

Fresh Apple Cider



Try our homemade apple cider as a refreshing compliment to any meal! Our cider is 100% natural and made from the apples grown in our very own orchard and family farm, with over 30 varieties of apples.

Apple Cider

Cold Apple Cider or Flavored:
Blackberry, Cherry, Raspberry, Strawberry

Apple Tea

A refreshing blend of apple cider and tea

Apple Lemonade

A refreshing blend of apple cider and lemonade.

Cranberry Apple Cider

A refreshing blend of apple cider and cranberry.

Hot Apple Cider

Gingerbread Hot Cider

Hot Caramel Apple Cider

Cinnamon Ice Cream Cider Float

Iced Coffees

French Vanilla, Caramel, Hazelnut or
Peppermint Mocha



Iced Teas

(Free Refills)

Apple Tea

A refreshing blend of apple cider and
fresh brewed tea

Fresh Brewed Iced Tea

Blackberry, Cherry,
Raspberry, Strawberry

Arnold Palmer

Fresh brewed tea and lemonade

Lemonades

(Free Refills)

Apple Lemonade

A refreshing blend of
apple cider and lemonade.

Lemonades

Blackberry, Cherry,
Raspberry, Strawberry

Fountain Drinks

(Free Refills)

Mug Root Beer, Pepsi, Diet Pepsi,
Cherry Pepsi, Mist Twst, Mt Dew

Juices

Apple Cider, Orange Juice, Cranberry Juice
Tomato Juice

Specialty Hot Coffees

French Vanilla, Caramel, Hazelnut or
Peppermint Mocha



Coffee and Hot Cocoa

Regular or Decaf
Hot Cocoa

Chicken and Turkey

Add Garden Salad Bar to any entrée for 3.97 (when available)

Chicken Pot Pie

Tender pulled applewood smoked chicken baked with fresh carrots, peas, celery, mushrooms and onions in a flaky pie crust plus cinnamon apples and a sampling of cranberry orange relish, and sweet potato casserole. 10.49

Crispy Fried Chicken Dinner

Juicy chicken fried to a crispy golden brown with homemade mashed potatoes and apple bread stuffing chicken gravy, plus a sampling of sweet potato casserole and cranberry orange relish plus a hot roll. Please allow time for preparation.

2 pieces 10.97 (all white or all dark only)

4 pieces 14.97; (all white or dark meat, add 3.00)

Grilled Chicken Bruschetta

Grilled chicken breast with fresh tomato basil bruschetta, mozzarella cheese and drizzled with balsamic glaze plus choice of two side dishes. 11.89

Chicken with Country Gravy

Sausage gravy served over seasoned golden fried chicken breast plus choice of two side dishes. 10.97

French Garden Chicken

Seasoned chicken sautéed with fresh mushrooms, bell peppers, onions, herbs and a splash of white wine. Plus two side dishes. 12.49



Slow Roasted Turkey Feast

You will love our house specialty feast! Hand carved slow roasted turkey breast served with mashed potatoes and gravy, apple bread stuffing, vegetable of the day, and cinnamon apples. Plus a sampling of sweet potato casserole, cranberry orange relish and a hot dinner roll. 13.97

Black Angus Burgers*

Hand patted Certified Black Angus stuffed with diced apples, onions, pickles and crumbled bacon plus Apple Holler's special seasonings then grilled to your liking: pink or no pink. All burgers served with your choice of one side or a SLICE OF HOMEMADE APPLE PIE.

Avocado Bacon Burger

Black Angus Burger with Jones Farm hardwood smoked bacon, avocado, lettuce, tomato, mayo and cheddar cheese served on grilled gourmet or pretzel bun. 12.97

Black Angus Cheese Burger

Black Angus burger served on a grilled gourmet or pretzel bun with lettuce, tomato and mayo plus your choice of cheese. 10.97

* Whether at home or eating out...consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

To ensure the most efficient and prompt service, please no separate checks for parties of 6 or more

Prime Rib and Baby Back Ribs



Big and Meaty BBQ Baby Back Ribs

Fall off the bone tender Baby Back Ribs smoked and slow baked and slathered in our homemade peachy-apple bbq sauce, garnished with onion strings, served with your choice of two side dishes plus grilled garlic toast.

Quarter rack 12.95 Half rack 16.95 Full Rack 22.95

BBQ Pulled Pork Dinner

Smoked and slow-roasted for 18 hours pulled pork shoulder with peachy-apple bbq sauce stacked high on Country French bread with apple stuffing and mashed potatoes topped with onion strings served with cinnamon apples and a sampling of sweet potato casserole and cranberry orange relish. 11.97

Slow-Roasted Prime Rib*

Served 12 noon to close Friday,
Saturday & Sunday.

Prepared in limited quantities.

Black Angus Prime Rib of beef slow roasted
(over 18 hours) and served with
creamy garlic Aioli sauce and warm beef au jus
on the side plus your choice of two side dishes and
the Garden Salad Bar.

Queen Cut 8-10 oz 18.95 King Cut 12-14 oz 24.95

Farmers Cut 16-18 oz 29.95



**Add Garden Salad Bar to any entrée for only 3.97
(when available)**

Food Allergens

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Fish, Fish and More Fish

Add Garden Salad Bar to any entrée for only 3.97
(when available)

Snowy Baked Cod

Baked Cod with grilled tomato, onions, peppers, mushrooms, and melted Pepper Jack Cheese served with spicy tartar sauce and marble rye bread served with your choice of two side dishes. 12.95

Sensational 5 Spice Salmon

Baked Filet of Salmon with our special 5 spice seasoning mix, homemade lemon butter sauce served on the side with marble rye bread and two sides. 15.95

Parmesan Baked Cod

Crispy crunchy Icelandic baked cod with Alfredo sauce sprinkled with parmesan cheese served with homemade tartar sauce, a slice of lemon, and marble rye bread with your choice of two side dishes. 9.97

Maple Pecan Crusted Salmon

Pecan crusted Salmon drizzled with a maple sauce and served with marble rye bread and your choice of two side dishes. 15.95



Beer-Battered Cod Fish Fry

Golden fried beer-battered Icelandic Cod served with homemade tartar sauce, lemon wedge, and marble rye bread, malt vinegar upon request.
2 pcs 10.97 3 pcs 12.49 4 pcs 13.99 6 pcs 16.95

Side Choices

Side choices are: vegetable of the day, warm cinnamon apples, cole slaw, seasoned rice, mashed potatoes, American fried potatoes, French fries, onion strings, cup of soup, grandmas side salad, applewood smoked baked sweet potato, sweet potato casserole, potato pancake, apple bread stuffing, cranberry orange relish, creamy mac and cheese, fresh fruit, or **A SLICE OF HOMEMADE APPLE PIE.**

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Life is Short-Eat Dessert First!



Apple Pie and Ice Cream
Homemade apple pie, made with apples right from our orchard.
~Served with a scoop of Premium Vanilla Bean or Cinnamon Ice cream. 4.50

Dish of Ice Cream
Vanilla Bean or Cinnamon Ice Cream
Single Scoop 1.99 Double Scoop 2.29

Homemade Pies of the Day
Please ask server for Homemade Pies of the day!

Hot Apple Dumpling
topped with warm cinnamon apples and heavy whipped cream. 4.49

Apple Cider Donut Sundae
Apple cider donut topped with vanilla ice cream, then drizzled with creamy caramel, topped with real whipped cream. 3.99

Hot Apple Fritters (Plenty to share)
Prepared hot with cinnamon sugar and homemade honey apple butter. 5.97

Meals For Kids Of All Ages

Kids of all ages are welcome to order from these kid-sized portions of some of our favorite menu items. Does not include drink.

Plus one side choice: Mashed potatoes, French fries, warm cinnamon apples, or vegetable of the day. 5.99 Served from 11 weekdays and 12 weekends

Old McDonald
Grilled apple farm burger with American cheese.

Orchard Mouse
Grilled cheese sandwich.

Kids Fingers
Three chicken breast strips.

Kids Mac and Cheese
Pigtail (cavatappi) pasta and homemade creamy cheese sauce made with Cheddar, Parmesan and Asiago cheeses.

Kids Pasta
Pigtail pasta with alfredo sauce or marinara sauce.

Hot Diggity Dog
Jumbo all beef hot dog.

Add Garden Salad Bar to any entrée for 3.97 (when available)



Salads, Wraps & Combos

All wraps are served with one side dish or a slice of homemade apple pie.
Homemade dressings: French, Ranch, Bleu Cheese, Celery Seed, Thousand Island,
Apple Cider Balsamic Vinaigrette, and Fat-Free Creamy Honey Mustard.

**Add Garden Salad Bar to any entrée for 3.97
(when available)**

Cranberry Turkey Wrap

Turkey with Applewood smoked bacon, creamy cranberry mustard, melted Wisconsin cheddar cheese wrapped in a honey whole wheat tortilla. 11.97



Pecan Chicken Salad Wrap

Creamy applewood smoked chicken salad with pecans, celery, lettuce, craisins, sliced apple, a honey wheat tortilla. 10.97

Cranberry Bacon Bleu Salad

Fresh greens topped with grilled chicken and bacon plus chopped egg, tomato, pecans, craisins, sliced apples, onions, croutons, bleu cheese crumbles and your choice of dressing. 12.97

Avocado Bacon Chicken Wrap

Charbroiled chicken, fresh avocado, smoked bacon, mozzarella cheese, lettuce, tomato, spicy ranch sauce, in a honey wheat tortilla. 12.97

Pick Your Own Combo

Pick 2 (7.99) Pick 3 (10.97) Pick 4 (13.97)

(Limit one item per category)

Soup

Bowl of Soup of the Day

Salad

Fresh Apple Farm Salad

Toasted Half Sandwich or Mac n' Cheese

Chicken Salad, Turkey Reuben, Corned Beef Reuben, Pulled Ham and Cheese, Avocado Veggie Sandwich, BLT, Grilled Three Cheese, Prime Roast Beef, or BBQ Pulled Pork.

Slice of Pie

Our famous Apple Pie or Pie of the Day

*"Delicious
and Fresh"*



Side Choices

Side choices are: vegetable of the day, warm cinnamon apples, cole slaw, seasoned rice, mashed potatoes, American fried potatoes, French fries, onion strings, cup of soup, grandmas side salad, applewood smoked baked sweet potato, sweet potato casserole, potato pancake, apple bread stuffing, cranberry orange relish, creamy mac and cheese, fresh fruit, or **A SLICE OF APPLE PIE.**

Sandwiches

All sandwiches are served with one side dish or a slice of homemade apple pie.

Side choices are: vegetable of the day, warm cinnamon apples, cole slaw, mashed potatoes, American fried potatoes, French fries, onion strings, cup of soup, grandmas side salad, applewood smoked baked sweet potato, sweet potato casserole, potato pancake, apple bread stuffing, creamy mac and cheese, fresh fruit, cranberry orange relish, or **A SLICE OF APPLE PIE.**

Add Garden Salad Bar to any entrée for 3.97 (when available)

Applewood Smoked Pig Sandwich

Slow-roasted pulled pork shoulder, with peachy-apple bbq sauce topped with onion strings and melted Wisconsin Cheddar Cheese, served on grilled French Baguette. 10.97



Turkey BLT

Applewood smoked turkey breast, Jones Farm hardwood smoked bacon, lettuce, tomato, mozzarella cheese and honey mustard mayo served on a grilled French Baguette. 11.79

French Onion Steak Sandwich

New! Prime Rib served on grilled Country French bread with caramelized onions, garlic Aioli sauce and melted Swiss cheese. Served with a knife and fork. 13.97

Rueben Sandwich

Seasoned corned beef topped with apple kraut, Swiss Cheese and Thousand Island dressing on grilled marble rye bread. 11.97

Avocado Chicken Sandwich

Grilled chicken breast with fresh tomato basil bruschetta, avocado, melted mozzarella cheese and drizzled with balsamic glaze served on a grilled gourmet or pretzel bun. 11.89

Grilled Avocado Veggie Sandwich

Sautéed green and red peppers, mushrooms, onions, tomatoes, avocado, mozzarella cheese and tomato bruschetta served on grilled homemade bread. 10.49

Ranch Chicken Sandwich

Golden fried chicken breast with avocado, lettuce, tomato, onion, melted Mozzarella Cheese and spicy ranch served on grilled gourmet or pretzel bun. 10.97

Orchard Turkey Sandwich

New! Slow-roasted turkey, our very own sliced apples, melted Wisconsin cheddar cheese, honey whole grain mustard, cranberry orange relish, and lettuce served on grilled whole grain bread. 10.97

Golden Fried Fish Sandwich

New! Golden fried Icelandic Cod with zesty coleslaw, and melted cheddar cheese served on a gourmet or pretzel bun with your choice of one side dish. 9.97

Prime Rib French Dip

Thinly sliced tender slow roasted prime rib served on a hoagie with grilled onions, melted Swiss Cheese, creamy horseradish sauce and aujus on the side. 11.97

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please no separate checks for parties of 6 or more
For payment we accept: MasterCard, Visa, Discover, and, of course, CASH!**

Food Allergens

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Apple Farm Three Egg Omelettes

The best Omelettes on the planet served all day long.

Served with choice of sauce: Hollandaise, Salsa, Marinara, Alfredo, or Sausage Gravy.
All omelettes are served with bottomless homemade cornbread and honey apple butter plus your choice of American fried potatoes, cheesy hash brown casserole, fresh fruit or cinnamon apples.
Wisconsin cheeses: Cheddar, American, Swiss, Mozzarella, or Pepper Jack.

Farmyard Omelette

Sautéed onions, green peppers, tomatoes, mushrooms, your choice of cheese and your choice of pulled ham, Jones Farm hardwood smoked bacon, or sausage. 11.97

Garden Omelette with Avocado

Fresh mushrooms, onions, green peppers, tomatoes avocado, pesto sauce and Pepper jack cheese. 10.79

Southwest Omelette

Three egg omelette with pulled pork, melted pepper jack cheese, Salsa Verde, grilled bell peppers and onions, served with seasoned rice, and refried beans. Garnished with Pico De Gallo. (no additional side)11.97

Avocado Bacon Omelette

Jones Farm hardwood smoked bacon, tomatoes, and avocado with your choice of cheese. 11.49

Ham and Cheese Omelette

Pulled ham with your choice of cheese. 9.95

Spinach and Bacon Omelette

Jones Farm hardwood smoked bacon, spinach, mushrooms and melted Swiss Cheese with Hollandaise sauce. 11.79

Build Your Own Omelette

Three large AA farm fresh eggs and up to 3 ingredients of your choice from the list below:

Cheddar, American, Swiss, Mozzarella, or Pepper Jack.
Mushrooms, Tomatoes, Spinach, Red and Green Peppers, or Onions.
Pulled ham, sausage, or Jones Farm hardwood smoked bacon.

Plus your choice of American Fries, Cheesy Hash brown Casserole, Cinnamon Apples or Fresh Fruit. 10.95 Add .95 for each additional ingredient.



Fresh Baked Daily

- | | |
|--|-----------------------------------|
| Cider Donuts (1) 99¢ (6) 5.49 (12) 10.95 | Slice of Apple Pie 3.50 |
| Cinnamon Roll 4.25 | Caramel Apple Fritter Pastry 2.49 |
| Fruit Pillow 2.49 Turnover 1.99 | Sticky Bun 4.25 |

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Apple Farm Three Egg Omelettes

The best Omelettes on the planet served all day long.

Served with choice of sauce Hollandaise, Salsa, Marinara, Alfredo, or Sausage Gravy.
All omelettes are served with bottomless homemade cornbread and honey apple butter plus
your choice of fried potatoes, cheesy hash brown casserole, fresh fruit or cinnamon apples.
Wisconsin cheeses: Cheddar, American, Swiss, Mozzarella, or Pepper Jack.

Farmyard Omelette

Sautéed onions, green peppers, tomatoes, mushrooms, your choice of cheese and your choice of pulled ham, Jones Farm hardwood smoked bacon, or sausage. 11.97

Garden Omelette with Avocado

Fresh mushrooms, onions, green peppers, tomatoes avocado, pesto sauce and Pepper jack cheese. 10.79

Southwest Omelette

New! Three egg omelette with pulled pork, melted pepper jack cheese, Salsa Verde, grilled bell peppers and onions, served with seasoned rice, and refried beans. Garnished with Pico De Gallo. (no additional side)11.97

Avocado Bacon Omelette

Jones Farm hardwood smoked bacon, tomatoes, and avocado with your choice of cheese. 11.49

Ham and Cheese Omelette

Pulled ham with your choice of cheese. 9.95

Spinach and Bacon Omelette

Jones Farm hardwood smoked bacon, spinach, mushrooms and melted Swiss Cheese with Hollandaise sauce. 11.79

Build Your Own Omelette

Three large AA farm fresh eggs and up to 3 ingredients of your choice from the list below:

Cheddar, American, Swiss, Mozzarella, or Pepper Jack.
Mushrooms, Tomatoes, Spinach, Red and Green Peppers, or Onions.
Diced ham, sausage, or Jones Farm hardwood smoked bacon.

Plus your choice of American Fries, Cheesy Hash brown Casserole, Cinnamon Apples or Fresh Fruit. 10.95 Add .95 for each additional ingredient.

Fresh Baked Daily

Cider Donuts (1) 99¢ (6) 5.49 (12) 10.95
Cinnamon Roll 4.25
Fruit Pillow 2.49 Turnover 1.99

Slice of Apple Pie 3.50
Caramel Apple Fritter Pastry 2.49
Sticky Bun 4.25

Breakfasts For Kids Of All Ages

Kids of all ages are welcome to order from these kid-sized portions of some of our favorite menu items. Does not include drink.

Henny Penny

One egg cooked to order, one Jones Farm hardwood smoked bacon or sausage link, and cheesy hash browns or cinnamon apples. 4.99

Johnny Appleseed

One buttermilk pancake topped with warm cinnamon apples and one bacon or one sausage. 4.99

Chocolate Chip Pancakes

New! One buttermilk chocolate chip pancake served with one slice of bacon or one sausage link. 4.99

Kids French Toast

One slice of apple cinnamon walnut French toast and one Jones Farm hardwood smoked bacon or one sausage and warm cinnamon apples. 4.99

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Breakfast Country Style

Breakfast is served until noon everyday.

All breakfasts are served with bottomless homemade cornbread and honey apple butter.

Meat choices: Jones Farm hardwood smoked bacon, pulled pork, pulled ham, chicken sausage, pork sausage patty or links.

Wisconsin cheeses: Cheddar, American, Swiss, Mozzarella, or Pepper Jack.



Apple Holler Country Skillet*

Farm fried potatoes topped with grilled onions and peppers, cheddar, your choice of meat, and two scrambled or over easy farm fresh eggs, topped with your choice of Hollandaise, salsa, or sausage gravy. 10.79

Hearty Egg Breakfast*

Two farm fresh eggs cooked to order, served with American Fries, cheesy hash brown casserole, fresh fruit or cinnamon apples plus your choice of breakfast meat. 9.49

Breakfast Sampler*

Two eggs of your choice, one pancake or French toast, a sampling of Pulled Ham, Jones Farm hardwood smoked bacon, and pork sausage. Plus choice of American Fries, cheesy hash brown casserole, fresh fruit or cinnamon apples. 11.97

Smoked Pork Chop and Eggs*

New! Thick cut smoked Pork Chop, two eggs, and your choice of American Fries, cheesy hash brown casserole, fresh fruit or cinnamon apples. 11.99

Corned Beef Hash and Eggs*

Seasoned corned beef with hash browns, onions, bell peppers topped with two over easy eggs. 9.97

Grilled Breakfast Sandwich*

Two scrambled eggs, your choice of cheese, and meat, plus mayo served on grilled County French bread served with your choice of American Fries, cheesy hash brown casserole, fresh fruit or cinnamon apples 9.95

Holler Eggs Benedict*

Your choice of pulled ham, Jones Farm hardwood smoked bacon, or pork sausage patty served over baking powder biscuits with two eggs cooked to your liking, topped with creamy Hollandaise sauce and spinach. Served with cinnamon apples or fruit. 10.49

Ham and Cheddar Scrambler*

Three scrambled eggs with onions, pulled ham and cheddar cheese, plus your choice of American Fries, cheesy hash brown casserole, fresh fruit or cinnamon apples. 10.97

Biscuits and Gravy with Eggs*

Two grilled homemade baking powder biscuits topped with homemade sausage gravy, served with slow roasted pulled pork shoulder or your choice of breakfast meat and two eggs. 10.97

Steak and Eggs*

New! Charbroiled Ribeye Steak done to your liking served with two farm fresh eggs plus your choice of: American Fries, cheesy hash brown casserole, fresh fruit, or cinnamon apples. 14.97

Bacon and Eggs*

Two farm fresh eggs cooked to order, with Jones Farm hardwood smoked bacon (or breakfast meat of your choice.) 7.49

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Our fried foods are prepared in zero trans fat vegetable oil.

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Pancakes and French Toast

Served with your choice of apple syrup, maple syrup, or sugar-free maple syrup.
All breakfasts are served with bottomless homemade cornbread and honey apple butter.
Meat choices: Jones Farm hardwood smoked bacon, pulled ham, pulled pork, chicken sausage, pork sausage links or patty.
Wisconsin cheeses: Cheddar, American, Swiss, Mozzarella, or Pepper Jack.



Grandpa Roy's Pancake and Eggs Breakfast*

Two fluffy buttermilk pancakes topped with homemade cinnamon apple pie topping, (Door County Cherries, or Peachy" Apple topping add \$2.00) two eggs done your way plus your choice of breakfast meat. 10.95

Buttermilk Pancakes

Three fluffy buttermilk pancakes served with choice of syrup and a dollop of real whipped cream. 6.99

Apple Walnut French Toast

Three thick slices of apple cinnamon walnut French Toast dipped in farm fresh milk and eggs with a touch of sugar and vanilla. 7.99

Pancakes with Fruit

With choice of: Cinnamon Apple Topping, "Peachy" Apple or Door County Cherries 8.99

French Toast with Fruit

With choice of: Cinnamon Apple Topping, "Peachy" Apple or Door County Cherries 9.95

Grandma Jean's French Toast and Eggs Breakfast*

Two thick slices of apple walnut French Toast topped with homemade cinnamon apple pie topping, (Door County Cherries, or Peachy" Apple add \$2.00) two eggs done your way plus your choice of breakfast meat. 11.95

Potato Pancakes Breakfast

Two potato pancakes served with warm cinnamon apples and sour cream plus choice of breakfast meat. 9.97

Chocolate Chip Pancakes

New! Three fluffy buttermilk pancakes with chocolate chips served with a dollop of real whipped cream. 7.97

Build Your Own Breakfast

New! Smoked Pork Chop 4.99

New! Pulled Ham 3.99

Pulled Pork 3.99

New! Chicken Sausage 3.49

Jones Farm hardwood smoked bacon (3) 3.99

Pork Sausage Links (4) 3.49

Sausage Patty (1) 3.79

Corned Beef Hash 7.97

Eggs* (1) 1.99 (2) 3.89

Biscuits (2) with Sausage Gravy 4.97

Toast (2) 1.99

Hot Apple Fritters Basket 5.99
(served with honey apple butter)

Buttermilk Pancake (1) 3.99 (2) 5.49
(with butter or syrup)

Apple Walnut French Toast (1) 3.99 (2) 5.99

Cheesy Hash brown Casserole 2.99

Potato Pancake (1) 3.99 (2) 6.99
(with cinnamon apples and sour cream)

American Fried Potatoes (side) 2.99

Golden Hash browns 2.99

Cinnamon Apples or Dish of Fresh Fruit 2.49

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Bottled Beers, Wine and Signature Drinks



New Glarus Brewery

Spotted Cow

A farmhouse ale made with flaked barley, Wisconsin malt & a hint of corn.

Moon Man

A session beer with a bright bold blend of five hops that flirt obligingly with the smooth malty backside.

Two Women

A Classic Country Lager brewed with Weyermann's floor malted Bohemian malt and Hallertau Mittel-frueh hops. A tempting and graceful classic lager.



Leinenkugel Brewing Company

Leinie's Original

Brewed with the same recipe since 1867, this German-style lager is a smooth, crisp blend of three pale malts.



Miller Brewing

Miller Lite

Less filling with the same great taste, this brew is the classic example of a premium, American light lager.



Black Oak Winery

Wine by the Glass

Cabernet Sauvignon or Chardonnay

Signature Drinks

All of our Cider Bar Signature Drinks are infused with Apple Holler's Homemade Apple Cider!



Apple Holler Moonshine

Apple Holler's Homemade Apple Cider, With Jack Daniel's Honey Whiskey and 99 Apples Liqueur. Topped with seasonal fruit.

Apple Cider Sangria

A homemade blend of a semi-sweet red wine, infused with assorted fruits, apple cider and brandy. Topped with freshly cut fruit.

Apple Mimosa or Cran-Apple Mimosa

Champagne, Apple Cider & orange or cranberry juice

Old Fashioned

Brandy or Whisky Old Fashioned (sweet or sour)



The Ultimate Bloody Mary

Fully-loaded with Tito's Homemade Vodka, Applewood Cold Smoked Bacon, whole boiled egg, celery, Wisconsin cheese curds, green olives, lemon wedge and a dill pickle.

Shareable “Apple”tizers

Add Garden Salad to any entrée for 3.97
(when available)

Baked French Onion Crock

Topped with melted Swiss and Parmesan cheese.
Served with a crusty fresh baked roll. 4.97



Sticky Ribs and Sticks

New! Crispy BBQ Baby Back riblets with peach and apple
BBQ sauce served in a basket with French fries and cole
slaw. 12.97

Pigtail Mac & Cheese

Pigtail (cavatappi) pasta and homemade creamy cheese
sauce made with a homemade blend of
Cheddar, Parmesan and Asiago cheeses. 7.97

Choice of topping: pulled pork, grilled chicken,
or Jones Farm hardwood smoked bacon. 10.95

Chicken Finger Basket

Crispy chicken breast tenderloins served with French fries
and your choice of sauce: peachy-apple bbq sauce, spicy
ranch, honey dijon or garlic aioli for dipping. 9.97

Pulled Pork Nachos

New! Pulled pork with Salsa Verde, black olives,
melted cheddar cheese, and lettuce, served
over tortilla chips topped with Pico De Gallo
and sour cream. 8.97

Mozzarella Cheddar Cheese Sticks

Mozzarella and Cheddar cheese wrapped in
crispy hand rolled fried wonton skins served
with your choice of: spicy ranch, marinara, garlic
aioli, Honey Dijon for dipping. 6.97

Onion Strings

Golden fried crispy onion strings served with your
choice of sauce: spicy ranch, honey dijon or
garlic aioli for dipping. 5.97

Hot Apple Fritters (Plenty to share)

Prepared hot with cinnamon sugar and homemade honey
apple butter. 5.99



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