



hand-crafted cocktails

WINTER SPECIALTY COCKTAILS

ICED PEPPERMINT MOCHA 13

Vodka | Du Nord Coffee Liqueur
Dampfwerk Peppermint Schnapps
Chocolate Bitters | Whipped Cream

CUFFING SEASON 11

Rosemary Vodka | Vikre Amaro
Tattersall Cranberry | Peychaud's | Lemon

SWISS KISS 12

Får North Sölveig Gin | Heirloom Genepy
Lemon | Peychaud's | Absinthe

BLOOD ORANGE DAIQUIRI 13

Smith & Cross Jamaican Rum
White Rum | Blood Orange | Yuzu
Lime | Bittercube Jamaican Bitters

CRANBERRY MARGARITA 12

Blanco Tequila | Cranberry Tattersall
Orange Liqueur | Lime | Orange Bitters

HOT BUTTERED BOURBON 12

Bulleit Bourbon | Maple-Cayenne Butter
Angostura | Orange | Allspice Dram

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

G&T 12

Crooked Waters Sun Dog Gin
St. Germain | Tonic | Lime

ESPRESSO MARTINI 11

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

UFFDA BLOODY MARY 10

Vodka | UFFDA Juice Bloody Mary Mix
Celery | UFFDA Shake

HIBISCUS APPLE MULE 11

Prairie Vodka | Du Nord Apple Liqueur
Lemon | Hibiscus Ginger Beer | Cardamom

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

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

PEACH WHISKEY SMASH 13

Crooked Waters Whiskey | Orange Liqueur
Koval Ginger Liqueur | Peach | Lemon | Mint

PFEFFERMINZ³ 6

Shot of Dampfwerk Peppermint Schnapps

Our handcrafted cocktails are curated by:

Aimee Bouchard



SPIRIT-FREE COCKTAILS

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 GARDEN 11

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

GHIA APÉRTIF SPRITZ 11

Chia | Grapefruit Soda | Lemon | Cherry

GROVE 42 MARGARITA 11

Seedlip Grove 42 | Lime | Passion Fruit | Salt

Botanical bitters available upon request.

WINE SELECTIONS

WHITE WINE

Villa Maria Sauvignon Blanc 14 | 40
Tiefenbrunner Pinot Grigio 12 | 36
Château Ducasse Bordeaux Blanc 12 | 36

RED WINE

Ministry Edict Pinot Noir 12 | 36
Mad Fish Cabernet 11 | 36
Hahn GSM Red Blend 11 | 36
Beaujolais Domaine de la Prebende 12 | 36

SPARKLING WINE

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

EVERYTHING ELSE

BEERS ON TAP

We feature four rotating taps
of Minnesota-made beers
Please ask your server for details!

BEERS & SOURS

Hamm's 16 oz 3
Busch Light 16 oz 5
Corona Bottle 5
Rotating Minnesota Sour Beer 7
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Hairless Dog NA IPA 7

SELTZERS & CIDERS

PRESS Hard Seltzer 5
Minneapolis Cider Co. Orchard Blend 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 5
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

Sub Gluten Free Crust 2

SALADS

GREEN SCENE CLASSIC 14

Greens, Turkey Salad made with Cranberries and Maple-Toasted Almonds and Apple-Maple Vinaigrette

GRILLED FLANK STEAK 15

Greens, Grilled Flank Steak, Cheddar Cheese, Radish, Hard-Boiled Egg, and Pesto Dressing

GREEN GODDESS 12

Greens, Cucumbers, Broccoli, Cabbage, Pumpkin Seeds, and Green Goddess Dressing

WINTER MARKET SALAD 15

Greens, Wild Rice, Brussels Sprouts, Beet, Apple, Carrot, Pumpkin Seeds, and Blood Orange-Ginger Vinaigrette

SIDE SALAD 8

Greens, Cucumber, Carrot, Watermelon Radish, and House Ranch

ENHANCEMENTS

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

SOUPS & SIDES

SOUP OF THE DAY

Cup 6 | Bowl 8

POTATO CHIPS 2

Potato Chips with Sea Salt

VEGGIES & RANCH 6

Fresh Vegetables served with House Ranch

CUP OF FRUIT 6

Side of Fresh 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

Sub Gluten Free Bread 2

DESSERT

HOUSE-MADE ICE CREAM 8

Vanilla or Inspiration of the Moment

AMARETTI COOKIES 5

Trio of Almond Cookies

