

The
ELEANOR
GREENDALE ROOM WISCONSIN

5636 BROAD STREET

HAPPY HOUR
3PM-5PM

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HAPPY HOUR

MINI CHARCUTERIE \$10 GF

chef curated selection of cured meats, cheeses, crackers,
local honey & seasonal preserves

MINI MEZZE BOARD \$10 V | GF

house-made hummus topped with olive oil, sumac, & aleppo,
marinated olives, tabbouleh salad, mixed nuts, house veggies, & grilled
pita bread

DEVEILED EGG DUO \$7 GF

classic
pea blend topped with bacon

KETTLE CHIPS & FRENCH ONION DIP \$5

kettle chips, house made french onion dip

\$1 WINGS

dry rubbed with rotating house sauce, ranch, blue cheese dressing,
celery & carrot
(Minimum 3)

\$3 OYSTERS ON A HALF SHELF

chef mignonette, lemon, and horseradish
(No Minimum)

LIBATIONS

EXPLORUIM BREW PUB ON TAP \$4

WISCONSIN OLD FASHIONED \$6

WINE \$7

ELEANOR ROOM SPECIALITY COCKTAIL \$9

Menu items contain unlisted ingredients.

Please alert your server if you have any food allergies or dietary restrictions.

GF - Items that CAN BE MODIFIED to be gluten free

V - Items that CAN BE MODIFIED to be vegan

While The Eleanor Room is pleased to modify menu items for gluten free options,
we are not a gluten-free restaurant and cannot ensure that cross contamination will never
occur. If you are a Celiac and/or highly sensitive, please advise your server and know that we
will do our best but cannot guarantee your order will not touch gluten somewhere in the
process. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness, especially if you have certain medical conditions.



The ELEANOR ROOM