



Appetizers

TRADITIONAL WINGS6 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 \$1/per

CHEESE CURDS\$9
Un-aged white Wisconsin cheddar cheese deep-fried golden brown. Served with Ranch and Marinara sauce.

FRIED PICKLE CHIPS\$8
Fried light and crispy. Served with Southwest Ranch.

SPINACH ARTICHOKE DIP\$10
A creamy baked mix of cheeses, spinach, and artichoke hearts. Served with corn tortilla chips and house-made salsa.

BEER BATTERED ONION RINGS\$9
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 \$3 | Pulled Pork \$4 | Grilled Chicken \$4 | Impossible Protein \$5

NACHOS\$11
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 \$3 | Pulled Pork \$4 | Grilled Chicken \$4 | Impossible Protein \$5

 PORTABELLO FRIES \$10
Portabello mushroom slices lightly battered and fried golden brown. Served with Southwest Ranch and Marinara.

CHICKEN BACON RANCH LOADED TOTS.....\$14
Crispy tots topped with white queso, grilled chicken, smoked bacon, ranch slaw, and drizzled with ranch dressing.

 PULLED PORK LOADED TOTS\$14
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 \$3 | Smoked Ham \$3 | Smoked Turkey \$3
Pulled Pork \$4 | Grilled Chicken \$4 | Fried Chicken \$4 | Impossible Protein \$5

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 \$4/Bowl \$6)

Tacos & Wraps

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

GRILLED CHICKEN TACOS\$13
Two flour tortillas stuffed with diced grilled chicken, ranch slaw, shredded cheddar jack cheese, and house pico de gallo and ranch.

FISH TACOS \$13
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.

SOUTHWEST CHICKEN WRAP \$13
Grilled chipotle chicken, shredded cheddar jack cheese, crisp lettuce, tortilla strips, pico de gallo, and Southwest Ranch wrapped up in a wheat tortilla.

RAFTER’S DELI CLUB WRAP\$13
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 \$5 | Sub Grilled Chicken or a Portobello Mushroom at no charge.

 APPLE BUTTER BACON BURGER*\$15
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* \$12
Fresh, hand-pattied beef, with lettuce, tomato, pickles, and onion on a toasted bun.
+ Add: Bacon \$3 | Cheese \$1


BOURBON BLACK AND BLUE BURGER*\$15
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*\$15
Fresh, hand-pattied beef with grilled jalapenos, pepper jack cheese, lettuce, tomato, and sriracha aioli on a toasted bun.

 RAFTERS PUB BURGER* \$15
Fresh, hand-pattied beef with sauteed mushrooms and onions, garlic aioli, lettuce, and Swiss cheese on a toasted bun.

RAFTERS TENDERLOIN\$15
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\$14
Crispy fried, marinated chicken breast, Nashville Hot sauce, ranch slaw, and pickles on a toasted bun.

 CHICKEN PARM SANDWICH\$14
Crispy fried, marinated chicken breast, marinara sauce, mozzarella and provolone cheeses on a toasted bun.

POT ROAST SLIDERS \$14
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\$12
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

*These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Flatbreads


MARGHERITA\$11
Toasted flatbread brushed with roasted garlic oil, topped with tomatoes, basil pesto, mozzarella & provolone cheeses, and drizzled with balsamic glaze.
+ Add: Grilled Chicken \$4 | Bacon \$3

SPINACH ARTICHOKE \$13
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 \$4 | Bacon \$3

BBQ PORK \$13
Toasted flatbread with slow roasted pulled pork, honey BBQ, onion, mozzarella & provolone cheeses, and cilantro.

Entrées

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

 FRIED CHICKEN
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
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) - \$16 | Dinner Portion (8oz) - \$21

12oz. NY STRIP* \$29
Lightly seasoned USDA Choice Strip Steak chargrilled to perfection. Served with two Fried Biscuits and House Baked Apple Butter.

FLAT IRON STEAK \$24
8 oz. Steak, lightly seasoned, 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
+ Add: Sautéed Onions \$2 | Sautéed Mushrooms \$2

FISH & CHIPS \$15
Battered and golden fried whitefish served with fries, coleslaw, and tartar sauce.

CHICKEN TENDERS \$15
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 \$14
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	PREMIUM SIDES \$4
French Fries	Cup of Soup
Chips and Salsa	Mac N Cheese
Cole Slaw	Side House Salad
Mashed Potatoes and Gravy	Side Caesar Salad
Tots	Beer Battered Onion Rings
Steamed Broccoli	
Seasoned Green Beans (no meat)	

Desserts

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

 APPLE BUTTER CRISP \$7
Cinnamon and brown sugar slow cooked apples topped with an old-fashioned rolled oat crumble, and drizzled with house baked apple butter.

FRUIT COBBLER \$7
Sweet, ripe fruit topped with a flaky crust and cinnamon sugar. Ask your server for flavor options.

NY STYLE CHEESECAKE \$7
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 \$8
Flourless and Gluten Free, this cake is packed with a blend of chocolates that deliver a simple and rich finish.

APPLE BUTTER ICE CREAM \$3
Made by Miller's Ice Cream with our house baked apple butter!

From the Bar

SIGNATURE COCKTAILS	
Rafters Punch	Tito's Vodka, Raspberry liqueur, lemonade, cranberry juice \$8
Rafters Old Fashioned	Bear Wallow Distillery Gnaw Bone Bourbon, simple syrup, bitters, orange slice & cherry \$8
Espresso Martini	Absolut Vanilla Vodka, Kahlua, espresso, simple syrup \$8
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	Cuervo Silver Tequila, Fresh Lime Juice, Agave \$7
+ 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	

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	

MOCKTAILS	
Berry Blast	Muddled blackberries, blueberries, & raspberries, soda & cranberry juice \$6
“Faux” jito'	Fresh mint, fresh lime juice, simple syrup, & soda Try it flavored! \$6
Sunrise	Orange juice, pineapple juice, grenadine \$6
Cherry Limeade	Sprite, cherries, lime juice \$6

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	Strawberry, Raspberry, Peach, Mango, Watermelon \$4
Coffee	\$3

BEER ON TAP	
Ask your server for our draft beer list! 16oz \$7 / 60oz pitcher \$21	
TRY A BEER FLIGHT! Choose any four 5oz. pours of our draft beer for \$12	