

hand-crafted cocktails

SUMMER COCKTAILS

LAKE MAY YACHT CLUB 14

Light & Dark Carribean Rums
Orgeat | Norseman Falernum | Lime
Pineapple Amaro | Bitter Orange

SUN-DRUNK PUNCH 13

Vodka | Aperol | Ginger Liqueur | Lime
Tamarind | Orange | Pineapple
Angostura | Tajin

TOMATO-TINI 13

Vodka | Parmesan | Cherry Tomato
Basil | Black Pepper | Lemon | Celery

PRICKLY PEAR MOJITO 12

White Rum | Prickly Pear | Lime | Mint

SIESTA 11

Blanco Tequila | Campari | Grapefruit | Lime

HOUSE COCKTAILS

GS OLD FASHIONED 14

Panther St. Paul Whiskey
North Wisconsin Brandy | Angostura
Cardamom | Orange | Cherry

AIMEE'S MANHATTAN 13

Får North Røknar Rye
Sweet Vermouth | Tattersall Sour Cherry
Chocolate Bitters | Angostura

PALOMA 11

Reposado Tequila | Mezcal
Tattersall Grapefruit Crema
Lime | Squirt | Tajin

WHISKEY SOUR 10

Jim Beam | Lemon | Orange
Egg White | Angostura

LATE JULY 10

Prairie Vodka | Tattersall Blueberry
Lemonade | Lavender | Soda

DOCK DROP 12

Tattersall Coconut Aquavit
Heirloom Pineapple Amaro
Yuzu Sour | Grapefruit | Lime

GIN GIMLET 11

Crooked Waters Sun Dog Gin,
Lime Cordial, Lime Juice

NORTH LILLET 11

Vikre Amaro | Lillet Blanc | Orange
Dry Vermouth | Lime | Habanero (Low ABV)

SET IN STONE 13

Blanco Tequila | Crème de Violette
Tattersall Orange Crema | Lime | Lavender
Blue Butterfly Pea Powder | Smoked Salt



LOST FORK 15

Private Barreled Rye by Får North
Maple Syrup | Orange | Angostura

NORDIC MULE 11

Tattersall Aquavit | Olive Brine | Lime
Cucumber | Celery | Ginger Beer

NO BOYS ALLOWED! 12

Får North Røknar Rye | Lemon
Vikre Herbal Liqueur | Yellow Chartreuse

INLAND SEA OF THE NORTH 13

Får North Gustaf Gin | 5Rocks Amaretto
Apricot | Orange | Lemon | Chocolate Bitters
Thyme | Soda | Angostura

RPG 12

Bulleit Rye | Aperol | Lemon
Passion Fruit | Grapefruit | Peychaud's

WIFE NO 4 11

White Rum | Maraschino Liqueur
Tattersall Grapefruit Crema
Grapefruit | Lime

MARGARITA 12

Blanco Tequila | Lime
Tattersall Orange Crema | Salt

BRUNCH COCKTAILS

ESPRESSO MARTINI 11

Du Nord Frieda Coffee Liqueur
Vodka | Cold Brew Coffee | Chocolate Bitters

UFF-DA BLOODY MARY 8

Vodka | Uff-Da Bloody Mary Mix
Celery | Uff-Da Shake

LOVEJOY'S THAI BLOODY MARY 12

Lovejoy's Thai Basil Bloody Mary Mix
Vodka | Pickled Thai Chili

YUZU COFFEE TONIC 10

Du Nord Frieda Coffee Liqueur
Yuzu Sour | Chocolate Bitters | Tonic (Low ABV)

HIBISCUS FRENCH SEVENTY-FIVE 12

Får North Hibiscus Gin, Cuvee Brut
Strawberry, Hibiscus, Lemon

MIMOSA 10

Cuvée Brut | Fresh Orange Juice

Our handcrafted cocktails are curated by:

Aimee Bouchard



spirit-free cocktails

Botanical bitters available upon request.

NEW FASHIONED 12

Seedlip Spice 94 | Black Tea
Orange | Angostura | Cherry

LAVENDER BUTTERFLY 10

Lemonade | Lavender | Lemon
Blue Butterfly Pea Powder | Soda

SEEDLIP GARDEN 11

Seedlip Garden 108 | Cucumber | Mint
Lemon | Orange | Club Soda

SEEDLIP SOUR 12

Seedlip Spice 94 | Seedlip Grove 42
Black Tea | Lemon | Egg White
Orange | Cardamom | Angostura

GHIA APÉRTIF SPRITZ 11

Ghia | Grapefruit Soda | Lemon | Cherry

GROVE 42 MARGARITA 11

Seedlip Grove 42 | Lime
Passion Fruit | Salt

wine selections

WHITE WINE

Villa Maria Sauvignon Blanc 14 | 40
Tilia Chardonnay 11 | 34
Tiefenbrunner Pinot Grigio 12 | 36
Château Ducasse Bordeaux Blanc 12 | 36

SPARKLING WINE

Graham Beck Sparkling Rosé. 15 | 45
Spumate Cuvée Brut 10 | 30
N/A Wölffer Sparkling Rosé 15 | 45

RED WINE

Hahn Appellation Pinot Noir 12 | 36
Cousiño Macul Antiguas Reservas Cabernet 11 | 34
Valle Reale Montepulciano 14 | 40

ROSÉ WINE

Mirabeau X En Provence Rosé 14 | 40
N/A Wölffer Sparkling Rosé 15 | 45
Graham Beck Sparkling Rosé 15 | 45

beers - ciders - seltzers



BEERS ON TAP

We feature four rotating taps
of Minnesota-made beers

Please ask your server for details!

BEERS & SOURS

Hamm's 16oz 3
Busch Light 16 oz 5
Corona Bottle 5
Bent Paddle Cold Press Coffee Ale 7
Bent Paddle Fruited Sour 7
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Two Roots NA Beer 6

SELTZERS & CIDERS

PRESS Hard Seltzer Pomegranate Ginger 5
Fulton Blood Orange Hard Seltzer 6
Wild State Semi-Dry Cider 7
Wild State Pink Pineapple Cider 7
Trail Magic Half & Half, 5mg THC 8

beverages

Coke, Diet Coke, 7 Up, Squirt 3
Iced Tea - Unsweetened 3
Lemonade or Arnold Palmer 4
Passion Fruit Lemonade 4
Cold Brew 4
Virgil's Root Beer 4
Sparkling Water 3

STARTERS

ROSEMARY WHITE BEAN DIP 12

Rosemary White Bean Dip, Veggies, and Crackers

CHIPS & DIP 12

Ripple Chips and French Onion Dip

CHORIZO NACHOS 15

Chorizo Sausage, Pico, Jalapeno, Onion; Oaxaca, Colby, Monterey, and Pepper Jack Cheeses. Served with Lime Sour Cream.

BACON DATES 12

Bacon Wrapped Dates, Herbs de Provence, and Goat Cheese



FIRE-ROASTED PIZZAS

PIZZA SPECIAL 15

Ask for Today's Pizza Special

MARGHERITA 12

San Marzano Tomato Sauce, Fresh Mozzarella, topped with Fresh Basil

PEPPERONI 14

A Classic with Pepperoni and Mozzarella

PORK & GREENS 15

Sausage, Parmesan Cream, Mozzarella Cheese, topped with Microgreens

JUST CHEESE PLEASE 10

San Marzano Tomato Sauce and Mozzarella Cheese

WILD RICE and MUSHROOM 15

Local Wild Rice, Mushrooms, Truffle Cream, Mozzarella, Cheddar, topped with Microgreens
Add sausage 2

PORK CARNITAS BBQ 15

Shredded Pork, Chipotle BBQ, Mozzarella, Cheddar, Red Onion, Jalapeño, topped with Cilantro

ROASTED VEGETABLE 14

Sweet Potatoes, Peppers, Onions, San Marzano Tomato Sauce and Vegan Cheese, topped with Microgreens. Add vegan pepperoni 2

SALADS

GREEN SCENE CLASSIC 14

Turkey Salad made with Cranberries and Maple-Toasted Almonds served with a side of Apple-Maple Vinaigrette Dressing

GRILLED FLANK STEAK 15

Grilled Flank Steak, Cheddar Cheese, and Hard-Boiled Egg served with a side of Pesto Dressing

GREEN GODDESS 12

Cucumbers, Broccoli, Cabbage, Pumpkin Seeds, Greens, and a side of Green Goddess Dressing

MARKET SALAD 14

Strawberries, Goat Cheese, Candied Pecans, Celery, and a side of Honey Balsamic Dressing

SIDE SALAD 8

Cucumber, Carrot, Watermelon Radish, and a side of House Ranch

ENHANCEMENTS

Add to Any Salad: Roasted Turkey 4 | Flank Steak 5

SOUPS & SIDES

SOUP OF THE DAY

Cup 6 | Bowl 8

POTATO CHIPS 2

"Dirty"® Potato Chips with Sea Salt

VEGGIES & RANCH 6

Fresh Vegetables served with House Ranch

SEASONAL FRUIT 6

Side of Fresh, Seasonal Fruit

SANDWICHES

FLANK STEAK 15

Grilled Flank Steak, Cheddar Cheese, Pesto Spread, House Mayo, and Lettuce, served on a Toasted Stirato Bun | Available Warm or Cold

TURKEY PESTO CHEDDAR 13

House-Roasted Turkey, Cheddar Cheese, Pesto Spread, House Mayo, and Lettuce, served on a Toasted Stirato Bun

SMOKED TURKEY 13

Smoked Turkey and Gruyere Cheese served on Cranberry-Wild Rice Bread with House Mayo, Honey-Mustard Spread, and Lettuce | Available Warm or Cold

TURKEY SALAD 14

Turkey Salad Made with Cranberries and Maple Toasted Almonds. Served on Multigrain Bread with House Mayo and Lettuce

ROASTED VEGGIE 12

Sweet Potatoes, Peppers, Onions, House Mayo, Pesto Spread, and Lettuce, served on a Toasted Stirato Bun | Available Warm or Cold

HAM & CHEESE 12

Beeler's Ham, Gruyere Cheese, Honey Mustard, House Mayo, and Lettuce served on a Toasted Stirato Bun | Available Warm or Cold

CLASSIC EGG SALAD 11

Made with Locally Sourced Eggs and a touch of Capers. Served on Multigrain Bread with House Mayo and Lettuce

DESSERT

DESSERT PIZZA 12

Sweet Cream, Oat Crumble, and Chocolate Chips.

It tastes like a Fire-Roasted Chocolate Chip Cookie!

HOUSE-MADE ICE CREAM 8

Vanilla or Inspiration of the Moment

AMARETTI COOKIES 5

Trio of Almond Cookies

