# **TAVERN**

## 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), Crock of Soup (+4), House Salad (+4), or Stuffed Tater Tots (+5).

\*Gluten Free Bun Available Upon Request\*

Tavern Burger A half-pound 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.\* 16

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.\* 15.5

The Velvet Elvis A half-pound burger 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.\* 14.5

**Bacon Cheese Burger** Crispy Cloverdale Farms smoked, thick-cut bacon and choice of American, cheddar, pepper jack or Gruyere Swiss.\* 15

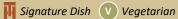
Ahi Tuna Burger This burger is hand-formed and seared in wasabi, toasted sesame seeds and soy sauce. Topped with layers of Bibb lettuce, avocado, mango salsa, pickled ginger and wasabi sour cream on a grilled pub bun.\* 16

Turkey Burger Smothered with melted Gruyere Swiss, caramelized onions, and Bibb lettuce on a grilled pub bun. Accompanied with cranberries.\* 14

Bison Burger An 8-ounce 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.\* 13.5

50/50 Burger Ground bacon. Ground beef. Put 'em together and you get a beef-y masterpiece with WI cheddar cheese, red onion. Bibb lettuce, and Roma tomatoes. Burger prepared with a touch of pink.\* 15







V Vegan GA Gluten-Free Available

\*Eaas and hamburaer may be served raw or undercooked. Consumina 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.

# STARTERS

Tavern Steak Bites Hand-trimmed, bite-size sirloin steak chunks seared in Cajun seasoning. Stuffed Tater Tots Adult-sized version of a childhood fav! Oversized tots stuffed with Served with flash fried onion straws, cherry tomatoes, and a side of creamy horseradish.\* 15

Pub Pretzels Lightly seasoned and flash fried. Served with homemade beer cheese. 12 0

Onion Rings Fried to a crispy golden brown with Tavern Pub Sauce. 11 0

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

Sweet Potato Fry Basket A basket of sweet potato fries with our famous Pub Sauce. 11 💿 **Chicken Wings** Boneless or traditional wings. Choice of Thai chili, honey BBQ, buffalo, Sriracha, or spicy garlic. 14.5

cheddar, bacon, sour cream, and chives. Served with housemade pub sauce. 13

**Bang-Bang Cauliflower** Bite-size pieces of cauliflower batter-dipped and flash-fried. Served with our Bang-Bang sauce. 13

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

**Crispy-Creamy-Fried Avocados** Flash-fried creamy avocados over a bed of crispy onion straws, drizzled with a balsamic glaze and served with a side of pub sauce. 12 💿

Cheddar Cheese Curds Cheddar cheese curds from Chippewa Falls, WI rolled in beer batter and lightly fried. Served with a side of ranch. 13 0

# CRISP SALADS BOWLS

All salads can be made Gluten Free upon request.

**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. 17

III 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

**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

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

Mac 'n' Cheese Cavatappi pasta in our signature blend of cheddar, Gruyere and American cheese. Topped with a golden crunchy panko crust. 15 0 Bacon (+2), Chicken (+3), Jalapenos (+0.5), Brussels Sprouts (+1).

sour cream. 14 Shredded Pork (+3), Grilled Chicken (+4), Blackened Tenderloin\* (+5).

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

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 V Shrimp (+5), Salmon (+7), Ahi Tuna (+7), Diced Chicken (+4)

# 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), Crock of Soup (+4), House Salad (+4), or Stuffed Tater Tots (+5).

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. 15.5

VERSION 2.0! 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

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

NEW! 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. 14

Steak Cheesy - Ciabatta Sliced tenderloin medallion, blackened cream cheese, grilled peppadews, Swiss cheese, onion straws, and bibb lettuce on a grilled, toasted ciabatta. 17 Hot Honey Chicken Sandwich A crispy spicy chicken breast smothered in our honeysriracha sauce with pepper jack cheese, sliced red onion, Bibb lettuce and our own blue

House-Smoked Salmon Sandwich House smoked, North Atlantic Salmon, with blackened cream cheese, pepperoncinis, lettuce, and roasted red peppers on a grilled ciabatta roll. 16

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 STAFF RECIPE! Cali Club Off the secret staff menu! Slow-roasted turkey, bacon, lettuce,

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

cranberry aioli, and tomatoes on toasted cranberry wild rice bread. 14

# ARTISAN PIZZAS

Kissing Rock Pepperoni, Fontanini Italian sausage, Fresh Mozzarella cheese, Red Sauce. 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, Microgreens, Thai Peanut Sauce Drizzle. 13

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

BLT-ZA Crunchy Bacon, Spinach, Cherry Tomatoes, Peppadews, Mayo, Asiago. 13

Spicy Potato Pie Creamy Garlic & Red Pepper Mashed Potatoes, Crunchy Bacon, Asparagus Spears, Cheddar Jack, Pub Sauce 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

Substitute Cauliflower Pizza Crust (+3)

cheese dressing on a toasted bun. 15

#### BUILD YOUR OWN PIZZA 10

#### CHOOSE YOUR CRUST HOMEMADE SAUCE SAY CHEESE! MEATS (+1) Traditional

#### San Marzano Red Cauliflower Crust (+3) Spicy Red Olive Oil

Alfredo

#### Feta Mozzarella Parmesan Gorgonzola

## Crispy Bacon Pepperoni

#### Spicy Salami Diced Chicken Italian Sausage **Smoked Ham**

## **EAT YOUR VEGGIES** (+0.5)

#### Artichokes Spinach Fresh Basil Mushrooms Red Onion Red Peppers Jalapenos Pepperoncini **Green Pepper** Celery

#### Green Olives Pineapple **Black Olives**

Avocado

Sriracha Ranch Balsamic **BBQ Swirl Basil-Pesto** Olive Oil

**DRIZZLE** 

## 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 15

III Flash Fried Avocado Tacos 15 0

Crispy Chicken + Mango Tacos 14

Spicy Shrimp Tacos 15

Fish Tacos 16

Vegan Ancient Grains Ancient grains with sauteed spinach, edamame, black beans, peppers and onions, nutritional yeast, sriracha, and sliced avocado. 14 🕡

# SCRATCH BOWLS

Shrimp (+5), Salmon (+7), Ahi Tuna (+7), Diced Chicken (+4)

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 V

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 🖤

# DINNERS - SERVED ALL DAY -

Beer Battered Fish Basket Fresh caught Lake Superior whitefish battered in Two Harbor's Castle Danger Cream Ale 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

## CUP OF SOUP

**Beer + Cheddar Cheese Soup** 7 **Lobster Bisque** 8

**VEGAN & GLUTEN FREE** MENUS AVAILABLE

Please ask your server for a copy of our menu.

ON THE HILL