

MENU



FARM TO TABLE

Blackwolf Run | 08.28.26

FEATURING 3 SHEEPS BREWING &
NIMAN RANCH

FIRST COURSE

Sugar Snap Pea Caesar

cracked black pepper, foamed Parmesan

WISCONSINITIS: CREAM ALE

SECOND COURSE

Queso Fundido

*chorizo, Oaxaca peppers, Chihuahua cheeses
brushed herb fried pita chips*

PILS: GERMAN PILSNER

THIRD COURSE

Smoked Sweet Purple Potatoes

bunapi (shimeji), shiitake mushrooms

OKTOBERFEST: MARZENBIER

FOURTH COURSE

Pork Trio Flatbread

*Spanish chorizo, soppressata, prosciutto
roasted tomatoes, sauteed onions, Manchego cheese
drizzled with 3 Sheeps root beer reduction*

FRESH COAST: AMERICAN PALE ALE

FIFTH COURSE

Pistachio Crusted Lamb Lollipop

mint jelly

CHAOS PATTERN: HAZY IPA

SIXTH COURSE

Churro Crepe Cake

*chocolate port, stout crepes with pastry cream
cinnamon sugar layers, fresh berries*

THE WOLF:
BOURBON BARREL-AGED IMPERIAL STOUT

All herbs used in the cultivation of this menu have been harvested
from our Chef inspired herb garden | Menu created by Blackwolf Run
Chef de Cuisine Stephanie Van Oss and Sous Chef Yuuki Sasaki