

STARTERS + SMALL PLATES

Sp Denote small plates

WINGS GF

- Thai Chili Lime** celery, ranch 12
- Buffalo** celery, bleu cheese 12

Sp 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

Sp EMERALD COAST BAKED AVOCADOS *

- Fresh Avocado half (2), crab meat, spicy mayo, onion, red pepper, cheddar cheese, unagi drizzle 12

BAVARIAN PRETZEL

- Gouda cheese dip 8

V VEGAN NACHOS GF

- Corn tortillas, vegan chorizo and cheese, black bean & roasted corn salsa, pico de gallo, jalapenos, cilantro lime aioli, lettuce 12

Sp 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

IPA ONION RINGS

- Thick cut jumbo onion rings lightly coated with IPA beer batter 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 jalapeño, rojo salsa, lettuce. 10
- add short rib 3
- add chicken 2

Sp DRUNKEN SHRIMP*

- Gulf shrimp in a creamy Creole sauce made with Bourbon, fresh baked French bread 13

BANG BANG SHRIMP

- Breaded bite size shrimp, Bang Bang sauce, lemon basil aioli 12

Sp PILE OF FRIES

- Natural-cut fries, gouda cheese sauce, bacon, chives 8
- add short rib 3

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

KALE & BRUSSEL SPROUT v

- Crunchy kale, shaved Brussel sprout, lemon garlic aioli, pine nuts, unagi 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.

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

♦ Corn tortillas served with tortilla chips and rojo salsa

CHICKEN ROJO AVOCADO GF

- Chicken Tinga, Rojo salsa, charred jalapenos, avocado, pico de gallo, queso fresco 11

BRISKET TACOS GF

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

V VEGAN CHORIZO GF

- Black bean & roasted corn salsa, Violife cheese, pico de gallo, avocado, cilantro lime aioli 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

EL BOL

- Cauliflower rice, Kale crunch, black bean & roasted corn salsa, Violife cheese, pico de gallo, avocado, cilantro lime aioli.

*Short Rib 13 GF *Chicken Tinga 12 GF

Vegan Chorizo 12 v GF

CHICKEN & WAFFLES

- Belgian waffle, southern fried chicken breast, spicy maple syrup, side of kale crunch cilantro ranch slaw 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

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
 - GF** Sub a gluten free bun on any burger \$2
- 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 13

FARIBAULT PRIDE² 13.5

Gorgonzola, aged cheddar, caramelized onions, bacon 13.5

BACON JAM² 13

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

HAZY SUNRISE* 13

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

V IMPOSSIBLE 13

1/4 lb Meatless patty, Violife cheese, roasted red pepper, avocado, basil pesto 13

TURKEY 13.5

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

COMBINE BURGER 13

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

“LIL” SPICY² 13.5

Tennessee hot sauce, pepper jack, brie, jalapeno aioli, pickles, arugula, charred jalapenos 13.5

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 14

SHORT RIB GRILLED CHEESE 13
Short rib, Cheddar, Smoked Gouda, fried green tomatoes, caramelized onions 13

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

V VEGGIE SANDWICH 12
Portabella cap, roasted red pepper, caramelized onions, basil pesto, micro greens, heirloom tomato, vegan bun 12

RASPBERRY BRIE 13

CHICKEN MELT* 13
Cranberry walnut bread, raspberry chipotle sauce, Brie cheese, micro greens, lemon basil aioli 13

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

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

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 Cheese, Pepperoni or Sausage 6

MAC & CHEESE 6

CHICKEN FINGERS with fries add chicken 2 6

BURGER OR CHEESEBURGER with fries 6

CHICKEN TACOS 6

BEVERAGES

Fountain Pepsi Products 2.7

BRICK-OVEN 12" PIZZAS

- GF** 12" cauliflower crust can be substituted for \$2

CLASSIC CHEESE 12

STARS & STRIPES 14
Sausage and Pepperoni 14

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

MARGHERITA 13
Heirloom tomato, fresh mozzarella, basil 13

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

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

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. 15

QUATTRO GARDEN **V GF** 14
Cauliflower thin crust, red sauce, caramelized onion, roasted red pepper, mushroom, Violife cheese, pine nuts, micro greens 14

DESSERTS

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

PSYCHO MILKSHAKES

SWEET + SALTY 7
Crushed chocolate caramel bar, pretzels 7

COOKIES + CREAM 7
Crushed Oreo, vanilla cream 7

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

CRAZY CARNIVAL 7
Vanilla cream, cotton candy 7

TIPSY TOPPINGS

sausage, pepperoni, bacon, prosciutto, vegan chorizo, chicken, gorgonzola, goat cheese, extra mozzarella \$2 each

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