

WELCOME! We take LOCAL to a new level. We are passionate about serving you the tastiest selections while also supporting our local farmers and businesses.

763.208.3063 ♦ 2025 105th Ave NE, Blaine, MN 55449

Delivery - FoodDudesDelivery.com | Private room and catering opportunities available

Order online at tipsysteer.com

STARTERS + SMALL PLATES

♦ Denote small plates

WINGS GF
Thai Chili Lime celery, ranch 12
Buffalo celery, bleu cheese 12

♦ **ARMADILLO EGGS GF**
 Ground sausage and beef, stuffed with cream cheese, goat cheese, charred jalapenos, bacon, drizzle of raspberry chipotle over a bed of fries 11

♦ **EMERALD COAST BAKED AVOCADOS**
 Fresh Avocado half (2), crab meat, spicy mayo, onion, red pepper, cheddar cheese, drizzle of unagi sushi sauce 11

BAVARIAN PRETZEL
 Gouda cheese dip 8

♦ **GARDEN SMALL BOARD**
 Sweet Roma & smoked jalapeno chutney, honey mint ricotta, rustic baguette coins. 10

♦ **SEARED TENDERLOIN TIPS**
 Seasoned seared tenderloin tips served with a jumbo onion ring, Kolsch horseradish sauce drizzle 13

BACON LOLLIPOPS GF
 Thick center cut bacon, dry rub, sweet raspberry chipotle glaze, arugula 10

CHICKEN FINGERS
 Fries, honey mustard 9

AVENGER ONION RINGS
 Thick cut onion rings lightly battered with a little help from Invictus Avenger beer and a side of Kolsch horseradish sauce. 8

CARAMELIZED ONION DIP
 Served with kettle chips 7

JIMMER NACHOS
 Cheese, pico de gallo, sour cream, charred jalapeno, rojo salsa, lettuce. 10
 add short rib 3
 add chicken 2

♦ **DRUNKEN SHRIMP**
 Gulf shrimp in a creamy Creole sauce made with Henley's Porter, fresh baked French bread 13

BANG BANG SHRIMP
 Breaded bite size shrimp, Bang Bang sauce, lemon basil aioli 12

♦ **PILE OF FRIES**
 Natural-cut fries, gouda cheese sauce, bacon, chives 8

FLATBREADS

SHRIMP CREOLE
 Shrimp, roasted red peppers, mozzarella, roasted pine nuts, arugula 12

CHERRY WALNUT
 Prosciutto, dried cherries, candied walnuts, gorgonzola, mozzarella, honey drizzle 11



OUR DAIRY PRODUCTS, CHEESES AND ICE CREAM ALL ORIGINATE FROM LOCAL FARMERS IN MINNESOTA AND WISCONSIN

Featured cheese from: **CAVES OF FARIBAULT**
 All baked goods produced at: **MAIN STREET BAKERY - EDINA, MN**

When seasonally possible, we use **LOCALLY GROWN PRODUCE**, and **FRESH HERBS** are grown right here on-site (in season)

GREENS
INVICTUS
 Greens, roasted pine nuts, tomato, parmesan cheese, balsamic vinaigrette 6/9
 add chicken 2/3

TENDERLOIN WEDGE
 Seared tenderloin tips, blue cheese dressing, charred Romaine hearts, bacon, red onion, gorgonzola, heirloom tomato. 13

POMEGRANATE POWER
 Greens, baby kale mix, shaved Brussels sprouts, quinoa pomegranate blend, dried cherries, candied walnuts, goat cheese, avocado and pomegranate vinaigrette 11
 Add chicken 3

SIDE GREENS
 Fresh greens, heirloom tomato, red onion, parmesan cheese, choice dressing 5

TACOS
 ♦ Served with tortilla chips and rojo salsa
CHICKEN ROJO AVOCADO
 Chicken Tinga, Rojo salsa, charred jalapenos, avocado, pico de gallo, queso fresco 11

BRISKET TACOS
 Chopped brisket, bbq, caramelized onion, gouda cheese, pico de gallo 11

BANG BANG SHRIMP
 Breaded bite size shrimp, bang bang sauce, pico de gallo, lemon basil aioli. 12

FAVES
SUNNIES+CHIPS
 Crispy seasoned sunnies, fries, house tartar 14
MAC & CHEESE
 Cavatappi pasta, smoked gouda, mozzarella, parmesan, garlic and cream 12
 add tenderloin tips and gorgonzola 3
 add dry rub chicken and chives 2
 add basil pesto 2
CHICKEN & WAFFLES
 Belgian waffle, southern fried chicken breast, spicy maple syrup, side of kale crunch cilantro ranch slaw 14

BEVERAGES
Fountain Pepsi Products 2.7
Spring Grove Craft Soda (Bottle) 3.5
 Orange Cream, Grape, Root Beer, Cream Soda
 Bubbly (Assorted flavors) 2.5

GF denotes Gluten Free. Please note: Our kitchen is not gluten-free, utensils & equipment may be shared & supplier ingredients may change without notice. Therefore, regrettably, we cannot guarantee that a menu item is entirely gluten-free. ****Please let us know about any food allergies.** Consuming raw or undercooked meats, poultry, fish, shellfish or eggs may increase risk of food borne illness.

BURGERS

- ◆ Served on a butter grilled bun with truffle mayo.
- ◆ Served with natural-cut fries **2** Denotes two patties
- ◆ All burger gluten-free by subbing a gluten-free bun **Gf**
- V** Sub the 1/4 lb meatless Impossible patty on any burger

CHEESEBURGER² 11

AGED CHEDDAR & BACON² 13

PIMENTO + OLIVE² 13
Pimento Cheese, olive tapenade, roasted red peppers

FARIBAULT PRIDE² 13.5
Gorgonzola, aged cheddar, caramelized onions, bacon

BACON JAM² 13
Bacon onion jam, brie cheese, chives, charred jalapeno aioli.

HAZY SUNRISE 13
Short ribs, BBQ, fried egg, cheddar cheese, bacon

V IMPOSSIBLE 13
¼ lb Meatless patty, roasted red pepper, avocado, basil pesto

TURKEY 13.5
Cranberry walnut bread, Brie, avocado, roasted red peppers, heirloom tomato, micro greens

COMBINE BURGER 13
Beef patty, pastrami, caramelized onion, charred jalapeno, pepper jack cheese, Avenger IPA mustard, jalapeno aioli.

“LIL” SPICY² 13.5
Tennessee hot sauce, pepper jack, brie, jalapeno aioli, pickles, arugula, charred jalapenos

TIPSY TOPPINGS

aged cheddar, blue cheese, Gouda, Brie, pepper jack, caramelized onion, raw onion, roasted red pepper, charred jalapenos **\$1.50 each**

avocado, bacon, egg **\$2 each** lettuce, tomato **FREE**

OUR BEEF IS LOCALLY RAISED...AND BETTER!

High quality, sustainable, USDA Choice Black Angus, raised at:

REVIER CATTLE COMPANY - OLIVIA, MN

HANDHELDS

◆ Served with natural-cut fries
SUNNY PO' BOY
Panko crusted Sunny filets, arugula, tomato, lemon basil aioli

SHORT RIB GRILLED CHEESE 14
Short rib, Cheddar, Smoked Gouda, fried green tomatoes, caramelized onions

PASTRAMI 13
Pepper cheese, caramelized onion, IPA mustard, caraway rye bun

VEGGIE SANDWICH Gf 13
Portabella cap, roasted red pepper, caramelized onions, basil pesto, micro greens, heirloom tomato, gluten-free bun

RASPBERRY BRIE CHICKEN MELT 12
Cranberry walnut bread, raspberry chipotle sauce, Brie cheese, micro greens, lemon basil aioli

B.L.A.T. 12
Thick cut dry rubbed bacon, lettuce, avocado, heirloom tomato, truffle mayo, grilled sourdough

TENNESSEE HOT CHICKEN 13
Southern fried chicken breast, Tennessee hot sauce, pickles, truffle mayo, kale crunch cilantro ranch slaw, butter grilled bun

GARDEN CHUTNEY CHICKEN 13
Grilled chicken breast, sweet Roma & smoked jalapeno chutney, honey mint ricotta cheese, arugula, rustic Italian baguette.

SIDE SUBSTITUTES (BURGERS + SANDWICHES)

Sub fresh green salad, fried green tomatoes or onion rings for **\$2**

KIDS MENU

- ◆ Children under 10 ◆ Apple Juice or Chocolate Milk included

PIZZA 6
Cheese, Pepperoni or Sausage

MAC & CHEESE 6

CHICKEN FINGERS with fries 6

BURGER OR CHEESEBURGER with fries 6

CHICKEN TACOS 6

BRICK-OVEN 12" PIZZAS

Gf 12" cauliflower crust can be substituted for \$2

CLASSIC CHEESE 12

STARS & STRIPES 14
Sausage and Pepperoni

THE "FLIGHT" 15
Sausage, pepperoni, prosciutto, olive tapenade, mushrooms, extra cheese

MARGHERITA 13
Heirloom tomato, fresh mozzarella, basil

BREWER'S TAKE 14.5
Mozzarella, Gorgonzola, roasted red peppers, caramelized onion, prosciutto, basil, bacon

CHICKEN PESTO 14
Chicken, mozzarella, goat cheese, roasted pine nuts, heirloom tomato, micro greens, pesto swirl.

UP IN SMOKE 15
A "smoked to order" pizza. Barbecue sauce, caramelized onion, beef brisket, bacon jam, roasted red pepper, red onion, mozzarella cheese, charred jalapeno emulsion.

DESSERTS

ROOT BEER FLOAT 5.5
Small batch root beer, creamy vanilla ice cream

PSYCHO MILKSHAKES

SWEET+SALTY 7
Crushed chocolate caramel bar, pretzels

COOKIES+CREAM 7
Crushed Oreo, vanilla cream

CHOCOLATE DREAM XTREME 7
Chocolate brownie, chocolate cupcake, chocolate and chocolate

CRAZY CARNIVAL 7
Vanilla cream, cotton candy

TIPSY TOPPINGS

sausage, pepperoni, bacon, prosciutto, chicken, bratwurst, gorgonzola, goat cheese, extra mozzarella **\$2 each**

olive tapenade, caramelized onion, roasted red pepper, mushrooms, basil, arugula, pesto, pine nuts, micro greens **\$1 each**