



Appetizers

TRADITIONAL WINGS 6 wings + 1 sauce - \$9 / 12 wings + 2 sauces - \$16

Slow roasted, bone-in chicken wings tossed in your favorite sauce. Served with your choice of celery and Blue Cheese or house-made Buttermilk Ranch.

Sauces: Honey BBQ, Buffalo, Nashville Hot, Teriyaki, or Garlic Parmesan
+ Add: extra sauce \$2/per

CHEESE CURDS \$9

Un-aged white Wisconsin cheddar cheese deep-fried golden brown. Served with house-made Buttermilk Ranch and Marinara sauce.

FRIED PICKLE CHIPS \$8

Fried light and crispy. Served with Southwest Ranch.

SPINACH ARTICHOKE DIP \$9

A creamy baked mix of cheeses, spinach, and artichoke hearts. Served with corn tortilla chips and house-made salsa.

BEER BATTERED ONION RINGS \$8

Thick slices of sweet onion beer battered and fried. Served with house Horseradish Aioli.

WHITE QUESO DIP \$8

Creamy white cheddar cheese sauce with a kick of green chilies and jalapeños, diced onions, tomatoes, and garlic. Served with corn tortilla chips and house-made salsa.

QUESADILLA \$8

Toasted flour tortillas filled with melted cheddar jack cheese, and house pico de gallo. Served with lettuce, sour cream and house-made salsa.

+ Add: Bacon \$2 | Pulled Pork \$3 | Grilled Chicken \$3 | Impossible Protein \$4

NACHOS \$10

Freshly made corn tortilla chips topped with white queso, melted cheddar jack cheese, black beans, corn, house pico de gallo, lettuce, jalapeños, and sour cream.

+ Add: Bacon \$2 | Pulled Pork \$3 | Grilled Chicken \$3 | Impossible Protein \$4



PORTABELLO FRIES \$10

Portabello mushroom slices lightly battered and fried golden brown.

Served with Southwest Ranch and Marinara.



PULLED PORK LOADED TOTS \$13

Crispy tots topped with white queso, slow cooked pulled pork, BBQ sauce, honey-lime slaw, jalapeños, and diced onion.

Salads & Soups

Add a Protein to Any Salad: Bacon \$2 | Smoked Ham \$2 | Smoked Turkey \$2
 Pulled Pork \$3 | Grilled Chicken \$3 | Fried Chicken \$3 | Impossible Protein \$4

DINNER SALAD \$8

Mixed greens topped with onions, tomatoes, shredded cheddar jack cheese, and croutons. Served with your choice of dressing.

CAESAR SALAD \$9

Romaine lettuce tossed with classic Caesar dressing, parmesan cheese, and croutons.

SOUTHWEST CHOPPED SALAD \$11

Chopped mixed greens, black beans, corn, house pico de gallo, tortilla strips, green onions, shredded cheddar jack cheese and cilantro. Served with avocado-lime dressing.

Dressing Options: House-made Buttermilk Ranch, Blue Cheese, French, Southwest Ranch, Honey Mustard, Poppyseed, Balsamic Vinaigrette

SOUP OF THE DAY (Cup \$3/Bowl \$5)

Tacos & Wraps

Served with corn tortilla chips and house-made salsa
 Corn tortillas available for tacos upon request

GRILLED CHICKEN TACOS \$12

Two flour tortillas stuffed with diced grilled chicken, ranch slaw, shredded cheddar jack cheese, and house pico de gallo and ranch.

FISH TACOS \$12

Two flour tortillas stuffed with your choice of blackened or fried whitefish topped with creamy slaw, shredded cheddar jack cheese, house pico de gallo, and avocado-lime crema.

BEEF BARBACOA TACOS \$13

Two flour tortillas stuffed with tender shredded beef tossed in barbacoa sauce, honey-lime slaw, and pickled red onion.

CHICKEN CAESAR WRAP \$12

Diced grilled chicken, romaine lettuce, classic Caesar dressing, and parmesan cheese wrapped up in a wheat tortilla.

RAFTER'S DELI CLUB WRAP \$12

Shaved smoked ham and turkey, shredded cheddar jack cheese, bacon, crisp lettuce, tomato, mayo, and honey mustard wrapped up in a wheat tortilla.

Burgers & Sandwiches

Served with French Fries & house-made Fry Sauce
 All burgers cooked MEDIUM unless specified.

ON BURGERS: Sub Impossible Protein for \$4 | Sub Grilled Chicken or a Portobello Mushroom at no charge.



APPLE BUTTER BACON BURGER* \$14

Fresh, hand-pattied beef topped with our signature house baked apple butter, smoked bacon, Gouda cheese, and a beer battered onion ring on a toasted bun.

JUST A BURGER* \$11

Fresh, hand-pattied beef, with lettuce, tomato, pickles, and onion on a toasted bun.

+ Add: Bacon \$2 | Cheese \$1

BOURBON BLACK AND BLUE BURGER* \$14

Fresh, hand-pattied beef with blackened seasoning, blue cheese cream sauce, caramelized onions, lettuce, tomato, and smoked bacon on a toasted bun.

PEPPER JACK BURGER* \$14

Fresh, hand-pattied beef with grilled jalapenos, pepper jack cheese, lettuce, tomato, and sriracha aioli on a toasted bun.



RAFTERS PUB BURGER* \$14

Fresh, hand-pattied beef with sauteed mushrooms and onions, garlic aioli, lettuce, and Swiss cheese on a toasted bun.

RAFTERS TENDERLOIN \$14

Premium center cut pork loin, buttermilk soaked, grilled or hand-breaded and deep fried, served on a toasted bun with mayo, lettuce, tomato, and onion.

NASHVILLE HOT CHICKEN \$13

Crispy fried, marinated chicken breast, Nashville Hot sauce, ranch slaw, and pickles on a toasted bun.



CHICKEN PARM SANDWICH \$13

Crispy fried, marinated chicken breast, marinara sauce, mozzarella and provolone cheeses on a toasted bun.

POT ROAST SLIDERS \$13

A Rafters' original! Three of our famous fried biscuits layered with tender, slow cooked pot roast, brown gravy, sauteed onions, and horseradish aioli.

PESTO PORTABELLO SANDWICH \$11

Marinated grilled portabello mushroom cap, basil pesto, tomato, caramelized onions, and mozzarella and provolone cheeses on a toasted bun.

Our Famous Fried Biscuits



FRIED BISCUITS & APPLE BUTTER

A favorite for the entire table, our famous fried biscuits and house baked apple butter!

FOR THE TABLE: 6 Biscuits - \$5 | 4 Biscuits - \$3

TAKE HOME: A Dozen Fried Biscuits and a pint jar of Apple Butter - \$16



Flatbreads

MARGHERITA \$10

Toasted flatbread brushed with roasted garlic oil, topped with tomatoes, basil pesto, mozzarella & provolone cheeses, and drizzled with balsamic glaze.

+ Add: Grilled Chicken \$3

SPINACH ARTICHOKE \$12

Toasted flatbread with a creamy blend of cream cheese, spinach and artichoke hearts, diced tomatoes, mozzarella and provolone cheeses, and a drizzle of balsamic glaze.

+ Add: Grilled Chicken \$3 | Bacon \$2

BUFFALO CHICKEN \$12

Toasted flatbread with diced grilled chicken, buffalo sauce, red onion, mozzarella and provolone cheeses, and drizzled with house-made Buttermilk Ranch.

Entrées

Served with Mashed Potatoes & Gravy and Seasoned Green Beans (excluding Mac N Cheese) unless noted otherwise.



FRIED CHICKEN \$15

Our famous fried chicken. Marinated, lightly breaded, and fried to a tender golden brown. Served with two Fried Biscuits and House Baked Apple Butter

2 Pieces (Breast with Thigh or Leg) - \$13 | 3 Pieces (Breast and thigh, with a wing or leg) - \$15

+ Add: All White Meat \$2

GRILLED SALMON \$18

Atlantic salmon chargrilled to perfection. Your choice of blackened, lemon dill, or bourbon glaze. Served with two Fried Biscuits and House Baked Apple Butter.

Lunch Portion (4oz) - \$14 | Dinner Portion (8oz) - \$18

12oz. NY STRIP* \$26

Lightly seasoned USDA Choice Strip Steak chargrilled to perfection. Served with two Fried Biscuits and House Baked Apple Butter.

RARE cool RED center | MEDIUM RARE warm RED center | MEDIUM warm PINK center

MEDIUM WELL HINT of PINK, hot center | WELL DONE NO PINK, hot center

FISH & CHIPS \$14

Battered and golden fried whitefish served with fries, coleslaw, and tartar sauce.

CHICKEN TENDERS \$14

Premium, all-white meat chicken hand dipped in buttermilk, lightly breaded and fried to a crisp, golden brown. Served with fries, coleslaw, and honey mustard.



RAFTERS MAC N CHEESE \$13

Tender elbow pasta, creamy cheese sauce, and your choice of slow-cooked pulled pork or diced grilled chicken. Finished with a drizzle of Honey BBQ sauce and fresh green onions.

Sides

CLASSIC SIDES \$3

French Fries
Chips and Salsa
Cole Slaw
Mashed Potatoes and Gravy
Tots
Steamed Broccoli
Seasoned Green Beans

PREMIUM SIDES \$4

Cup of Soup
Mac N Cheese
Side House Salad
Side Caesar Salad
Beer Battered Onion Rings

Desserts

Add a scoop of vanilla ice cream to any dessert option for \$2!



APPLE BUTTER CRISP \$6

Cinnamon and brown sugar slow cooked apples topped with an old-fashioned rolled oat crumble, and drizzled with house baked apple butter.

FRUIT COBBLER \$5

Sweet, ripe fruit topped with a flaky crust and cinnamon sugar. Ask your server for flavor options.

NY STYLE CHEESECAKE \$6

A rich and creamy New York-style cheesecake baked inside a honey-graham crust. Try it plain, topped with cherries, or a chocolate fudge drizzle.

FLOURLESS CHOCOLATE CAKE \$6

Flourless and Gluten Free, this cake is packed with a blend of chocolates that deliver a simple and rich finish.

From the Bar

BEER ON TAP

16oz / 60oz pitcher

Rafters 'Bearings' Amber Lager | ABV 4.8 \$7 / \$21

Brewed by our friends at at Bloomington Brewing Company this slightly sweet, malty amber lager has a clean crisp finish.

Sun King 'Orange Vanilla Sunlight Cream Ale' ABV 5.3 \$7 / \$21

Bell's 'Two Hearted Ale' American IPA | ABV 7.0 \$7 / \$21

Upland 'Wheat Ale' Belgian Witbier | ABV 4.7 \$7 / \$21

Blake's American Apple Imperial Hard Cider | ABV 8 \$7 / \$21

TRY A BEER FLIGHT! Choose any four 5oz. pours of our draft beer for \$12

** Ask your server for our complete list of draft and bottled beer **

SIGNATURE COCKTAILS

Rafters Punch House Vodka, Raspberry liqueur, lemonade, cranberry juice \$8

Rafters Old Fashioned Bear Wallow Distillery Gnaw Bone Bourbon, simple syrup, bitters, orange slice & cherry \$8

Whicked Bloody Mary Whicked Pickle whiskey, Bloody Mary mix, and all the fixins' \$7

Mango White Claw Mojito Mango White Claw, mango syrup, white rum, fresh mint \$8

Berry Bramble Bear Wallow Distillery Blackberry Moonshine, bourbon, lemon juice & simple syrup \$8

Le-Moon-ade Shake-Up Bear Wallow Distillery Front Porch Lemonade Moonshine, fresh lemons & lemonade. **Try it flavored!** \$7

CLASSIC COCKTAILS

Margarita House Tequila, Lime Juice, Sweet & Sour \$6

+ Upgrade your Tequila Parton \$8 | Don Julio Blanco \$9

Mimosas choose your style \$7

Classic | Cranberry | Pineapple | Strawberry Lemonade

Mimosa Flight (sampling of 4 flavors!) \$16 | Mimosa Carafe \$22

MULES

Classic Tito's Vodka, ginger beer & lime juice \$7

Caribbean Bacardi Rum, Malibu Coconut Rum, pineapple juice, lime juice & ginger beer \$7

Shiny Bear Wallow Distillery Hidden Holler Moonshine, ginger beer & lime juice. **Try it flavored!** \$7

Kentucky Bulleit Bourbon, fresh mint, lime juice & ginger beer \$8

RED WINE

Cabernet Sauvignon – House \$6/glass | \$20/bottle

Red Blend – Oliver Winery \$7/glass | \$24/bottle

Cabernet Sauvignon – Kendall Jackson Reserve \$9/glass | \$34/bottle

WHITE WINE

Chardonnay – House \$6/glass | \$20/bottle

Reisling – Oliver Winery \$7/glass | \$24/bottle

Autumn White – Brown County Winery \$7/glass | \$26/bottle

Chardonnay – Kendall Jackson Reserve \$9/glass | \$34/bottle

Brown County Winery Seasonal Wines

Ask your server about our seasonal option

SOFT DRINKS, TEA & COFFEE

Soft Drinks Coke, Diet Coke, Sprite, Root Beer, Mr. Pibb, Coke Zero, Cherry Coke, Lemonade \$3

Fresh Brewed Tea Iced Tea, Sweet Tea \$3

Flavored Teas and Lemonades \$3.5

Coffee \$3