



The Fainting Woman Menu...

Equatorial Grazing Fare

The following award-winning creations are based upon several proprietary sauces and marinades with origins in lively Cajun, Pacific Rim, Caribbean, 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

Adventures in Culinary Paradise

Veggie Grazing Fare

Nile Hummus: Ground Chickpeas w/ flat breads Tahini, fresh Mint herbs & spices	5.75
Bruschetta con Pomodoro y Mozzarella: Baked Cheese, Crusty Garlic Crostini w/ tomatoes, Pesto & Fresh Basi	8.50
Brushetta con Tapenade: Crostini w/ rustic tapenade of garlic, basil, cured and brined olives and Balsamic tar.	9.50
Bruschetta con Giardinere: Crostini topped w/ our house blend of marinated garden veggies & sweet chilies.	9.50

BAYOU , CREOLE & CAJUN SPECIALITIES

Laundry Day Red Beans & Rice

Creamy style all-day Monday , Laundry day w/ Andouille 8.50

Blue Crab Claws:

Choice, chunky blue crab fingers, sautéed in piri piri oil, dolloped w/ remoulade & Siracha. 12.50

Cajun Meatballs:

A Historical Favorite. Traditional spices are slowly cooked into beef for maximum potency and flavor 12.50

** Skate Wings:

weekends only. Jump-fried in Piri Piri over spring greens w/ pineapple-chili sauce. 13.50

Cheeky Bastards:

Ultra-fresh Inuit delicacy & Aphrodisiac, dusted with Blackening Spices, pan-roasted w/ wakame & chili-remoulade. 25.50

Bayou 'Gator Tail Jambalaya:

slow cooked, Alligator, Ham, Andouille & Chicken w/ the holy trinity of love. Served over white rice in a pepper shell. 28.50

Cajun Garlic Shrimp:

Bob-A-Loosiana Authentic Cajun heat & flavours w/ Sweet Peppers & Remoulade 28.50

Scallops: Many of our gentrified female clients call this an orgasm in their mouth. Seared Rare. You decide. 39.00

Worldly Brick Oven Specialty Pizza Pi's

Is it the hand formed crust, the signature sauce, Extra Virgin Olive Oil, fresh herbs or the judicious amount of love?

Cheese & Sausage: Whole Milk Cheese from happy Wisconsin Cows & House Blended Fennel Sausage Pi 19.50

Pepperoni: No Cannoli, only Real Pepperoni and lots of it 20.50

Magherita: Great Red Sauce, Mozzarella islands, sun-dried tomatoes & Chiffonade of fresh Basil on Ultra-Thin Crust 22.50

CoSMO: Cheese, fennel-Sausage, Fresh Mushrooms and Crispy caramelized Onions 22.50

Supreme: House Sausage, Pepperoni, Caramelized Onion, Mushrooms, Black Olives 28.50

Giardienre Supreme: Pepperoni, rustic Giardinere, Blue Cheese, Goat Cheese, Mozzarella, caramelized onions, chilies 28.50

Redondo: Our most Popular Pi! Goat Cheese, Sun-Dried Tomatoes, Caramelized Onions, Marinated Artichokes, Roasted Red Peppers, Pesto & Freshly Chopped Basil 28.50

Olive Tapenade: 3 olives, garlic, sweet peppers, sun-dried tomatoes, herbs, olive oil & balsamic drizzled Pie 28.50

5 Cheese Pi: When 4 just are not enough; Smoked Havarti, Goat, Mozzarella, Gorgonzola, Parmigiano Reggiano 28.50

Alice Waters Pi:

Garden Fresh, Caramelized Onions, Roasted Red Peppers, Sun-dried Tomatoes, Lemon Zucchini, Fresh Basil 28.50

Cajun' Shrimp-O-Rama: Garlic Oil marinated Shrimp over Mozzarella & Goat Cheese, w/ tomato & Basil Pesto 42.50

Custom Pizza Orders are always accepted, and occasionally welcome!

Roman Crust & Dessert Pizzas are also available

Shaker's Take & Bake Pizza Pi's are very satisfying!

A \$2 per order delivery charge shall apply to orders within our delivery area. Thank you.

*Advisory/Caution: The consumption of raw or undercooked meat or seafood may result in serious injury or death
Many unique proprietary Ghost Items & Wearable's are available through our Retail store.*

www.milwaukeehauntedbar.com

We hope you enjoy the newest creations;

Shakers Ghost Beer & Shakers Shadow People Lager.....both on Draft.