

44 North



AMERICAN GASTROPUB



1488 Front Porch Place • Altoona, WI
715-598-1855 • 44northgastropub@gmail.com • 44NorthGastroPub.com

LUNCH MENU

Served Daily until 4pm

WINGS

JUMBO TRADITIONAL WINGS

3 Piece 10

6 Piece 18

9 Piece 25

Dry rubbed and slowly smoked with your choice of any of our signature flavors.

BONELESS WINGS

Half-Pound 8

Full Pound 14

Hand-cut and battered in-house with your choice of any of our signature flavors.

WING FLAVORS

Hot Flavors:

Classic Buffalo, Roasted Red Hot, Caribbean Mango, Scotch Bonnet Scorchers

BBQ Flavors:

Sweet Bourbon Glaze, Classic BBQ, Sweet Fireball Apple, Sweet Peach, Whiskey BBQ, Zesty BBQ

Asian Flavors:

Teriyaki, Garlic Teriyaki, General Tso's

Signature Seasonings:

Cajun, Smoked Sriracha, Hot Buffalo, Garlic Parmesan, Lemon Pepper

SOUPS

French Onion 6

White Chicken Chili 6

Chicken Tortilla 6

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Altoona, WI

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APPETIZERS

Cheese Curds 11

White cheese curds fried and served classic or with one of our signature seasonings. Choose from Cajun, Smoked Sriracha, Hot Buffalo, Garlic Parmesan, or Lemon Pepper.

Philly Rolls 12

All the classic fixings of the traditional Philly cheese steak wrapped in a no mess roll. Served with house made horseradish sauce.

Southwest Chicken Rolls 12

Stuffed with smoked chicken, spinach, peppers, black beans, and pepper jack cheese. Served with our chipotle ranch.

Trash Can Nachos 18

Lightly smoked pork shoulder, Pico de Gallo, and queso blanco, piled high on freshly fried tortilla chips.

Nacho Platter

All the same delicious fixings, just a little smaller. Lightly smoked pork shoulder 9
Chipotle Chicken 12

Curry Dusted Cauliflower Fritters 10

Crispy battered cauliflower, dusted with a curry seasoning. Served with Peppadew, Lime Tzatziki and Sriracha Aioli.

Sriracha Lime Corn Fritters 10

Cheddar jack corn fritters, infused with sriracha. Served with a cilantro-lime aioli.

Coho Salmon Cakes 15

Pan fried and seasoned salmon cakes. Served with a yogurt lemon-dill tartar sauce.

Fry Platter 12

A combination of our pub fries, sweet potato fries and rosemary fries. Served with house ketchup, garlic aioli and chipotle ranch.

Queso Fries 11

Our house pub fries loaded with queso cheese and bacon bits.

Spinach Artichoke Dip 9

A creamy, cheesy base loaded with spinach, a bit of garlic and of course marinated artichokes.

SALADS

Add Chicken 3, Shrimp 6, or Salmon 8 to any salad

44 North Caesar Salad 11

Romaine, shaved parmesan, and house made croutons, tossed with Caesar dressing. Served with asiago crisps.

Citrus Salad 12

A mix of greens and herbs, Orange segments, red onion, candied walnuts and goat cheese tossed in a orange vinaigrette.

Bacon Bleu Salad 12

A mix of greens and herbs, heirloom tomatoes, cucumbers, pickled onions, bacon, bleu cheese crumbles, and crispy fried garbanzo beans. Served with a sundried tomato bleu cheese dressing.

Roasted Beet Salad 12

Roasted beets served on mixed herbs and greens tossed in a lemon vinaigrette with candied pecans. Served with goat cheese crostini.

TACOS

Margarita Shrimp 13

Three shrimp tacos marinated in our smoked paprika sweet lime sauce and topped with Pico de Gallo and fresh cotija cheese. Served with chips and salsa.

Pineapple Pear Chicken 13

Three teriyaki glazed chicken tacos topped with a pineapple and pear salsa. Served with chips and salsa.

Chipotle Baja Chicken 13

Three petite pitas stuffed with chipotle chicken, chopped bacon and avocado. All infused with black bean salsa. Topped with chipotle ranch. Served with chips and salsa.

WRAPS

Served with Pub Fries, Pub Chips, Sweet Potato Fries, Rosemary Fries, Chips and Salsa or Coleslaw. Upgrade to Salad for \$2 or Soup for \$3.

Spicy Chicken Bacon Ranch Wrap 11

Spicy grilled or crispy chicken, crisp lettuce, heirloom tomatoes, and pecan wood smoked bacon tossed in our avocado ranch dressing and wrapped in a garlic herb tortilla

Chicken Caesar Wrap 11

Chopped romaine, grilled or crispy chicken, Caesar dressing and shaved parmesan wrapped in a garlic herb tortilla. Sub grilled salmon 5

SANDWICHES

Served with Pub Fries, Pub Chips, Sweet Potato Fries, Rosemary Fries, Chips and Salsa or Coleslaw. Upgrade to Salad for \$2 or Soup for \$3.

BLT 14

Pecan wood smoked bacon, crisp romaine lettuce, tomato, mayo and fresh avocado.

44 Brew House Reuben 14

Our signature corned beef, house sauerkraut, sharp swiss, and Thousand Island dressing. Served on toasted rye bread.

Rachel 14

Thin sliced turkey breast, house sauerkraut, sharp swiss and Thousand Island dressing. Served on toasted rye bread.

Tennessee Chicken Sandwich 12

Hand battered chicken breast with a creamy slaw and prickly pear ghost pepper jam.

Chicken & Waffle Sandwich* 13

Hand battered chicken tenders, pecan wood smoked bacon, and a fried egg. Served on mini waffles with our brandy spiked maple syrup. Sides are available for an additional charge.

Salmon Burger 17

Served on a soft brioche bun with mixed greens, herbs, cucumbers, and yogurt lemon-dill tartar sauce.

Porto Sandwich 12

Herb marinated portobello topped with pickled onions, roasted red bell peppers, wilted baby spinach, and goat cheese. Add a burger patty or chicken breast 4.

Pulled Pork Sandwich 12

Slow smoked pork smothered in signature BBQ sauce, topped with haystack onions and coleslaw.

Meatball Sub 11

Italian meatballs with our house marinara sauce, covered with provolone and Parmesan cheeses.

Hot Italian Beef 14

Tender roast beef simmered in Au Jus and topped with Provolone cheese and Giardiniera peppers. Served with side of Au Jus.

BURGERS

Sweet Bourbon Bleu Burger* 15

1/2 lb chopped steak patty, with bacon jam, pecan wood smoked bacon, gorgonzola cream, and sweet bourbon sauce. Served on a brioche bun.

Big Tex Burger* 15

1/2 lb chopped steak patty, hay stack onions, pecan wood smoked bacon, grilled mushrooms, and Monterey jack cheese.

Rise & Shine Burger* 15

1/2 lb burger patty topped with Bacon, cheddar cheese, Fried egg, and a hash brown patty.

Served with Pub Fries, Pub Chips, Sweet Potato Fries, Rosemary Fries, Chips and Salsa or Coleslaw. Upgrade to Salad for \$2 or Soup for \$3.

All burgers are served on a brioche bun. Substitute a Gluten-Free Bun for \$2.

BUILD YOUR OWN* - 11

Choice of Burger Patty, Veggie Patty, Grilled Chicken Breast or Crispy Chicken Breast

\$2.00 Toppings: Bacon or Pulled Pork

\$1.00 Toppings: Cheese (Monterey jack, cheddar, pepper jack, bleu cheese, Provolone) Haystack Onions, Fried Egg, Grilled Portobello, Bacon Jam, Pineapple Salsa, Pickled Sweet Onions, Black Bean Salsa, Queso Cheese

\$0.50 Toppings: All wing flavors + 1,000 island, Garlic Aioli, Sriracha Aioli, Cilantro-Lime Aioli, Irish Stout Ketchup, Horseradish sauce, Lime Tzatziki, Honey Mustard, Ranch, Yogurt Lemon-Dill Tartar and Chipotle Ranch

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FLATBREADS

Cheese Pizza Flatbread 11

Top your pizza with any of our fresh toppings for an additional .75 per topping.

Additional Toppings .75

Pepperoni, Sausage, Bacon, Onion, Black Olive, Mushroom, Red Bell Pepper, Extra Cheddar Jack, Extra Mozzarella, Extra Parmesan. Add Diced Chicken for 4.

Spinach Artichoke 12

Our homemade spinach artichoke dip on top of our thin and chewy crust. Finished with mozzarella and Parmesan cheeses. Add chicken for 4

BBQ Chicken 13

Our delicious flatbread topped with BBQ sauce, seasoned chicken breast, bacon, red onion and mozzarella.

ENTREES

Chimichurri Salmon* 19

Fresh herbs and citrus brighten up this dish. Served on wilted greens and a blend of grains.

Twisted Buffalo Mac 17

Cavatappi noodles tossed with a three cheese blend, pecan wood smoked bacon, and hot buffalo seasoning. Topped with cheese curds, house made boneless wings and drizzled with our roasted red hot wing sauce.

An 18% gratuity may be applied to checks for groups of 8 people or more.

APPETIZERS

Philly Rolls 12

All the classic fixings of the traditional philly cheese steak wrapped in a no mess roll. Served with house made horseradish sauce.

Southwest Chicken Rolls 12

Stuffed with smoked chicken, spinach, peppers, black beans, and pepper jack cheese. Served with our chipotle ranch.

Trash Can Nachos 18

Lightly smoked pork shoulder, Pico de Gallo, and queso blanco, piled high on freshly fried tortilla chips.

Nacho Platter

All the same delicious fixings, just a little smaller. Lightly smoked pork shoulder 9
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Crispy battered cauliflower, dusted with a curry seasoning. Served with Peppadew, Lime Tzatziki and Sriracha Aioli.

Sriracha Lime Corn Fritters 10

Cheddar jack corn fritters, infused with sriracha. Served with a cilantro-lime aioli.

Coho Salmon Cakes 15

Pan fried and seasoned salmon cakes. Served with a yogurt lemon-dill tartar sauce.

Fried Cheese 17

Halloumi cheese pan fried and served with a tomato compote and roasted garlic crostini.

Cheese Curds 11

White cheese curds fried and served classic or with one of our signature seasonings. Choose from Cajun, Smoked Sriracha, Hot Buffalo, Garlic Parmesan, or Lemon Pepper.

Fry Platter 12

A combination of our pub fries, sweet potato fries and rosemary fries. Served with house ketchup, garlic aioli and chipotle ranch.

Queso Fries 11

Our house pub fries loaded with queso cheese and bacon bits.

Spinach Artichoke Dip 9

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White Chicken Chili 6

Chicken Tortilla 6

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Roasted Beet Salad 12

Roasted beets served on mixed herbs and greens tossed in a lemon vinaigrette with candied pecans. Served with goat cheese crostini.

Citrus Salad 12

A mix of greens and herbs, Orange segments, red onion, candied walnuts and goat cheese tossed in a orange vinaigrette.

SIDES

Coleslaw 3

Pub Fries 3

Pub Chips 3

Rosemary Fries 3

Sweet Potato Fries 3

Side Salad 4

Baked Beans 4

Sweet Onion Bird Nest 6

House Vegetables 5

Garlic Mashed Potatoes 5

Caribbean Rice 5

Baked Macaroni & Cheese 7

ENTREES

Jambalaya 19

Charred andouille sausage, shrimp, and chicken tossed together in a rich sweet pepper red sauce. Served with southern style rice.

Fried Ravioli 17

Fried three cheese blend ravioli tossed in roasted garlic butter. Topped with heirloom tomatoes, prosciutto, shaved parmesan, and parsley. Served with a side of house marinara.

BBQ Ribs 17

A half rack of dry rubbed and slow smoked baby back ribs. Brushed with our signature Whiskey BBQ sauce. Served with your choice of two sides.

Smoked Chicken 15

Juicy and delicious! Slow smoked in-house and finished with our Zesty BBQ sauce. Served with your choice of two sides.

Chicken and Ribs 16

Quarter rack of our baby back ribs and a quarter chicken make up this dinner! Served with your choice of two sides.

Twisted Buffalo Mac 17

Cavatappi noodles tossed with a three cheese blend, pecan wood smoked bacon, and hot buffalo seasoning. Topped with cheese curds, house made boneless wings and drizzled with our roasted red hot wing sauce.

Tuscan Sirloin* GF 26

Center cut sirloin smothered in fresh herbs and roasted vegetables. Served with Garlic Mashed Potatoes.

Sweet Bourbon Chop* 19

Double thick, bone in pork chop with a sweet bourbon sauce. Served with your choice of two sides.

Black and Bleu Bacon Sirloin* 26

Blackened sirloin topped with sweet bourbon glaze, bacon and gorgonzola cream. Served with your choice of two sides.

Hand-Cut Ribeye* 30

Hand-cut 16 oz Ribeye topped with sauteed mushrooms and onions. Served with your choice of two sides.

SEAFOOD

Shrimp Scampi Gnocchi 19

Argentine red shrimp sautéed in a rich garlic butter and wine sauce. Tossed with potato dumplings.

Chimichurri Salmon* 19

Fresh herbs and citrus brighten up this dish. Served on wilted greens and a blend of grains.

FLATBREADS

Cheese Pizza Flatbread 11

Top your pizza with any of our fresh toppings for an additional .75 per topping.

Additional Toppings .75

Pepperoni, Sausage, Bacon, Onion, Black Olive, Mushroom, Red Bell Pepper, Extra Cheddar Jack, Extra Mozzarella, Extra Parmesan. Add Diced Chicken for 4.

Spinach Artichoke 12

Our homemade spinach artichoke dip on top of our thin and chewy crust. Finished with mozzarella and Parmesan cheeses. Add chicken for 4

BBQ Chicken 13

Our delicious flatbread topped with BBQ sauce, seasoned chicken breast, bacon, red onion and mozzarella.

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TACOS

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Chicken Caesar Wrap 11

Chopped romaine, grilled or crispy chicken, Caesar dressing and shaved parmesan wrapped in a garlic herb tortilla.
Sub grilled salmon 5

SANDWICHES

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BLT 14

Pecan wood smoked bacon, crisp romaine lettuce, tomato, mayo and fresh avocado.

44 Brew House Reuben 14

Our signature corned beef, house sauerkraut, sharp swiss, and Thousand Island dressing. Served on toasted rye bread.

Rachel 14

Thin sliced turkey breast, house sauerkraut, sharp swiss and Thousand Island dressing. Served on toasted rye bread.

Tennessee Chicken Sandwich 12

Hand battered chicken breast with a creamy slaw and prickly pear ghost pepper jam.

Chicken & Waffle Sandwich* 13

Hand battered chicken tenders, pecan wood smoked bacon, and a fried egg. Served on mini waffles with our brandy spiked maple syrup. Sides are available for an additional charge.

Salmon Burger 17

Served on a soft brioche bun with mixed greens, herbs, cucumbers, and yogurt lemon-dill tartar sauce.

Porto Sandwich 12

Herb marinated portobello topped with pickled onions, roasted red bell peppers, wilted baby spinach, and goat cheese.

Add a burger patty or chicken breast 4.

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Slow smoked pork smothered in signature BBQ sauce, topped with haystack onions and coleslaw.

Meatball Sub 11

Italian meatballs with our house marinara sauce, covered with provolone and Parmesan cheeses.

Hot Italian Beef 14

Tender roast beef simmered in Au Jus and topped with Provolone cheese and Giardiniera peppers. Served with side of Au Jus.

BURGERS

Served with Pub Fries, Pub Chips, Sweet Potato Fries, Rosemary Fries, Chips and Salsa or Coleslaw. Upgrade to Salad for \$2 or Soup for \$3.

All burgers are served on a brioche bun. Substitute a Gluten-Free Bun for \$2.

Sweet Bourbon Bleu Burger* 15

1/2 lb chopped steak patty, with bacon jam, pecan wood smoked bacon, gorgonzola cream, and sweet bourbon sauce.

Big Tex Burger* 15

1/2 lb chopped steak patty, hay stack onions, pecan wood smoked bacon, grilled mushrooms, and Monterey jack cheese.

Rise & Shine Burger* 15

1/2 lb burger patty topped with Bacon, cheddar cheese, Fried egg, and a hash brown patty.

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BUILD YOUR OWN* - 11

Choice of Burger Patty, Veggie Patty, Grilled Chicken Breast or Crispy Chicken Breast

\$2.00 Toppings: Bacon or Pulled Pork

\$1.00 Toppings: Cheese

(Monterey jack, cheddar, pepper jack, bleu cheese, Provolone)

Haystack Onions, Fried Egg,

Grilled Portobello, Bacon Jam,

Pineapple Salsa, Pickled Sweet

Onions, Black Bean Salsa,

Cheese Queso

\$0.50 Toppings:

All wing flavors + 1,000 island,

Garlic Aioli, Sriracha Aioli,

Cilantro-Lime Aioli, Irish Stout Ketchup,

Horseradish sauce, Lime Tzatziki,

Honey Mustard, Ranch, Yogurt

Lemon-Dill Tartar and Chipotle Ranch

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FRIDAY FISH FRY

Cod Fish Fry

Your choice of lightly beer battered or broiled 8 oz cod loins. Served with house pub chips, fries or baked potato. Make it a loaded baked potato for 1.50

Half Pound 12

Full Pound 19

Beer Battered Shrimp 19

A half pound of wild Argentinian red shrimp in a light beer batter. Served with house pub chips, fries or baked potato. Make it a loaded baked potato for 1.50

SATURDAY NIGHT PRIME RIB

COMING SOON!!

DESSERTS

Bourbon Peach Crisp 8

Fire roasted peaches simmered in a maple bourbon sauce. Topped with a pecan streusel and a scoop of maple bourbon ice cream.

Raspberry Chocolate Cake 9

Double layered chocolate cake with a raspberry frosting. Served with vanilla bean ice cream and a chocolate ganache.

Crème Brulee 5

A rich custard based dessert crusted with caramelized sugar. Ask about our ever changing flavors.

Carrot Cake 8

Double layered and sweetened with a touch of pineapple and cream cheese frosting.

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