

# Hotch-A-Do

Café and Bar

*We make our food from scratch from secret family recipes. Fresh and made to order for you.  
We use fresh, all natural, organic, and local ingredients to create a better tasting meal,  
better for you, and better for our community!  
Welcome to our home, and thank you for choosing Hotch-a-do!*

1813 E. Kenilworth Place

Milwaukee, WI 53202

414.727.2122

[www.hotch-a-do.com](http://www.hotch-a-do.com)

open 9am-10pm Monday-Thursday

9am-10pm Friday-Saturday

9am-3pm Sunday

We gladly accept Visa,

Mastercard, and Cash

Catering available upon request

Free Wi-Fi

# Breakfast

## (Served Daily until 3)

### Eggs Benny

Two fresh organic eggs poached on an english muffin. Add your choice of bacon, ham or tofu. Your Eggs Benny will be topped with Hollandaise sauce and fresh avocado, and served with a fresh fruit cup and cottage cheese. \$8.5

### Breakfast Burrito

Two organic eggs scrambled, green peppers, onions, morning spuds, vege chili, cheddar cheese all wrapped in a grilled flour tortilla. Includes a side of sour cream, our homemade salsa and topped with fresh avocado. \$8.5

### Vegan Burrito

Same as above but with a generous portion of tofu instead of eggs and cheese.

### Blueberry & Banana Pancakes

Our pancakes are made from scratch, with secret spices, organic blueberries and bananas. Tim holds the title of "Best Pancake Maker" in the Storm family, but we think his recipe is too good to keep to ourselves, so we've brought it to you. Comes with two pancakes and maple syrup. \$7

### Sunrise Sandwich

Get just what you're looking for. First choice: English muffin, bagel or croissant. Second choice: bacon, ham or tofu. Then we add a fresh organic egg cooked the way you like it and top it with cheese and avocado. Served with a fresh fruit cup and cottage cheese. \$7.5

### Shipwreck

Two fresh organic eggs scrambled to perfection with your choice of two: bacon, ham, tofu, mushrooms, onions, green peppers, tomatoes or cheese. Served with a fresh fruit cup, cottage cheese and toast. \$8

Don't like scrambled eggs, ask for the shipwreck omelet style.

### Mary Pat's Granola

The recipes come from Amber's mom. She makes a few different versions, all of which are partly why Amber goes back to Appleton to visit. Please ask your server for today's selection. All are served with yogurt and fresh fruit. \$5.5

### Morning Spuds (What's your staple?)

Coming from a meat-and-potatoes kind of family, we came up with a delicious way to enjoy them. Red potatoes seasoned with...you guessed it...secret spices. \$3

### Hotch Breakfast

Two eggs cooked your way, two pieces of bacon, ham or tofu, toast and morning spuds. All that for only \$7.

### Biscuits and Gravy

Fresh made buttermilk biscuit smothered with our very own mushroom gravy.

Sorry this is only served on Saturday and Sunday or while supplies last. \$6.5

### Rx (Hotch Hash)

Cheese potatoes, broccoli, red peppers, onion, and goat cheese all cooked together on the griddle top and mixed with an organic egg. Served with toast. Add a side of bacon, sausage or ham into that mix for \$2 more. Perfect medication for large appetites, broken hearted truckers, and hangovers. \$8.5

Try it with marinated tofu instead of the egg....so good! Add .5

### Monte Cristo

Ham, turkey, swiss, and cheddar sandwiched between thick texas toast, egg battered and griddle fried. Served with cottage cheese, fresh fruit cup, sour cream and jam. \$8.5

### French Toast

Two thick slices of brioche bread seasoned with cinnamon and nutmeg. Yummy! \$7

### French Toast Zucchini Bread

Our homemade zucchini bread batter dipped and grilled. So good it will melt in your mouth! \$7

### Bacon Egg and Cheese Biscuit McWhat? \$5

### Will's Biscuit Benny

An open face homemade biscuit, ham, two poached eggs, and mushroom gravy served with a side of maple syrup and morning spuds. \$8.5

## A La Carte

One Egg \$1.5

Two Eggs \$3

Side of Bacon \$2

Sausage Links \$2

Side of Tofu \$2

Toast \$1.5

Bagel with cream cheese \$2.5

Cherry or Apple Dumpling \$2.5

Homemade Sweet Breads

Banana or zucchini. Gramma's recipes, you have to try. \$2.5

Bowl of cottage cheese \$2.5

Fruit bowl \$3

One blueberry banana pancake \$3.5

Half order of french toast or french toast zucchini bread \$3.5

Prefer cheese potatoes instead of fruit and cottage cheese add \$1

Prefer morning spuds instead of fruit and cottage cheese, no prob. Just ask

Add cheese potatoes to your breakfast sides add \$2

Add morning spuds to your breakfast sides add \$1

\*Just so you know, eating undercooked poultry can make you sick

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## Lunch & Dinner (Starting at 11)

### Salads and Soups

#### Hotch House Salad

Looking for a just a little green, try this. Spring greens, red onion, cucumber, and cherry tomatoes served with our very own balsamic dressing. \$2.5

#### Tasty Caesar Salad

Made with fresh romaine lettuce, roma tomatoes, shredded parmesan and croutons.

Little- \$4.5 Big- \$7

Add baked chicken for \$2.5

#### Favorite Spinach Salad

We top the fresh spinach leaves with thinly sliced red onions, toasted almonds and slivers of orange. It's then tossed in

Amber's Fruity French

Little- \$4.5 Big- \$7

#### "Whoa" Salad

That's what you'll say after you taste this great combination. We start with a bed of spring greens with grated carrots and top it with pine nuts, dried cranberries, and grapes. Served with Will's very own roasted red pepper dressing. You won't believe how good it is.

Little \$5 Big \$7.5

Want to really say "Whoa"! Add goat cheese for \$1

#### Basic 4 Salad

Mixed spring greens topped with broccoli, red pepper, mushroom, onion, cucumber, toasted pine nuts, dried cranberries, cherry tomatoes, shredded sharp cheddar cheese, and our homemade pasta salad. All 4 food groups represented (old school style) \$8.5

#### Soup and Chili

Please check our chalk board for today's selections.

Vegan chili served daily

Cup- \$3 Bowl- \$5

### Appetizers and Sides

Bread with Dipping Oil \$2

#### Dreamy Spinach Artichoke Dip

Homemade spinach artichoke dip baked to perfection that will absolutely melt in your mouth. Served with blue chips and flat bread. Enough for two \$7.5

Prefer fresh cut veggies for dipping instead add \$1.5

#### Heebs Hummus Appetizer

We take Hotch-A-Do's homemade hummus paired up with blue chips and flatbread for dipping. Sooo good! \$7.5

Prefer fresh cut veggies for dipping instead add \$1.5

### Angie's Pasta Salad Side

Marinated veggies tossed with rotini noodles in our own Italian dressing then topped with sharp cheddar cheese and a hint of Ranch. \$3.5

### Taco Dip

Angie makes this at every gathering, and it never lasts long. Served with a mound of tortilla chips. \$6.5

### Salsa and Chips

The reason salsa comes first is because it's so good. Served with a mound of tortilla chips. \$4.5

### Cheese Potatoes (our signature dish)

Sharp cheddar cheese flavors these potatoes perfectly, and the crumbly topping is baked to a flawless finish. \$4.5

Feeling ambitious? Order the cheese potato meal. Double the portion and served with thick cut wheat bread. \$9

### Kettle Chips \$1.5

### Huge Deli Pickle

No need for explanation, just the best pickle you'll ever have. \$1.5

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## Sandwiches

We strive to bring you the very best natural foods and organic ingredients. We know this makes a better sandwich, a healthier person and a happier world. All sandwiches are served with your choice of kettle chips, blue chips, pasta salad or a fruit cup and a pickle. If you like you can substitute your side for a side salad. Choose a croissant, wheat bread, white bread, rye bread, or lucchesi roll where unspecified.

On the lighter side we have wraps: wheat, tomato basil, garlic herb, and spinach pesto

### For the carnivores

#### Gramma Franca's Meatball Hoagie

Markus's Grandma graced us with this recipe, and you've got to try it! Delicious handmade meatballs topped with provolone cheese and tomato sauce. Served on a lucchesi roll \$8.5  
Add hot peppers for \$.8

#### Baked Chicken Provolone 'Sammy'

Baked chicken smothered in Carol's tomato sauce and topped with melted provolone cheese. Served on a lucchesi roll. Will frequently made this for visiting guests when he was living in Olympia, WA. \$8.5 Add hot peppers for \$.8

#### Tuna Salad

We use premium tuna with yummy spices and mayo, onion, and celery. Then we top it with lettuce and tomato. \$7.5  
Add cheese for a delicious flavor combo. \$.8  
Prefer a warm sandwich, ask for it grilled

#### Turkey Club

All natural turkey, bacon, sharp cheddar cheese, fresh avocado, red onion, lettuce, vine-ripe tomato, and mayo. Jesse and Sam order this one, but Sam says hold the mayo. \$8  
Prefer a warm sandwich, ask for it grilled

#### Chipotle Turkey Club

Same as previous but we serve this with a spicy homemade chipotle mayo...hot!

### Hot ham and cheese croissant

That says it all. All natural ham and cheddar cheese melting perfectly in a buttery croissant. \$6.5 Add soup \$8.5  
Add tomato, bacon and avocado for \$1.5 more (no sides included)

### The Julius

Baked chicken breast, parmesan cheese, fresh sliced tomatoes, romaine lettuce grilled to perfection on French bread. Topped with a generous amount of Caesar dressing. \$8.5

### The Milwaukee Rachel

Milwaukee's version of the Turkey Reuben. All natural turkey breast, provolone cheese, sauerkraut, and thousand island dressing grilled on rye bread. \$8.5  
Don't eat turkey? Try it with tofu; you won't believe how good it is.

## For the Animal lovers

### Veggie

Havarti and sharp cheddar cheese, fresh avocado, red onion, cucumbers, lettuce, vine-ripe tomato, mayo, mustard and ranch. As our resident vegetarian, Angie put this together...and she knows sandwiches. \$7.5

### PB&J

We use Jif Peanut Butter and Smucker's grape or strawberry jelly like Mom. We recommend good old-fashioned white bread for this. But you choose...it's your world, we're just in it. \$5.5  
\* If you want to be adventurous...try our family's Peanut Butter and Honey Flats (just ask)

### Grilled Cheese with a cup of soup

Creamy Havarti Dill and Cheddar cheese served on wheat or french bread with your choice of soup \$7.5  
Add tomato, bacon and avocado for \$1.5 more  
Just want the grilled cheese that's OK. \$5.5 (no sides included)

### IL Capo

Salami, Ham, Provolone, White onion, Tomato, Hot giardiniera peppers, Oil and Red wine vinegar, Yellow mustard, Mayo, Italian Seasoning, and S&P. All that on a fresh lucchesi roll. \$9

### Roast Beef Davis

Stacked roast beef, Bleu Cheese spread or Goat cheese, Red onion, Roasted Red Pepper, Mayo, and Spring greens. Piled high on a fresh lucchesi roll. \$9

### Shredded Honey Mustard Chicken Sammy

Shredded chicken breast in a delicious honey mustard sauce topped with grilled onions, provolone cheese and bacon served hot on a toasted Kaiser roll. \$9

### Heebs Hummus Sandwich

Hotch-A-Do's own homemade hummus loaded on your choice of white or wheat bread with pine nuts, spinach leaves, fresh sliced tomato and cucumber. Served with a side of ranch. \$7.5

### Caprese Sandwich

Roma tomatoes, fresh mozzarella, fresh basil, and our very own balsamic vinaigrette. Served on a lucchesi roll. \$8.5  
Add baked chicken for \$2.5

### Italian Tofu Sammy

Marinated tofu, provolone cheese, tomatoes, grilled red onions, mayo, Italian seasoning, and oil and vinegar grilled to perfection on a lucchesi roll. \$8.5

## Pizza

We make our dough daily, according to the Storm Family recipe, then layer it with fresh tomato sauce, your choice of toppings and real Wisconsin cheese.

Whole Cheese Pizza (16 inch) \$15

Toppings: pepperoni, ham, bacon, chicken, \$1.5-\$3  
meatballs, tofu, tomatoes, onions,  
red onion, mushrooms, green pepper,  
roasted red peppers, zucchini,  
squash, broccoli, pineapples,  
green olives, black olives,  
spinach, hot peppers, jalapenos,  
fresh basil, artichokes, pineapple,  
fresh mozzarella, goat cheese,  
& cheddar cheese

Individual pizza \$5

Additional toppings .75 - \$1.50

## Specialty Pizzas

BBQ Balk

BBQ sauce, chicken, red onion, green pepper, mozzarella cheese, and cheddar cheese \$22

Ohana

Ham and pineapple \$20.5

Ohana means family or circle of friends, share this one with yours

OMG!

Green peppers, red peppers, onions, mushrooms, and broccoli sautéed in special seasonings and baked to perfection with our homemade sauce and mozzarella cheese \$24

For an additional OMG, add goat cheese for \$3

Margherita

Fresh mozzarella slices, fresh basil, and tomatoes \$21

The Garland

Pepperoni, Jalapenos, Black olives, and Goat cheese \$23.5

## Specials

Pizza Special

Served daily from 5-11. Order a large pizza and get a pitcher of beer for \$2

Fish Fry

Served Friday and Saturday night from 5-11

Includes Fresh all natural tilapia from Saint Paul Fish company or Meatless fish filets from Pure Vegetarian, Cheesy Potatoes, Coleslaw, and Rye bread \$10.5

Service Industry Brunch (SIB)

Served Mondays from 9-3. Two for one bloody's and mimosas

Weekly Specials

Ask your server for this week's selections

## Sweets

Homemade Sweet Breads

Banana or zucchini. Gramma's recipes, you have to try. \$2.5

Dumplings

Mmm...mmm...good! Great with a cup of coffee. Cherry or apple. \$2.5

Daddy Cookies

David's favorite cookie. He could often times consume a dozen in a sitting, we give you three. \$2

Oatmeal Raisin Cookies

We give you two so you don't have to share yours. \$2

Banana Chocolate Chip Brownie \$2.5

Ask your server for additional desserts available

# Coffee and Tea

We proudly serve local Alterra coffee products and Rishi Tea

## Good Old-Fashioned Coffee

(Regular, or Decaf).

little... \$1.5

big... \$1.75

boy, I'm tired...\$2

Espresso \$1

Double Espresso \$1.5

Americano \$1.75

Cappuccino \$2.75

Latte \$2.75

Mocha \$3.25

Chai \$3.25

Steamer \$2.5

(Extra Flavor shots \$.5)

(Extra espresso shots \$.5)

## Specialty Coffee Drinks

Mom's Mocha \$3.75

chocolate, coconut, almond

The Sancho \$3.75

chocolate and real peanut butter

Dad's Delight \$3.75

chocolate and caramel

The Hotch-a-do \$3.75

chocolate and malt

## Rishi Tea \$2.5

Peach White

Green Jade cloud

Jasmine Green Tea

Black China Breakfast

Black Earl Grey

Oolong Bao Zhang

Chai tea

Organic ancient pu-erh tuo cha

Caf. Free Tangerine Ginger

Caf. Free blueberry rooibos

# Other Beverages

## Milk

Small \$1.5

Large \$2

## Juice Orange & Apple

Small \$1.75

Large \$2.75

Lipton Tea \$2.25

Green, Raspberry,

Lemon and Diet Green

Vitamin Water \$1.75

Bottled Water \$1.5

Red Bull & Sugar Free \$3.25

Sprecher Rootbeer \$2.25

Orangina \$1.75

Gatorade \$1.75

Lemon Lime, Orange,

Fruit Punch, Rain,

G2 Grape and Fruit Punch

Izze Soda \$1.75

Pomegranate, Clementine,

and Blackberry

## Fountain Drinks

Pepsi, Diet Pepsi,

Mt. Dew, Sierra Mist

Lemonade

little...\$1.25

big...\$1.75

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# Beer and Liquor

## Bottled Beer

Lakefront Riverwest Stein (Milwaukee, WI) 3.75

Lakefront Cattail Ale (Milwaukee, WI) 3.75

Louie's Demise (Milwaukee, WI) 3.75

Flaming Damsel (Milwaukee, WI) 3.75

Point Special (Stevens Point, WI) 3

Berghoff Red Ale (Monroe, WI) 3.75

Berghoff Summer Solstice Wit (Monroe, WI) 3.75  
(Seasonal)

Blue Moon White Ale (Belgium) 3.75

Capitol Wisconsin Amber (Middleton, WI) 3.75

New Glarus Spotted Cow (New Glarus, WI) 3.75

New Castle Brown Ale (England) 4

Strongbow Cider (England) 4

Great Lakes Edmund Fitzgerald Stout (Cleveland, OH)  
3.75

Great Lakes Burning River IPA (Cleveland, OH) 3.75

Red Stripe (Jamaica) 4

Guinness (Ireland) 4.5

Miller Lite/Genuine Draft 64 (Milwaukee, WI) 3

Miller Lite 16 oz. (Milwaukee, WI) 4

Genuine Draft 16 oz. (Milwaukee, WI) 4

## Tap Beer (rotates)

Sprecher Amber (Milwaukee, WI) 3.5

Miller lite (Milwaukee, WI) 2.5

Point Special (Stevens Point, WI) 2.5

Ask server for available tap beer

Pitchers also available

## Liquor

Southern Comfort, Captain Morgan, Jack Daniels,

Jim Beam, Jameson, Jose Cuervo, Gin, Vodka,

Ketelone, Three Olive Cherry, Bacardi Limon, Bacardi,

X Rated, Jagereister, Dr. McGillicuddy, Baileys Irish

cream,

Bloody Mary 7

Mimosa 5 (Two for one on weekends)

# Wines

## House White

\* Chardonnay - Copperidge  
California. Glass 5 Bottle 20

## White Wines

\* Riesling - Madonna Kabinett  
Germany. Flavors of peaches with a delicate acidity.  
Glass 5.5 Bottle 22

\* Viognier - Finca La Linda  
Argentina. Medium bodied with rich flavors of ripe apricot and good acidity. Glass 6.5 Bottle 26

\* Pinot Gris - Milbrandt  
Washington. Delicate in character, crisp and medium long on the finish, tasting of lime, muskmelon and pear.  
Glass 6.5 Bottle 26

\* Pinot Grigio - Cedar Creek  
Cedarburg, WI. Glass 6 Bottle 24

\* Seyval - Wollersheim Prarie Fume  
Prarie DuSac, WI. Glass 6 Bottle 24

\* Sauvignon Blanc - Root 1  
Chile. Aromas and flavors of fresh limes, melon and pink grapefruit. Good acidity with a nicely balanced finish.  
Glass 6.5 Bottle 26

\* Sauvignon Blanc/Semillon - Rolling  
Australia. Aromas and flavors of lime and Kiwi, nice intensity with a crisp lingering finish. Glass 6.5 Bottle 26

## House Red

\* Merlot - Copperidge  
California. Glass 5 Bottle 20

## Red Wines

\* Shiraz - Rolling  
Australia. Soft red berry, plum flavors, nicely balanced with a touch of spice. Glass 6.5 Bottle 26

\* Merlot - Flying Fish  
Washington. Mocha, vanilla and blueberry aromas, fresh plum flavors, a hint of oak and lingering finish. Glass 6.5 Bottle 26

\* Cabernet Sauvignon - Mountain View  
California. Medium bodied with rich ripe dark fruit flavors with a touch of oak. Glass 6 Bottle 24

\* Pinot Noir - LuLuB  
France. Flavors and aromas of black cherries, smooth with soft tannins. Glass 7 Bottle 28

\* Malbec - Budini  
Argentina. Loads of ripe and spicy red and black fruits. Great structure with loads of ripe tannins, and a long finish.  
Glass 6 Bottle 24

\* Garnacha - Abrazo  
Spain. Aromas and flavors of red raspberry, with hints of truffles, full bodied with soft tannins. Glass 5.5 Bottle 22

\* Blend - Stephen Vincent Crimson  
75% Syrah/25% Cabernet  
California. Rich wine with ripe plum and blackberry flavor with hints of oak and cassis. Glass 6.5 Bottle 26

## Happy Hour Daily 4:30-7:30

2 for 1 taps

\$2 Miller Cans

PB&J \$5

(Pickle, pint of Beer, and a shot of Jameson)