

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, house blue cheese dressing

gfi **Smoked Chicken Nachos** / 13.75
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 / 29.95 full
house smoked pork ribs, fries, house slaw

gfo **Pepper Steak** / 29.95
aged top sirloin, fingerling 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 / 21.95
apricot glaze, black bean quinoa salad

gfi **Grilled Chipotle Chicken** / 17.75
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

Chanterelle & Leek / 16.5
Minnesota foraged chanterelle mushrooms, creamed leeks, truffled Boschetto cheese, herbs

STARTER SALADS

CHICKEN 8 OZ / \$6 SALMON 6 OZ / \$9.5

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

ENTREE SALADS

gfo **Fresh Garden Salad** / 11
tomato, cucumber, bell pepper, dill, radish, red & spring onion, parsley, romaine, cold pressed sunflower vinaigrette, grilled sourdough rye

gfi **Thai Steak Salad** / 16.95
arugula, spinach, basil, mint, cilantro, carrot, onion, tomato, hearts of palm, ginger vinaigrette

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

MICH GOLDEN LIGHT LAGER / St. Louis, MO	5.5	LIFTBRIDGE FARM GIRL SAISON / Stillwater, MN	7
LAKE MONSTER CALHOUN CLAW PILSNER / St. Paul, MN	6.5	THIRD STREET LOST TROUT BROWN ALE / Cold Spring, MN	7
SUMMIT EPA / St. Paul, MN	6.5	SURLY FURIOUS IPA / MPLS, MN	7
612BREW UNRATED RYE IPA / MPLS, MN	6.5	EXCELSIOR BIG ISLAND BLOND BLOND ALE / Excelsior, MN	7
612BREW GATEWAY PARK LAGER / MPLS, MN	6.5	SEASONAL TAP ask your server	7

BOTTLED BEER

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

WIDMER OMISSION PALE ALE / Portland, OR	6
CRISPIN CIDER / Colfax, CA	6
BUCKLER N/A BEER / Netherlands	5

CANS

GRAIN BELT PREMIUM 16 oz. LAGER / New Ulm, MN	6
STELLA 15 oz. PILSNER / Belgium	6.5
MICH LIGHT ULTRA 16 oz. LAGER / St. Louis, MO	6.5
BELLS TWO HEARTED 16 oz. IPA / Comstock, MI	7
GUINNESS 15 oz. STOUT / Dublin, Ireland	7
LOON JUICE 12 oz. CIDER / Spring Valley, MN	6.5

COCKTAILS

- HIDDEN BEACH / 12**
Fresh Strawberries, Limoncello, Titos Vodka, Lemonade, Soda
- POMEGRANATE MOJITO / 12**
Bacardi, Bacardi Limon, Fresh Mint, Lime, Soda
- TRIPLE CROWN / 11**
Bulleit Bourbon, Cointreau, Sweet Vermouth, Soda, Lemon
- CALHOUN COOLER / 10**
Stoli Blue, Blueberry Puree, Sour, Gingerale, Soda
- BLOOD ORANGE MARGARITA / 11**
Jose Cuervo, Orange Juice, Blood Orange Puree
- BOOCHA MAKA SKA / 11**
Prairie Vodka, Muddled Cucumber & Lemon, Gifford Violette, Prana Kombucha
- SIGNATURE BLOODY MARY / 8**
New Amsterdam Vodka, House Bloody Mary Mix
Sub House Infused Premium Pepper Vodka / 2

MARTINIS

- MESSY JESSY / 12**
Hangar 1 Rosé Vodka, St. Germain, Fresh Lemon Juice, La Marca Prosecco
- UPTOWNER / 12**
Prairie Cucumber Vodka, Lime Juice, Simple, Muddled Cucumber, Fresh Mint
- POMEGRANATE / 11**
Stoli O, Pomegranate Juice, Simple Syrup, Fresh Lime Juice, La Marca Prosecco
- ROSEMARY GIMLET / 11**
Prairie Organic Gin, Rosemary Infused Simple Syrup, Fresh Lime Juice

RED WINE

Elouan , Pinot Noir/Oregon	12.5/46
Búcaro , Montepulciano d'Abruzzo/Italy	12/45
Hess Select , Cabernet/California	11/40
Leese Fitch , Firehouse Red/California	9/33
Masseria Altemura , Negroamaro/Italy	39
Grayson Cellars , Zinfandel/California	9/33
Belle Glos , Pinot Noir/California	69
Diseño , Malbec/Argentina	9/35
Bodega Colome , Malbec/Argentina	12.5/45
Franciscan , Merlot/Napa Valley	49
Justin , Cabernet/Paso Robles	13.5/53
Silver Oak , Cabernet/Alexander Valley	98
Château Haut Beausejour , Bordeaux/France	69
Mount Veeder , Cabernet/Napa Valley	79
Stags Leap , Petit Sirah/Napa Valley	79

CRAFTED N/A BEVS.

- 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

San Pellegrino	3/5	Juice Apple, Cranberry	3
Prana Kombucha , 16 oz, Sweet Fermented Tea	7	Orange Juice	4
Red Bull	3	Milk	3
Regular, Sugar Free, Blueberry, Tropical		Espresso	3
Buckler , N/A Beer	5	Latte/Cappuccino	4.5
Fountain Soda	3	Regular Coffee , Organic / Fair Trade	3.5
Coke Products, Rootbeer, Gingerale, Lemonade		Decaf Coffee , Brewed upon request	3.5

WHITE WINE

Maso Canali , Pinot Grigio/Italy	11/39
Tintero 'Sori Gramella' , Moscato d'Asti/Italy	9/35
Joel Gott , Unoaked Chardonnay/California	9.5/37
Kim Crawford , Sauvignon Blanc/New Zealand	11.5/42
Ferrari-Carano , Fumé Blanc/Sonoma	10/39
Locations CA , Chard & Sauv. Blanc/California	34
Sonoma-Cutrer , Chardonnay/Sonoma Coast	13/46
La Crema , Chardonnay/Sonoma	49
Franciscan Cuvée Sauvage , Chardonnay/Napa Valley	79

BUBBLES + ROSÉ

La Marca , Prosecco/Italy	9.5/39
Veuve Du Verney , Brut/France	8.5/33
Fleurs de Prairie , Rosé/France	12/44
Honoro Vera , Rosé/Spain	32
Scharffenberger , Brut Rosé/California	49
Schramsberg Mirabelle , Brut/Napa Valley	55
Veuve Clicquot , Champagne/France	98