blue cheese dressing</td>
<td>20</td>
<td></td>
</tr>
<tr>
<td>THE GREEK</td>
<td>Olives, grape tomatoes, cucumber, romaine, tossed in a basil balsamic vinaigrette, topped with feta, served with pita</td>
<td>small 6 / large 13</td>
<td></td>
</tr>
</tbody>
</table>

## SANDWICHES & LARGE PLATES

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>FIELDS’ BURGER*</td>
<td>8oz. house-blend chuck and brisket patty, American cheese, lettuce, tomato, pickles, and Elysian special sauce on a potato bun, served with fries</td>
<td>15.5</td>
</tr>
<tr>
<td>TRUFFLE MUSHROOM BURGER*</td>
<td>8oz house-blend chuck and brisket patty, truffle mushrooms, truffle cheddar cheese, crispy fried onions, and garlic aioli on a potato bun, served with fries</td>
<td>18</td>
</tr>
<tr>
<td>FALAFEL WRAP</td>
<td>Falafel patty, lettuce, tomato, red onion, tzatziki, and feta wrapped in a pita, served with fries</td>
<td>14.5</td>
</tr>
<tr>
<td>BBQ PORK SANDWICH</td>
<td>Carlton farms pork shoulder, BBQ sauce, slaw dressed with an apple cider vinaigrette on a potato bun, served with fries</td>
<td>15</td>
</tr>
<tr>
<td>CHEESESTEAK</td>
<td>Braised short rib, fried onion, cheese wiz, and hot peppers on a hoagie roll, served with fries</td>
<td>16</td>
</tr>
<tr>
<td>CRISPY CHICKEN</td>
<td>Chicken cutlet, lettuce, tomato, bacon mayo, and crispy fried onions on a potato bun, served with fries</td>
<td>15.5</td>
</tr>
<tr>
<td>RUEBEN</td>
<td>Braised corned beef, Swiss cheese, sauerkraut, and Russian dressing on sourdough rye, served with fries</td>
<td>16</td>
</tr>
<tr>
<td>BLACKENED SHRIMP TACOS</td>
<td>Salsa verde, cotija, cabbage, lime crema, served on your choice of flour or corn tortillas</td>
<td>14.5</td>
</tr>
<tr>
<td>CARNITAS TACOS</td>
<td>Six hour braised pork shoulder, onion, cilantro, salsa verde, cotija, served on your choice of flour or corn tortillas</td>
<td>14</td>
</tr>
<tr>
<td>MAC &amp; CHEESE</td>
<td>Cavatappi pasta, space dust IPA beer cheese sauce, truffle panko crust</td>
<td>15</td>
</tr>
</tbody>
</table>

* Consuming foods that are raw or undercooked may increase your risk of foodborne illness, especially if you have certain medical conditions. Some items contain nuts, please inform your server of any allergies.

VE - VEGETARIAN
VN - VEGAN
GF - GLUTEN FREE
### Cocktails

- **Elysian Bloody Mary**
  absolut peppar, house-made bloody mary mix

- **Kumosa**
  kuma turmeric liqueur, your choice of cava or sparkling rosé

- **Grapefruit X2**
  absolut grapefruit, sugar, grapefruit juice

- **Spiced Ginger Blast**
  captain morgan spiced rum, ginger beer, sour, bitters

- **Ketel Botanical Mule**
  choice of cucumber/mint, peach/orange blossom, or grapefruit/rose, lime, ginger beer

- **Smoked Paloma**
  del maguey ‘vida’ mezcal, lime, sugar, jarritos grapefruit soda

- **Scout’s Honor**
  smooth ambler ‘old scout’ bourbon, lillet, bitters

### Beers

- **Rolling Rock**
  4.4%ABV – 16oz can

- **Michelob Ultra Organic**
  3.8%ABV – 12oz bottle

- **Michelob Ultra**
  4.2%ABV – 12oz bottle

- **O’Doul’s NA**
  ~12oz bottle

### Wine

- **Red**
  - Graffigna Malbec
  - 8 / 25
  - Browne Heritage Cabernet Sauvignon
  - 10 / 32
  - Browne Heritage Pinot Noir
  - 10 / 32
  - Sharecropper’s Red Blend
  - 12 / 38
  - Rotating House Red
  - 9 / 30

- **White**
  - Kenwood Chardonnay
  - 8 / 25
  - Browne Heritage Chardonnay
  - 10 / 32
  - Corvidae Wise Guy Sauvignon Blanc
  - 10 / 32
  - La Crema Pinot Gris
  - 12 / 38
  - Rotating House White
  - 9 / 30

### Ciders & Seltzers

- **Virtue Cider**
  5.5%ABV – 12oz bottle

- **Wyders Pear Cider**
  4%ABV – 12oz bottle

- **Seattle Dry Cider**
  6.5%ABV – 16oz can

- **Prickly Pear Spiked Seltzer**
  6%ABV – 12oz can

### Non-Alcoholic

- **Jarritos Grapefruit**
  5

- **Thomas Kemper Root Beer**
  6

- **Gosling’s Ginger Beer**
  5

- **Sugar Free Red Bull**
  6

- **Strawberry Lemonade**
  4

- **Lemonade**
  3.5

- **ICED Tea**
  3.5

- **Soda – coke products**
  3.5

- **Coffee**
  3.5

- **Hot Tea**
  4.5

- **Juice**
  12oz bottle 4.5 / 16oz bottle 5.5

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**Elysian Fields**

**Est. 2006**

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- [@elysianbrewing](https://twitter.com/elysianbrewing)

**Private Event Space Available**