

**URBAN EATERY**  
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

**TO SHARE**

**gfo Signature Hummus / 9.95**  
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 / 10.75**  
warm tortilla chips, chili lime salt

**Wisconsin Cheese Curds / 12**  
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

**SOUP + SIDES**

**gfo Chilled Borscht / 7.5**  
roasted beets, lemon juice, dill, fresh cucumber, spring onions, hard boiled egg, chive crème fraiche, grilled sourdough rye

**gfi Ratatouille / 8**  
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 / 16.95**  
guacamole, lettuce, sprouts, chili aioli, pico, house made black beans, lime tortilla chips

**Whiskey Soy Salmon / 24.5**  
noodles, fresh mixed stir fry vegetables

**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, fries, house slaw

**gfo Pepper Steak / 29.5**  
aged top sirloin, tender new potatoes, Minnesota foraged chanterelles, peppercorn sauce, garnished w/ pickled garlic scape

**Pesto Pappardelle / 16.5**  
ratatouille, house pasta, Chèvre

**gfi Chicken Curry / 17.75**  
house curry, spinach, cauliflower, chickpeas, basmati rice

**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

**GRILLED FLATBREADS**

**Tomato & Avocado / 13.75**  
fresh mozzarella, fresh basil, house white balsamic  
**add crispy prosciutto / 3**

**Prosciutto & Pear / 15.75**  
crispy prosciutto, poached pear, blue cheese, parmesan, mozzarella, arugula, balsamic reduction

**SALADS**

ADD CHICKEN \$6 / 8 OZ. SALMON \$9.5 / 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 / 9.95**  
tomato, cucumber, bell pepper, dill, radish, red & spring onion, parsley, romaine, cold pressed sunflower vinaigrette, grilled sourdough rye

**BURGERS + MORE**

CHOICE OF FRIES OR WARM TORTILLA CHIPS  
SUB SWEET FRIES, TOTS, CAESAR SALAD / 2.95

**Proper Burger / 13.95**  
house ground, pasture raised beef, local cheddar, house aioli, lettuce, sauteed onions

**Lamb Burger / 14.95**  
goat cheese, pico de gallo, chili aioli

**Turkey Burger / 13.75**  
pepper jack, arugula, tomato, red onion, guacamole, chili aioli

**Salmon Burger / 14.95**  
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><br>LAGER / St. Louis, MO          | <b>5.5</b> | <b>LIFTBRIDGE HOP DISH</b><br>IPA / Stillwater, MN             | <b>7</b> |
| <b>LAKE MONSTER CALHOUN CLAW</b><br>PILSNER / St. Paul, MN | <b>6.5</b> | <b>THIRD STREET LOST TROUT</b><br>BROWN ALE / Cold Spring, MN  | <b>7</b> |
| <b>SUMMIT</b><br>EPA / St. Paul, MN                        | <b>6.5</b> | <b>SURLY FURIOUS</b><br>IPA / MPLS, MN                         | <b>7</b> |
| <b>612BREW SIX</b><br>AMERICAN PALE ALE / MPLS, MN         | <b>6.5</b> | <b>EXCELSIOR BIG ISLAND BLOND</b><br>BLOND ALE / Excelsior, MN | <b>7</b> |
| <b>612BREW GATEWAY PARK</b><br>LAGER / MPLS, MN            | <b>6.5</b> | <b>PRANA KOMBUCHA</b><br>SWEET FERMENTED TEA / MPLS, MN        | <b>5</b> |

# BOTTLED BEER

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

# CANS

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| <b>WIDMER OMISSION</b><br>PALE ALE / Portland, OR    | <b>6</b>   |
| <b>CRISPIN</b><br>CIDER / Colfax, CA                 | <b>6</b>   |
| <b>BUCKLER</b><br>N/A BEER / Netherlands             | <b>5</b>   |
| <b>GRAIN BELT PREMIUM</b><br>LAGER / New Ulm, MN     | <b>6</b>   |
| <b>STELLA</b><br>PILSNER / Belgium                   | <b>6.5</b> |
| <b>SURLEY HELL</b><br>MUNICH HELLES LAGER / MPLS, MN | <b>6.5</b> |
| <b>BELLS TWO HEARTED</b><br>IPA / Comstock, MI       | <b>6.5</b> |
| <b>GUINNESS</b><br>STOUT / Dublin, Ireland           | <b>6.5</b> |
| <b>LOON JUICE</b><br>CIDER / Spring Valley, MN       | <b>6.5</b> |

# COCKTAILS

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| <b>HIDDEN BEACH</b> / 12<br>Fresh Strawberries, Limoncello, Titos Vodka, Lemonade, Soda                                    |  |
| <b>POMEGRANATE MOJITO</b> / 12<br>Bacardi, Bacardi Limon, Fresh Mint, Lime, Soda   |  |
| <b>TRIPLE CROWN</b> / 11<br>Bulleit Bourbon, Cointreau, Sweet Vermouth, Soda, Lemon  |  |
| <b>CALHOUN COOLER</b> / 10<br>Stoli Blue, Blueberry Puree, Sour, Gingerale, Soda   |  |
| <b>BLOOD ORANGE MARGARITA</b> / 11<br>Jose Cuervo, Orange Juice, Blood Orange Puree  |  |
| <b>BOOCHA MAKA SKA</b> / 11<br>Prairie Vodka, Muddled Cucumber & Lemon, Gifford Violette, Prana Kombucha                   |  |
| <b>SIGNATURE BLOODY MARY</b> / 8<br>New Amsterdam Vodka, House Bloody Mary Mix, Sub House Infused Premium Pepper Vodka / 2 |  |
| <b>MESSY JESSY</b> / 12<br>Hangar 1 Rosé Vodka, St. Germain, Fresh Lemon Juice, La Marca Prosecco                          |  |
| <b>UPTOWNER</b> / 12<br>Prairie Cucumber Vodka, Lime Juice, Simple, Muddled Cucumber, Fresh Mint                           |  |
| <b>POMEGRANATE</b> / 11<br>Stoli O, Pomegranate Juice, Simple Syrup, Fresh Lime Juice, La Marca Prosecco                   |  |
| <b>ROSEMARY GIMLET</b> / 11<br>Prairie Organic Gin, Rosemary Infused Simple Syrup, Fresh Lime Juice                        |  |

# MARTINIS

# RED WINE

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| <b>Elouan</b> , Pinot Noir/Oregon                | 12.5/46 |
| <b>Búcaro</b> , Montepulciano d'Abruzzo/Italy    | 12/45   |
| <b>Hess Select</b> , Cabernet/California         | 11/40   |
| <b>Leese Fitch</b> , Firehouse Red/California    | 9/33    |
| <b>Masseria Altemura</b> , Negroamaro/Italy      | 39      |
| <b>Grayson Cellars</b> , Zinfandel/California    | 9/33    |
| <b>Belle Glos</b> , Pinot Noir/California        | 69      |
| <b>Diseño</b> , Malbec/Argentina                 | 9/35    |
| <b>Bodega Colome</b> , Malbec/Argentina          | 12.5/45 |
| <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 BEVS.

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| <b>Pomegranate Iced Tea</b> / 4.5<br>Simple Syrup & Lemon Juice               |  |
| <b>Passion Fruit Punch</b> / 4.5<br>Pineapple, Orange & Cranberry Juice, Soda |  |
| <b>Fresh Squeezed Lemonade</b> / 4.5<br>Simple Syrup & Lemon Juice            |  |

# NON-ALCOHOLIC

|  |     |  |     |
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| <b>San Pellegrino</b>                    | 3/5 | <b>Juice</b> Apple, Cranberry                | 3   |
| <b>Fiji Water</b>                        | 4   | <b>Orange Juice</b>                          | 4   |
| <b>Henry Weinhard's Root Beer</b>        | 4   | <b>Milk</b>                                  | 3   |
| <b>Red Bull</b>                          | 3   | <b>Espresso</b>                              | 3   |
| Regular, Sugar Free, Blueberry, Tropical |     | <b>Latte/Cappuccino</b>                      | 4.5 |
| <b>Buckler</b> , N/A Beer                | 5   | <b>Regular Coffee</b> , Organic / Fair Trade | 3.5 |
| <b>Fountain Soda</b>                     | 3   | <b>Decaf Coffee</b> , Brewed upon request    | 3.5 |

# WHITE WINE

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| <b>Ramón Bilbao</b> , Albariño/Spain                     | 8/29    |
| <b>Maso Canali</b> , Pinot Grigio/Italy                  | 11/39   |
| <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           | 13/46   |
| <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>Fleurs de Prairie</b> , Rosé/France          | 11.5/39 |
| <b>Honoro Vera</b> , Rosé/Spain                 | 32      |
| <b>Veuve Du Verney</b> , Brut/France            | 35      |
| <b>Scharffenberger</b> , Brut Rosé/California   | 49      |
| <b>Schramsberg Mirabelle</b> , Brut/Napa Valley | 55      |
| <b>Veuve Clicquot</b> , Champagne/France        | 98      |