Chicken Shots
Bite-sized chicken breast, lightly breaded, tossed in our honey whiskey glaze 12.25

Artichoke Dip
Artichoke hearts, sundried tomatoes, bell peppers, garlic, smoked gouda, naan & crostini 13.25

Wee Burgers
Bistro sauce, smoked tomato jam, sharp cheddar, pickled crispy banana peppers 12.50 Add one burger 4.00

Bacon Tots
Bacon, cheddar cheese, green onions, zesty tomato relish 12

Pub Pretzels
Tillamook cheddar cheese sauce & spicy mustard 12.25 Add one pretzel 3.50

Cheese Curds
Beer battered cheddar cheese, spicy tomato sauce 11

Mushroom Flatbread
Wild mushrooms, roasted garlic cream sauce, white cheddar, pickled onion 12.50 Add Fresh Chicken 5.00

Fish & Chips
Beer battered cod, chips, tartar sauce 16.75

Minnesota Burger*
Angus beef from Revier Cattle Company in Olivia MN, Caves of Faribault’s Fini cheddar, lettuce, tomato, onion & pickles, served with fries 15.50

Veggie Lucy Burger
Quinoa, wild rice & vegetable patty stuffed with (or without) Havarti cheese, topped with lemon-garlic aioli, Brussels sprout slaw, on multi-grain bun, served with fries 14.50

We are committed to offering our employees a living wage. A 3% surcharge will be applied to all guest checks to cover costs associated with employee health care and other benefits. The surcharge is not a gratuity for employee service. If you have any questions, please ask to speak to a manager.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical conditions. All items marked with an asterisk (*) contains raw or undercooked ingredients.
the Local

Late Night Menu

Monday–Sunday 10pm–12am

The-local.com