



LATE NIGHT MENU

SUNDAY - THURSDAY 10PM-12AM | FRIDAY & SATURDAY 10PM-1AM

9⁹⁹ CHICKEN SHOTS



Tender pieces of lightly breaded chicken tossed in a tangy whiskey honey glaze. Topped with scallions



APPETIZERS

10⁴⁹ BAKED ARTICHOKE DIP

Creamy artichoke, peppers, tomato, garlic, smoked Gouda with aged Parmesan. Served with grilled naan & toasted Ciabatta

9⁹⁹ WEE BURGERS

Bistro sauce, smoky tomato jam, sharp cheddar, crispy banana peppers & pickle
add a burger | \$2.00

9⁹⁹ STUFFED MUSHROOMS

Wild rice & champ stuffed with a garlicky truffle crust

9⁷⁹ HUMMUS BOARD

A trio of hummus: sweet pea, white bean & carrot. Served with grilled naan, toasted crostini, & seasonal vegetables

8⁹⁹ POUTINE

Thick cut fries, scallions, corned beef, pickle, white cheddar, cheese fondue, & whiskey peppercorn sauce

9⁹⁹ PUB PRETZELS

Baked with coarse sea salt, served with cheddar fondue & spicy house mustard

9⁹⁹ GOUDA FRIES

Beer and chive battered smoked gouda & Sambaal tomato sauce

9⁹⁹ VEGETABLE SHATA

Cauliflower, Brussel's sprouts, peppers, crisp quinoa, parsley, spicy shatta Lebanese sauce

13²⁹ THE MINNESOTA BURGER

100% naturally raised Angus beef from Revier Cattle in Olivia, MN. Served with Caves of Faribault Fini cheddar, lettuce, onion, tomato & pickle on a toasted egg bun
add thick cut bacon | \$2.00



ENTRÉES

13²⁹ TUKEY BURGER

Turkey, barley & sage, with chevre, onion, arugula & fig balsamic jam

13⁹⁹ QUINOA SALAD



Crispy tofu over quinoa & spinach with sweet potato, broccoli, bell pepper, basil, capers, & avocado. Tossed in a lime vinaigrette

14⁹⁹ THE LOCAL'S FISH & CHIPS



Summit EPA battered north Atlantic cod, sea salt & tartar

12⁹⁹ VEGGIE LUCY

Quinoa, wild rice & garbanzo patty loaded with vegetables and stuffed with (but available without) Havarti. Served with cucumber & topped with an onion, tomato and avocado salad
add thick cut bacon | \$2.00