



## CRAFT BURGERS

Our fresh, never frozen Angus Steak Burgers are served on a bakery fresh grilled pub bun with kettle chips and Tavern Cuke Coins.

*Substitute French Fries +1.5, Blueberry Basil Slaw +1.5, Sweet Potato Fries +2, Onion Rings +3, Fresh Fruit +4, House Salad +4, Stuffed Tater Tots +5, Crock of Soup +6*

**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.\* 18

**Turkey Burger** Smothered with melted Gruyere Swiss, caramelized onions, and Bibb lettuce on a grilled pub bun. Accompanied with cranberries.\* 16

**Hella-peno Cream Cheese Burger** Pretzel Bun, crispy bacon, pepperjack cheese, seasoned jalapeno cream cheese, and crispy onion straws. 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. 18

**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.\* 17

**The Velvet Elvis** Topped with a combo of 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.\* 17

**Bacon Cheese Burger** Crispy Cloverdale Farms smoked, crispy bacon and choice of American, cheddar, pepper jack or Gruyere Swiss.\* 17

**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.\* 18

**Ahh Cheeseburger** A burger with choice of cheese: American, cheddar, pepper jack or Gruyere Swiss.\* 15.5

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

*\*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 1.75% credit card processing fee will be added when using a credit card. This fee can be avoided by paying with cash.

## STARTERS

**Bang-Bang Cauliflower** Bite-sized pieces of batter dipped cauliflower breaded and deep fried. Served with a side of bang-bang sauce. 16

**Tavern Steak Bites** Hand-trimmed, bite-size sirloin bites seared in Cajun seasoning. Served with flash fried onion straws, cherry tomatoes, and a side of creamy horseradish.\* 17

**Fire Roasted Nachos** Tri-colored chips covered in BBQ pulled pork, Monterey jack and mozzarella cheese blend, pico de gallo, sliced jalapenos, and a drizzle of bang-bang sauce and cilantro pesto. Topped off with sour cream. 17

**Pub Pretzels** Lightly seasoned and flash fried. Served with homemade beer cheese. 14

**Ahi Tuna Crisps** Blackened Ahi tuna on fried wonton crisps and topped with honey mustard and wasabi sour cream.\* 16

**Chicken Wings** Boneless or traditional wings with choice of sauce (*Thai Chili, Honey BBQ, Buffalo, Hot Honey, Spicy Dry Rub, Garlic Parmesan, Sriracha, Spicy Garlic*). 17

**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. 14

**Onion Rings** Fried to a crispy golden brown with Tavern Pub Sauce. 13

**Charred Bacon Brussel Sprouts** Caramelized in garlic butter with bacon, red onion, and Parmesan cheese. 14

**Cheddar Cheese Curds** Cheddar cheese curds from Chippewa Falls, WI rolled in beer batter and lightly fried. Served with a side of ranch. 15 *Add a side of caramel sauce +1*

## SANDWICHES

*Substitute French Fries +1.5, Blueberry Basil Slaw +1.5, Sweet Potato Fries +2, Onion Rings +3, Fresh Fruit +4, House Salad +4, Stuffed Tater Tots +5, Crock of Soup +6*

**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. 17

**Reuben Melt** Corned beef on Marble Rye with Swiss cheese, sauerkraut, 1000 Island. 18

**Thai Chicken Tender Melt** Golden-fried, fresh chicken tenders on toasted sourdough topped with Thai chili sauce, fiery pepper jack cheese, and Cloverdale Farms bacon. 17

**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 tanglers. 18

**Walleye Sandwich** A large filet of walleye dredged in our special seasonings and flash-fried. Served on a grilled ciabatta roll with housemade tartar, lettuce, and tomato. 22

**Tavern Chicken Sandwich** *Tavern's take on a classic sandwich!* Breaded chicken breast topped with pepperjack cheese, Tavern housemade pickles, cajun aioli, crispy bacon, lettuce and Roma tomato. 17

**BLTE-A (Bacon, Lettuce, Tomato, Egg + Avocado)** A new twist on our long-time signature item. Crispy, crispy bacon, sliced avocado, Bibb lettuce, cranberry mayo, and Roma tomatoes. Topped with a Minnesota organic fried egg and served on toasted cranberry wild rice bread. 18

**Cali Club** Off the secret staff menu! Slow-roasted turkey, bacon, lettuce, cranberry aioli, and tomatoes on toasted cranberry wild rice bread. 17

**Steak Cheesy - Ciabatta** Sliced tenderloin medallion, blackened cream cheese, grilled peppadews, Swiss cheese, onion straws, and bibb lettuce on a grilled, toasted ciabatta. 19

**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 tanglers. 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. 17

## PASTAS

**Sassy Red Pepper Pasta Bowl** Spicy. Creamy. Dreamy. Penne, grilled chicken, shrimp, bacon, and tossed in a red pepper pesto cream sauce. 19

**Gorgonzola Tenderloin Pasta** Penne pasta tossed in our housemade creamy gorgonzola sauce and topped with seasoned sliced tenderloin and blue cheese crumbles. 22

## BOWLS

**Bang-Bang Burrito Bowl** This bowl is loaded with cheesy black beans and rice, housemade pico de gallo, jalapenos, cilantro pesto, strips of flour tortillas, and topped with a drizzle of our bang-bang sauce. Topped with tortilla chips for a little extra crunch and sour cream. 15

**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. 15

**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. 15

**Southwest Bowl** 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. 15

**Mac 'n' Cheese** Cavatappi pasta in our signature blend of cheddar, Gruyere and American cheese. Topped with a golden crunchy panko crust. 16 *Bacon +2, Jalapenos +1, Brussels Sprouts +1*

**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, Tavern blueberry slaw, and a baked potato with sour cream. 24

**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. 22



## STREET TACOS

*Served with a crock of housemade black bean and rice casserole with a dollop of sour cream and scallions.*

**Chicken Fajita Tacos** Seasoned chicken, fajita vegetables, lettuce, and Cajun aioli. 17

**Spicy Shrimp Tacos** Seasoned and sauteed shrimp, pickled red onions, lettuce, Tavern slaw, and a drizzle of cilantro sour cream. 18

**Fish Tacos** Whitefish, pickled red onions, lettuce, Tavern slaw, and cilantro sour cream. 18

**Pineapple Chipotle Pulled Pork Tacos** Cloverdale Farms BBQ pulled pork, fresh grilled pineapple slices, pickled red onions, lettuce, Tavern slaw, and cilantro sour cream. 17

**Crispy Chicken + Mango Tacos** Tangy, sweet, crispy chicken topped with fresh mango salsa. 17

## CRISP SALADS

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

**Maple Glazed Salmon Salad** Grilled fresh-caught Canadian salmon drizzled with Minnesota maple syrup on our Arcadian blend with tomatoes, cucumber, raisins, and shaved parmesan. Served with roasted garlic vinaigrette. 21

**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. 19

**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.\* 21

Signature Vegetarian Vegan Contains Nuts

## BUILD YOUR OWN!

*Enjoy your bowl your way by adding protein*

*Shrimp +6, Salmon +8  
Ahi Tuna +7 Chicken +5  
Blackened Tenderloin\* +8*

## ARTISAN PIZZAS

**Substitute Cauliflower Pizza Crust (+3)**

*\*Cauliflower Crust is not gluten free\**

### BUILD YOUR OWN PIZZA 11

#### 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 Pulled Chicken Smoked Ham

#### EAT YOUR VEGGIES (+1)

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, and red sauce. 15

**Classic Margherita** Extra virgin olive oil, tomato, mozzarella, garlic, basil, and a balsamic drizzle. 13

**Jalapeno Popper Pizza** Blend of cream cheese, mozzarella, and cheddar jack cheeses topped with crispy bacon, red onion, and sliced jalapenos. 14

**Tavern Hawaiian** Canadian bacon, pineapple, peppadews, mozzarella, and red sauce. 14

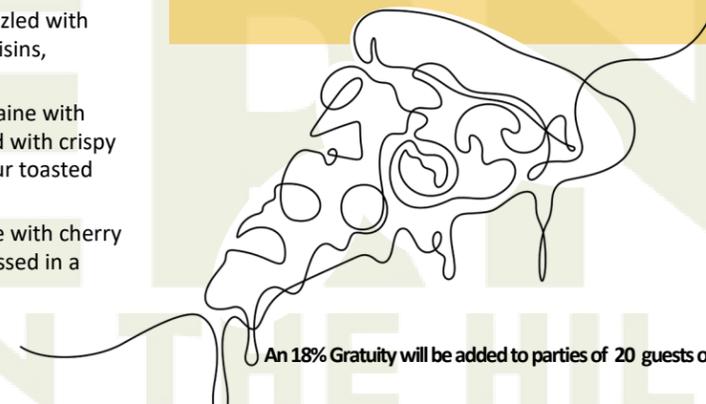
**Thai Chicken** Sliced chicken, shredded carrots, cilantro pesto, mozzarella, crushed peanuts, and thai peanut drizzle. 15

**Cheesehead** Mozzarella, parmesan, asiago cheese, and red sauce. 13

**The Erin** Housemade BBQ sauce, diced chicken, chopped bacon, cheddar jack cheese, onion tanglers, cilantro, BBQ and a ranch drizzle. 14

**Opa!** Marinated diced chicken, spinach, feta cheese, roasted red peppers, kalamata olives, and olive oil. 14

**Meaty Gonzales** Spicy salami, Italian sausage, bacon, pepperoni, parmesan, mozzarella, and red sauce. 16



An 18% Gratuity will be added to parties of 20 guests or more

ASK ABOUT OUR VEGAN & GLUTEN FREE MENU!