



Potosi Brewing Company

209 South Main Street, Potosi, WI 53820,
608-763-4002 • www.PotosiBrewery.com

HOURS: Daily, 11:00 am – 9:00 pm, Fri – Sat: Apps to 10 p.m.
DINING STYLE: Brew Pub Casual, **NOISE LEVEL:** Vibrant
RECOMMENDATIONS: Pulled Pork Sliders, Golden Fried Green Beans, Hay Stackers; "The Sandwich" French Dip; Garden Burger; Catfish Sandwich; Salmon; St. Louis Ribs, Tenderloin
LIQUOR SERVICE: Full Bar, Potosi Brewed Beer on Tap
PRICE RANGE: Appetizers: \$5 - \$9.95, Lunch: \$4.95 - \$9.95, Entrées: \$8.95 - \$21.95
RESERVATIONS: From 2 to 20
PAY OPTIONS: Cash, Checks, All Credit, No Debit; ATM on Premises
WHEELCHAIR ACCESS: Front Door & Restroom
KIDS POLICY: Menu, High Chairs and Boosters
CATERING: On Premises Only, **TAKE OUT:** Yes, **DELIVERY:** No
PARKING: Large Private Lot



POTOSI BREWING COMPANY

by Rich Belmont

The Potosi Brewing Company is just 20 miles and a half hour's drive from Dubuque. It is right there on Main Street in Potosi known to many as the Catfish Capital of Wisconsin. Potosi's claim to fame, though, doesn't stop there. This little sleepy town of 711 residents with two gas stations and no stop lights is fast gaining recognition as the home of a first class brewery and outstanding restaurant.

In his excellent cover story of the May 27, 2010 edition of 365ink Mike Ironside explained the fabulous accomplishments of Greg Larsen, Executive Director and Potosi Brew master Steve Buszka in restoring this micro brewery to its former glory. You might have read the Potosi Brewery first opened in 1852, became the Potosi Brewing Company in 1906, grew to be the fifth largest brewery in Wisconsin and finally closed in 1972. After the Potosi Brewery Bottling buildings were destroyed in a fire in 1995 Gary David began rebuilding them. He submitted the high bid at county auction and after purchasing the site he enlisted his friend Rick Tobin and his cousin Denis David in a project to bring the brewery back to life. Through the marketing expertise of Denis and his wife, Madonna, the whole Potosi community soon became involved which led to the formation of the Potosi Brewery Foundation in early 2000.



Today the brewery's Good Old Potosi, Snake Hollow IPA (India Pale Ale) and Potosi Pure Malt Cave Ale are better beers now than they ever were. Also brewed on the premises are ES (Extra Special Bitter), Potosi Cream Ale and several summer beers on tap including Belgian WIT (Wheat Beer), Fiddler Oatmeal (Stout) and Summer Shandy. I had this last one and it is just right for hot days: sort of a combination beer and lemonade.



Ah, but I digress. This is a dining column after all and I am here to tell you about some wonderful happenings in the restaurant. The brew pub owner, The Potosi Brewery Foundation, has made a very wise decision, as it turns out, by installing a very young, but motivated management team in the pub part of this establishment. Michael Steiner is a Potosi native, has been with this restaurant since it opened in 2008 and was just promoted to



Restaurant Manager a few weeks ago. The Executive Chef is Jerry Hollis, who is from Freeport, IL, a graduate of Sullivan University Culinary School in Louisville, KY and is just 24 years old. But don't be deceived by Jerry's youth. He has acquired a wealth of experience at Brendan's Restaurant and Pub in Louisville and at Heidel House Resort & Spa in Green Lake, WI where he once cooked for John Travolta.

Michael and Jerry are both experts at what they do and with Jerry's creativity in motion upper management has just given them the ok to launch a new menu. It is designed to offer you flavorful meals just right for summer and tastes that are, of course, enhanced by beer!

For starters, the Hay Stackers are hand cut sweet white onions marinated in Good Ole Potosi Beer, coated with a house seasoned breading and dredged in beer to brown. The Pulled Pork Sliders are delightful. Pork butt is rubbed with a specially made beer marinade, then slow roasted and pulled, covered with BBQ sauce, placed on mini pretzel rolls and topped with homemade pickles.



For something different you might want to try the Fried Green Beans. They are bathed in a tempura batter, fried and served with a homemade ranch dressing. The Sweet Potato Fries are also quite unusual. They owe their peculiar taste to a blend of cinnamon, sugar and salt. You dip them in a spicy aioli made from Worcestershire, mayonnaise, sour cream and chipotles.

I love the Potosi Beer Cheese Soup! It is a creamy blend of beer, roasted red pepper and smoked Gouda cheese. It is one of the restaurant's signature dishes. They go through over 40 gallons per



week. The new Spinach and Strawberry Salad is also becoming a local favorite. It has baby spinach, sliced strawberries, candied walnuts, Chevre (goat cheese), and is tossed in a poppy seed dressing. I don't think there is any beer in this dish!



There are four half pound burgers on the menu and one quarter pounder. They are all made from freshly ground Choice Grade Angus Beef and served on giant Pretzel Rolls. The new Haystacker is a winner. The burger is loaded with both Wisconsin Swiss and Cheddar Cheese, a pile of deep fried onions and homemade garlic mayo. The Garden Burger is perfect for summer eating. The beef patty is totally inundated with cucumbers, red onions, tomatoes, peppered bacon and parmesan peppercorn ranch dressing. Then it is sprinkled with freshly grated parmesan and mozzarella.

There is a reason why a little restaurant in a brewery, in a small town, served over 400 meals on a recent Saturday. It's because this restaurant's seven dinner entrees are decidedly up scale and the word is out!

For example, on a recent visit I enjoyed the Saint Louis Ribs immensely (pictured at the top of the page). A full rack of baby backs are rubbed in oil and oven seared. Then they are cooked for 8 to 10 hours at a constant temperature to ensure tenderness. Now the meat will fall right off the bones so the ribs are ever so carefully placed on the grill to be finished and topped with BBQ sauce.



The Summer Pasta with chicken, salmon or shrimp is just right for a summer dinner. Fettuccini is tossed with an unusually creamy Pesto, tomatoes, zucchini and squash. The Pesto is made from a

blend of fresh basil, pine nuts and heavy whipping cream which accounts for the creamy coating.



The Atlantic salmon (pictured above) is simply oven baked but is served with an enticing Mango Salsa. This chunky sauce is made from mangoes, cilantro, tomatoes and lime juice. The Tenderloin is exceptionally tender. Flavor is added by wrapping it in local butcher smoked bacon. It is lightly seasoned, char-broiled and finished in the convection oven.



The owners and staff of this renowned Brew Pub greatly appreciate the support they have received from the people of Potosi and the surrounding communities. So every effort is made to purchase from local suppliers. For example, the meats, bacon and brats are from Weber Meats in Cuba City, the goat cheese is from Lancaster, the catfish are caught in the Mississippi by a fisherman out of Potosi, and the pretzel rolls are specially made by a bakery in Milwaukee. By the way, just in case you are thinking pretzels are great with beer but are hard biscuits with salt on top you need to know Pretzel Rolls are not like those at all. They are soft with a slight taste of pretzel and go surprisingly well with hamburgers and sandwiches. They also are great with beer!

Might I suggest you consider making Potosi your destination for a relaxing and entertaining day trip? First enjoy the scenic drive, and then spend a few hours exploring the National Brewery Museum and Research Library. The American Breweriana Association (web address: AmericanBreweriana.org) chose the Potosi Brewing Company to be the location to display its members' Breweriana collections and artifacts. The brewery memorabilia collections are rotated every six to twelve months so there are always new artifacts to see. Then after a delicious dinner relax in the Beer Garden. If you are there on a Friday or Saturday night you might get to hear some local musical talent. For example, this past week-end my dinner guests and I were entertained by Denny Garcia and Maureen Kilgore. What a fine ending to a memorable and enjoyable day!

