



The June 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, Mediterranean 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. . Enjoy!

Adventures in Culinary Paradise

Veggie / Grazing Fare

Mixed Olives: Spanish & Mediterranean Olives w/ Anchovies	5.50
Moroccan Hummus: <i>Ground Chickpeas w/ seasoned flat breads Tahini, fresh Mint & Balsamic tar drizzle.</i>	5.75
Bruschetta con Pomodoro y Mozzarella: <i>Baked Cheese, Crusty Garlic Crostini w/ tomatoes, Pesto & Fresh Basil</i>	8.50
Crostini Tapenade: <i>Baked Crostini w/ rustic Tapenade of anchovy, garlic, basil, brined olives & Balsamic tar.</i>	8.50
Larb: National dish of Laos/Thailand. Thin Chicken tossed w/ chilies, citrus, sesame, cucumbers. Deelish!	12.50

BAYOU , CREOLE & CAJUN SPECIALITIES

Laundry Day Beans & Rice

Creamy style all-day "Monday Laundry day" w/ Andouille & Bacon renderings.

7.50

Cajun Meatballs:

A Historical Favorite. Cajun spices are slowly cooked into beef balls for maximum potency and flavor

12.50

Blue Crab Claws:

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

12.50

Andouille Etouffee:

Actual Louisiana Andouille, pan-fried and smothered w/ Roux over White Rice.

15.50

Bayou Jambalaya:

Pit Ham, Andouille & prime Chicken w/ the holy trinity & Onions, Tomato, over white boy rice in Bell pepper shell.

24.50

Cajun Garlic Shrimp..

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

28.50

* Advisory/Caution: The consumption of raw or undercooked meat or seafood may result in serious injury or death. Such items, if any, are marked with an * (asterisk) * for your safety.

Many unique proprietary Ghost Items & Wearable's are available through our Retail store.

www.milwaukeehauntedbar.com

We hope you enjoy the exclusive frothy creations;
Shakers Ghost Beer & Shakers Shadow People Lager.....both on Draft.



The May Emerging Vegetables Pizza Menu...

Worldly Brick Oven Artisan Pizza Pi's

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

The Standards: \$ 22.50/14"

Wisconsin Cheese & Glorioso's Sausage:

Whole Milk Cheese from happy Wisconsin Cows & custom Glorioso's Blended Sausage w/fennel.

Brady Street Pepperoni: No Cannoli, only Real Pepperoni and lots of it. Roasted Red Peppers optional at no extra cost!

The Veggie Signatures Pi's: \$ 18.50/ 10"

Redondo: Our most Popular Pi!: Wisconsin Goat Cheese, Sun-Dried Tomatoes, sweet Caramelized Onions, Citrus Marinated Artichokes, Sweet Roasted Red Peppers, house Pesto, Oregano & Freshly Chopped Basil

Barcelona: Baked sweet peppers stuffed w/ Goat Cheese, Blue Cheese, Hummus & Chopped Nuts, sliced & drizzled w/ house Balsamic Tar.

Hermosa 5-way: *When 4 Cheeses are not enough, let's have a 5-way. Mozzarella, Smoked Havarti, Chevre, Fontinella, parmigiano reggiano, topped with wild mushroom & Shiitake blend and caramelized Onions.*

***** Girl on Girl***:** A heap of citrusy-Artichoke Hearts, on a bed of Mozzarella w/ Goat Cheese & Blue Cheese, Balsamic Tar, Spanish Anchovies & fresh Basil Chiffonade.

Artiste': Broccoli, Cauliflower, Marinated Eggplant, Mozzarella, Greek Yogurt, Blue Cheese, Basil & Oregano w/ sesame seeds.

Queen Margherita: Great Red Sauce, mounds of fresh Mozzarella, sun-dried tomatoes & Chiffonade of fresh Basil & house Pesto.

Giardienre Supreme: rustic Giardienre, Celery, Blue Cheese, Goat Cheese, Mozzarella, caramelized onions, chilies

Olive Tapenade: 3 olives, Smashed garlic, sweet peppers, sun-dried tomatoes, herbs, olive oil & balsamic drizzle.

Meat-Eater's Pi's: \$ 16.50/ 10" \$ 28.50/14"

CoSMO: Wisconsin Mozzarella Cheese, House fennel-Sausage, Fresh Mushrooms and seductive caramelized Onions.

CMB: Cajun Meatball Pizza, halved and dispersed over crispy fresh onions, bell peppers and sweet red chili's w/ HOT Sauce.

Bernice: House Sausage, Pepperoni, Caramelized Onion, Mushrooms, Black Olives. Bernice **died** here in 2008. Ask for her story.

Basil Chicken: Fresh Sweet Basil tossed & rubbed Chicken Breast over mounds of mozzarella & fresh tomatoes & Basil

Shrimp-O-Rama: Garlic-rubbed Shrimp w/ Mozzarella, Goat Cheese, Onion, tomato, sweet red peppers & Balsamic 42.50/ 14"

Btw: A 10-inch pizza is comprised of 78 square inches, while a 14-inch pizza has 154 square inches.

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.

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