

**TO SHARE + MORE**

- gfo Signature Hummus** / 12.95  
tahini, spicy Zhug, pine nuts, Za'atar, Aleppo pepper, olive oil, grilled house pita
- gfi Fresh Guacamole** / 12.95  
warm lime tortilla chips, chili lime salt
- gfi Urban Wings** / 14.95  
buffalo style, house blue cheese dressing
- gfi Smoked Chicken Nachos** / 14.95  
house cured & smoked, black beans, jalapeño cheese fondue, house pico & guacamole
- Wisconsin Cheese Curds** / 13.95  
beer battered, chipotle crema, spicy ketchup
- gfi Wild Rice Mushroom Soup** 6 / 9  
Forest to Fork exotic mushrooms, organic wild rice
- gfi Chicken Chili** 6 / 9  
shredded natural chicken, beans, corn, peppers, crema

**BURGERS + MORE**

**SERVED WITH HOUSE CUT POTATOES  
SUB SWEET FRIES, TOTS, OR SALAD / 2.95**

- gfo Proper Burger** / 16.95  
pasture raised beef, local cheddar, house aioli, lettuce, marsala griddled onions
- gfo Lamb Burger** / 16.95  
goat cheese, pickled onions & jalapeño, adjika chili aioli
- gfo Falafel Burger** / 16.75  
house made patty, fresh mango salsa, arugula, cilantro
- gfo Turkey Burger** / 15.95  
local cheddar, arugula, tomato, red onion, guacamole, adjika chili aioli

- gfi Grilled Shrimp Tacos** / 17.95  
corn tortillas, guacamole, lettuce, pickled onions & jalapeño, queso fresco, adjika chili aioli [3 tacos / no side]

**SIDES**

Two eggs / 4 • Three eggs / 6 • Toast / 3 • Bacon / 4.95  
House Sausage / 5 • Fruit Cup / 3.5 • Breakfast Potatoes / 7.5

**EGGS + MORE** [CAGE FREE EGGS]

- \* **gfi Brunch Grain Bowl** / 16.95  
two poached eggs, wild rice, buckwheat, sorghum, amaranth, chickpeas, kale, roasted cauliflower, tahini, sherry vinaigrette, sunflower seeds, peppadews
- Peaches & Cream French Toast** / 14.5  
peaches, house vanilla cream, fresh fruit
- \* **Shakshuka Skillet w/ Merguez** / 16.95  
two eggs, house made spicy lamb sausage, peppers, tomato, chickpeas, cumin, paprika, topped with feta & Za'atar spice, grilled house pita
- \* **Mexican Hash** / 15.95  
sunny side-up eggs, sausage, potatoes, pico de gallo, jalapeno cheese, guacamole, chive crema
- \* **Breakfast Sandwich** / 14.5  
fried egg, sausage, bacon, tomato, jalapeño cheese fondue, croissant bun, tater tots
- Breakfast Pizza** / 16.95  
scrambled eggs, crispy prosciutto, tomato, mozzarella, parmesan, avocado, fresh basil
- gfo Mushroom Omelette** / 15.5  
mixed mushrooms, shallots, herbs, gruyere, microgreens salad, wheat toast
- \* **gfo Steak & Eggs** / 19.95  
blue cheese crusted medallion, two eggs, hash browns, sautéed spinach, Guinness sauce
- \* **gfo Urban Breakfast** / 14.5  
two eggs, breakfast potatoes, wheat toast, choice of bacon or house made sausage

**SALADS**

**ADD CHICKEN / \$7.95    ADD SALMON / \$11.95**

- gfi Local Greens** / 10.95  
Dragsmith Farms micro-greens, white balsamic vinaigrette, marcona almonds, citrus, radish, pecorino romano
- gfi Roasted Beets** / 10.95  
micro-greens, goat cheese, hazelnuts, honey dijon dressing
- \* **gfi Thai Steak Salad** / 21.5  
arugula, spinach, basil, mint, cilantro, carrot, onion, tomato, hearts of palm, ginger vinaigrette, peanuts

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

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

\* 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

# VE SPECIALTIES

<b>Smoke &amp; Mango</b> Fidencio Mezcal Tequila, honey, ginger, mango, lemon, ginger beer	12.5
<b>Messy Jessy</b> Hangar 1 Rosé Vodka, St. Germain, lemon, La Marca Prosecco	12.5
<b>Uptowner</b> Cucumber & Basil Infused Titos Vodka, lime, simple	12
<b>Lakeside Lemonade</b> Stoli Blueberi Vodka, lemon, simple, blueberry, soda	12
<b>Busy Bee</b> Hendrick's Gin, Lavender, honey syrup, lemon	12

# THE CLASSICS

<b>Aperol Spritz</b> Aperol, La Marca Prosecco, soda	11
<b>Cosmopolitan</b> Stoli Citrus Vodka, Cointreau, lime, cranberry	12.5
<b>Espresso Martini</b> Stoli Vanilla Vodka, Trader Vic's Chocolate, Bailey's, espresso	12.5
<b>French 75</b> Hendrick's Gin, lemon, simple, La Marca Prosecco	12
<b>Margarita</b> Cabritos Blanco Tequila, Triple Sec, sweet & sour, lime	11
<b>Mojito</b> Bacardi & Bacardi Limon Rum, lime, simple, mint, soda	12.5
<b>Negroni</b> Bombay Sapphire Gin, Sweet Vermouth, Campari	11.5
<b>Old Fashioned</b> Redemption Bourbon, Angostura Bitters, simple	12.5
<b>Paloma</b> Corralejo Reposado Tequila, simple, grapefruit, lime & orange, soda	12.5
<b>Signature Bloody Mary</b> Pepper Infused Tito's Vodka, house made mix	11.95

# RED WINE

<b>Grayson Cellars</b> , Zinfandel California	12/44
<b>Lapostolle Apalta</b> , Cabernet Blend Chile	12/45
<b>Elouan</b> , Pinot Noir Oregon	13/47
<b>Bodega Colomé</b> , Malbec Argentina	14/52
<b>Justin</b> , Cabernet Paso Robles	15/59
<b>Hess Select</b> , Cabernet California	44
<b>Château de Fontenille</b> , Bordeaux France	46
<b>Conquista</b> , Malbec Argentina	49
<b>Markham</b> , Merlot Napa Valley	58
<b>Belle Glos</b> , Pinot Noir California	89

# WHITE + ROSÉ

<b>Zenato</b> , Pinot Grigio Italy	11.5/41
<b>Clean Slate</b> , Riesling Germany	11.5/39
<b>Twin Island</b> , Sauvignon Blanc New Zealand	12/44
<b>Joel Gott</b> , Unoaked Chardonnay California	12/44
<b>Fleurs de Prairie</b> , Rosé France	13/47
<b>Sonoma-Cutrer</b> , Chardonnay Sonoma Coast, California	15/59
<b>Maso Canali</b> , Pinot Grigio Italy	39
<b>Echo Bay</b> , Sauvignon Blanc New Zealand	39
<b>Better Half</b> , Sauvignon Blanc New Zealand	39
<b>La Crema</b> , Chardonnay Sonoma, California	49

# BUBBLES

<b>La Marca</b> , Prosecco Italy	11.5/44
<b>Veuve Du Vernay Sparkling Rose</b> , 187mL France	12
<b>La Marca Rosé</b> , Prosecco Rosé Italy	48
<b>Scharffenberger</b> , Brut Rosé California	55
<b>Schramsberg Mirabelle</b> , Brut Napa Valley	59
<b>Louis Roederer</b> , Champagne France	89

## ON TAP

<b>Miller Lite</b> PILSNER / Milwaukee, WI	6.5	<b>612Brew Hazy IPA</b> AMERICAN HAZY IPA / MPLS, MN	7.5
<b>Third Street Minnesota Gold</b> LAGER / Cold Spring, MN	6.5	<b>Castle Danger Cream Ale</b> CREAM ALE / Two Harbors, MN	7.5
<b>Summit</b> EPA / St. Paul, MN	7.5	<b>Castle Danger Ode IPA</b> IPA / Two Harbors, MN	7.5
<b>Finnegans Irish Amber</b> AMERICAN AMBER / MPLS, MN	7.5	<b>Pryes Miraculum</b> MIDWEST IPA / Minneapolis, MN	7.5
		<b>Seasonal Tap</b> ask your server	MKT

## BOTTLED BEER

<b>Bud / Bud Light</b> LAGER / St Louis, MO	5.5	<b>Heineken Zero</b> N/A BEER / Netherlands	6
<b>Longboard</b> ISLAND LAGER / Kona, HI	6.5	<b>Coors Light</b> 16 oz. LAGER / Golden, CO	6.5
<b>Blue Moon</b> BELGIAN WHITE / Golden, CO	6.5	<b>Mich Ultra</b> 16 oz. LAGER / St. Louis, MO	6.5
<b>Corona</b> LAGER / Mexico	6.5	<b>Bells Two Hearted</b> 16 oz. IPA / Comstock, MI	7.5
<b>Alaskan Amber</b> ALT STYLE ALE / Alaska	6.5	<b>Pryes Royal Raspberry</b> 16 oz. SOUR ALE / Minneapolis, MN	8
<b>Founders Porter</b> PORTER / Grand Rapids, MI	6.5	<b>Guinness</b> 15 oz. STOUT / Dublin, Ireland	7.5
<b>Left Hand Milk Stout</b> STOUT / Longmount, CO	6.5	<b>Sociable Cider Werks</b> 16 oz. CIDER / Minneapolis, MN	8
<b>Stella</b> PILSNER / Belgium	6.5	<b>Loon Juice</b> 16 oz. CIDER / Spring Valley, MN	8
<b>Widmer Omission</b> PALE ALE / Portland, OR	6.5	<b>White Claw</b> 12 oz. HARD SELTZER / Chicago, IL	6.5

## CANS

## NON-ALCOHOLIC

<b>San Pellegrino</b>	7
<b>Red Bull</b> Regular, Sugar Free	3.5
<b>Heineken Zero</b> , N/A Beer	6
<b>Fountain Soda</b> Coke Products, Rootbeer, Gingerale, Lemonade	3.5
<b>Juice</b> Apple, Cranberry	4
<b>Orange Juice</b>	4.5
<b>Milk</b>	3
<b>Espresso</b>	3.5
<b>Latte/Cappuccino</b>	5
<b>Regular Coffee</b> , Organic / Fair Trade	4
<b>Decaf Coffee</b> , Brewed upon request	4
<b>Hot Tea</b>	4

## CRAFTED N/A BEVS

<b>Fresh Squeezed Lemonade / 5</b> Simple Syrup & Lemon Juice
<b>Virgin Bloody Mary / 5</b> House Bloody Mary Mix