

THE BETTER HALF ✨

Appetizers⁺

BRUSCHETTA 12

Toasted focaccia rubbed with garlic, drizzled with olive oil, topped with tomatoes and herbs, feta cheese, olivechetta, and balsamic reduction.

SMOKED WINGS* 14

Smoked bone-in wings, grilled to order. Served with your choice of bleu cheese or ranch.

- LEMON PEPPER AND BASIL
- ROSEMARY & HONEY BUFFALO
- CAJUN DRY RUB

SMOKED GOUDA CHEESE DIP 12

Fire roasted red pepper, bacon, and chives. Served with tortilla chips.

SMOKED SALMON TOAST 12

Peppercorn smoked salmon, spring greens, dill aioli, fresh capers, served on focaccia bread.

KOREAN BEEF SKEWERS 16

Marinated steak, white onion, shishito peppers, cherry tomatoes, teriyaki glaze, and miso aioli.

DRUNKEN SHRIMP 14

Chardonnay poached shrimp, fresh garlic, dried chilies, saffron cream, and fresh basil. Served with grilled focaccia.

BANG BANG SHRIMP TACOS (3)* 14

Crispy shrimp, spring greens, roasted red pepper, green onion, cilantro, topped with better sauce. Served on corn tortillas.

BLEU CHEESE FONDUE 11

Cream cheese, bleu cheese, smoked pancetta, and fresh grapes. Served with rosemary crackers.

TRUFFLE & MUSHROOM FLATBREAD 13

Wild shitake, yellow trumpet and baby bella mushrooms, fresh thyme, truffle oil, mozzarella, and parmigiano reggiano.

Sub gluten free flatbread \$1.50

TRUFFLE FRIES* 9

Truffle powder, parmesan. Served with a side of truffle aioli.

✦ Soup CUP 4 BOWL 7

- ZEPS CREAM OF MUSHROOM
- DAILY CHEF'S CHOICE

✦ À LA CARTE

- SMOKED GOUDA GARLIC MASHED POTATOES* 5.00
- FRIES* 5.00
- ASPARAGUS* 5.00
- HOUSE SALAD* 5.00

Salads⁺

Add Chicken \$4.00, Jumbo Shrimp \$7.00, or Smoked Salmon \$7.00

BUTTERNUT SQUASH & KALE* 13

Kale, quinoa, butternut squash, pomegranate seeds, bleu cheese crumbles, roasted pepitas, tossed with maple vinaigrette.

BBQ CHICKEN SALAD 14

Romaine lettuce, corn, colby jack cheese, black beans, pico de gallo, topped with bbq chicken and tortilla strips, drizzled with bbq and ranch dressing. Garnished with lime and cilantro.

CAESAR 13

Grilled romaine hearts, hardboiled egg, soft croutons, parmigiano reggiano, and dressed with homemade caesar.

SUMMER SALAD* 13

Spring greens, strawberries, blackberries, kiwi, spicy almonds, red onion, goat cheese, tossed with strawberry vinaigrette.



Sandwiches⁺

All sandwiches served with fries. Sub Soup or Salad for \$3.00

CHICKEN PESTO PANINI 14

Grilled chicken, herbed cream cheese, spinach, basil pesto, and olivechetta on sourdough.

Sub gluten free bread \$1.50

5 CHEESE PANINI 11

Herbed cream cheese spread, aged gruyere, smoked gouda, parmesan, and mozzarella on sourdough.

Add bacon and sliced tomato \$2.50

CORNED BEEF MELT* 15

House smoked corned beef, pickled red cabbage, pickled mustard seeds, gruyere cheese, fresh thyme, garlic aioli, on focaccia.

Sub gluten free bread \$1.50

DUCK BLTA* 15

Duck bacon, lettuce, tomato, avocado, fresh jalapeños tossed in lime, truffle aioli, on sourdough.

Sub gluten free bread \$1.50

MAINE STYLE LOBSTER ROLL 19

Chilled lobster salad, pickled celery relish, fresh parsley, ancho dust, served on a toasted roll.

A LITTLE TASTE OF PLANT BASED (MP)



Ask your server for our current vegan special.

SMASH BURGERS

- Sub gluten free bun 1.50
- Add Bacon 2.00
- Sub Plant Based Patty 2.00

• THE BETTER SMASH* 14

Two smashed patties, spring greens, coffee bacon jam, smoked gouda, and truffle aioli.

• THE CLASSIC SMASH* 12

Two smashed patties, american cheese, sautéed onion, house pickles, and fancy sauce.

• THE BARRY SMASH 13

Two smashed patties, fried jalapeño straws, fried onions, american cheese, better sauce.

✦ ENTREES 4PM - CLOSE

PESTO TORTELLINI 16

Add chicken \$4.00

Cheese stuffed tortellini, basil pesto, parmesan cream sauce, bruschetta, parmesan, basil.

SMOKED GOUDA CHICKEN PENNE 18

Smoked gouda cheese sauce, grilled chicken, penne rigatoni, pistachio gratin, and chives.

SOUTHWEST SHRIMP & CHICKEN RISOTTO 23

Five pan seared shrimp, chicken breast, spicy cajun alfredo, herbed risotto, pico de gallo, queso fresco, charred avocado, and fried jalapeno straws.

• SMOKED RIBEYE* 29

14oz Average

Add bleu cheese garlic cream sauce \$3.00
Add caramelized onions \$1.50
Thyme infused mushrooms \$1.50

Served over smoked gouda garlic mashed potatoes, grilled asparagus, and caramelized onions.

• HANGAR STEAK* 26

8oz Average

Served over marinated and grilled yukon potatoes, roasted baby carrots, madeira demi glaze, and carrot fries.

SALMON OSCAR 27

Crab risotto, grilled asparagus, pistachio gratin, housemade béarnaise sauce.

PARMESAN CRUSTED WALLEYE 22

Minnesota wild rice, grilled zucchini, tomato confit, black garlic, topped with a basil vinaigrette.

PAN SEARED GNOCCHI 22

Smoked pancetta, butternut squash, cherry tomatoes, fresh parmigiano reggiano, parmesan cream, basil, and mint.

Breakfast ⁺

SERVED UNTIL 3PM

AVOCADO TOAST 12

Spring greens, sliced avocado, pico de gallo, chorizo, garlic aioli, queso fresco, and garnished with cilantro.

BREAKFAST FLATBREAD 14

Scrambled eggs, mozzarella, chorizo, pico de gallo, cry baby craig's aioli, queso fresco, garnished with cilantro.

Sub gluten free flatbread \$1.50

• CLASSIC BREAKFAST 11

Two fried eggs, breakfast potatoes, toast, and your choice of sausage links or bacon.

THE OG OMELETTE 11

Ham, american cheese, and chives. Served with breakfast potatoes and toast.

Sub cheesy hashbrowns for \$1.50

THE BETTER OMELETTE 13

Bacon jam, spinach, roasted tomato, truffle aioli. Served with breakfast potatoes and toast.

Sub cheesy hashbrowns for \$1.50

• CORNED BEEF HASH BOWL 13

Two fried eggs, corned beef, diced potatoes, onion, red bell peppers, thyme, cheesy hashbrowns, and béarnaise sauce. Served with toast.

• CHILAQUILES* 12

Two fried eggs over homemade tortilla chips tossed in a roasted tomatillo salsa, topped with onion, cilantro, and queso fresco.

• BISCUITS & GRAVY 12

Two fried eggs, biscuits, homemade sausage gravy, and cheesy hashbrowns.

CRÈME BRÛLÉE FRENCH TOAST 12

Three pieces of french toast drizzled with crème brûlée sauce, maple syrup, and your choice of sausage links or bacon.

BREAKFAST TACOS (3) 10

Spicy chorizo, scrambled egg, cheesy hash brown, pico de gallo, queso fresco, cilantro, better sauce, served on grilled flour tortillas.

• SPICY CHORIZO BOWL* 13

Two fried eggs, cajun spiced sautéed onions and peppers, chorizo, pico de gallo, queso fresco, cheesy hashbrowns, garnished with cilantro. Served with toast.

• CLASSIC BENEDICT 13

Poached eggs, canadian bacon, béarnaise sauce, and smoked spanish paprika on an english muffin. Served with breakfast potatoes.

Sub cheesy hashbrowns for \$1.50

• SMOKED SALMON BENEDICT 16

Poached egg, house smoked peppered salmon, bearnaise sauce, and smoked spanish paprika on an english muffin. Served with breakfast potatoes.

Sub cheesy hashbrowns for \$1.50

• EVERYTHING BAGEL BREAKFAST SANDWICH 10

Fried egg, smoked gouda, canadian bacon, spring greens, red onion, tomato, and garlic aioli. Served with breakfast potatoes.

Sub cheesy hashbrowns for \$1.50

À LA CARTE

• (1) EGG* 2.00 (2) BACON* 3.00 (2) SAUSAGE* 3.00 (2) TOAST 2.00

CHEESY HASHBROWNS* 5.00 BREAKFAST POTATOES 4.00 BAGEL & CREAM CHEESE 5.00

★ COFFEE/ESPRESSO

OUR COFFEE IS FROM OUR LOCAL ROASTER, ROASTERY 7

SUB ALMOND OR OAT MILK 1.50

EXTRA SHOT OF ESPRESSO 1.50

ADD A FLAVOR SHOT 1.00

• Chocolate • Caramel • Vanilla
• Sugar Free Vanilla

MEDIUM ROAST 3.5

MIEL 6

AMERICANO 3.5

LATTE 5

MOCHA 6

ESPRESSO 3.5

CAPUCCINO 5

SHOT IN THE DARK 5

COLD BREW - (Tap) 5

HOT TEA 3

Black, Green, Herbal

DESSERT ★



NAPOLEON BANANA CREAM CHEESECAKE

Fresh banana, caramel, and agave syrup. 9



TRIPLE LAYER CHOCOLATE CAKE*

Layered with white chocolate mousse and topped with chocolate ganache, white chocolate drizzle, whipped cream, and fresh strawberries. 9



WHITE CHOCOLATE CHIP BLONDIE

Vanilla bean gelato with sweetened condensed milk. Contains Almonds* 9

* Denotes Gluten Friendly Options

• This symbol denotes foods that may be prepared raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.