

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** / 12.95
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

Soup of the Season 5 / 8
ask your server

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

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

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

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

Signature Entrees

gfo **Pepper Steak** / 29.95
aged top sirloin, fingerling potatoes, foraged chanterelles, pepper sauce, cornichon pickles

Pesto Pappardelle / 16.5
ratatouille, house pasta, Chèvre

gfi **Chicken Curry** / 17.75
house curry, spinach, cauliflower, chickpeas, fingerling potatoes, 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

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

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

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	UTE PILS ALT 1848 GERMAN ALTBIER / MPLS, 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 MILL CITY PILLS AMERICAN PILSNER / MPLS, MN	6.5	SEASONAL TAP ask your server	7

BOTTLED BEER

BUD / BUD LIGHT LAGER / St. Louis, MO	5	WIDMER OMISSION PALE ALE / Portland, OR	6
COORS LIGHT LAGER / Golden, CO	5	CRISPIN CIDER / Colfax, CA	6
LONGBOARD ISLAND LAGER / Kona, HI	6	BUCKLER N/A BEER / Netherlands	5
BLUE MOON BELGIAN WHITE / Golden, CO	6	STELLA 15 oz. PILSNER / Belgium	6.5
CORONA LAGER / Mexico	6	MICH LIGHT ULTRA 16 oz. LAGER / St. Louis, MO	6.5
ALASKAN AMBER ALT STYLE ALE / Alaska	6	BELLS TWO HEARTED 16 oz. IPA / Comstock, MI	7
FOUNDERS PORTER PORTER / Grand Rapids, MI	6	GUINNESS 15 oz. STOUT / Dublin, Ireland	7
LEFT HAND MILK STOUT SWEET STOUT / Longmont, CO	6	LOON JUICE 12 oz. CIDER / Spring Valley, MN	6.5

CANS

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

- URBAN OLD FASHIONED** / 11
Evan Williams Single Barrel, Angostura Bitters, Simple Syrup, Luxardo Cherry, Orange Twist
- LA ROSA** / 12.5
Codigo Rosé, Lime Juice, Agave, Rosé Wine
- TRIPLE CROWN** / 11
Bulleit Bourbon, Cointreau, Sweet Vermouth, Soda, Lemon
- HIDDEN BEACH** / 12
Fresh Strawberries, Limoncello, Titos Vodka, Lemonade, Soda
- POMEGRANATE MOJITO** / 12
Bacardi, Bacardi Limon, Fresh Mint, Lime, Soda
- BLOOD ORANGE MARGARITA** / 11
Jose Cuervo, Orange Juice, Blood Orange Puree

MARTINIS

- REVEL UP** / 12
Revel Blanco 100% Pure Agave, Chartreuse, Agave Syrup, Lime Juice, Fresh Jalapeno & Mint
- MESSY JESSY** / 12.5
Hangar 1 Rosé Vodka, St. Germain, Fresh Lemon Juice, La Marca Prosecco
- UPTOWNER** / 12
Prairie Cucumber Vodka, Lime Juice, Simple, Muddled Cucumber, Fresh Mint
- POME QUEEN** / 11
Stoli O, Pomegranate Juice, Simple Syrup, Fresh Lime Juice, La Marca Prosecco
- ROSEMARY CLOONEY** / 11
Prairie Organic Gin, Rosemary Infused Simple Syrup, Fresh Lime Juice

BUBBLES + ROSÉ

Veuve Du Verney , Brut/France	8.5/33
La Marca , Prosecco/Italy	9.5/39
Veuve Du Verney Sparkling Rosé , 187mL/France	10.5
Fleurs de Prairie , Rosé/France	12/44
Scharffenberger , Brut Rosé/California	49
Schramsberg Mirabelle , Brut/Napa Valley	55
Veuve Clicquot , Champagne/France	98

CRAFTED N/A BEVS.

- Pomegranate Iced Tea** / 4.5
Simple Syrup & Lemon Juice
- Fresh Squeezed Lemonade** / 4.5
Simple Syrup & Lemon Juice
- Virgin Bloody Mary** / 4.5
House Bloody Mary Mix

NON-ALCOHOLIC

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

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
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

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
Sonoma-Cutrer , Chardonnay/Sonoma Coast	13/46
La Crema , Chardonnay/Sonoma	49