



April 17-26, 2026

A FRESH TAKE FOR FOODIES, CELEBRATING OUR LOCAL MAKERS.

Local chefs, bartenders, and restaurateurs crafted brand-new dishes and drinks exclusively for this Tour.

EXCLUSIVE TOUR MENUS

await...

SHELBY CAMPBELL'S EATERY

JOHNNY'Z POUR HOUSE

VILLAGE SUPPER CLUB

MILWAUKEE BURGER COMPANY

EL CAMINO KITCHEN

Flip for Tour menus at participating locations!



WELCOME CENTER & GIFT SHOP: 4721 75TH STREET

A 501(c)(6) nonprofit, funded by short-term lodging (hotel) tax, driving positive economic and community impact through tourism.



JOHNNY'Z POUR HOUSE

EXCLUSIVE TOUR MENU

Featuring new, limited-time items.

April 17-26, 2026

Plates

PRAIRIE COW CRUSHER

8oz local grass-fed beef stuffed with Wisconsin cheese and topped with lettuce, tomato, onion and cheese curds. Served with your choice of a side. **\$18.99**

FARMYARD MAC ATTACK

Cavatappi noodles tossed in a creamy blend of Wisconsin cheeses, topped with crispy duck-bacon wontons, and finished with a sweet-chili drizzle. **\$15.99**

GLAZED & CONFUSED CLUCKER

A crispy fried local farm-raised chicken breast stacked on a Paielli's glazed donut and topped with a farm-fresh local egg and bacon. Served with your choice of a side. **\$16.99**



Pours

THE PRAIRIE DROP

A blueberry lemon drop featuring Drink Wisconsin vodka. **\$12**
NA version \$8

JOHNNY'Z NIGHTCAP

Brandy Old Fashioned featuring Drink Wisconsin brandy and Wisconsin cherries. **\$12**
NA version \$12
(w/ Lyre's NA Whiskey)

FARMHAND FIXER

A bloody mary featuring Drink Wisconsin vodka, cheese whips, beef stick, pickle and fried cheese curds, all made in Wisconsin. Lakefront Riverwest as a chaser. **\$14**
NA version \$14



Presented by Visit Pleasant Prairie

JOHNNY'Z POUR HOUSE

BEHIND THE PLATES & POURS



Commitment to Local.

From Paielli's donuts to Two Creek Farms' beef, chicken, cheeses, and eggs, their commitment to local for this Tour menu is evident in every bite.

Their specialty pours feature Wisconsin-made spirits with refreshing flavors—offering both cocktails and non-alcoholic options.

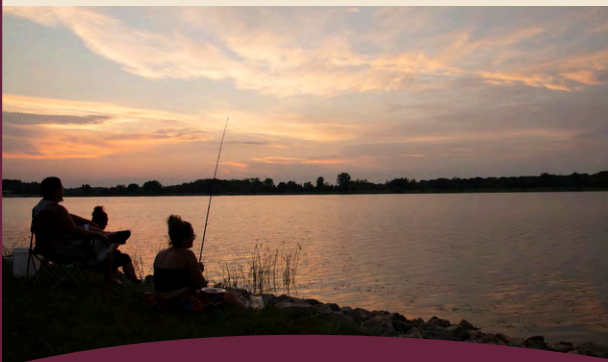
Also on the menu: a nod from owner John Ziembra to his mentor, Mike, whose vision helped shape the Kenosha County food scene.

The chicken sandwich features an egg—because why not settle the chicken-or-egg debate right on the plate?



ORDER FOR GOOD!

For every Plates & Pours Tour menu item ordered, Visit Pleasant Prairie will donate a portion of its Gift Shop merch sales to the Pleasant Prairie Parks Foundation! The foundation's mission is to enhance and support the park experience for every patron—from playgrounds and walking trails to natural preserves.





SHELBY CAMPBELL'S EATERY

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Plates

SMASH SLIDERS

Three Mini All-American Sliders, with American Cheese, Beer Braised & Caramelized Onions & SC's Secret Burger Sauce on Mini Potato Buns. **\$14**

PISTACHIO & MKE PRETZEL CRUSTED WALLEYE

Lake Winnebago Walleye, Breaded in Pistachios & MKE Pretzel Bread Crumbs and Fried, Served with Our Housemade Tartar Sauce, Coleslaw, Rye Bread, and Lemons. Choice of 2 Sides. **\$27**
Option of Baked with Lemon and Roasted Garlic.

SWANKY FRANKY

All-Beef 6" Grilled Hot Dog wrapped in Bacon and lightly fried, topped with Pickled Jalapeno & Pepperoncini Relish, Onions, Mild Giardiniera, Celery Salt, and Pickles. Choice of Side. **\$15**

dessert S'MORES SKILLET

Mini Cast Iron Skillet Bake of Hershey Chocolate Ganache, Crisp Golden Graham Crackers, Roasted Marshmallows, Smoked Sea Salt, Mixed-Nut Praline Crumble, and Dulce de Leche Drizzle. **\$7**

Pours

mocktail LEMON SHAKE-UP

Fresh-squeezed lemon juice shaken with simple syrup and your choice of almond or soy milk, finished with a light, refreshing soda fizz. **\$10**

CAMPFIRE

Smoked old fashioned featuring Hotel Tango Shmallow Whiskey, chocolate bitters, and graham syrup, finished with a perfectly toasted marshmallow. **\$15**

RELISH THE MOMENT

A crisp, savory martini made with pickle-infused vodka, house dill brine, and a whisper of dry vermouth. Finished with a chilled cornichon for the perfect salty bite. **\$14**



Presented by Visit Pleasant Prairie

SHELBY CAMPBELL'S EATERY

BEHIND THE PLATES & POURS

Elevated Campfire Cravings.

A menu that feels like a backyard campfire at grandpa's — smoky, grilled, and maybe even a little gooey. Shelby Campbell's is serving up creative twists on cookout classics, like the Swanky Franky and an out-of-this-world walleye dish that would make you wish every day were a Friday!

And staying on theme, the Campfire Old Fashioned delivers that unmistakable smoked aroma—a scent so nostalgic it instantly brings to mind roasted marshmallows and glowing embers.



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EL CAMINO KITCHEN

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Plates

LOADED HUMMUS

Smooth hummus with olive oil and herbs, served with warm pita and a crisp seasonal vegetable for dipping. **\$13**

PROSCIUTTO FLATBREAD

Prosciutto, arugula, cheese, and balsamic on a delicious flatbread. **\$13**



TORTA

A beloved Mexican-style sandwich on a toasted roll, layered with your choice of savory carnitas or turkey breast and fresh toppings for a bold, satisfying bite. **\$15**



Pours

MISTY MARG

A crisp blend of lemon and tequila with a hint of lavender, offering a light, floral twist on a classic margarita. **\$10**

SPRING TWIST

A bright, herbaceous martini with fresh lemon and muddled basil, balanced with a smooth vodka for a crisp, refreshing springtime sip. **\$10**

COLADA-CHATA

A creamy twist on a Pina Colada with RumChata, blending coconut, pineapple, and warm notes of vanilla and cinnamon for this rich tropical treat. Complete with a cherry on top. **\$10**

Delish!



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EL CAMINO KITCHEN

BEHIND THE PLATES & POURS

From Feedback to Fork.

El Camino Kitchen went straight to the source when dreaming up their exclusive Tour menu, connecting with staff, suppliers, and their own customer base to learn what they consider Tour-worthy. The result is a lineup shaped by creative collaboration and community cravings.

This menu leans into fresh, vibrant, and a little unexpected flavors, with thoughtfully crafted bites and bright, personality-packed pours designed to surprise and delight.



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MILWAUKEE BURGER CO.

EXCLUSIVE TOUR MENU

Featuring new, limited-time items.

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Plates

TWISTED BLACK N BLEU BURGER

Blackened Midwest beef patty, bleu cheese, celery and cucumber relish, topped with two buffalo chicken wings. Served with your choice of side. **\$14**

SWEET & SPICY PIG WINGS

Fried pork shanks tossed with a "kicked up" version of our house candy bourbon sauce and topped with sesame seeds and green onions. Served with a side of ranch or bleu cheese. **\$16**

COCONUT SHRIMP WRAP

Fried coconut shrimp, mixed greens, mango salsa, tomatoes, and sweet chili sauce. Served with your choice of side. **\$15**



Pours

CITRAMINT MULE

Absolut Citron, mint, lime juice and lemon juice, topped with ginger beer. **\$8**

LA PLAYA MARG

LALO Tequila Blanco, fresh lime juice, pineapple juice, and coconut milk define this unique margarita. **\$10**

BOURBON PEACH SMASH

Maker's Mark bourbon, house brown sugar and peach puree, mint, lemon juice, topped with ginger beer. **\$10**

Tasty!



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MILWAUKEE BURGER CO.

BEHIND THE PLATES & POURS

Serving Up Sunshine.

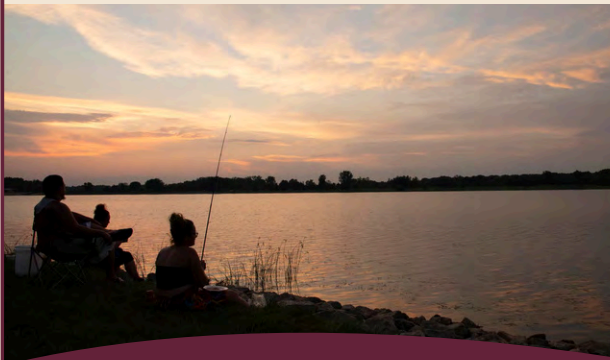
While MBC is known for its bold burgers and larger-than-life Bloody Marys, this Tour's menu showcases a different side, with bright, beach-inspired cocktails, and in the kitchen, summer inspiration keeps sizzling with dishes like the crispy coconut shrimp wrap.

Now celebrating 10 years in Pleasant Prairie, MBC remains proudly family-owned, giving the team the flexibility to get creative with unique monthly specials and seasonal menus, and to actively participate in local initiatives like the Plates & Pours Tour!



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THE VILLAGE SUPPER CLUB

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Tour Exclusives!

Plates

MAPLE ON THE RANGE

Maple soy-glazed chicken served over jasmine rice. A balanced combination of sweet and savory flavors. Includes soup and house salad. **\$20**

Pours

TIPSY TEDDY

Vodka cocktail, served over sphere ice. **\$9**

BROWN SUGAR

Bourbon old-fashioned made with brown sugar, bitters, and citrus. **\$9**



Did You Know?

Family-owned, Since 1924

Pete and Sue purchased the restaurant in 2001 and has continued its legacy.

A fire couldn't stop tradition.

In 2011, a fire destroyed much of the building, but the original bar survived and remains a centerpiece today. The rest of the space was carefully restored to mirror its original look and cozy supper club charm.

Weekly (and nightly) specials keep things fresh.

Rotating specials ensure there's always something new to try. These dishes are known to go fast!



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THE VILLAGE SUPPER CLUB

BEHIND THE PLATES & POURS

Homegrown and Heartfelt.

A true Pleasant Prairie staple, The Village Supper Club has been serving up from-scratch meals to the community for 100 years, where friendly hellos and Village pride are always on the menu.

That spirit shines through with a focus on locally sourced ingredients, including fresh produce from Stiles Farm & Nursery down the street. Each bite and sip feels rooted in the region, blending time-honored tradition with a fresh, thoughtful touch.

Check out their playful Tour drink featuring a gummy treat, giving a nod to Pleasant Prairie's sweet history.



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