



HAGEMEISTER PARK

A TRADITION OF SPIRITS AND FUN



1919

Nichols, Powers, Coffeen, Zoll, Martin, Sauber,
Martell, Leaper, Ladrow, DesJardin, Zoll, Muldoon,
Rosenow, Peteka, G.W. Calhoun. (Center) Lambeau.
(Lower Row) Abrams, Gavin, McLean, Bero.

Photo Courtesy of Neville Public Museum

FLAVOR-FILLED

APPETIZERS



BRUSCHETTA

"Caprese" Style with medley tomatoes, pesto aioli, fresh basil and locally sourced fresh mozzarella. Finished on toasted garlic baguettes with balsamic glaze. 13.99

PUB CHIPS & VIDALIA DIP

Pub-style potato chips served with our signature Vidalia dip. 7.99

CHEESE CURDS

Locally sourced classic white cheese curds. Served with homemade ranch dressing. 11.99

NEW MOZZARELLA STICKS

Handmade in egg roll skins, fried to perfection. Accompanied by zesty pizza sauce. 12.99

BAVARIAN PRETZELS

Authentic German pub-style pretzels served with your choice of any two dipping sauces: Wisco Disco beer cheese, Dusseldorf mustard or garlic Parmesan sauce. 11.99

ROASTED BRUSSELS SPROUTS **CF**

Roasted fresh Brussels sprouts and red bell peppers tossed in grated Parmesan then drizzled with balsamic glaze. Served with a roasted garlic aioli. 9.99

FIRECRACKER SHRIMP

Fantail deep-fried shrimp on a bed of mixed cabbage, drizzled with sriracha honey lime aioli and topped with green onions. 13.99

NEW QUESADILLA

Melted cheddar jack cheese tucked in a grilled herb tortilla, sided by lettuce, Pico de Gallo, sour cream and salsa. 9.99
Add The Bar-BQ Smoked chicken or pork for 3.99

NEW SHRIMP BASKET

Beer battered shrimp shaken in your choice of sauce a top a bed of French fries. 13.99

WINGS

BONELESS WINGS

All-white meat jumbo wings coated with a savory breading, shaken in any of our signature sauces. 12.99

TRADITIONAL WINGS

Our traditional-style flappers, shaken in any of our signature sauces. 12.99

CF Celiac-friendly without the following:
Spicy Thai or Garlic Parm

CHICKEN TENDERS

White meat, lightly breaded, fried golden brown and served on a bed of crispy fries with ranch or BBQ sauce. 12.99

SIGNATURE WING SAUCES

Classic BBQ, Honey BBQ, Bourbon BBQ, Spicy Thai, Garlic Parmesan, Cajun Honey Butter, Rajili, Carolina Tangy Gold, Mild Buffalo, Hot Buffalo, Mango Habanero, Ghost Pepper or Caribbean Jerk. Dryrubs: Seasoned Buffalo, Cowboy, Chili Lime

Consuming under-cooked beef, fish, pork, poultry, or shellfish significantly increases the risk of pathogens.

JUICY PERFECTION

SIGNATURE STEAKS

Our "Award-Winning" hand-cut steaks are locally sourced and seared to perfection to ensure a tender and flavorful steak.



TEXAS T-BONE

USDA CHOICE 16 oz. The best of both worlds! A tender filet and beefy NY Strip steak. Finished with a roasted garlic butter and served with your choice of two sides. 30.99

GARLIC PARMESAN STEAK

USDA CHOICE 12 oz. Parmesan crusted NY Strip and sautéed shrimp topped with a Parmesan & garlic butter sauce. Served with your choice of two sides. 33.99

BULLEIT BOURBON RIBEYE

USDA PRIME 14 oz. Ribeye steak grilled to perfection, topped with haystack onion straws and finished with our house-made Bulleit bourbon glaze. Served with your choice of two sides. 34.99

STEAK ENHANCEMENTS

Sautéed Mushrooms
& Onions 1.99

Crispy Fantail Shrimp
or Sautéed Shrimp (4) 5.99

Blue Cheese Sauce 1.49

U10 Scallops (3) 6.99

Garlic Parmesan
Butter Sauce 1.49

Bourbon Glaze 1.99

SIGNATURE SIDES

Rosemary Fingerling Potatoes

Garlic Mashed
Potatoes

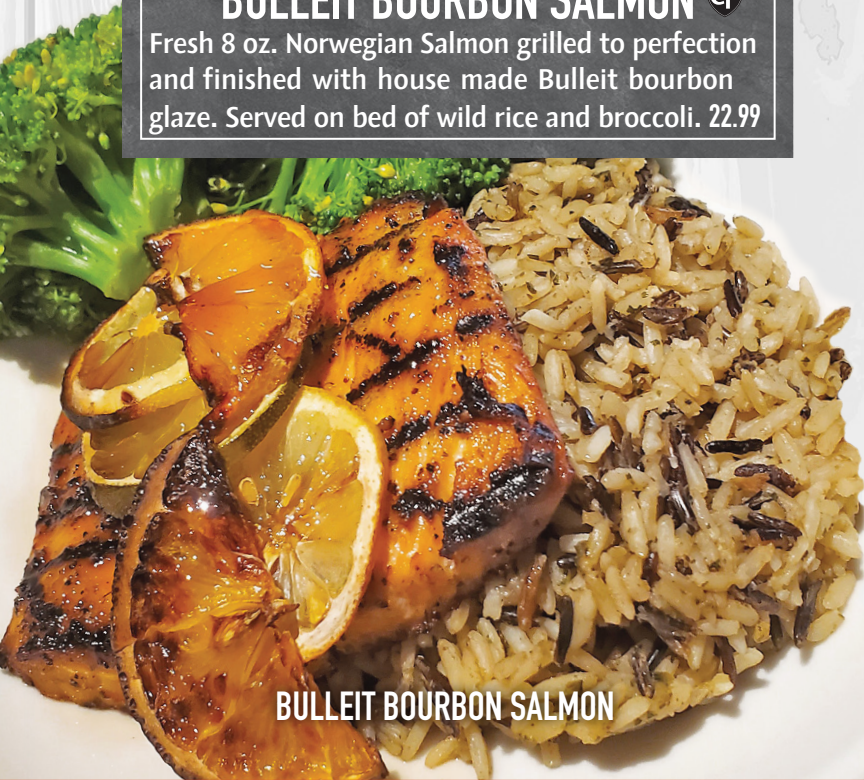
Steamed Broccoli
Parmesan Asparagus

CLASSIC HOME-MADE FAVORITES

HP CREATIONS

BULLEIT BOURBON SALMON ^{CF}

Fresh 8 oz. Norwegian Salmon grilled to perfection and finished with house made Bulleit bourbon glaze. Served on bed of wild rice and broccoli. 22.99



BULLEIT BOURBON SALMON

RAJUN CAJUN ALFREDO

Chicken, andouille sausage and shrimp sautéed in a robust Creole cream sauce. Served on a steaming hot bed of linguini. 21.99

^{NEW} BEEF RAVIOLI

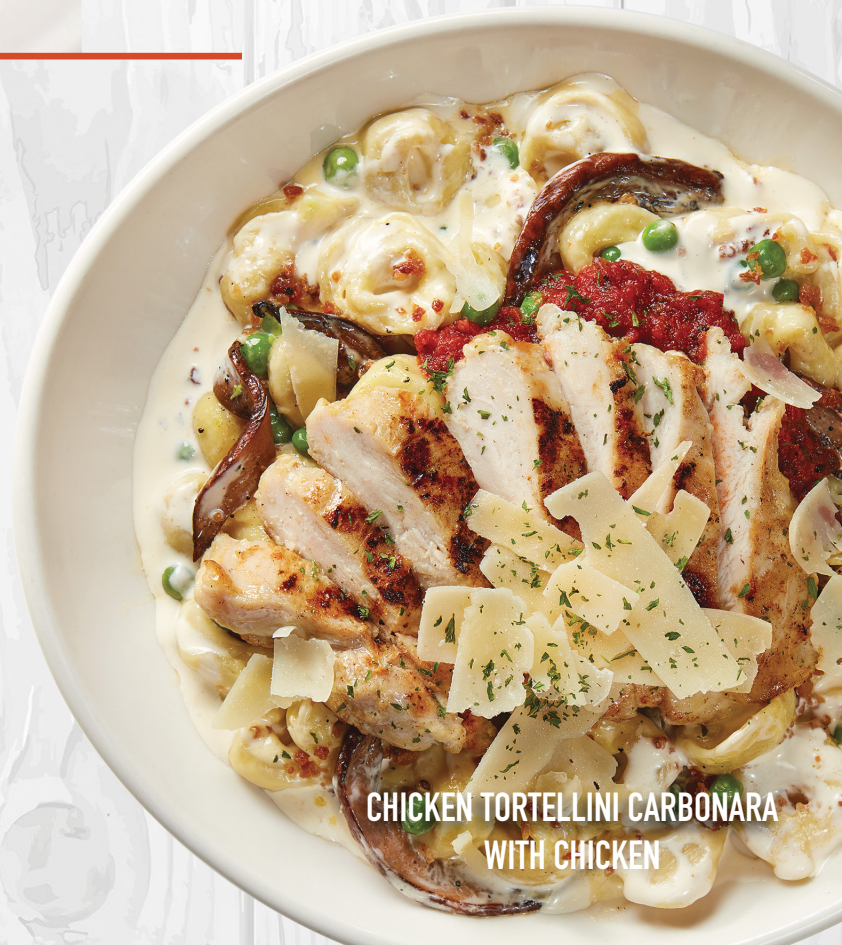
Tossed in a blended house sauce of marinara and alfredo, sautéed onions and fresh spinach. Finished with shaved parmesan and fresh parsley. 18.99

CHEESE TORTELLINI CARBONARA

Cheese-filled pasta sautéed with bacon, mushrooms and peas then blended with a creamy butter sauce. Finished with house marinara and shaved Parmesan cheese. Chicken 19.99 Shrimp 21.99

^{NEW} BRISKET MAC & CHEESE

Elbow macaroni tossed in a creamy aged cheddar cheese sauce, topped with bourbon BBQ burnt ends and jalapeño crisps. 17.99



CHICKEN TORTELLINI CARBONARA
WITH CHICKEN



JUST THE WAY YOU WANT 'EM



GOURMET BURGERS

Our burgers start with USDA fresh (never frozen) ground steak.
Served with French fries or homemade chips.

Pair your fries with roasted garlic aioli for .69
or chips with Vidalia dip for 1.49 - Great for dipping!

Substitute one of the following: sweet potato fries or broccoli 1.99



PORK MAC

PORK MAC

In-house smoked BBQ pork piled on top of a quarter-pound burger with American cheese, three-cheese mac & cheese and haystack onion straws. 16.99



WAGYU BURGER

A half-pound burger packed with flavor, served on a toasted wheat bun, layered with sauteed onions, tomato, spring greens and 4-year aged sharp cheddar. Finished with horseradish aioli. 16.99

HP CLASSIC CHEESEBURGER

An "old-time" classic! 7oz. burger served on a brioche bun, topped with American cheese, lettuce, tomato, red onion, pickle and mayo. 14.99

Add bacon 1.99 | Add Avocado 1.49 | Add Egg 1.49

TURKEY BURGER

Savory 7oz. turkey burger served on a toasted oat topped wheat bun with spring greens, tomato, onion, pepper jack cheese and roasted garlic aioli. 14.99

ELK BURGER

A half-pound Elk Burger served on a toasted oat topped wheat bun, with spring greens, tomato, smoked Gouda, garlic aioli and mushrooms & onions. 17.99



PATTY MELT

A quarter-pound burger, layered with sauteed onions, American and Swiss cheese, tucked inside a toasted marble rye bread sided by 1000 island dressing. 13.99

CLASSIC RECIPES WITH JUST A LITTLE EXTRA SOMETHIN'

SANDWICHES

Served with French fries or homemade chips and a pickle spear.

Pair your fries with roasted garlic aioli for .69
or chips with Vidalia dip for 1.49 - Great for dipping!

Substitute one of the following: sweet potato fries or broccoli 1.99

CF Our sandwiches and wraps can be prepared on a Celiac-friendly bun for an additional 1.99

NEW BAR MESS

The Bar-BBQ smoked pulled chicken tucked in toasted sourdough bread, layered with a duet of pepper jack and cheddar cheeses, applewood bacon, jalapeño crisps and finished with white Alabama sauce. 15.99

ULTIMATE BLT

Everyone's favorite with a twist! Applewood smoked bacon, lettuce, tomato, red onion, chipotle aioli, guacamole and cheddar cheese. Prepared on grilled sourdough bread. 14.99



PHILLY

Authentic Philly-Style! In-house shaved USDA CHOICE NY Strip Steak, topped with sautéed onions, green peppers and mushrooms. Finished with melted Swiss & American cheese and served on a Swiss hoagie roll. 15.99

CBLT

Grilled chicken breast atop a brioche bun, layered with pepper jack cheese, applewood smoked bacon, lettuce, tomato and onion, finished with garlic aioli. 14.99

HP BREADED CHICKEN

Crispy breaded chicken breast topped with fresh lettuce, onion, tomato and crunchy pickle chips, finished with honey sriracha sauce and served on a brioche bun. 13.99

NEW PESTO CHICKEN PANINI

Grilled 6 oz. chicken breast fillet, layered with pesto sauce, tomatoes, sautéed onions, spring greens, roasted red peppers and provolone cheese. Tucked inside a grilled herb focaccia roll. 15.99

REUBEN

House- braised corned beef brisket, swiss cheese, sauerkraut and Thousand island dressing, served on toasted marble rye. 14.99

BUFFALO CHICKEN

An HP requested Favorite! Grilled chicken breast strips with pepper jack cheese, lettuce, tomato, ranch dressing and buffalo sauce. 13.99

CHICKEN BACON RANCH

Grilled chicken breast, applewood smoked bacon, cheddar jack cheese, lettuce and tomato. Wrapped in a garlic herbed tortilla with ranch dressing. 13.99

NEW STEAKHOUSE

CHOICE New York Strip steak (M), rice pilaf, fresh avocado, cheddar jack cheese, lettuce and tomato. Wrapped in a garlic herb tortilla with horseradish aioli. 15.99

TURKEY CUCUMBER

Roasted turkey, sliced cucumbers, lettuce, tomatoes, swiss cheese, bacon, and house made ranch. 13.99

WRAPS

AMAZING ARTISAN

FLATBREADS

Amazing, rising wood-fired artisan flatbread layered with zesty house-crafted sauces and fresh mozzarella.



MARGHERITA

Pesto sauce topped with marinated grilled chicken breast, fresh mozzarella cheese, roasted tomatoes, garlic and Italian herbs. 19.99

NEW PHILLY

Sliced NY Strip steak layered with an herb cream cheese, sauteed green peppers and onion. 19.99

CALIFORNIA CHICKEN

Creamy garlic sauce, chicken, bacon, avocado, roasted medley tomatoes, red onions and mozzarella. Baked on an artisan wood-fired flatbread crust. Drizzled with chipotle aioli. 19.99

NEW ALL THE VEG

Pesto base layered with roasted artichokes, red onion, roasted red peppers, roasted medley tomatoes and spinach. Finished with avocado and truffle oil. 18.99





HEALTHY & ROBUST

SALADS

Dressings available: Ranch, French, Parmesan, Raspberry Champagne Vinaigrette, Thousand Island, Fat Free Ranch, Fat Free French, Honey Dijon, Bleu Cheese, Mango Vinaigrette, Tarragon, Balsamic Vinaigrette, Lemon Horseradish Vinaigrette, Olive Oil and Red Wine Vinegar.

CF Our salads can be prepared Celiac-friendly. Add 1.99

*Salads served with a freshly baked
Sister Schubert's roll or Celiac-friendly dinner roll.*

CRANBERRY PECAN

Fresh mixed greens topped with candied pecans, strips of chicken breast, sun-dried cranberries, red onions and Montrachet cheese. Served with raspberry champagne vinaigrette. 15.99

SALMON CITRUS

A blend of fresh greens with mandarin oranges, candied pecans, avocado and lemon & lime wedges. Topped with grilled seasoned center-cut salmon fillet and served with mango vinaigrette dressing. 17.99

NEW COBB

A blend of fresh greens, strips of chicken breast, applewood bacon, tomatoes, cheddar jack cheese, egg, onions and black olives. Served with your choice of dressing. 14.99

STEAKHOUSE SALAD

USDA CHOICE 6 oz. New York Strip loin seared & broiled to perfection, then sliced and layered on top a bed of house greens with Parmesan cheese, heirloom cherry tomatoes, avocado, bacon and red onions. Served with house-made lemon horseradish vinaigrette. 18.99



STEAKHOUSE SALAD

DESSERTS

Skillet Cookie 8.99
Red Velvet Cake 6.49
Lava Cake 6.99

CHILI

Warm up on a cold winter day.
Cup 4.99 Bowl 6.99
Add Sour Cream, Cheddar Jack Cheese
and Onions .79 each

//// //// //// //// ////
Add freshly baked
Sister Schubert's roll .79
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FRENCH ONION

A secret recipe with a duet of
caramelized onions.
Served Au Gratin 5.99

NEW CHICKEN DUMPLING

Cup 4.99 Bowl 6.49

SOUPS

CF CELIAC-FRIENDLY

THE HISTORY OF HAGEMEISTER PARK

Hagemeister Park was the first home of the Green Bay Packers and also the preferred gathering spot for the people of Green Bay early in the 20th century. It was where they convened for ballgames, picnics, festivals, circuses, fairs and just about every other kind of social or sporting event.

Hagemeister included all the land north of Walnut Street and east of Baird to the East River, including where East High School and City Stadium now stand, and also all of what is now Joannes Park. Formerly owned by the Brown County Fair and Park Association and called Washington Park, the area became known as Hagemeister Park in 1899. That was when the Hagemeister Brewing Co. purchased the northern section and Joannes Bros., a wholesale grocery firm, bought the southern part.



Henry F. Hagemeister was put in charge of the entire grounds and presumably that was at least partly why it was commonly called Hagemeister Park, although the southern part was sometimes referred to as the Joannes addition or portion. At that time, Walnut ended at Baird and there was no street that divided the two properties.

The Packers played at Hagemeister from 1919, when they were organized as a semi-pro team, through 1922, their second season in what became the National Football League. The Packers crushed the Menominee North End Athletic Club, 53-0, in their first game there on Sept. 14, 1919; and they edged the Minneapolis Marines, 7-6, in their first NFL game there on Oct. 23, 1921.

The Packers played on a sandlot field with no fence or stands in 1919 and then in a small, wooden ballpark with less than 5,000 seats over the next three seasons. Hagemeister also was home to Green Bay's first minor league baseball team from 1905 through 1914 and was the site of the first 17 games in the storied Green Bay East-Green Bay West football rivalry.

The park also included a large oval track for horse and harness races, a shaded picnic grove, a clubhouse with a dance hall and bowling alley, a roller rink and a pavilion first used as a theater and later as an armory.



In 1919, the Joannes family donated its 38 acres to the City of Green Bay for official park use. Four years later, construction began on East High School and the Hagemeister Park name soon disappeared until it was resurrected in 2012 as a locally- owned, theme restaurant and modern-day gathering place for sports fans and social events of all kinds.

By Cliff Christl

WHY HP?

Waterfront Outdoor Dining
Craft Beers
Pick Up & Delivery
Catering
Packer Shuttle
Conference Rooms
Private Rooms

On-line Ordering
On-line Reservations
Riverside Igloos
Boat Slips
Patio: Fire Pits & Lounging
Live Entertainment
HDTV Sports Viewing

Ask about our expanded party rooms! Buffet & plated menus available.

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