

THE UNCOMMON

TABLE STARTERS

- UC WINGS** bone in • deep fried • tossed in: **teriyaki • hot • bbq • garlic parm** • served with ranch | 11
- MEATBALLS di POSITANO** three meatballs • marinara sauce • ricotta | 12
- TATER KEGS** jumbo tots stuffed with bacon • cheddar • chives • served with jalapeño ranch | 12
- WISCONSIN CHEESE CURDS** garlic • white cheddar • ranch | 11
- UC EGG ROLLS** sausage • burger • spices • velveeta • goop | 12
- COCONUT SHRIMP** gulf shrimp • hand breaded • deep fried • pina colada sauce | 12
- FRIED GREEN TOMATOES** deep fried • goat cheese crumbles • jalapeño ranch | 12

SOUPS & GREENS

- FRENCH ONION** Saba family recipe • crouton • melted mozzarella | 8
- LOBSTER BISQUE** house recipe • lobster • cream • sherry | 9
- HOUSE SALAD** lettuce blend • tomato • sharp cheddar • red onion • crouton | 10
- KITCHEN SINK** lettuce • diced chicken • bacon bits • raisins • five cheeses • tomato • crouton | 15
- CHEF SALAD** lettuce blend • turkey • ham • swiss • american • egg • tomato • crouton | 14
- CAESAR** romaine • parmesan • romano • crouton | 10
add chicken + 6 / salmon + 11 / shrimp + 8
- DRESSINGS:** ranch / jalapneo ranch / red french / honey mustard / thousand island / italian
poppy seed / caesar / balsamic / bleu cheese + .50

HANDHELDS

- SMASH BURGER** american • lettuce • tomato • onion • brioche | 15
- BACON CHEDDAR SMASH** sharp cheddar • caramelized bacon • lettuce • tomato • brioche | 16
- M.O.S. SMASH** mushroom • caramelized onion • swiss • lettuce • tomato • brioche | 16
- GRILLED BOLOGNA** thick sliced • american • lettuce • tomato • onion • brioche | 14
- UC CLUB** turkey • ham • cheese • bacon • lettuce • tomato • dijon mayo • grilled brioche | 13
- REUBEN** thin sliced corned beef • swiss • thousand island • sauerkraut • marble rye | 17
- GRILLED CHICKEN** swiss • bacon • lettuce • tomato • black & white sesame bun | 15
- FRENCH DIP** thin sliced beef • swiss • caramelized onion • au jus | 16

All Handhelds served with TJ's Tators

MAINS

- *BEEF & NOODLES** braised beef • wide egg noodles • demi glace | 19
- *UC MEATLOAF** Saba family recipe • mashed potato • demi glace • onion straws | 17
- *STEAK SANDWICH** marinated top sirloin • shingled • lemon garlic cream sauce • garlic bread | 21
- *SALMON** norwegian salmon fillet • béarnaise sauce • lemon | 21
- RAMSAY'S FISH & CHIPS** lightly dusted cod • deep fried • hand cut fries • tartar • lemon | 17
- SHRIMP BASKET** breaded • deep fried • hand cut fries • cocktail sauce • lemon | 16

*Served with choice of side



An 18% gratuity is subject to parties of 6 or more. A **\$3 SERVICE CHARGE** will be added to split meals & extra plates. Eating raw or undercooked meat, poultry, eggs, or seafood may increase your risk of food borne illness.



TJ'S TATORS
available by the bag



LONG ISLANDS *on tap!*

- ORIGINAL HOUSE RECIPEvodka • gin • rum • tequila • triple sec • sour • coke • lemon slice
- THE LONG BEACHOur Original House with a splash of cranberry
- THE HAWAIIANOur Original House with a splash of pineapple
- THE KENTUCKY COLONELOur Original House finished with Kentucky bourbon
- PURPLE RAINOur Original House finished with Chambord liqueur & a splash of sprite
- the UNCOMMON TEAOur Original House with a splash of orange & cranberry • garnished with fresh orange & a cherry

HOUSE-MADE MARGARITA *on tap!*

MARTINIS

- the UNCOMMON MARTINIraspberry vodka • triple sec • fresh lime • cranberry • pineapple
- THE DRUNKEN PINEAPPLEpineapple infused vodka • lemonade • strawberry purée • vodka soaked pineapple
- LEMON DROPvodka • dry vermouth • lemonade • sugar rim • fresh lemon
- SALTED CARAMEL PRETZELcaramel vodka • butterscotch • Frangelico • salted caramel rim
- ESPRESSOespresso vodka • King & Dane coffee liqueur • Baileys • house brewed espresso
- the UNCOMMONLY DIRTYvodka • olive juice • bleu cheese olives
(Available with our Everything Bagel seasoned rim)
- The OJgin • orange juice • triple sec • splash of grenadine

HOUSE *Selection* A rotation of our bartender's selections!

DRAFTS

BUD LIGHT / COORS LIGHT / MILLER LITE / MICHELOB ULTRA / STELLA ARTOIS / BLUE MOON
RHINEGEIST *Seasonal* / MAUMEE BAY *Seasonal* / GREAT LAKES *Seasonal*

Ask your server or bartender for additional rotating selections

SELTZERS & SUCH

- CARBLISSBLACK RASPBERRY
BLOOD ORANGE
PINEAPPLE
- WHITE CLAWMANGO
BLACK CHERRY
- ANGRY ORCHARDCRISP CIDER
- HIGH NOONGRAPEFRUIT
PEACH
- TRULYWILD BERRY
- HEINEKEN 0.0 (NA)
- RHINEGEISTBUBBLES
- CORONANON-ALCOHOLIC (NA)

BOTTLES & CANS

BUD LIGHT / BUDWEISER / BUDWEISER SELECT 55 / BUSCH LIGHT (12oz) / MILLER LITE / COORS LIGHT / COORS BANQUET
MICHELOB ULTRA / ROLLING ROCK / LABATT BLUE / YUENGLING / MODELO / CORONA / BELL'S TWO HEARTED IPA / GUINNESS (16oz)

WINE

- HOUSE WINE *by the glass \$7*

WOODBRIGESUTTER HOME
MERLOTSAUVIGNON BLANC
CABERNET
CHARDONNAY
PINOT GRIGIO
- REDS

DECOY MERLOT \$9 | 34
CLOS du BOISCABERNET SAUVIGNON 8 | 30
MEIOMI PINOT NOIR 9 | 34
BUBBLES: LA MARCA PROSECCO 12 (187ml)
- WHITES

WENTE CHARDONNAY 8 | 30
SEAGLASS PINOT GRIGIO 8 | 30
RELAX RIESLING 8 | 30
WHITEHAVEN SAUVIGNON BLANC 9 | 34
7 DAUGHTERS MOSCATO 8 | 30

We are not responsible for your "pour" decisions. Please order & drink responsibly. We are unable to replace or remove properly made drinks from your bill. Please ask your bartender or server for recommendations!