

# HAPPY MOTHER'S DAY

## Special Dinner Menu

### TO SHARE

- gfi FRESH GUACAMOLE / 10.95**  
warm lime tortilla chips, chili lime salt
- gfo SIGNATURE HUMMUS / 10.5**  
tahini, spicy Zhug, pine nuts, Za'atar, Aleppo pepper, olive oil, grilled pita
- gfi CRISPY BRUSSELS SPROUTS / 7.5**  
pomegranate molasses, bacon
- gfi RATATOUILLE / 7.75**  
bell peppers, eggplant, zucchini, squash, tomato, onion, herbs, Chèvre
- gfo CHILLED BORSCHT / 8.5**  
roasted beets, lemon juice, dill, fresh cucumber, spring onions, hard boiled egg, chive crème fraiche, grilled sourdough rye

### SALADS

CHIPOTLE CHICKEN 7 OZ / \$7 OR SALMON 6 OZ / \$11

- gfi LOCAL GREENS / 9.5**  
Dragsmith Farms micro-greens, white balsamic vinaigrette, marcona almonds, citrus, radish, pecorino romano
- gfi ROASTED BEETS / 9.95**  
local greens, goat cheese, hazelnuts, honey dijon dressing

### BURGERS

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

- gfo PROPER BURGER / 14.75**  
pasture raised beef, local cheddar, house aioli, lettuce, sautéed onions, served medium
- gfo LAMB BURGER / 14.95**  
goat cheese, pico de gallo, chili aioli

### ENTREES

- gfo GRILLED SHRIMP TACOS / 16.95**  
guacamole, lettuce, sprouts, chili aioli, pico de gallo, house made black beans, lime tortilla chips
- SALMON & PIEROGI / 26**  
house made chanterelle, potato & caramelized onion pierogi, blackened salmon, Chardonnay cream sauce
- gfi HOUSE CURRY / 17.75**  
chicken or vegetarian, spinach, cauliflower, chickpeas, fingerling potatoes, basmati rice
- gfo PEPPER STEAK / 29.75**  
aged top sirloin, fingerling potatoes, wild mushrooms, pepper sauce, cornichon pickles
- gfi BBQ RIBS / 19.5 HALF / 29.5 FULL**  
house smoked pork ribs, house slaw, fries
- gfi GRILLED CHIPOTLE CHICKEN / 17.95**  
marinated all natural chicken, mango salsa, fire roasted corn & peppers, basmati rice
- gfi BEEF KABOBS / 19.75**  
soy & sesame marinated, red pepper, house slaw, peanuts, 2 dipping sauces

### DESSERTS

- NAPOLEON / 7.95**  
flaky layers of pastry, vanilla custard cream, with fresh berries
- DALE'S SUNDAE / 8**  
sebastian joe's vanilla + salted caramel + nicollet pot hole ice cream, chocolate sauce, candied walnuts, whipped cream

CELEBRATE  
MOM

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

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

## WHITE WINE

<b>Maso Canali</b> , Pinot Grigio/Italy	11/39
<b>Sauvion Vouvrey</b> , Chenin Blanc/France	8.5/32
<b>Kim Crawford</b> , Sauvignon Blanc/New Zealand	11.5/42
<b>Ponga</b> , Sauvignon Blanc/New Zealand	36
<b>Joel Gott</b> , Unoaked Chardonnay/CA	9.5/37
<b>Sonoma-Cutrer</b> , Chardonnay/Sonoma Coast	13/46
<b>La Crema</b> , Chardonnay/Sonoma	49

## BUBBLES + ROSÉ

<b>La Marca</b> , Prosecco/Italy	9.5/44
<b>Veuve Du Verney Sparkling Rosé</b> , 187mL/France	11
<b>Fleurs de Prairie</b> , Rosé/France	12/44
<b>Scharffenberger</b> , Brut Rosé/California	49
<b>Veuve Du Verney</b> , Brut/France	36
<b>Schramsberg Mirabelle</b> , Brut/Napa Valley	55
<b>Veuve Clicquot</b> , Champagne/France	98

## NON-ALCOHOLIC

<b>Crafted Pomegranate Iced Tea</b>	4.5
<b>Crafted Fresh Squeezed Lemonade</b>	4.5
<b>Virgin Bloody Mary</b>	4.5
<b>San Pellegrino</b>	3/5
<b>Juices [Orange, Pineapple, Cranberry, Apple]</b>	3
<b>Latte/Cappuccino</b>	4.5
<b>Regular Coffee</b> , Organic / Fair Trade	3.5

## COCKTAILS

### LA ROSA / 12.5

Codigo Rosé, Lime Juice, Agave, Rosé Wine

### TRIPLE CROWN / 11

Bulliet Bourbon, Cointreau, Sweet Vermouth, Soda, Lemon

### HIDDEN BEACH / 12

Fresh Strawberries, Limoncello, Citrus Vodka, Lemonade, Soda

## RED WINE

<b>Peter Lehman "Clancy's"</b> , Blend/Australia	9/34
<b>Grayson Cellars</b> , Zinfandel/California	9/33
<b>Búcaro</b> , Montepulciano d'Abruzzo/Italy	11.5/45
<b>Elouan</b> , Pinot Noir/Oregon	12/46
<b>Belle Glos</b> , Pinot Noir/California	79
<b>Diseño</b> , Malbec/Argentina	9.5/36
<b>Bodega Colome</b> , Malbec/Argentina	12.5/45
<b>Château Haut Beausejour</b> , Bordeaux/France	69
<b>Dusted Valley</b> , Petite Syrah/Washington	79
<b>Markham</b> , Merlot/Napa Valley	58
<b>Hess Select</b> , Cabernet/California	11/40
<b>Justin</b> , Cabernet/Paso Robles	13.5/53
<b>Mount Veeder</b> , Cabernet/Napa Valley	79
<b>Silver Oak</b> , Cabernet/Alexander Valley	98

## ON TAP

<b>Mich Golden Light</b> , Lager/MO	5.5
<b>Liftbridge Farm Girl</b> , Saison/MN	6.5
<b>Summit</b> , EPA/MN	6.5
<b>612Brew Unrated Rye</b> , IPA/MN	6.5
<b>612Brew Mill City Pills</b> , American Pilsner/MN	6.5
<b>Lake Monster Calhoun Claw</b> , Pilsner/MN	7
<b>Utepils Alt 1848</b> , German Altbier/MN	7
<b>Surly Furious</b> , IPA/MN	7
<b>Excelsior Big Island Blond</b> , Blond Ale/MN	7
<b>Seasonal Tap</b> , ask your server	7

### URBAN OLD FASHIONED / 11.5

Redemption Bourbon, Angostura Bitters, Simple Syrup, Orange Twist

### POMEGRANATE MOJITO / 12

Bacardi, Bacardi Limon, Fresh Mint, Lime, Soda

### BLOOD ORANGE MARGARITA / 11

Cabrito Tequila Blanco, Orange Juice, Blood Orange Puree

### SIGNATURE BLOODY MARY / 10

Pepper Infused Prairie Organic Vodka, House Bloody Mary Mix