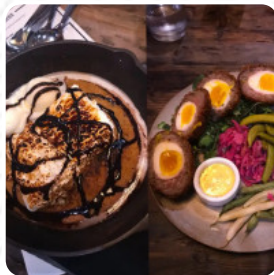




## ***The Informalist Menu***

<https://menulist.menu>

205 S. Barstow StWI 54703, Eau Claire, United States  
+17153187399 - <http://theinformalist.com/>



The menu of *The Informalist* from [Eau Claire](#) includes 203 menus. On average, menus or drinks on [the menu](#) cost about \$8.4. The categories can be viewed on the menu below.

# The Informalist Menu



## Non Alcoholic Drinks

ICED TEA \$2.0

## Alcoholic Drinks

MERLOT

## Appetizers

BEET HUMMUS \$10.0

## Soups

SOUP OF THE DAY \$6.0

## Pizza

BREAKFAST PIZZA 10 \$12.0

## Burgers

VEGGIE BURGER \$13.0

## Extras

BACON OR SAUSAGE \$3.5

## Gnocchi

GNOCCHI

## Main Dishes

BRAISED BEEF \$10.0

## Drinks

DRINKS

## Starters & Salads

FRENCH FRIES

## Sauces

KETCHUP

## Beef Dishes

FILET MIGNON

## Soft Drinks

APPLE JUICE \$4.0

## Sandwich

CHICKEN SANDWICH\* \$15.0

## Snacks And Side Dishes

SMALL SALAD \$5.0

## American Food

EGGS BENEDICT \$11.0

## Warme Getränke

CAFÉ AU LAIT \$3.0

## Toppings

SAUCES \$1.0

## Sandwiches & Toasts

LISMORE BURGER\* \$13.0

## Hot Pies

WILD MUSHROOM \$8.0

## Brunch

SOURDOUGH TOAST \$4.0

# The Informalist Menu



## Bread

PITA

## Burgers & Sandwiches

ROASTED VEGETABLE BURGER \$15.0

## Breakfast Menu

TWO EGGS \$2.0

## Small Plates

SMOKED TROUT CAKES \$13.0

## Beer & Cider

OLD RASPUTIN IMPERIAL STOUT,  
NORTH COAST, FORT BRAGG, CA \$6.0

## Rose

CHARLES SMITH, ROSÉ, MATTAWA, WA,  
2016

## Dinner Plates

THANKSGIVING DINNER \$16.0

## Brunch Sides

MULTIGRAIN TOAST \$4.0

## Combinations

SOUP SANDWICH \$14.0

## Craft

FAT TIRE AMBER ALE, NEW  
BELGIUM BREWING, FORT  
COLLINS, CO \$5.0

## 3-Egg Omelets

BUILD YOUR OWN OMELET \$13.0

## Draft Beers

ANCHOR STEAM LAGER, ANCHOR  
BREWING, SAN FRANCISCO, CA \$4.0

## Garden

ROASTED GARDEN SALAD \$12.0

## Hot Drink

HOT CHOCOLATE \$2.8

## From The Fryer

HOUSE CUT FRIES \$4.0

## Soft Drinks And Juices

CRANBERRY JUICE \$4.0

## Specialty Coffee

AMERICANO \$2.5

## Espresso Drinks

STEAMER \$3.5

## Sweeter Side

MUFFIN OF THE DAY \$6.5

## Meat And Poultry

PORK SHORT RIBS \$19.0

## Breakfast Starters

STEEL CUT OATS \$7.0

# The Informalist Menu



## Coffee & Juices

ITALIAN MACCHIATO \$3.5

## White Based Sauce

BASIL PESTO \$16.0

## Pick Your Own Combo

¼ CHICKEN \$17.0

## Not Eggs

SMOKED TROUT BAGEL \$13.0

## Craft Beer - Bottles & Cans

BLACK BUTTE PORTER,  
DESCHUTES, BEND, OR \$5.0

## Taste & Amp; Share

CHARCUTERIE BOARD \$20.0

## Non Alcoholic \$4

HOUSEMADE LEMONADE \$3.0

## Char - Grilled Skewers

KING OYSTER MUSHROOMS \$13.0

## Uncategorized

3 MEAT \$16.0

## Mains

STEAK EGG NACHOS\* \$15.0

DRY AGED RIBEYE\* \$35.0

## Toast

FRENCH TOAST \$8.0

AVOCADO TOAST \$7.0

## Sandwiches

FRIED CHICKEN SANDWICH \$12.0

PASTRAMI MADAME \$15.0

## Meat Dishes

YELLOW CURRY \$16.0

MEATBALLS

## Indian

CHAI \$3.5

CHICKEN CURRY

## Cocktails

MIMOSA \$8.0

BLOODY MARY \$8.0

## Toasts

SOBRASATA \$9.0

BLTINI \$9.0

## Beverages

FRESH SQUEEZED ORANGE JUICE \$4.0

FRESH SQUEEZED GRAPEFRUIT  
JUICE \$4.0

## Hot Drinks

TEA \$3.8

COFFEE

# The Informalist Menu



## Create Your Own

MEATS \$2.5

CHEESES \$1.5

## Sparkling

VILLA SANDI, PROSECCO, IL FRESCO ,  
VENETO, ITALY, NV

JP CHENET, SPARKLING ROSÉ, FRANCE,  
2016

## Savory

BREAKFAST SAMMY\* \$8.0

SWEET POTATO LATKE \$7.0

## Wood Stone Pizza

BANANA JAMMA \$17.0

BACON, GOAT, BLEU \$17.0

## Fermented Ciders

FERRO FARMS HARD CIDER,  
BURLINGTON, WI \$6.0

OAKED MAPLE HARD CIDER,  
SEATTLE, WA \$6.0

## Restaurant Category

DESSERT

VEGAN

## Dessert



GRANOLA BOWL \$8.0

FRESH FRUIT SALAD \$5.0

CHEESECAKE

## Steaks



THE CLASSIC\* \$9.0

RIBEYE STEAK

RIBEYE STEAK

## Main

SEASONAL HASH \$9.0

SEASONAL HASH\* \$9.0

TOMATO CONFIT \$14.0

## Salads

CAESAR\* \$10.0

BEET CITRUS \$12.0

GARDEN SALAD \$12.0

COBB SALAD\* \$14.0

## White

PIETRA SANTA, PINOT GRIGIO, CIENAGA  
VALLEY, CALIFORNIA, 2015

HESS SELECT, CHARDONNAY,  
MONTEREY COUNTY, CA, 2015

ANGELINE, SAUVIGNON BLANC,  
SONOMA, CALIFORNIA, 2016

LAURENZ AND SOPHIE, GRÜNER  
VELTLINER, SINGING , AUSTRIA, 2015

VON BUHL, RIESLING, JAZZ , PFALZ,  
GERMANY, 2015

## Wines From The Coravin

CHATEAU MONTELENA, CHARDONNAY,  
NAPA VALLEY, 2013

BECHTOLD ENGELBERG GRAND CRU  
ALSACE, GEWURZTRAMINER, 2011

LA TOURTINE BANDOL, MOURVEDRE  
BLEND, PROVENCE, FRANCE, 2014

# The Informalist Menu



RODNEY STRONG ROCKAWAY ,  
CABERNET SAUVIGNON, ALEXANDER  
VALLEY, CA, 2013

NAPANOOK, BORDEAUX BLEND, NAPA  
VALLEY, CA, 2012

## Cans

THE FARMER'S DAUGHTER  
BLONDE ALE, LUCETTE BREWING  
CO., MENOMONIE, WI \$4.0

GUNPOWDER IPA BREWED WITH  
GREEN TEA, BREWING PROJEKT,  
EAU CLAIRE, WI \$6.0

RIDE AGAIN AMERICAN PALE ALE,  
LUCETTE BREWING CO.,  
MENOMONIE, WI \$4.0

BOHEMIAN DARK LAGER TALLBOY,  
LAZY MONK BREWING, EAU  
CLAIRE, WI \$6.0

BALTIC PORTER, LAZY MONK  
BREWING, EAU CLAIRE, WI \$6.0

SHOT TOWER ESPRESSO STOUT,  
POTOSI, WI \$6.0

## Side Dishes

SAUTÉED GREENS \$4.0

HUSHPUPPIES \$8.0

COUNTRY TOAST \$4.0

CRISPY FRIED POTATOES \$4.0

CRISPY HEIRLOOM POTATOES \$5.0

ROASTED ASPARAGUS \$9.0

HUSH PUPPIES

## Red

BAROSSA VALLEY, GSM, BAROSSA  
VALLEY, AUSTRALIA

DRUMHELLER, MERLOT, COLUMBIA  
VALLEY, WASHINGTON, 2015

PIATELLI, MALBEC, PREMIUM RESERVE ,  
MENDOZA, ARGENTINA, 2014

VAL D 'OR, ZINFANDEL BLEND, THE  
CLEAVER , SIERRA FOOTHILLS,  
CALIFORNIA, 2015

SMITH HOOK, CABERNET SAUVIGNON,  
CENTRAL COAST, CALIFORNIA, 2015

LINCOURT, PINOT NOIR, SANTA RITA  
HILLS, CALIFORNIA, 2014

SISQUOC RIVER, RED BLEND, RANCHO  
SISQUOC, SANTA BARBARA COUNTY,  
CA, 2014

## Starters

SMOKED SALMON TOAST \$10.0

SOFT BAKED PRETZELS \$10.0

SCOTCH EGG\* \$16.0

CRISPY BRUSSEL SPROUTS \$9.0

BREAKFAST SAMMY \$8.0

SUPERIOR SALAD\* \$22.0

MARINATED FILET TIPS\* \$15.0

GARBANZO YELLOW CURRY \$16.0

## Coffee



ESPRESSO \$2.5

MOCHA \$4.0

CAPPUCCINO \$3.5

BREVE \$4.0

LONG BLACK \$3.0

FLAT WHITE \$4.0

COFFEE \$2.5

LATTE \$3.5

## Sipping Spirits

POLI SARPA DI POLI, GRAPPA, ITALY

# The Informalist Menu



CLEAR CREEK CHERRY, EAU DE VIE,  
OREG

TESSERON, COGNAC, LOT 90 , FRANCE

ASBACH URALT, WEINBRAND,  
GERMANY

DARON FINE, CALVADOS, FRANCE

GERMAIN-ROBIN OLD HAVANA  
CALIFORNIA, BRANDY

TARIQUET, ARMAGNAC 15 YEAR,  
FRANCE

EL DORADO 21 YEAR, DEMERARA RUM,  
GUYANA

## Cocktails From The Penny Bar

PEDRO ALTO (PD) \$8.0

MORT'S GARDEN (EK) \$8.0

NORTHERN COM FORT OLD  
FASHIONED (MO) \$8.0

STAINED GLASS (PD) \$8.0

BERRY THE HATCHET (ZZ) \$8.0

PHO SHO (PD JP; BARTENDER  
CHEF COLLABORATION) \$10.0

PLANTASIA (EK) \$8.0

THE SEAMUS (SM) \$8.0

75TH ELDER (UA) \$9.0

## These Types Of Dishes Are Being Served



PANCAKES \$7.0

COBB \$12.0

NOODLES

PIZZA

CHICKEN

DESSERTS

ICE CREAM

SALAD

BURGER

## Bottles

DOUBLE BUBBLE IMPERIAL IPA,  
RUSH RIVER BREWING, RIVER  
FALLS, WI \$5.0

SPOTTED COW CASK ALE, NEW  
GLARUS BREWING, NEW GLARUS,  
WI \$5.0

MOON MAN SESSION ALE, NEW  
GLARUS BREWING, NEW GLARUS,  
WI \$5.0

SNOWSHOE ALE, NEW GLARUS  
BREWING, NEW GLARUS, WI \$5.0

DIRTY BASTARD SCOTCH ALE,  
FOUNDER'S BREWING, GRAND  
RAPIDS, MI \$5.0

TWO HEARTED IPA, BELLS  
BREWING, KALAMAZOO, MI \$5.0

MIRROR POND PALE ALE,  
DESCHUTES, BEND, OR \$5.0

LAGUNITAS PILS, LAGUNITAS  
BREWING, PETALUMA, CA \$4.0

SOUR MONKEY, VICTORY  
BREWING, DOWNINGTON, PA \$4.0

BUGLER BROWN ALE, SAND  
CREEK BREWING, BLACK RIVER  
FALLS, WI \$4.0

## Ingredients Used



BRUSSEL SPROUTS \$9.0

SCALLOPS \$24.0

VEGETABLES \$1.5

PRAWNS

SCALLOP

CARROTS

# *The Informalist Menu*



POTATOES

BEEF

CHICKEN BREAST

BRUSSELS SPROUTS

## *Fortified Wine & Dessert Wine*

RAMOS PINTOS, TAWNY PORT,  
PORTUGAL

RAMOS PINTOS 10 YEAR, TAWNY PORT,  
PORTUGAL

RAMOS PINTOS 20 YEAR, TAWNY PORT,  
PORTUGAL

WARRE'S 10 YEAR, TAWNY PORT,  
PORTUGAL

WARRE'S 20 YEAR, TAWNY PORT,  
PORTUGAL

BODEGAS HIDALGO AMONTILLADO  
NAPOLEON JEREZ, DRY SHERRY, SPAIN

LA GARROCHA SWEET SHERRY, SPAIN

BODEGAS CÉSAR FLORIDO OLOROSO  
CRUZ DEL MAR DRY SHERRY, SPAIN

BODEGAS LA CIGARRERA MANZANILLA  
PASADA, DRY SHERRY, SPAIN

RARE WINE CO. CHARLESTON SERCIAL  
DRY, MADEIRA, PORTUGAL

RARE WINE CO. BOSTON BUAL MEDIUM  
RICH, MADEIRA, PORTUGAL

RARE WINE CO. NEW YORK MALMSEY  
RICH, MADEIRA, PORTUGAL

KRACHER, AUSLESE '13, AUSTRIA

CINQUE TERRA, SCIACCHETRA 2008,  
ITALY

RIVERBEND WINERY MOONLIGHT,  
CATAWBA FRONTENAC GRIS 2016, WI

RIVERBEND WINERY SUNSET, ROSÉ  
BLEND 2016, WI



# *The Informalist Menu*



## *The Informalist*

205 S. Barstow StWI 54703, Eau  
Claire, United States

### **Opening Hours:**

Monday 15:00-21:00  
Tuesday 15:00-21:00  
Wednesday 15:00-21:00  
Thursday 15:00-21:00  
Friday 15:00-21:00  
Saturday 15:00-21:00  
Sunday 15:00-21:00

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