

WOOD FIRED PIZZAS

FROM THE GARDEN

Moo Shu
Sweet chili cream cheese, shredded mozzarella, chicken, green onions, wonton strips and plum sauce drizzle. **11.99**

Chicken Bacon Ranch
Creamy ranch dressing, ranch seasoned chicken breast, shredded mozzarella and rough cut bacon. **11.99**

Meat Your Maker
Tomato sauce, smoked mozzarella and shredded mozzarella, pepperoni, rough cut bacon, Italian sausage and Canadian bacon. **11.99**

Quatro Blanco
Creamy blanco sauce, shredded mozzarella, Gouda, fresh whole mozzarella and Parmesan cheese. **11.99**

Nashville Hot Chicken
Nashville hot sauce, smoked mozzarella, crispy chicken, rough cut bacon, pickled red onion and ranch drizzle. **11.99**

Margherita
Garlic olive oil, shredded mozzarella, diced tomatoes finished with post bake fresh basil and balsamic glaze drizzle. **11.99**

Luau
Tomato sauce, smoked mozzarella, Canadian bacon, pineapple pico de gallo and Sriracha drizzle. **11.99**

Mediterranean Veggie
Tomato sauce, shredded mozzarella, spinach, mushrooms, tomatoes, roasted red peppers and pickled red onions with post bake balsamic drizzle. **11.99**

Fresh greens and toppings served with housemade dressing.
*All salads can be made gluten-free

Balsamic Mixer*
Balsamic marinated tomatoes, thin-cut red onion, diced cucumber, sliced avocado, and feta cheese served with balsamic vinaigrette. **8.99**

Fiesta*
Roasted red peppers and pickled red onion, sliced avocado, diced tomato, cotija cheese and crispy tortilla strips served with green goddess dressing. **9.99**

Caprese Avocado*
Fresh mozzarella, tomatoes, avocado and basil over mixed greens, dusted with fresh cracked pepper, served with white balsamic vinaigrette. **9.99**

Caesar*
Fresh romaine tossed with shaved Parmesan, housemade croutons, pickled red onions and Caesar dressing; the classic with a twist. **8.99**

Add Protein	Dressings	
Chicken +4	Ranch	Green goddess
Shrimp +5	Bleu cheese	French
Steak Tips +6	Balsamic vinaigrette	Caesar

DRINKS

Fountain Drinks
Coke, Diet Coke, Sprite, Mello Yello, Orange Fanta, Root Beer, Dr. Pepper, Raspberry Tea, Unsweetened Ice Tea, Lemoande, Strawberry Lemonade, Raspberry Lemonade, Mountain Blast Powerade.
2.99 (free refills)

Coffee or Hot Tea
1.99

Juice or Milk
Orange, Apple, Cranberry, or Pineapple Juice | White or Chocolate Milk.
3.99 (no refills)



Build Your Own Pizza 9.99		
Choose your base, cheese, and toppings		
Base	Cheese	Toppings (+1 each)
Creamy pesto	Shredded mozzarella	Pepperoni Tomato
Garlic olive oil	Smoked mozzarella	Italian sausage Mushroom
Tomato sauce	Feta	Bacon Basil
Korean BBQ	Cotija	Canadian bacon Jalapeño
Buffalo Sauce	Parmesan	Crispy chicken Green onion
Ranch	Fresh whole mozzarella	Roasted chicken Black olive
Blanco sauce	Provolone	Spinach Pickled red onion
	Gouda	Pineapple Pico
	Bleu cheese crumbles	Roasted red pepper

Gluten-Free Cauliflower Crust available +1

HOUSE CRAFTED SOUPS

Three22 Signature French Onion Soup
Caramelized candied onions, roasted beef stock, aged brandy and housemade croutons blanketed with smoked mozzarella and Parmesan. **6.99**

Chef's Choice Cup of Soup
Made fresh daily. **4.99**

JUST A SIDE

2.99	3.99	4.99
House side salad French fries Housemade chips - Choose traditional, sea salt & vinegar or ranch seasoned.	Haystack onions Sweet potato waffle fries	Loaded Brussels sprouts Baby bakers

CHEF CREATIONS

BRUSCHETTA BOARDS

TWO HANDS

*Gluten-Free

Six slices of grilled Asiago Cheese Baguette piled with toppings!
Pick up to three choices to complete your board. **13.99**

Served with choice of side.

Ask your server to sub our Gluten-Free Bun on any sandwich.

Asian Shrimp
Lightly breaded corkscrew shrimp tossed in gochujang aioli, nestled in sticky ginger slaw and dusted with sesame seeds and green onions. **12.99**

605 Poutine
Tender chislic on top of French fries drizzled with ranch cream sauce and fried Wisconsin cheese curds. **14.99**

Cotija Steak
Tender steak pieces over gochujang aioli, cotija cheese, pickled red onion and fresh cilantro, drizzled with a balsamic glaze.

Caprese
Fresh mozzarella cheese, halved cherry tomatoes and fresh basil, dusted with fresh cracked pepper and sea salt, finished with balsamic glaze.

Smash House Burger
Two house-ground smashed burger patties layered with two slices of cheese, served on a toasted brioche bun with pickles on the side. **11.99**

Shrimp Burger
A fresh handmade shrimp patty topped with lemon caper slaw on a toasted brioche bun with fresh sliced tomato and avocado. **13.99**

Butcher House Famous Steak Tips*
Burgundy-braised sirloin tips with a generous amount of sauteed onions and mushrooms served with bourbon molasses dipping sauce and ranch. **13.99**

Korean BBQ Pot Stickers
Korean-style braised beef and savory Asian slaw nestled in a soft wonton wrapper served with gochujang aioli and Korean BBQ dipping sauce. **9.99**

Olive Tapenade
A unique tapenade of kalamata olives, black olives, and garlic, finished with Parmesan cheese.

Smoked Salmon
A blanket of our caper cream cheese topped with smoked salmon, shaved English cucumber and pickled red onion.

Cheese Options	
American	Provolone
Bleu cheese crumbles	Pepper jack
Cheddar	Smoked mozzarella
Gouda	Swiss
Up Your Game	
Grilled onions +1	Bacon +2
Mushrooms +1	Burger patty +2
Avocado +2	

The Climber Melt
Cilantro and lime-marinated chicken breast layered with avocado and pepper jack cheese between two slices of grilled jalapeno cornbread. **11.99**

Circus Dip*
Tender buffalo seasoned chicken breast in a melted cheese blend with Circus wing sauce, served with house fried corn tortilla chips. **8.99**

Three22 Crab Cakes
Two housemade Maryland style crab cakes loaded with sweet lump crab meat and pan fried. Served with our signature lemon caper tartar sauce and lemon. **14.99**

Green Machine
Fresh smashed avocado under diced kiwi and bacon, finished with fresh cilantro, sea salt and hot honey drizzle.

Moo Shu
Roasted chicken breast, sweet chili sauce and cream cheese spread, topped with crispy wontons, green onions, and plum sauce drizzle.

Smoky Jalapeno Burger
Two smashed burger patties topped with bacon, jalapenos, smoked mozzarella, tomato bacon jam and pickled red onion. **13.99**

Sticky Chicken Sandwich
Hand-breaded chicken breast tossed in Korean BBQ on a toasted ciabatta bun piled high with sticky Asian slaw and green onions. **12.99**

Chicken & Waffle
Hand-breaded chicken breast drizzled with Nashville hot sauce over Belgian waffles, served with warm maple syrup and brown sugar butter. **9.99**

Wood Fired Garlic Cheese Bread
Our hand-stretched dough dusted with Italian herbs, garlic olive oil and mozzarella cheese, served with our house marinara and garlic herb dipping oil. **8.99**

Chef's Choice
Ask your server about this week's specially created bruschetta!

STREET TACOS

Three fully-loaded tacos served on your choice of corn or flour tortillas
*Tacos can be made gluten-free by using corn tortillas

From Scratch Walleye Strips
Tender pieces of walleye dipped in buttermilk, hand-breaded and lightly fried. Served with lemon caper tartar sauce. **12.99**

The SoDak
Tender chislic tossed in our special seasoning, flash fried and placed on top of crispy onion strings, served with ranch and bourbon molasses dipping sauce. **12.99**

Cajun Walleye*
Lightly-fried Cajun seasoned walleye served with lemon caper slaw, pico de gallo, sliced avocado, Cajun lime crema and cotija cheese. **12.99**

Jamaican Jerk Chicken*
Spicy Caribbean seasoned chicken breast with our pineapple pico de gallo, sliced avocado, fresh cilantro, and Jamaican jerk glaze drizzle. **11.99**

BBQ Short Rib Burger
Two smashed patties with pepper jack and cheddar cheese, topped with shredded BBQ short rib, tomato bacon jam, lettuce and haystack onions on toasted brioche bun. **14.99**

Tomfoolery
Tender oven-roasted turkey breast with crispy bacon, a generous amount of pesto, smothered with smoked Gouda cheese on toasted wheat berry bread. **12.99**

French Onion Poutine
Thin-cut fries smothered in French onion demi glaze and topped with fried Wisconsin cheese curds. **10.99**

Sticky Chicken & Noodles
Crispy chicken tossed in a sticky Asian sauce on a bed of Hong Kong style noodles with Asian slaw. **11.99**

Mango Shrimp
Flour dusted shrimp tossed in mango habanero glaze over creamy slaw with sliced avocado, cotija cheese and fresh cilantro. **13.99**

Cilantro Lime Chicken*
Cilantro lime marinated chicken served with pico de gallo, green goddess slaw, jalapeno and fresh cilantro. **11.99**

South Philly
Shaved roast beef, roasted red peppers, caramelized onions and mushrooms with Sriracha aioli and pepper jack cheese served open face on an Asiago hoagie. **15.99**

Turkey Avocado Melt
Layered turkey breast, crispy bacon, sliced avocado and tomatoes blanketed between provolone cheese and grilled wheat berry bread. **12.99**

Seoul Street*
Korean BBQ short rib topped with sliced avocado, pico de gallo, cilantro and cotija cheese, with gochujang aioli drizzle. **13.99**

French Onion Melt
Layers of shaved beef between toasted sourdough bread with crispy onions and Swiss cheese, served with a side of French onion au jus. **14.99**

Side Choices	
French fries	Side salad
Housemade chips	Cup of soup
Add \$1	
Sweet potato waffle fries	
Haystack onions	
Add \$2	
Loaded Brussels sprouts	
Baby bakers	