

Milwaukee Brat House
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1013 Old World 3rd Street
Milwaukee, WI 53203

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New CBD-infused menu items now offered at Milwaukee Brat House

In a groundbreaking local collaboration, three local Milwaukee companies have come together to create a unique food experience.

Introducing, The Pineapple Express - CBD Brat. A CBD oil & Tiger Sauce infused smoked brat topped with a pineapple habanero salsa, served in a fried pita. The Brat House will also add a house-made beer mustard with CBD oil, and CBD-infused kraut which are available to add to any menu item.



“This is what comfort food should be” said Craig Mastalir, head chef at the Milwaukee Brat House, he continued, “It makes feels good because of the local connection between all three companies, and gives me balance and energy because... ya know, the CBD.”

The three local companies that worked hand-in-hand are The Milwaukee Brat House, Bunzel’s Old Fashioned Meat Market, and Will Allen’s Beyond Organic Farms. All 3 local Milwaukee companies are proud to offer their locally made ingredients, in every step of this creation.

The truly local connection starts with locally grown, organic hemp seed cold-pressed CBD oil from Will Allen’s Beyond Organic Farms. The second local connection in this process is creating the locally made Bunzel’s Bratwurst. The award-winning butchers at Bunzel’s Old Fashioned Meat Market work with the Chefs at The Milwaukee Brat House to create our Tiger Style Brat. The final gourmet touch on this masterpiece comes from the kitchen team at the Milwaukee Brat House.

The Milwaukee Brat House has been serving the downtown Milwaukee community for 10+ years at our Old World 3rd street location, with a second location now open in Shorewood, WI on North Oakland Ave.