

BRUNCH

ECUADORIAN BAKED EGGS \$14.50

two eggs, spicy adobo and mole black beans, queso fresco, white cheddar, avocado crema, salsa verde, chevre potatoes choice of corn or flour tortillas. add pulled pork 4.00

BISCONES & GRAVY \$14.50

buttermilk biscones, two eggs, roasted chevre potatoes choice of mushroom or sausage gravy. or both!

PURPLE HASH \$10.50

red potato, braised red cabbage, onions, carrots. with ciabatta (vegan). freely add hollandaise (not vegan) add eggs 2, smkd tofu 3, *corned beef 4*, 4oz/8oz steak 5/9

EGGS BENEDICT \$12.00

spinach, tomato, poached eggs, hollandaise, on English muffin. chevre potatoes or field greens. add pit ham 1.50, bacon 2.00

VEGGIE SCRAMBLE \$11.50

two eggs, onion, peppers, spinach, cherry tomatoes, queso fresco. chevre potatoes or field greens. choice of toast. add two bacon 3, two sausage links 2

JOHN'S PLATE \$9.50

two eggs, chevre potatoes or greens, choice of toast add two bacon 3, two sausage links 2, pancake 4

SANDWICHES

served with a choice of field greens or fries. upgrade to: dirty fries .50, truffle fries 1. curds, dirty curds, or soup 2

P.B. PUB BURGER \$15.50

'Wanderer' seasoned 6oz. beef patty, peanut butter and whipped cherve spread, bacon, pickle planks

BB BURGER seasoned 6oz patty, cheddar \$10.50

add to either: avocado 1.50, fried egg 1.50, bacon 3

VEGGIE BURGER \$14.50

black bean, wild rice, mushroom, and mixed nuts patty. provolone, frico chip, chipotle aioli, lettuce, tomato, onion add avocado 1.50, fried egg 1.50, bacon 3 available in frozen 6 packs for \$12

FULL HOUSE REUBEN \$16.50

brisket corned beef, Swiss, 1000 island dressing, sauerkraut, pumpnickel. sub roasted turkey for a Rachel

CUBANO CENTRAL \$16.00

pulled pork, pit ham, provolone, spicy mustard; pickle, onion, and pickled pepper relish; pressed ciabatta roll



SOUP & SALAD

BUTTERNUT SQUASH BISQUE \$4.50/6.50

SOUP DU JOUR \$4.50/6.50

COBB AGGLOMERATE \$13.50

bibb lettuce, roasted turkey breast, bacon crumbles, avocado, cherry tomatoes, red onion, blue cheese crumbles, hard-boiled egg, house Italian & Dijon vinaigrette dressings add smoked tofu 3, grilled chicken 5, steak 4oz/8oz 5/9

ROASTED BEET SALAD \$12.50

arugula, fresh mozzarella, red & gold beets, balsamic glaze, roasted pistachios, olive oil powder add smoked tofu 3, grilled chicken 5, steak 4oz/8oz 5/9

SIDE GREENS balsamic vinaigrette \$5.00

A LA CARTE

TRUFFLE FRIES \$7.00

parmesan, black truffle oil, salt, pepper, parsley. chipotle aioli.

DIRTY FRIES - dry rub, ranch \$6.50

CHEESE CURDS \$8.00

beer breading, beet & beef ketchup make 'em dirty with dry rub seasoning and ranch for .50

WILD RICE PANCAKES \$6/10(one/two)

served with fruit, granola, and real maple syrup

YOGURT WITH GRANOLA \$5.00

add fresh fruit 1.00

SIDE OF BISCONES \$8.00

served with honey butter and house jam

CUP OF GRAVY \$4.00

SM./LG. CHEVRE POTATOES \$3.50/5.50

BACON (3 pc) \$5.00

SAUSAGE LINKS (4 pc) \$4.00

ONE EGG/TWO EGGS \$1.50/3.00

SIDE OF TOAST \$2.50

multigrain, croissant, or English muffin. with house jam

SERVED 'TIL 3:45PM

EYE OPENERS

HARVEY WALLBANGER \$7.50

Sobieski vodka, fresh-squeezed orange juice, Galliano

AMARO SPRITZ \$8.00

Aperol, Amaro del Capo, Mas Fi brut cava, soda

REJUVENATION LIBATION \$6.00

Scarlet Berry iced tea, Aperol, Fernet, Angostura & Peychaud bitters, in iced pint. A cure for what ails you.

BELLINI \$8.00

Bellafina prosecco. peach, passionfruit, or strawberry

MIMOSA (glass/pitcher) \$7.00/28.00

Mas Fi Brut Cava. orange or grapefruit juice

BUILD YOUR OWN BUBBLY \$32.00

Bottle of Mas Fi brut cava, OJ, GF, peach, creme de cassis

BLOODY MARY

House mix, spicy pickle, olive, lager back

glass/pitcher

\$7.50/\$23.00

Sobieski vodka

Seagram's gin

El Jimador tequila

glass/pitcher

\$9.00/\$30.00

Absolut Peppar vodka

Gamle Ode dill aquavit

Prairie cucumber vodka

Referent horseradish vodka

ALL IRISH COFFEE \$7.50

House Irish cream, Paddy Irish whiskey

TIM PRESS \$8.50

Cold press, house spiced bourbon & house Irish cream

CAFFEINE & REFRESHMENTS

COFFEE Vienna Roast or Decaf \$3.75

COLD PRESS Ethiopian \$6.00

COLD PRESS ON NITRO 9oz \$7.50

LIZ LEMON \$5.00

Cold press, lemonade, simple, soda water. Trust us

RISHI ICED TEA add peach puree 1.00 \$3.50

RISHI HOT TEA \$3.50

Loose leaf - English Breakfast, Jade Cloud Green, Earl Grey, Chamomile, Mint, Scarlet Berry

LEMONADE add strawberry puree 1.00 \$3.50

JUICE \$4.00

Orange, Grapefruit, Apple, Cranberry, or Pineapple

SODA \$3.00

Coke, Diet, Sprite, Fanta Orange, Mr. Pibb, Barq's Rootbeer

D I N N E R

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served with a choice of field greens or fries. upgrade to:
dirty fries .50, truffle fries 1. curds, dirty curds, or soup 2

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seasoned 6oz patty, cheddar
add to either: avocado 1.50, fried egg 1.50, bacon 3

VEGGIE BURGER \$14.50

black bean, wild rice, mushroom, and mixed nuts patty.
provolone, frico chip, chipotle aioli, lettuce, tomato, onion
add avocado 1.50, fried egg 1.50, bacon 3
available in frozen 6 packs for \$12

FULL HOUSE REUBEN \$16.50

brisket corned beef, Swiss, 1000 island dressing, sauerkraut,
pumpnickel. sub roasted turkey for a Rachel

JOE'S BBQ FRIED CHICKEN \$16.50

breaded chicken breast, house BBQ sauce, bacon,
lettuce, tomato, on a toasted egg bun

CUBANO CENTRAL \$16.00

pulled pork, pit ham, provolone, spicy mustard;
pickle, onion, and pickled pepper relish; pressed ciabatta roll



SHARE PLATES

TRUFFLE FRIES \$7.00

parmesan, black truffle oil, salt, pepper, parsley, chipotle aioli.

DIRTY FRIES - dry rub, ranch \$6.50

CHEESE CURDS \$8.00

beer breading, beet & beef ketchup
make 'em dirty with dry rub seasoning and ranch for .50

CHICKEN WINGS (8 piece) \$14.50

Crybaby Craig's Buffalo, Dry Rub, BBQ, or Plain.
served with ranch, blue cheese dressing, celery.

FAUXKEN WINGS \$11.50

cornmeal and rice flour breaded cauliflower wings. same
options. vegan with rub or plain, without dips. gluten-free

BAKED MAC & CHEESE \$10.50

cavatappi pasta, cheddar and parmesan fondue, croutons,
green onions
add truffle oil 1, bacon 3, crab 4, corned beef 4

SIDE OF BISCONES \$8.00

pair of biscones, served with honey butter and house jam

SOUP & SALAD

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bibb lettuce, roasted turkey breast, bacon crumbles,
avocado, cherry tomatoes, red onion, blue cheese crumbles,
hard-boiled egg, house Italian & Dijon vinaigrette dressings
add smoked tofu 3, grilled chicken 5, steak 4oz/8oz 5/9

ROASTED BEET SALAD \$12.50

arugula, fresh mozzarella, red & gold beets,
balsamic glaze, roasted pistachios, olive oil powder
add smoked tofu 3, grilled chicken 5, steak 4oz/8oz 5/9

SIDE GREENS balsamic vinaigrette \$5.00

SERVED 4PM-CLOSE

ENTREES

T-BONE \$24.00

8 oz cut grilled with 'Wanderer' seasoning. sauteed
mushrooms, roasted rosemary red potatoes, hollandaise

CORNED BEEF HASH \$18.50

brisket, red potato, braised red cabbage, onions, carrots,
sunnyside egg. with toasted ciabatta and hollandaise

GLAZED OVER SOCKEYE \$23.00

sockeye salmon steak with hoisin glaze, roasted asparagus,
polenta cakes

PORTABELLA RISOTTO \$19.00

Arborio rice, portabella mushrooms, onions, parmesan,
mushroom stock, balsamic glaze, cranberry puree

DESSERTS

SCOTCHAROOS \$4.50

peanut butter rice crispy bar pieces with chocolate and
butterscotch frosting

CHEESECAKE DU JOUR \$8.00

whatever chef is feeling like sharing

RUSSIAN HONEY CAKE \$10.00

10 layer burnt honey and agave cake, dulce de leche
frosting, honey drizzle

SEBASTIAN JOE'S ICE CREAM \$5.00

2 scoops, Minneapolis vanilla or seasonal flavors

MILKSHAKES AND MALTS \$7.00

16oz. Sebastian Joe's MPLS vanilla or seasonal flavors

DESSERT WINE & COFFEE

ALAGNE MARSALA VERGINE \$8.00

NARDINI TAGLIATELLA 1oz \$5.50

DR RUBY PORT \$8.50

DR TAWNY PORT \$8.50

COFFEE Vienna Roast or Decaf \$3.75

COLD PRESS Ethiopian \$6.00

COLD PRESS ON NITRO 9oz pour \$7.50

WINTER 2022
CHEF ANDREW MCGUIRE