



## BURGERS

**Our fresh, never frozen Angus Steak Burgers are served “pink” or “no pink” on a bakery fresh grilled pub bun with kettle chips and Tavern Cuke Coins.**

*Substitute Kettle Chips for French Fries (+1.5), Sweet Beet Chips (+1.5), Housemade Tavern Slaw (+1.5), Sweet Potato Fries (+2), Onion Rings (+3), Fresh Fruit (+4), House Salad (+4), Crock of Soup (+5), or Stuffed Tater Tots (+5).*

**☉ Tavern Burger** Topped with crunchy fried onion straws, Cloverdale Farms smoked bacon, cheddar and pepper jack cheese, Tavern Pub sauce, and a Minnesota organic fried egg.\* 17

**Short Rib Burger** This 100% Angus beef craft burger is made with beef chuck, beef short rib, and brisket. Covered in pepperjack cheese, sliced avocado and a mound of bourbon slaw. 17

**Bluestone Burger** It’s a match made in heaven: Sweet and spicy candied bacon, pepper jack cheese, tangy blue cheese dressing, and crisp, cool Bibb lettuce—all topped off with a single golden onion ring. Served on a pretzel bun and garnished with a peppadew skewer.\* 16

**NEW! Bacon Jam Double Burger** Two quarter pound patties each covered in melted American cheese and topped with housemade bacon jam, Tavern cuke coins, and housemade burger aioli. 17

**The Velvet Elvis** Topped with a combo of natural creamy peanut butter, a Minnesota organic fried egg, and a slice of pepper jack cheese. Served on a toasted pretzel bun. It sounds so wrong... but it tastes SO right.\* 16 🌱

**Shroom Burger** Smothered with jumbo cremini mushrooms, sautéed red onions, Gruyere Swiss.\* 15

**Bacon Cheese Burger** Crispy Cloverdale Farms smoked, thick-cut bacon and choice of American, cheddar, pepper jack or Gruyere Swiss.\* 16

**Ahi Tuna Burger** This burger is hand-formed and seared in wasabi, toasted sesame seeds and soy sauce. Topped with layers of Bibb lettuce, avocado, mango salsa, pickled ginger and wasabi sour cream on a grilled pub bun.\* 17

**Bison Burger** A North Dakota bison burger topped with Tavern pub sauce, Gruyere Swiss cheese, caramelized onions, and spinach.\* 18

**Ahh Cheeseburger** A burger with choice of American, cheddar, pepper jack or Gruyere Swiss.\* 14.5

*\*Gluten Free Buns Available Upon Request\**

Signature Vegetarian Vegan Contains Nuts

*\*Eggs and hamburger may be served raw or undercooked. Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition.\**

*A 3.5% credit card processing fee will be added when using a credit card. This fee can be avoided by paying with cash.*

## STARTERS

**☉ Tavern Steak Bites** Hand-trimmed, bite-size sirloin steak chunks seared in Cajun seasoning. Served with flash fried onion straws, cherry tomatoes, and a side of creamy horseradish.\* 16

**Pub Pretzels** Lightly seasoned and flash fried. Served with homemade beer cheese. 12 🌱

**☉ Ahi Tuna Crisps** Blackened Ahi tuna on fried wonton crisps and topped with honey mustard and wasabi sour cream.\* 14

**Chicken Wings** Boneless or traditional wings with choice of sauce. 15

- Thai Chili
- Honey BBQ
- Buffalo
- Hot Honey
- Spicy Dry Rub
- Garlic Parmesan
- Sriracha
- Spicy Garlic

**NEW! Fondue for Two** Blackened steak bites, seasoned grilled chicken, Granny Smith apples, red grapes, housemade crostinis, and smoked Gouda cheese for dipping. 22

## CRISP SALADS

*All salads can be made Gluten Free upon request.*

**☉ Maple Glazed Salmon** Grilled fresh-caught Canadian salmon drizzled with Minnesota maple syrup on our Arcadian blend with tomatoes, cucumber, craisins, and shaved parmesan. Served with roasted garlic vinaigrette. 19

**Toasted Sesame Chicken Salad** A blend of freshly chopped slaw and romaine with shaved carrots, chopped green onion, avocado, slivered almonds, and topped with crispy wonton strips and a sprinkle of black and white sesame seeds. Served with our toasted sesame vinaigrette and your choice of crispy or roasted chicken. 18 🌱

**Chipotle Steak Salad** Seasoned, grilled tenderloin filet on a bed of romaine with cherry tomatoes and blue cheese crumbles. Topped with crispy onion straws and tossed in a spicy chipotle Caesar dressing.\* 19

## SANDWICHES

*Served with Kettle Chips & Spicy Tavern Cuke Coins. Substitute Kettle Chips for French Fries (+1.5), Sweet Beet Chips (+1.5), Housemade Tavern Slaw (+1.5), Sweet Potato Fries (+2), Onion Rings (+3), Fresh Fruit (+4), House Salad (+4), Crock of Soup (+5), or Stuffed Tater Tots (+5)*

**☉ Midnight Cubano Sandwich** Once served to hungry Havana nightclub patrons, this sandwich has all of the ingredients of a classic Cuban: Cloverdale Farms pork carnitas, ham, Swiss cheese, Bang-Bang sauce and spicy Tavern Cuke Coins on Cuban bread. 16

**NEW! Shrimp Po Boy** Flash fried seasoned shrimp piled high on a toasted ciabatta roll with Roma tomatoes, lettuce, housemade Cajun aioli and finished with crispy onion tangles. 17

**Thai Chicken Tender Melt** Golden-fried, fresh chicken tenders on toasted sourdough and topped with Thai chili sauce, fiery pepper jack cheese, and Cloverdale Farms bacon. 16

**BLTE-A (Bacon, Lettuce, Tomato, Egg + Avocado)** A new twist on our long-time signature item. Crispy, thick-cut Cloverdale Farms bacon, sliced avocado, Bibb lettuce, creamy mayo, and Roma tomatoes. Topped with a Minnesota organic fried egg and served on toasted cranberry wild rice bread. 15

**Cali Club** Off the secret staff menu! Slow-roasted turkey, bacon, lettuce, cranberry aioli, and tomatoes on toasted cranberry wild rice bread. 15

**Steak Cheesy - Ciabatta** Sliced tenderloin medallion, blackened cream cheese, grilled peppadews, Swiss cheese, onion straws, and bibb lettuce on a grilled, toasted ciabatta. 18

**The Notorious P.I.G.** A pub bun, piled high with hand-pulled Cloverdale Farms pork slow-roasted in an apple cider marinade and drizzled with our housemade BBQ sauce. Topped with cool, creamy Tavern Slaw and crispy onion tangles. 14

**Chicken Bacon Ranch** A tender and lightly breaded chicken breast topped with melted cheddar cheese, crispy bacon, Bibb lettuce, tomato, and Tavern’s housemade ranch. 15

**Hot Honey Chicken Sandwich** A crispy spicy chicken breast smothered in our honey-sriracha sauce with pepper jack cheese, sliced red onion, Bibb lettuce and our own blue cheese dressing on a toasted bun. 16

**Wild Rice Melt** Our housemade Minnesota wild rice patty blended with Asiago and panko. Smothered with smoked Gouda cheese & grilled onions and set between grilled cranberry wild rice bread. Served with cranberries. 16 🌱

**Cherry Chicken Wrap** Dried cherries, wild rice, grilled chicken, spinach, peppers, crispy bacon, and sliced red onion. Drizzled with pomegranate vinaigrette and rolled in a tortilla. 14

**Reuben Melt** Slow-roasted corned beef on grilled Marble Rye with Swiss cheese, sauerkraut, 1000 Island. 16

**Bang-Bang Cauliflower** Bite-size pieces of cauliflower batter-dipped and flash-fried. Served with our Bang-Bang sauce. 14 🌱

**Stuffed Tater Tots** Adult-sized version of a childhood fav! Oversized tots stuffed with cheddar, bacon, sour cream, and chives. Served with housemade pub sauce. 13

**Onion Rings** Fried to a crispy golden brown with Tavern Pub Sauce. 12 🌱

**Charred Bacon Brussel Sprouts** Caramelized in garlic butter with bacon, red onion, and Parmesan cheese. 12

**Cheddar Cheese Curds** Cheddar cheese curds from Chippewa Falls, WI rolled in beer batter and lightly fried. Served with a side of ranch. 14 🌱 *Add a side of caramel sauce +1*

## BOWLS

**☉ Mac ‘n’ Cheese** Cavatappi pasta in our signature blend of cheddar, Gruyere and American cheese. Topped with a golden crunchy panko crust. 15 🌱 *Bacon (+2), Chicken (+4), Jalapenos (+0.5), Brussels Sprouts (+1).*

**Sassy Red Pepper Pasta Bowl** Spicy. Creamy. Dreamy. Fettuccini, grilled chicken, shrimp, bacon, and tossed in a red pepper pesto cream sauce. 16

**Southwest Steak Bowl** Seasoned, hand-carved beef tips on cilantro white rice with chopped cherry tomatoes, sliced avocado, black bean corn salsa, and a drizzle of our housemade pub crema. Topped with crunchy, seasoned lavosh strips. 20 🌱

### SCRATCH BOWLS

*Shrimp (+5), Salmon (+7), Ahi Tuna (+7), Chicken (+4), Shredded Pork (+3), Blackened Tenderloin\* (+5)*

**☉ Bang-Bang Burrito Bowl** We load up this bowl with cheesy black beans and rice, housemade pico de gallo, fresh jalapenos, cilantro pesto, strips of flour tortillas, and drizzle it with our bang-bang sauce. Topped with tortilla chips for a little extra crunch and sour cream. 14 🌱

**Ancient Grain Bowl** Ancient grains, edamame, black beans, red onion, green and red peppers, sauteed spinach, carrots, and fresh avocado topped with sriracha and a sprinkle of nutritional yeast. 14 🌱

**Rice Bowl** Steamed white rice blended with mango salsa, avocado, edamame, and ginger and drizzled with our bang-bang sauce. Garnished with toasted black and white sesame seeds, and a couple of crispy wontons. 14 🌱

**Spiralized Butternut Squash** Sautéed spinach, fresh garlic, bell peppers, red onion, and peas, all tossed with spiralized butternut squash in a tangy-zesty peanut sauce with a pinch of sunflower seeds. 14 🌱 🌱

## STREET TACOS

*Served with a crock of our housemade black bean and rice casserole and a side of Sriracha sour cream.*

**Pineapple Chipotle Pulled Pork Tacos** Cloverdale Farms BBQ Pulled Pork, fresh grilled and chipotle-seasoned pineapple, Tavern slaw, cilantro sour cream, cherry tomatoes. 15

**Fish Tacos** Cilantro sour cream, Tavern slaw, and cherry tomatoes. 16

**Spicy Shrimp Tacos** Cilantro sour cream, Tavern slaw, and cherry tomatoes. 15

**Crispy Chicken + Mango Tacos** Tangy, sweet, crispy chicken topped with fresh mango salsa and microgreens. 14

**Ancient Grain Tacos** Vegan ancient grains with sauteed spinach, edamame, black beans, peppers and onions, nutritional yeast, sriracha, and sliced avocado. 14 🌱

## ALL-DAY DINNERS

**Walleye Fish Basket** Walleye hand-breaded and fried to crispy, golden perfection. We serve it up with all the traditional fish fry trimmings: coleslaw, tartar sauce, and lemon. We add a Minnesota touch by serving it up with a snit of beer\* on the side. 22 *\*You must be 21 to drink the snit\**

**Brown Sugar Crusted Salmon** Tender flakey salmon crusted with a blend of Duluth Coffee grounds, brown sugar, and a pinch of cayenne pepper. Paired up with asparagus spears and a baked potato with sour cream. 22

**☉ Tavern Cioppino** Bay scallops, blue mussels, shrimp, salmon, clams, and flash-fried baby reds slow-cooked with fennel, onions, carrots, celery, and a dollop of smoky-spicy chipotle aioli. 19

## ARTISAN PIZZAS

**Our hand-crafted, artisan pizzas are topped with only the freshest ingredients.**

**Substitute Cauliflower Pizza Crust (+3)**  
*\*Cauliflower Cust is not gluten free\**

**BUILD YOUR OWN PIZZA** 10

**CHOOSE YOUR CRUST**  
Traditional    Cauliflower Crust (+3)

**HOMEMADE SAUCE**  
Olive Oil    San Marzano Red  
Alfredo    Spicy Red

**SAY CHEESE!**  
Fresh Mozzarella    Burrata    Gorgonzola  
Shredded Mozzarella    Feta    Parmesan

**MEATS (+1)**  
Crispy Bacon    Italian Sausage    Spicy Salami  
Pepperoni    Diced Chicken    Smoked Ham

**EAT YOUR VEGGIES (+0.5)**  
Artichokes    Tomatoes    Red Onion  
Fresh Basil    Red Peppers    Black Olives  
Jalapenos    Pepperoncini    Green Olives  
Mushrooms    Green Pepper    Kalamata Olives  
Celery    Spinach    Pineapple

**DRIZZLE (+0.5)**  
Olive Oil    BBQ Swirl    Sriracha  
Balsamic    Basil-Pesto    Ranch  
Hot Honey    Thai Peanut    Buffalo

### SIGNATURE PIZZAS

**Kissing Rock** Pepperoni, Fontanini Italian sausage, Fresh Mozzarella cheese, Red Sauce 14

**Jalapeno Popper Pizza** Blend of cream cheese, mozzarella, and cheddar jack cheeses. Topped with chopped crispy bacon, red onion, and sliced jalapenos 13

**Burrata Insalata** Fresh Field Greens, Roasted Garlic Vinaigrette, Burrata Cheese on a Margherita pizza 14 🌱

**Tavern Hawaiian** Canadian Bacon, Pineapple, Peppadews, Mozzarella, Red Sauce 13

**Thai Chicken** Sliced Chicken, Carrots, Cilantro Pesto, Mozzarella, crushed Peanuts, Thai Peanut Sauce Drizzle 14 🌱

**Cheesehead** Mozzarella, Parmesan, Asiago Cheese, Red Sauce 12 🌱

**The Erin** Housemade BBQ Sauce, Pulled Chicken, Chopped Bacon, Onion Tangles, Cilantro, BBQ & Ranch drizzle 13

**Simple Margherita** Fresh Mozzarella and Parmesan cheese, Basil, Red Sauce 12 🌱

**Opa!** Marinated Diced Chicken, Spinach, Feta Cheese, Roasted Red Peppers, Kalamata Olives, Olive Oil 13

**Meaty Gonzales** Spicy Salami, Italian Sausage, Pepperoni, Bacon, Parmesan, Mozzarella, Red Sauce 14