

Equatorial Grazing Fare Adventures in Culinary Paradise

The following award-winning creations are based upon several proprietary sauces and marinades with origins in lively Cajun, Pacific Rim, Caribbean, Mediterranean and South American cuisines: you will find these taste treats perfect for grazing or appetizer fare, each with its own sense of purpose for perfect contrast and compliment. . Enjoy!

Grazing Fare

Mixed Olives: Spanish & Mediterranean Olives w/ Anchovies

5.50

Moroccan Hummus: Ground Chickpeas w/ seasoned flat breads Tahini, fresh Mint & Balsamic tar drizzle. 7.50

Bruschetta con Pomodoro y Mozzarella: Baked Cheese, Crusty Garlic Crostini w/ tomatoes, Pesto & Fresh Basil 8.50

Crostini Tapenade: Baked Crostini w/ rustic Tapenade of anchovy, garlic, basil, brined olives & Balsamic tar. 8.50

Laundry Day Beans & Rice: "Monday Laundry day" w/ Andouille & Bacon renderings. 7.50

** Advisory/Caution: The consumption of raw or undercooked meat or seafood may result in serious injury or death. Such items, if any, are marked with an*

**(asterisk) * for your safety.*

Many unique proprietary Ghost Items & Wearable's are available through our Retail store.

www.milwaukeehauntedbar.com

We hope you enjoy the exclusive frothy creations:

BAYOU & Cajun Specialities

Cajun Meatballs: A Historical Favorite. Cajun spices are slowly cooked into beef bails for maximum potency and flavor 12.50

Blue Crab Claws:Choice, Caribbean chunky blue crab fingers, sautéed in piri piri oil, dolloped w/ remoulade & Siracha. 12.50

Bayou Jambalaya:

Pit Ham, Andouille & prime Chicken w/ the holy trinity & Onions, Tomato, over white boy rice in Bell pepper shell. 24.50

Cajun Garlic Super Colossal Shrimp..

Bob-A-Loosiana Authentic Cajun heat & flavours w/ Sweet Peppers, Onion, Tomato & Garlic w/ Remoulade, plated on tile. 30.50

Blackened Swordfish Loin:

Generous portion of hand-carved fresh swordfish, lightly spice dusted and seared with a fresh Corn Relish and Black Beans. 32.50

Alligator e Etouffee:

Actual Louisiana Gator Tail, marinated and braised to a succulent texture and smothered w/ Roux over White Rice. 32.50

AWARD-WINNER 3/ 13.50

Judges choice BEST TACO's Taco Fest 2018

Jammin' Jerk Pulled Pork w/ shredded Coconut & Chopped Nuts and a mystical Mango-Habanero sauce.

Worldly Brick Oven Artisan Pizza PIs

The Standards: \$ 14.50/ 10"- \$ 22.50/14"

Wisconsin Cheese & Glorioso's Sausage:

Whole Milk Cheese from happy Wisconsin Cows & custom Glorioso's Blended Sausage w/fennel.

Brady Street Pepperoni: No Cannoli, only Real Pepperoni and lots of it.

Queen Margherita:Great Red Sauce, mounds of fresh Mozzarella, sun-dried tomatoes & Chiffonade of fresh Basil & house Pesto.

The Veggie & Signatures Pi's: \$ 28.50/14"

Redondo: Our most Popular Pi! Wisconsin Goat Cheese, Sun-Dried Tomatoes, sweet Caramelized Onions, Citrus Marinated Artichokes, Sweet Roasted Red Peppers, house Pesto, Oregano & Freshly Chopped Basil

Giardienne Supreme: rustic Giardienne, Celery, Blue Cheese, Goat Cheese, Mozzarella, caramelized onions, chilies

Olive Tapenade: 3 types of olives, Smashed garlic, sweet peppers, sun-dried tomatoes, herbs, olive oil & balsamic drizzle.

Meat-Eater's Pi's: \$ 28.50/14"

CoSMO: Wisconsin Mozzarella Cheese, House fennel-Sausage, Fresh Mushrooms and seductive caramelized Onions.

CMB: Cajun Meatball Pizza, halved and dispersed over crispy fresh onions, bell peppers and sweet red chili's w/ HOT Sauce.

Bernice: House Sausage, Pepperoni, Caramelized Onion, Mushrooms, Black Olives.

Bernice died here at Shakers in August 2008 after this pizza, which we then named for her