

Appetizers ✦

TRUFFLE FRIES* 9

Fries, truffle oil and parmesan. Served with truffle aioli.

SMOKED WINGS* 14

House-smoked bone-in wings. Served with choice of ranch or bleu.

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

KOREAN BEEF SKEWERS 16

Marinated steak, red onion, shishito pepper, cherry tomato, teriyaki glaze, togarashi seasoning and miso aioli.

BANG BANG SHRIMP TACOS (3)* 14

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

SMOKED GOUDA CHEESE DIP 12

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

DRUNKEN SHRIMP 15

Sautéed shrimp, garlic, ancho chili flakes, saffron cream and fresh basil. Served with focaccia.

Sandwiches ✦

All sandwiches served with fries.
Sub soup or salad for \$3.00

CHICKEN PESTO PANINI 14.5

Chicken, herbed cream cheese, spinach, basil pesto, and olive tapenade on sourdough.

5 CHEESE PANINI 13

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

CORNED BEEF MELT 15.5

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

+ SMASH BURGERS

- Sub gluten free bun 2
- Add Bacon 2
- Sub Plant Based Patty 3

• THE BETTER SMASH 15

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

• THE CLASSIC SMASH 14

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

• SOUTHWEST SMASH 15

Two smashed patties, habanero jack cheese, fried jalapeño straws, red onion and bbq sauce.

Soup ✦ - CHICKEN CORN CHOWDER

CUP 4 BOWL 7

Salads ✦

Add Chicken 4.00 or Jumbo Shrimp 7.00

HOUSE SALAD 13

Spring greens, red onion, carrots, cucumbers, cherry tomatoes and parmesan. Served with basil vinaigrette.

BUTTERNUT SQUASH & KALE* 16

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

BBQ CHICKEN 16

Romaine, diced bbq chicken, corn, colby jack cheese, black beans, pico de gallo, tortilla strips, cilantro and a lime wedge. Served with ranch dressing and bbq sauce.

CAESAR 14

Romaine, hardboiled egg, croutons and parmesan. Served with caesar dressing.

Kids Menu ✦

Served with fries.

CHEESEBURGER - KRAFT MAC & CHEESE - CHICKEN TENDERS
CORN DOGS - GRILLED CHEESE

ENTREES ✦

4PM - CLOSE

ADD A CUP OF SOUP OR A HOUSE SALAD 4

• HANGAR STEAK* 27

8oz Average

Served with yukon potatoes, roasted baby carrots, madeira demi glaze and carrot fries. .

SMOKED RIBEYE* 29.5

14oz Average

Add caramelized onions 1

House-smoked and served with smoked gouda mashed potatoes and asparagus.

PESTO TORTELLINI 17

Add chicken 4

Cheese tortellini, basil pesto, parmesan cream sauce, roasted tomato, parmesan and basil.

• PARMESAN CRUSTED WALLEYE 25.5

Served with minnesota wild rice, zucchini, roasted tomato and basil vinaigrette.

SMOKED GOUDA CHICKEN PENNE 18

Penne pasta, diced chicken, smoked gouda sauce and pistachio gratin.

CAJUN SHRIMP & CHICKEN RISOTTO 26.5

Pan seared shrimp, diced chicken, cajun alfredo risotto, charred avocado, pico de gallo and fried jalapeno straws.



Breakfast ⁺ SERVED UNTIL 2PM

Served with choice of toast: texas, wheat, sourdough, or english muffin. Sub gluten free toast or cheesy hashbrowns for \$2.00

AVOCADO TOAST 12

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

THE OG OMELETTE 13

Ham and american cheese. Served with breakfast potatoes and choice of toast.

● BISCUITS & GRAVY 13

Two eggs, biscuits and sausage gravy. Served with cheesy hashbrowns.

● CLASSIC BREAKFAST 12

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

BREAKFAST TACOS (3) 12

Scrambled eggs, chorizo, cheesy hashbrowns, pico de gallo, queso fresco and better sauce. Served on flour tortillas.

CREME ANGLAISE FRENCH TOAST 13

Three pieces of texas toast, powdered sugar, creme anglaise sauce and choice of sausage links or bacon.

● EVERYTHING BAGEL BREAKFAST SANDWICH 13

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

● CORNED BEEF HASH BOWL 14.5

Two eggs, corned beef hash, cheesy hashbrowns, béarnaise sauce and choice of toast.

● CHORIZO BOWL* 14.5

Two eggs, chorizo, cheesy hash browns, cajun onions and red peppers, pico de gallo, queso fresco and choice of toast.

● CLASSIC BENEDICT 13

Two poached eggs, canadian bacon, english muffin, béarnaise sauce and spanish paprika. Served with breakfast potatoes.

THE BETTER OMELETTE 14.5

Coffee bacon jam, spinach, roasted tomato, smoked gouda and truffle aioli. Served with breakfast potatoes and choice of toast.

BREAKFAST FLATBREAD 14

Mozzarella, scrambled eggs, chorizo, pico de gallo, cry baby craig's aioli and queso fresco.

KIDS MENU 7 (12 and Under)

+ BUILD-A-BREAKFAST

Choose 3: two eggs - breakfast potatoes - toast - sausage link - bacon

+ FRENCH TOAST

Two pieces of texas toast, powdered sugar, creme anglaise sauce and choice of a sausage link or bacon.

À LA CARTE

● EGGS* 4

BACON* 3.5

SAUSAGE* 3.5

TOAST 3

CHEESY HASHBROWNS* 5.5

BREAKFAST POTATOES 4

BAGEL & CREAM CHEESE 5.5

★ COFFEE/ESPRESSO

OUR COFFEE IS FROM OUR LOCAL ROASTER, ROASTERY 7

SUB ALMOND OR OAT MILK 1.5

EXTRA SHOT OF ESPRESSO 1.5

ADD A FLAVOR SHOT 1

• Chocolate • Caramel • Vanilla
• Sugar Free Vanilla

MEDIUM ROAST

3.5

MIEL

6

AMERICANO

3.5

LATTE

5

MOCHA

6

ESPRESSO

3.5

CAPPUCCINO

5

SHOT IN THE DARK

5

COLD BREW - (Tap)

5

HOT TEA

3

Black, Green, Herbal

DESSERT ★



WHITE CHOCOLATE CHIP BLONDIE

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



TRIPLE LAYER CHOCOLATE CAKE*

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



NAPOLEON BANANA CREAM CHEESECAKE

Fresh banana, caramel, whipped cream and agave syrup. 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.