



KATCH

WE SUPPORT
LOCAL, NATURAL,
SUSTAINABLE &
ORGANIC PRACTICES
WHENEVR
POSSIBLE

BRUNCH BAR

STARTERS

TORTILLA SOUP	6
with pulled chicken, pico de gallo, queso fresco, serrano & cilantro	
CHEESESTEAK ROLLS	10
with mango gastrique & pickled onion	
KATCH NACHOS GIGANTE	12
fried corn tortilla smothered in pepper jack cheese sauce with black bean, pico de gallo, jalapeno, guacamole & sour cream chicken + 3 steak + 4 shrimp + 5	
TRADITIONAL 10 BONELESS 11	
8 pieces per order comes with carrots, celery & blue cheese dressing classic buffalo (medium) • blazing mango habanero (hot) honey chipotle (mild) • bbq (tangy) • dry rub (naked wings)	
WISCONSIN CHEESE BITES	11
with buffalo wing dipping sauce	
SHRIMP CEVICHE	12
with navel orange, tomato jus, persian lime, red onion & lavash crisps	
SOUTHERN FRIED CHICKEN FINGERS	9
buttermilk brined with a honey mustard dipping sauce	
HOMEMADE GUACAMOLE	12
with smoked serrano & corn tortilla chips	
KATCH POUTINE	12
hand cut fries with brown gravy, wisconsin cheese curd & pulled pork	
JUMBO BAVARIAN PRETZEL	9
with Guinness cheese sauce & beer mustard	

BRUNCH DRINKS 8

- PROSECCO
- MIMOSA
- BELLINI
- BLOODY MARY
- RED SANGRIA
- MARGARITA

BOTTOMLESS BOOST ADDITIONAL 18

FOR 90 MINS PER PERSON OF UNLIMITED
BRUNCH DRINKS & BEER OF THE DAY.
ONLY AVAILABLE WHEN PURCHASING A BRUNCH ITEM.

SQUEEZED DRINKS 4

ORANGE • GRAPEFRUIT • CRANBERRY

COFFEE, TEA & ESPRESSO

COFFEE	3
ESPRESSO	3
CAPPUCCINO	5
HOT CHOCOLATE	3
HOT TEA	2
GREEN TEA	2
GREEN MINT TEA	2

BRUNCH

EGGS BENEDICT *	15
poached eggs, grilled chorizo, chipotle hollandaise, pico de gallo, avocado	
SHRIMP & GRITS	15
cheddar grits, roasted corn, braised pork belly	
AVOCADO TOAST *	12
organic 7 grain bread, kale pesto, poached eggs, avocado, alfalfa sprouts, chili infused olive oil	
LEMON RICOTTA PANCAKES	14
buttermilk pancakes, orange marscarpone, fresh berries	
STEAK & EGGS PLATTER	18
grilled skirt steak with chimichuri sauce, 2 eggs any style, herb roasted home fries, baby farm greens	
BISCUIT AND GRAVY *	14
buttermilk biscuit, 2 scrambled eggs, country gravy with veggie sausage	
KALE & QUINOA SALAD	16
sautéed kale, quinoa, lemon herb vinaigrette, poached egg, goat cheese roasted free range chicken + 3	
CHILAQUILES	15
salsa verde, corn tortilla chips, Mexican crème, queso fresco, fried eggs, roasted free range chicken	
CHICKEN & WAFFLE	14
buttermilk waffle, southern fried free range chicken, maple bourbon butter	
F'ING GOOD FRENCH TOAST	14
cinnamon crème anglaise, banana rum sauce, vanilla ice cream	
BUILD YOUR OMELLETE *	12
choose any 3 items • additional items +1 cheddar • swiss • goat cheese, chorizo • bacon • pepper • onion, spinach • mushroom • tomato steak + 4 shrimp + 5	
CLASSIC CHEESEBURGER	14
or	
KATCH BRUNCH BURGER *	15
over easy egg, cheddar cheese, apple wood smoked bacon, baby farm greens, chorizo aioli chefs choice cooked to medium unless specified	

*brunch item served with herb roasted home fries & baby farm greens

SIDES

BACON	5
VEGGIE SAUSAGE	5
WAFFLE	6
HERB ROASTED HOME FRIES	3
ENGLISH MUFFIN	3
SUB EGG WHITES	3
CHORIZO	4
2 EGGS ANY STYLE	3
BISCUIT	4

a 20% service charge is added for parties of 6 or more / we accept up to three forms of payment per table / if you have any food allergies please advise your server

all brunch items are served 11:30am - 4pm • every saturday & sunday