

CHICKEN SHOTS

Bite-sized chicken breast, lightly breaded, tossed in our honey whiskey glaze 12.25

ARTICHOKE DIP

Artichoke hearts, sundried tomatoes, bell peppers, garlic, smoked gouda, naan & crostini 13.25

WEE BURGERS

Bistro sauce, smoked tomato jam, sharp cheddar, pickled crispy banana peppers 12.50 | **Add one burger 4.00**

BACON TOTS

Bacon, cheddar cheese, green onions, zesty tomato relish 12

PUB PRETZELS

Tillamook cheddar cheese sauce & spicy mustard 12.25
Add one pretzel 3.50

CHEESE CURDS

Beer battered cheddar cheese, spicy tomato sauce 11

MUSHROOM FLATBREAD

Wild mushrooms, roasted garlic cream sauce, white cheddar, pickled onion 12.50
Add Fresh Chicken 5.00

FISH & CHIPS

Beer battered cod, chips, tartar sauce 16.75

MINNESOTA BURGER*

Angus beef from Revier Cattle Company in Olivia MN, Caves of Faribault's Fini cheddar, lettuce, tomato, onion & pickles, served with fries 15.50

VEGGIE LUCY BURGER

Quinoa, wild rice & vegetable patty stuffed with (or without) Havarti cheese, topped with lemon-garlic aioli, Brussels sprout slaw, on multi-grain bun, served with fries 14.50



We are committed to offering our employees a living wage. A 3% surcharge will be applied to all guest checks to cover costs associated with employee health care and other benefits. The surcharge is not a gratuity for employee service. If you have any questions, please ask to speak to a manager.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical conditions. All items marked with an asterisk (*) contains raw or undercooked ingredients.

the Local

LATE NIGHT MENU

SUNDAY-THURSDAY 10PM-12AM
FRIDAY & SATURDAY 10PM-1AM