



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 3% 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

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

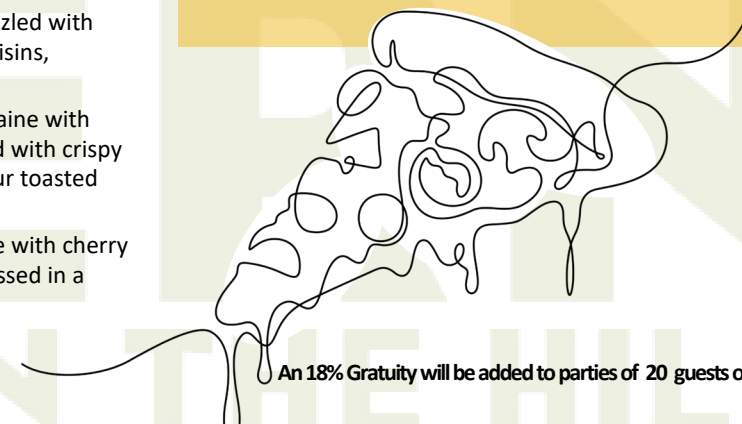
Thai Chicken Sliced chicken, shredded carrots, cilantro pesto, mozzarella, crushed peanuts, and thai peanut drizzle. 15

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!

Signature Vegetarian Vegan Contains Nuts