


STARTERS + SMALL PLATES

 Denote small plates

 **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 13

 **EMERALD COAST BAKED AVOCADOS***
Fresh Avocado half (2), crab meat, spicy mayo, onion, red pepper, cheddar cheese, unagi drizzle 13.5

BAVARIAN PRETZEL
Gouda cheese dip 9.5

 **VEGAN NACHOS GF**
Corn tortillas, vegan chorizo and cheese, black bean & roasted corn salsa, pico de gallo, jalapenos, cilantro lime aioli, lettuce 13

 **SEARED TENDERLOIN TIPS**
Seasoned seared tenderloin tips served with a jumbo onion ring, horseradish sauce drizzle 15.5

CHICKEN FINGERS
Fries, honey mustard 11.5

GREENS

Dressings: Ranch, Bleu Cheese, Red Pepper Garlic, Honey Mustard, Champagne Vinaigrette, Pomegranate Vinaigrette.

HOUSE

Fresh greens, roasted red pepper garlic dressing, heirloom tomato, red onion, pork belly croutons, grated parmesan, roasted pecans 9/12
Add chicken 2/3

ROASTED PECAN + APPLE
Fresh greens, apples, roasted pecans, caramelized sweet potatoes, pumpkin vinaigrette 13.5
Add chicken 3

POMEGRANATE POWER
Greens, baby kale mix, shaved Brussels sprouts, quinoa pomegranate blend, dried cherries, roasted pecans, goat cheese, avocado and pomegranate vinaigrette 13.5
Add chicken 3

TENDERLOIN WEDGE
Seared tenderloin tips, blue cheese dressing, charred Romaine hearts, bacon, red onion, gorgonzola, heirloom tomato. 16

SIDE GREENS
Fresh greens, heirloom tomato, red onion, parmesan cheese, choice dressing 6

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 *These items are served raw or undercooked, or contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, fish, shellfish, or eggs may increase the risk of food borne illness.**

BACON LOLLIPOPS GF
Thick center cut bacon, dry rub, sweet raspberry chipotle glaze, arugula 11

IPA ONION RINGS
Thick cut jumbo onion rings lightly coated with IPA beer batter and a side of horseradish sauce 10

WAM BREAD
Fresh baked in our kitchen and served warm. Bread flour, spent grains, honey butter glazed, side of gouda cheese sauce & honey butter. 8

\$1 of this item to Benefit Wishes & More 

 **PILE OF FRIES**
Natural-cut fries, gouda cheese sauce, bacon, chives 9
add short rib 3

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**

Our local honey choice: 

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

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 13.5

BRISKET TACOS GF
Chopped brisket, bbq, caramelized onion, gouda cheese, pico de gallo 13.5

 **VEGAN CHORIZO GF**
Black bean & roasted corn salsa, Violife cheese, pico de gallo, avocado, cilantro lime aioli 13.5

BANG BANG SHRIMP
Breaded bite size shrimp, bang bang sauce, pico de gallo, lemon basil aioli. 14

JIMMER NACHOS
Cheese, pico de gallo, sour cream, charred jalapeño, rojo salsa, lettuce 14
add short rib 3 add chicken 2

DUCK BACON WONTONS
Crunchy wontons, cream cheese, charred sweet corn, red peppers, green onions, chipotle raspberry drizzle 14

BANG BANG SHRIMP
Breaded bite size shrimp, Bang Bang sauce, lemon basil aioli 12.5

COYOTE ROLLS
Tinga chicken, cojita and cheddar cheese, black bean, corn, roasted red pepper, charred jalapeno, cilantro lime aioli, seasonings, fried wonton wrapper 13.5

GOUDA BREW FONDUE
Gouda and beer fondue, apples, tenderloin, pretzel crostinis, marinated tomatoes Great to share with 2-3 people! 22

FAVES

SUNNIES + CHIPS
Crispy seasoned sunnies, fries, house tartar 16.5

EL BOL
Cauliflower rice, Kale crunch, black bean & roasted corn salsa, Violife cheese, pico de gallo, avocado, cilantro lime aioli.
***Short Rib 15.5 GF *Chicken Tinga 14.5 GF**
Vegan Chorizo 14.5 V GF

CHICKEN & WAFFLES
Belgian waffle, southern fried chicken breast, spicy maple syrup, side of kale crunch cilantro ranch slaw 16.5

MAC & CHEESE
Cavatappi pasta, smoked gouda, mozzarella, parmesan, garlic and cream 14
add tenderloin tips and gorgonzola 3
add dry rub chicken and chives 2
add basil pesto 2

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 13.5

AGED CHEDDAR & BACON² 15.5

PIMENTO + OLIVE² 15.5
Pimento Cheese, olive tapenade, roasted red peppers

FARIBAUT PRIDE² 15.5
Gorgonzola, aged cheddar, caramelized onions, bacon

BACON JAM² 15.5
Bacon onion jam, brie cheese, chives, charred jalapeno aioli.

HAZY SUNRISE* 14.5
Short ribs, BBQ, fried egg, cheddar cheese, bacon

V IMPOSSIBLE 14.5
1/4 lb Meatless patty, Violife cheese, roasted red pepper, avocado, basil pesto

TURKEY 15
Cranberry walnut bread, Brie, avocado, roasted red peppers, heirloom tomato, micro greens

BAYOU BURGER* 16.5
Beef patty, bronzed Argentina red shrimp, pepper jack cheese, creole cream sauce, onion, garlic aioli

“LIL” SPICY² 15
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!

SWANSON RESERVE BEEF

High quality, sustainable, USDA Choice Black Angus

RAISED IN SOUTHERN MINNESOTA

HANDHELDS

◆ Served with natural-cut fries
SASSY STEAK SANDWICH
French loaf, garlic aioli, onion, roasted red peppers, marinated tomato, adobe coffee rubbed sirloin, chimichurri (order “pink” or “NO PINK”) 19

SHORT RIB GRILLED CHEESE
Short rib, Cheddar, Smoked Gouda, fried green tomatoes, caramelized onions 15

SHRIMP PO’ BOY*
French roll, garlic aioli, red onion, roasted red pepper, pepper jack cheese, bronzed Argentina red shrimp, creole cream sauce. 19

RASPBERRY BRIE CHICKEN MELT*
Cranberry walnut bread, raspberry chipotle sauce, Brie cheese, micro greens, lemon basil aioli 15

B.L.A.T.
Thick cut dry rubbed bacon, lettuce, avocado, heirloom tomato, truffle mayo, grilled sourdough 14

TENNESSEE HOT CHICKEN
Southern fried chicken breast, Tennessee hot sauce, pickles, truffle mayo, kale crunch cilantro ranch slaw, butter grilled bun 15

V **FAKE CHICK**
Grilled vegan chicken, marinated tomato, arugula, onion, violife cheese, micro greens, chimichurri, vegan bun 15

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 7

MAC & CHEESE 7
add chicken 2

CHICKEN FINGERS with fries 7

BURGER OR CHEESEBURGER* with fries 7

CHICKEN TACOS 7

BEVERAGES

Fountain Pepsi Products 2.9

BRICK-OVEN 12" PIZZAS

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

CLASSIC CHEESE 14.5

STARS & STRIPES 16.5
Sausage and Pepperoni

THE “FLIGHT” 17.5
Sausage, pepperoni, prosciutto, olive tapenade, mushrooms, extra cheese

MARGHERITA 15.5
Heirloom tomato, fresh mozzarella, basil
Rita style - add pepperoni +2

TIPSY PICKLE 16
Creamy dill ranch sauce, pickles, mozzarella, fresh dill, goat cheese
Add pork belly croutons +2

BREWER’S TAKE 17
Mozzarella, Gorgonzola, roasted red peppers, caramelized onion, prosciutto, basil, bacon

CHICKEN PESTO 16.5
Chicken, mozzarella, goat cheese, roasted pecans, heirloom tomato, micro greens, pesto swirl

UP IN SMOKE 17.5
A “smoked to order” pizza. Barbecue sauce, caramelized onion, beef brisket, bacon jam, roasted red pepper, red onion, mozzarella cheese, charred jalapeno emulsion

FIGGY APPLE 16
Fig spread, bacon jam, apple slices, bleu cheese, roasted pecans, arugula

DESSERTS

ROOT BEER FLOAT 6
Small batch root beer, creamy vanilla ice cream

PSYCHO MILKSHAKES

BIRTHDAY CAKE 8
Vanilla cream, confetti sprinkles, slice of birthday cake

COOKIES + CREAM 8
Crushed Oreo, vanilla cream

CHOCOLATE DREAM EXTREME 8
Chocolate chunk brownie, chocolate bar, chocolate, chocolate

RED VELVET CHEESECAKE 8
Vanilla cream, red velvet cake, cheesecake

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