

# UE DINNER

FRESH + LOCAL

## WE LOVE OUR LOCAL PARTNERS :)

DRAGSMITH FARM, WI  
RED BARN FARM, WI  
SEBASTIAN JOE'S, MN  
B & W COFFEE, MN  
UNTIED FARM, MN  
PARADISE MARKET, MN  
PRANA KOMBUCHA, MN



LET US HOST  
YOUR NEXT  
EVENT

WE DO  
BRUNCH  
FRI, SAT & SUN

\* ITEM IS SERVED RAW OR  
UNDER COOKED OR MAY  
CONTAIN RAW OR UNDER  
COOKED INGREDIENTS.  
CONSUMING RAW OR  
UNDER COOKED ITEMS  
MAY INCREASE CHANCE OF  
FOOD BOURNE ILLNESSES

**gfi** made without glutenous  
ingredients (please note our  
facility is not gluten-free).

**gfo** gf option may be available.  
Ask your server

## STARTERS

- gfo Signature Hummus / 9.5**  
tahini, spicy Zhug, pine nuts,  
Za'atar, Aleppo pepper, olive oil,  
served with grilled pita
- Chicken Liver Pate / 9**  
grilled bread, house cornichons
- gfi Fresh Guacamole / 10.5**  
warm tortilla chips, chili lime salt
- Wisconsin Cheese Curds / 11.5**  
beer battered white cheddar curds,  
chipotle crema, spicy ketchup
- gfi Urban Wings / 12.5**  
buffalo style, celery salad,  
house blue cheese dressing
- gfi Smoked Chicken Nachos / 13.5**  
house cured & smoked, black beans,  
pepper jack cheese, house pico &  
guacamole
- gfo Lettuce Wraps / 11.5**  
lemongrass chicken, pickled radish,  
parsnip & carrot, squash, tangy  
ponzu, peanut sauce
- Warm Pretzels / 8**  
jalapeno fondue
- gfi Sweet Potato Fries / 8.5**  
spicy ketchup, saffron aioli
- gfo Chilled Borscht / 7.5**  
roasted beets, lemon juice, dill,  
fresh cucumber, spring onions, hard  
boiled egg, chive crème fraiche,  
grilled sourdough rye

## SIDES

- gfi Ratatouille / 7.5**  
bell peppers, eggplant, zucchini,  
squash, tomato, onion, herbs, Chèvre
- Jalapeno Mac & Cheese / 8**  
crunchy panko, jalapeno fondue
- gfi Crispy Brussels Sprouts / 7.5**  
pomegranate molasses, bacon

## Signature Entrees

- gfo Grilled Shrimp Tacos / 16.75**  
guacamole, lettuce, sprouts, chili  
aioli, pico, house made black  
beans, lime tortilla chips
- Whiskey Soy Salmon / 24**  
noodles, fresh mixed stir  
fry vegetables
- gfi Chicken Curry / 17.75**  
house curry, spinach, cauliflower,  
chickpeas, basmati rice
- Pesto Pappardelle / 16.5**  
ratatouille, house pasta,  
Chèvre
- gfi Smoked Pork Chop / 25.75**  
cider glaze, apple chutney,  
parmesan risotto, balsamic reduction
- BBQ Ribs / 19.5 half / 29.5 full**  
house smoked pork ribs, house  
slaw, fries
- gfo Grilled Steak Urban / 29.5**  
blue cheese crusted medallions,  
sautéed spinach, crispy potato  
hash, Guinness sauce
- Beef Stroganoff / 28**  
beef tenderloin, mixed mushrooms,  
crème fraiche, fresh noodles

## GRILLED FLATBREADS

- Tomato & Avocado / 13.5**  
fresh mozzarella, fresh basil,  
house white balsamic  
add crispy prosciutto / 3
- Prosciutto & Pear / 15.5**  
crispy prosciutto, poached pear,  
blue cheese, parmesan, mozzarella,  
arugula, balsamic reduction

## SALADS

ADD CHICKEN \$5 / 8 OZ. SALMON \$9 / 6 OZ.

- gfi Local Greens / 8.75**  
Dragsmith Farms micro-greens,  
arugula, marcona almonds, fresh  
citrus, radish, pecorino romano,  
white balsamic vinaigrette
- gfi Roasted Beets / 9.5**  
local greens, goat cheese,  
hazelnuts, honey dijon dressing
- Small Caesar / 6.5**  
house croutons, tomato, house  
caesar, pecorino romano
- gfi Thai Steak Salad / 16.95**  
arugula, spinach, basil,  
mint, cilantro, carrot, onion,  
tomato, hearts of palm,  
ginger vinaigrette
- gfo Fresh Garden Salad / 9.5**  
tomato, cucumber, bell pepper, dill,  
radish, red & spring onion, parsley,  
romaine, cold pressed sunflower  
vinaigrette, grilled sourdough rye

## HEALTHY ZONE

- Grilled Beef Kabobs / 19.75**  
soy & sesame marinated, red pepper,  
house slaw, peanuts, two dipping sauces
- Grilled Salmon / 21.75**  
apricot glaze, black bean quinoa salad
- gfi Grilled Chipotle Chicken / 17.5**  
marinated all natural chicken, mango  
salsa, fire roasted corn & peppers,  
basmati rice

## BURGERS

CHOICE OF FRIES OR WARM TORTILLA CHIPS  
SUB SWEET FRIES, TOTS, CAESAR SALAD / 2.75

- Proper Burger / 14**  
house ground, pasture raised beef,  
local cheddar, house aioli, lettuce,  
sauteed onions
- Lamb Burger / 14.75**  
goat cheese, pico de gallo, chili aioli
- Turkey Burger / 13.5**  
pepper jack, arugula, tomato,  
red onion, guacamole, chili aioli
- Salmon Burger / 14.5**  
house made patty, fresh mango salsa,  
sprouts, cilantro
- Veggie Burger / 13**  
provolone, carrot, sprouts, cilantro,  
sweet soy, house made BBQ

# ON TAP

<b>MICH GOLDEN LIGHT</b> LAGER / St. Louis, MO	<b>5.5</b>	<b>LIFTBRIDGE HOP DISH</b> IPA / Stillwater, MN	<b>7</b>
<b>LAKE MONSTER CALHOUN CLAW</b> PILSNER / St. Paul, MN	<b>6.5</b>	<b>THIRD STREET LOST TROUT</b> BROWN ALE / Cold Spring, MN	<b>7</b>
<b>SUMMIT</b> EPA / St. Paul, MN	<b>6.5</b>	<b>SURLY FURIOUS</b> IPA / MPLS, MN	<b>7</b>
<b>612BREW SIX</b> AMERICAN PALE ALE / MPLS, MN	<b>6.5</b>	<b>EXCELSIOR BIG ISLAND BLOND</b> BLOND ALE / Excelsior, MN	<b>7</b>
<b>612BREW GATEWAY PARK</b> LAGER / MPLS, MN	<b>6.5</b>	<b>PRANA KOMBUCHA</b> SWEET FERMENTED TEA / MPLS, MN	<b>5</b>

# BOTTLED BEER

<b>BUD / BUD LIGHT</b> LAGER / St. Louis, MO	<b>5</b>
<b>COORS LIGHT</b> LAGER / Golden, CO	<b>5</b>
<b>LONGBOARD</b> ISLAND LAGER / Kona, HI	<b>6</b>
<b>BLUE MOON</b> BELGIAN WHITE / Golden, CO	<b>6</b>
<b>CORONA</b> LAGER / Mexico	<b>6</b>
<b>ALASKAN AMBER</b> ALT STYLE ALE / Alaska	<b>6</b>
<b>FOUNDERS PORTER</b> PORTER / Grand Rapids, MI	<b>6</b>
<b>LEFT HAND MILK STOUT</b> SWEET STOUT / Longmount, CO	<b>6</b>
<b>WIDMER OMISSION</b> PALE ALE / Portland, OR	<b>6</b>

# COCKTAILS / 10

## HIDDEN BEACH

Fresh Strawberries, Limoncello, Titos Vodka, Lemonade, Soda

## POMEGRANATE MOJITO

Bacardi, Bacardi Limon, Fresh Mint, Lime, Soda

## TRIPLE CROWN

Bulleit Bourbon, Cointreau, Sweet Vermouth, Soda, Lemon

## BLUE JAY

Stoli Blueberry, Blueberry Puree, Sour, Gingerale

## BLOOD ORANGE MARGARITA

Jose Cuervo, Orange Juice, Blood Orange Puree

## SUNKEN TREASURE

Myers's Dark Rum, Trader Vic's Rum, Passion Puree, Orange & Pineapple Juice, Grenadine

## SIGNATURE BLOODY MARY

Pepper Infused Prairie Vodka, House Bloody Mary Mix

<b>gfi CRISPIN</b> CIDER / Colfax, CA	<b>6</b>
<b>gfi BUCKLER</b> N/A BEER / Netherlands	<b>5</b>

# CANS

<b>GRAIN BELT PREMIUM</b> LAGER / New Ulm, MN	<b>6</b>
<b>STELLA</b> PILSNER / Belgium	<b>6.5</b>
<b>SURLEY HELL</b> MUNICH HELLES LAGER / MPLS, MN	<b>6.5</b>
<b>BELLS TWO HEARTED</b> IPA / Comstock, MI	<b>6.5</b>
<b>BARLEY JOHN'S WILD BRUNETTE</b> BROWN ALE / New Richmond, WI	<b>6.5</b>
<b>GUINNESS</b> STOUT / Dublin, Ireland	<b>6.5</b>
<b>LOON JUICE</b> CIDER / Spring Valley, MN	<b>6.5</b>

# MARTINIS / 11

## MESSY JESSY

Hangar 1 Rosé Vodka, St. Germain, Fresh Lemon Juice, La Marca Prosecco

## UPTOWNER

Prairie Cucumber Vodka, Lime Juice, Simple, Muddled Cucumber, Fresh Mint

## POMEGRANATE

Stoli O, Pomegranate Juice, Simple Syrup, Fresh Lime Juice, La Marca Prosecco

## ROSEMARY GIMLET

Prairie Organic Gin, Rosemary Infused Simple Syrup, Fresh Lime Juice

## BOOCHA MAKA SKA

Prairie Vodka, Muddled Cucumber & Lemon, Gifford Violette, Prana Kombucha

# RED WINE

<b>Elouan</b> , Pinot Noir/Oregon	12.5/46
<b>Búcaro</b> , Montepulciano d'Abruzzo/Italy	11/43
<b>Hess Select</b> , Cabernet/California	10.5/38
<b>Leese Fitch</b> , Firehouse Red/California	9/34
<b>Masseria Altemura</b> , Negroamaro/Italy	39
<b>Grayson Cellars</b> , Zinfandel/California	8.5/34
<b>Belle Glos</b> , Pinot Noir/California	69
<b>Diseño</b> , Malbec/Argentina	8.5/33
<b>Bodega Colome</b> , Malbec/Argentina	12.5/46
<b>Franciscan</b> , Merlot/Napa Valley	49
<b>Justin</b> , Cabernet/Paso Robles	13.5/53
<b>Silver Oak</b> , Cabernet/Alexander Valley	98
<b>Château Haut Beausejour</b> , Bordeaux/France	69
<b>Mount Veeder</b> , Cabernet/Napa Valley	79
<b>Stags Leap</b> , Petit Sirah/Napa Valley	79

# CRAFTED N/A BEVERAGES

**Pomegranate Iced Tea / 4.5**  
Simple Syrup & Lemon Juice

**Passion Fruit Punch / 4.5**  
Pineapple, Orange & Cranberry Juice, Soda

**Fresh Squeezed Lemonade / 4.5**  
Simple Syrup & Lemon Juice

# NON-ALCOHOLIC

<b>San Pellegrino</b>	3/5
<b>Fiji Water</b>	4
<b>Henry Weinhard's Root Beer</b>	4
<b>Red Bull</b>	3
Regular, Sugar Free, Blueberry, Tropical	
<b>Buckler</b> , N/A Beer	5
<b>Fountain Soda</b>	3

<b>Juice</b> Apple, Cranberry	3
<b>Orange Juice</b>	4
<b>Milk</b>	3
<b>Espresso</b>	3
<b>Latte/Cappuccino</b>	4.5
<b>Regular Coffee</b> , Organic / Fair Trade	3.5
<b>Decaf Coffee</b> , Brewed upon request	3.5

# WHITE WINE

<b>Ramón Bilbao</b> , Albariño/Spain	8/29
<b>Maso Canali</b> , Pinot Grigio/Italy	10.5/39
<b>Tintero 'Sori Gramella'</b> , Moscato d'Asti/Italy	9/35
<b>Joel Gott</b> , Unoaked Chardonnay/California	9.5/37
<b>Kim Crawford</b> , Sauvignon Blanc/New Zealand	11.5/42
<b>Ferrari-Carano</b> , Fumé Blanc/Sonoma	10/39
<b>Locations CA</b> , Chard & Sauv. Blanc/California	34
<b>Sonoma-Cutrer</b> , Chardonnay/Sonoma Coast	12.5/46
<b>La Crema</b> , Chardonnay/Sonoma	49
<b>Franciscan Cuvée Sauvage</b> , Chardonnay/Napa Valley	79

# BUBBLES + ROSÉ

<b>La Marca</b> , Prosecco/Italy	9.5/39
<b>Portell</b> , Cava/Spain	8.5/29
<b>Fleurs de Prairie</b> , Rosé/France	11/39
<b>Honoro Vera</b> , Rosé/Spain	32
<b>Scharffenberger</b> , Brut Rosé/California	49
<b>François Montand</b> , Traditionelle Brut Rosé/France	39
<b>Schramsberg Mirabelle</b> , Brut/Napa Valley	55
<b>Veuve Clicquot</b> , Champagne/France	98