





Bourbon Style Shrimp

STARTERS

🔦🔥 THE PEPE \$12

Brew-homemade blend of spinach, garlic, artichokes, parmesan, cream cheese, and atomic sauce, served with tortilla chips.

🔥 BUFFALO CHICKEN DIP \$12

Cream cheese, cheddar cheese, and bleu cheeses with chicken and buffalo sauce. Served with fresh tortilla chips and celery.

🔦 PRETZELS & BEER CHEESE \$12

Blend of cheeses, Rhinegeist Truth IPA, and seasonings served with baked pretzels for dipping.

🔦🔥 GASLIGHT NACHOS \$12

Gaslight seasoned kettle chips topped with white queso sauce, smoked pulled pork, jalapeño, red onion, tomato & drizzled with Gaslight bbq sauce.

MOBSTER MEATBALLS \$14

Meatballs ladled with slow-simmered marinara sauce. Topped with melted mozzarella cheese and served with garlic parmesan breadsticks.



Mobster Meatball

LAMPLIGHTER SHRIMP

Brew-homemade breaded crispy shrimp. Choose your favorite style.

BANG BANG STYLE \$14

Crispy shrimp tossed in our Brew-homemade creamy bang bang sauce.

BOURBON STYLE \$14

Crispy Shrimp tossed in a Brew-homemade bourbon glaze sauce, topped with a crispy bacon and pepper medley.

GARLIC PARMESAN BREADSTICKS 6 STICKS \$8 | 10 STICKS \$12

Fresh baked breadsticks brushed in a garlic butter and tossed with parmesan cheese. Served with marinara sauce for dipping.

SPICY DILLS \$11

Eight spicy pickle spears beer battered and cooked golden served with Gaslight horsey sauce or buttermilk ranch dressing for dipping

CAULIFLOWER WINGS \$10

Cauliflower breaded & tossed in your choice of wing sauce and served with celery and Gaslight bleu cheese dressing or buttermilk ranch.

BONELESS WINGS \$12 | \$18

Tossed in your favorite wing sauce and served with celery and Gaslight bleu cheese or buttermilk ranch. half pound | full pound

TRADITIONAL WINGS

\$12 | \$20 | \$32

Jumbo seasoned and breaded wings tossed in your favorite sauce, served with celery and either Gaslight bleu cheese dressing or buttermilk ranch. six | twelve | eighteen

WING SAUCES

Mild, atomic hot, Gaslight bbq, atomic bbq, honey mustard, atomic mustard, garlic teriyaki, Sweet Baby Ray's BBQ, bang bang, and honey sriracha bbq.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SALADS

SPINACH SALAD \$10

Baby fresh spinach, applewood smoked bacon, hard boiled egg, fresh mushrooms, and fresh baked croutons. Tossed in a Brew-homemade lemon vinaigrette and topped with parmesan cheese.

Add chicken \$4
Add shrimp \$6
Add salmon \$8

BLACK & BLEU \$15

Mixed greens, cajun steak, bacon, tomato, avocado and bleu cheese crumbles with choice of dressing.

BUFFALO CHICKEN \$15

Spring mix, crispy chicken tossed in mild buffalo sauce, bleu cheese crumbles, cheddar cheese, matchstick carrots, tomato and hard boiled egg served with Gaslight bleu cheese dressing.

COBB \$15

Artisan romaine, hard boiled egg, tomato, chicken, applewood smoked bacon, avocado, bleu cheese crumbles and choice of dressing.

BBQ CHICKEN RANCH \$14

Artisan romaine tossed with buttermilk ranch dressing, tomato, red onion, tortilla strips, and cheddar cheese topped with chicken tossed in Sweet Baby Ray's BBQ Sauce.

GASLIGHT CHOPPED \$15

Chopped romaine, pepperoncini, diced salami, diced pepperoni, cherry tomato, mozzarella, parmesan, tossed in a red wine vinaigrette.

SIDE CAESAR \$6

Artisan romaine creamy caesar topped with parmesan and toasted brew homemade croutons.

SIDE SALAD \$6

Artisan romaine, tomato, shredded carrots, egg, cheddar, croutons.

SALAD DRESSINGS

1000 island, balsamic, bleu cheese, buttermilk ranch, caesar, french, honey mustard, light italian, O&V, lemon vinaigrette, and Gaslight vinaigrette.



Spinach Salad

CAESAR \$10

Artisan romaine and creamy caesar topped with parmesan and toasted brew-homemade croutons.



LOAD 'EM UP, CAESAR!

Make your caesar salad sizzle by adding any one of these proteins.

BUFFALO CHICKEN \$4

BUFFALO SHRIMP \$6

GRILLED CHICKEN \$4

GRILLED SALMON \$8



Gaslight Chopped

BURGERS

Our burgers are hand-pattied, grass-fed chuck and served with choice of side. Our burger buns are baked fresh daily. *Ask your server how to make your burger gluten free.



THE LOBO BURGER \$15

Green chiles from Hatch New Mexico, pepper jack cheese, breaded jalapeño bottlecaps, Gaslight spicy mayo served on an old-world pretzel bun.

BLACK BEAN BURGER \$15

Brew-homemade black bean burger, cheddar cheese, lettuce, tomato, red onion, and pickle on a kaiser bun.

STEWART SQUARE BURGER \$15

American cheese, applewood smoked bacon, mac & cheese served on a kaiser bun.

BBQ BACON BURGER \$15

Cheddar cheese, applewood smoked bacon, Gaslight bbq sauce topped with fresh onion crisps on a kaiser bun.



GASLIGHT BURGER \$14

American cheese, lettuce, tomato, red onion, pickles served on a kaiser bun.

BEER CHEESE

PRETZEL BURGER \$15

Rhinegeist Truth IPA beer cheese sauce topped with fresh onion crisps on an old-world pretzel bun.



Chimichurri

BURGER OF THE MONTH

Every month we create a new recipe.

Ask your server for this month's creation.

EVERY BURGER OF THE
MONTH SOLD SUPPORTS:



CHIMICHURRI BURGER \$15

Chimichurri sauce, ground chuck burger, Brew-homemade guacamole, Pepperjack cheese, tomato, lettuce. Served on a kaiser bun with choice of side.

FRISCO SMASH BURGER \$15

Two smash patties, with Havarti and American cheeses, topped with Brew-homemade frisco sauce, on a kaiser bun.



Brekky Burger



2025 Burger Bracket Challenge Winner
by Oxford Student, Maddie Kelley!

BREKKY BURGER \$15

Two smash patties, melted cheddar cheese, bacon, hashbrowns, chipotle aioli, fried egg, fresh avocado on a kaiser bun.

SANDWICHES —

All sandwiches are served with your choice of side.
*Gluten free options available.

🔦 **BUFFALO CHICKEN WRAP \$14**

Crispy chicken tossed in buffalo sauce, cheddar cheese, lettuce, tomato, & buttermilk ranch dressing in a honey wheat wrap.

HONEY MUSTARD CHICKEN WRAP \$14

Crispy chicken tossed in gaslight honey mustard, cheddar cheese, lettuce, & tomato in a honey wheat wrap.

🔥 **SPICY HAWAIIAN CHICKEN WRAP \$14**

Cajun chicken, pepper jack cheese, cilantro lime rice, pineapple, bell peppers, onion, diced tomatoes, & spicy bbq sauce in a honey wheat wrap.

🔦 **CILANTRO LIME SHRIMP WRAP \$14**

Cilantro lime marinated shrimp, pepper jack cheese, lettuce, tomato, and spicy mayo served in a honey wheat wrap.

TURKEY HAVARTI MELT \$15

Turkey, Wisconsin havarti cheese, applewood smoked bacon, tomato, Gaslight garlic mayo served on toasted sourdough.

CARMINE'S MEATBALL SUB \$15

Old world artisan roll, parmesan italian meatballs, ladled in slow-simmered marinara sauce with melted mozzarella cheese. Served with choice of



Brisket Grilled Cheese

SIGNATURE GRILLED CHEESES

BRISKET GRILLED CHEESE \$15

Toasted sourdough, ooey gooey Havarti & American cheeses, topped with smoked beef brisket, slathered in Sweet Baby Ray's BBQ

FAT DADDY MAC \$15

Cheddar cheese, bbq-sauced pulled pork and creamy mac & cheese on buttered sourdough toast.

GASLIGHT GRILLED CHEESE \$14

Havarti and American cheeses on sourdough bread with a generous portion of tomato basil bisque soup.

Make your grilled cheese sizzle by adding:

Tomato \$1
Avocado, bacon, or mac & cheese \$2



Carmine's Meatball Sub

BUFFALO CHICKEN SANDWICH \$14

Buttermilk breaded chicken breast cooked golden, tossed in mild buffalo sauce and served on a kaiser roll with pepper jack cheese, lettuce and tomato.

CHICKEN BACON RANCH \$14

Buttermilk breaded chicken breast served on a kaiser roll with Havarti cheese, lettuce, tomato, and applewood smoked bacon drizzled with brew-homemade buttermilk ranch dressing.

TURKEY CLUB \$15

Ham, turkey, cheddar cheese, Wisconsin havarti cheese, lettuce, tomato, applewood smoked bacon, Gaslight garlic mayo.



Firecracker Pizza

PIZZA MENU —

🔦 FIRECRACKER PIZZA \$20

Gaslight Brew-homemade pizza sauce, mozzarella cheese, cupped pepperoni, Italian sausage, pickled jalapeno, crushed red chile flakes.

TACO PIZZA \$20

Gaslight's frijoles refritos sauce, mozzarella. Once baked we top it all off with shredded lettuce, taco meat, diced tomato, shredded cheddar cheese and served with a side of salsa and sour cream.

🔦 GASLIGHT COMBO \$20

Gaslight pizza sauce, mozzarella, pepperoni, italian sausage, sliced mushrooms, green peppers, black olives and red onions.

BBQ CHICKEN \$20

Gaslight bbq sauce, oven roasted chicken, chopped bacon, onions, mozzarella, provolone and parmesan cheese.

🔦 MEDITERRANEAN \$20

Pesto sauce, mozzarella, marinated chicken, kalamata olives, and mushrooms topped with fresh tomatoes and feta cheese.

LISA C'S VEGGIE PIZZA \$18

Gaslight's red pizza sauce, mozzarella, green bell pepper, red onion, black olives, mushrooms, and topped with fresh diced tomato once baked. Served on a 10" cauliflower crust.

🔦 PIZZA OF THE MONTH

Every month we create a new recipe.

Ask your server for this month's creation.

BUFFALO CHICKEN PIZZA \$20

Brew-homemade buffalo/ranch sauce, mozzarella, chicken tossed in our buffalo/ranch sauce with red onion, thinly sliced celery and drizzled with mild sauce.

BUILD YOUR OWN PIZZA \$15

Comes standard as a cheese pizza.

\$1.99 per topping *\$2.99 per topping

Substitute 10" cauliflower crust + \$2

TOPPINGS

sausage
pepperoni
bacon
ham
hamburger
chicken
mushrooms
onions
green peppers

pepperoncinis
kalamata olives*
black olives
red onions
tomato
jalapeños
pineapple
green chiles*
feta*

BREW-HOMEMADE SAUCES

Gaslight pizza sauce
Pesto sauce
Frijoles refrito sauce

Buttery garlic sauce
Gaslight bbq sauce

ENTREÉS

GRILLED SALMON* \$24

Alaskan salmon finished with seasoned garlic butter, served with cilantro lime rice, and choice of side.

10 OZ. SIRLOIN* \$28

Certified angus sirloin steak served with fresh onion crisps, finished with seasoned garlic steak butter, and choice of two sides.

HAND-BREADED CHICKEN TENDERS \$16 | \$18

Hand-breaded chicken tenders, coleslaw, choice of side, served with brew-homemade remolaude sauce for dipping.
3 Tenders | 4 Tenders

RIGATONI BAYOU CHICKEN PASTA \$18

Cajun chicken, white queso, bell peppers, onions, mushrooms, tossed with rigatoni, topped with parmesan and fresh, chopped parsley.

MEATBALL RIGATONI PASTA \$18

Rigatoni pasta tossed in a slow-simmered marinara sauce with meatballs and topped with parmesan cheese and topped with parsley. Served with garlic parmesan breadsticks. Add a side caesar salad for only \$4.00

GASLIGHT 513 MAC N CHEESE \$18

Cavatappi noodles, alfredo, chicken, bacon, peas, parmesan cheese, topped with a garlic crouton crumble and fresh, chopped parsley.



Gaslight 513 Mac N Cheese



Birria Tacos

TACOS & MORE

GASLIGHT FAJITAS*

Grilled peppers & onions, lettuce, tomato, cheddar cheese, brew-homemade salsa, sour cream, and white or corn tortillas.
cajun chicken, carnitas, steak\$17
shrimp\$18
add brew-homemade guacamole\$2

SILVA'S STEAK TACOS \$18

Marinated skirt steak, fresh avocado, pickled red onion, cotija cheese, tomatillo salsa, and fresh limes, served with chips & salsa.

BARBACOA BURRITO BOWL \$16

Beef barbacoa, cilantro lime rice, fresh corn pico de gallo, black beans, diced tomato, and shredded cheddar cheese, served with fresh salsa & guacamole.

BIRRIA TACOS \$18

Mexican birria de res slow-cooked beef served in three homestyle corn-wheat tortillas, diced red onion, cheddar & crumbled cotija cheese, fresh cilantro with cilantro lime rice & birria broth for dipping.

BIRRIA QUESADILLA \$14

Mexican birria de res slow-cooked beef with melted cheddar, diced red onion, & fresh cilantro. Served with corn Pico de Gallo & birria broth for dipping.

*Gluten free options available.

DESSERTS

GASLIGHT TOFFEE & PEANUT BUTTER BROWNIE \$7

Made with butter, brown sugar, peanut butter chips, chocolate chips and toffee bits. Topped with sugar crystals. Each brownie is hand decorated and iced.

MINI CINNI \$5

Chocolate chip cookie dough rolled in cinnamon sugar and graham cracker crumble, baked then topped with vanilla ice cream and a caramel drizzle.

MILKSHAKES \$5

Choose from freshly blended Vanilla, Strawberry, or Chocolate flavors.
Ask your server about our shake of the month for more fun selections.

🏠 MILE HIGH MUD PIE \$9

Cookies and cream & moose tracks ice cream mounded high atop an Oreo Cookie crumb crust. Served on a bed of hot fudge, topped with whipped cream and hot fudge drizzled tableside.



Mile High Mud Pie



Toffee & Peanut Butter Brownie

SIDES

TOTS

NATURAL CUT FRIES

WAFFLE FRIES

GASLIGHT CHIPS

🏠 GLUTEN FREE CHIPS

CHIPS & GASLIGHT SALSA

MASHED POTATOES +\$1

MAC & CHEESE

COLESLAW

CILANTRO LIME RICE

CUCUMBER TOMATO SALAD

BROCCOLI +\$1

SRIRACHA HONEY BBQ BRUSSELS +\$2

SIDE CAESAR SALAD +\$2

SIDE HOUSE SALAD +\$2



Add beer cheese, white queso, or shredded cheddar cheese\$2
Add bacon, sour cream, & green onion ... \$1

All fries can be upgraded to Gaslight-style (parmesan & sea salt)50¢

\$12 LUNCHES —

MONDAY - FRIDAY 11:00AM - 3:00PM

Includes choice of soft beverage.

HALF BUFFALO CHICKEN SALAD

Spring mix and crispy chicken tossed in mild buffalo sauce with bleu cheese crumbles, cheddar cheese, matchstick carrots, tomato and hard boiled egg served with gaslight bleu cheese dressing.

HALF GASLIGHT CHOPPED

Chopped romaine, pepperoncini, diced salami, diced pepperoni, cherry tomato, mozzarella, parmesan, tossed in a red wine vinaigrette.

HONEY MUSTARD CHICKEN WRAP

Crispy chicken tossed in gaslight honey mustard, cheddar cheese, lettuce, tomato and buttermilk ranch served in a honey wheat wrap.

BUFFALO CHICKEN WRAP

Crispy chicken tossed in buffalo sauce, cheddar cheese, lettuce, tomato, and buttermilk ranch dressing served in a honey wheat wrap.

HAND-BREADED CHICKEN TENDERS

Two hand-breaded chicken tenders, gaslight coleslaw, gaslight sauce, and choice of side.



Half Buffalo Chicken Salad

BLACK BEAN WRAP

Brew-homemade black bean burger, cheddar cheese, lettuce, salsa and buttermilk ranch dressing served in a honey wheat wrap.

CKCW DAWGS

Six mini corn dogs served with mustard sauce and choice of side.

CAULIFLOWER WINGS

Cauliflower breaded and tossed in your choice of wing sauce. Served with celery & Gaslight bleu cheese or buttermilk ranch dressing, and choice of side.

CHEESEBURGER SLIDERS

Two chuck sliders, American cheese, pickle, lettuce, tomato, and onion. Served with choice of side.



Buffalo Chicken Wrap

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



HAPPY HOUR: MONDAY - FRIDAY 3:00PM - 6:00PM

\$3 Domestic Pints / \$5 Gaslight Margaritas / \$5 Glasses of House Wine

DAILY SPECIALS

MONDAY

\$2 Off Entrée Salads
\$1 Off Domestic Bottles

TUESDAY

KIDS EAT FREE With each adult meal purchase (minimum \$12)
\$4 Pints of Bud Light or Miller Lite
\$2 Off Tacos (TACO TUESDAY)

WEDNESDAY

\$2 OFF All Pastas
\$2 Off All Glasses of Wine
\$2 Off Martinis

THURSDAY

\$2 Off All Burgers
\$2 Off Mules
\$4 Pints of Bud Light or Miller Lite

FRIDAY

\$1 Off Rotator Craft Beers

SATURDAY

\$7 Lamplighter Lily's
\$6 Miss Jenna's Martini's

SUNDAY

KIDS EAT FREE With each adult meal purchase (minimum \$12)
\$6 Orange Creamsicle Margaritas
\$6 Fiesta Paloma's

Ask your server about our monthly burger, shake, pizza, and dessert options.



COCKTAILS —

LAMPLIGHTER LILY \$9

vodka, orange liquor, cranberry juice, lemon, & simple syrup.

BOURBON BERRY BRAMBLE \$14

Buffalo Trace, brew-homemade blackberry and raspberry purée with fizzy water.

GASLIGHT MARGARITA \$8

tequila blanco, triple sec, fresh lime juice, organic sour mix, and a salted rim.

CIAMPA MARGARITA \$8

Tequila blanco, fresh lime juice, brew-homemade blackberry purée, and organic sour mix.

ORANGE CREAMSICLE MARGARITA \$8

tequila, orange liquor, orange simple syrup, juice, coco real.



Orange Creamsicle Margarita

BREWHOUSE MOJITO \$7

Light rum, fresh mint, and fresh lime juice.

JC'S RUM RUNNER \$9

Coconut rum, light rum, pineapple juice, and orange juice.

MOSCOW MULE \$9

Vodka hand-crafted with fresh lime juice and gingerbeer.

BOURBON MULE \$9*

Bourbon hand-crafted with fresh lime juice and gingerbeer.

ZOBO MULE \$10

Bourbon, raspberry purée, orange simple syrup, ginger beer. *upgrade to buffalo trace for \$3



Lamplighter Lily

BLACKBERRY GIN FIZZ \$8

Gin, brew-homemade blackberry purée, and fizzy water.

GASLIGHT GAL SPRITZER \$10

Aperol, Chambord, raspberry purée, Prosecco.

BREWHOUSE BLOODY MARY \$8

Vodka, atomic mary mix, and choice of rim: salt, celery salt, old bay spice.

LISA'S KICKIN' SWEET TEA \$9

Firefly sweet tea vodka, sweet tea, and fresh lemonade

FIESTA PALOMA \$8

Tequila, grenadine, grapefruit juice, splash of fizzy water

MARTINIS —

LEMON DROP \$8

Citrus vodka, fresh lemon twist, & a sugar rim.

AMY'S COSMO \$8

Raspberry vodka, triple sec, and a lemon twist.

GEORGIA PEACH \$8

Peach vodka, sour apple liqueur, peach purée, splashes of oj and cranberry.

ESPRESSO MARTINI \$9*

French vanilla vodka, espresso liqueur, chocolate liqueur, and espresso.

MISS JENNA \$8

Lemon vodka, blueberry syrup, and fresh lemon juice.



MERCHANDISE —

Gaslight merchandise is now available for purchase. Commemorate your visit to Gaslight Brewhouse with a logo pint glass, t-shirt, ball cap, or hoodie. Bring a piece of our establishment home today.



MOCKTAILS —

STRAWBERRY BLISS \$7

orange juice, strawberry puree, fresh lime juice, and Brew-homemade honey syrup.

SUNRISE SERENADE \$6

Pineapple juice, orange juice, grenadine, blackberry puree, fresh lemon juice, and simple syrup.

PINK SPLASH \$7

Lemonade, raspberry puree, and coco real.

TROPICAL SUNSET \$6

pineapple juice, fresh lime juice, grapefruit juice, coco real, and simple syrup.

