

DESSERT

HOUSE MADE PEANUT BUTTER CUPS

| Peanut Butter, Fudge, Dark Chocolate, Peanuts |

8

BANANAS FOSTER MONKEY BREAD

| Rum, Brown Sugar, Bourbon Ice Cream |

14

FRIED APPLE CHIMICHANGA

| Caramelized Apple, Cinnamon, Caramel Sauce, Walnuts, Creme Fraiche, Bourbon Whip |

12

WARM RICE PUDDING

| Poached Cherries, Vanilla, Creme Anglaise |

10

SWEET POTATO CHEESECAKE

| Chipped Coconut, Waffle Cone |

10

ROTATING HOUSE MADE ICE CREAM

| Rotating Selection of Various Ice Cream |

8

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SPARKLING

	Glass	Bottle
ZARDETTO Prosecco Veneto, IT	12	48
LAURENT PERRIER Champagne Blend Champagne, FR	24	85
BISOL JEIO Rose Prosecco Veneto, IT	14	56

ROSE

	Glass	Bottle
PEYRASSOL LA CROIX Grenache Provence, FR	13	50
ELIO PERRONE BIGARO Brachetto / Muscat Agliano D'Asti, IT	13	50

WHITE WINE

	Glass	Bottle
LOUIS LATOUR GRAND ARDECHE Chardonnay Ardeche, FR	14	56
STAG'S LEAP, KARIA Chardonnay Napa Valley, CA	21	81
CHATEAU DE L'ORANGERIE Bordeaux Blend Bordeaux, FR	13	50
JAINES SINGLE VINEYARD Sauvignon Blanc Columbia Valley, WA	12	46
Craggy Range Te Muna Rd. Sauvignon Blanc Marlborough, NZ	16	64
JERMANN Pinot Grigio Venezia Giulia, IT	15	55
ENCOSTAS DO LIMA, SCHIST Loureiro Vinho Verde, PT	11	42

FISH & SEAFOOD

CRAB CAKES	16
Blue crab, Lemon, Horseradish Beurre Blanc	
SEA BASS	24
Plantain, Coconut, Lemongrass Coconut Beurre Blanc	
SMOKED SALMON	24
Cedar Plank Fired, Sorghum Syrup, Cider Vinegar Glaze	
LOBSTER MAC & CHEESE	32
Fusilli Col Buco, 4 Cheese Blend, Spicy Sausage, Sweet Corn, Truffle, Butter Poached Lobster Tail	
SEARED SEA SCALLOPS	28
Arugula Walnut Pesto, Fresno Honey	
BAR MENU	
CHEESEBURGER	17
Wagyu, short rib & chuck, with lettuce, tomato, smoked tomato aioli	
SMOKED CHICKEN WINGS (8)	14
House made dry rub, bleu cheese dressing	
SMOKED BRISKET TACOS	15
Radish, cotija cheese, miso barbecue, tequila slaw	
TEMPURA BATTERED FISH TACOS	14
Avocado creme Fraiche, smoked tomato salsa, lettuce	

VEGETABLES

CARAMELIZED BRUSSEL SPROUTS	14
Smoked Berkshire Bacon, Thai Peanut Sauce	
WOOD FIRED CARROTS	14
Smoked Cumin, Honey Whipped Ricotta	
RED PEPPER BISQUE	12
Roasted Red Pepper Tomato Bisque, Smoked Gouda, Spicy Sausage	
PUMPKIN RISOTTO	18
Roasted Pumpkin Puree, Pomegranate Seeds, Pepitas, Parmesan, Sage	
SWEET POTATO	14
Hoisin Glaze, Chili Lime Aioli, Sweet Potato Chips	
GRILLED PAVE POTATOES	15
Cream, Thyme, Cheddar, Chive Creme Fraiche	
CAULIFLOWER FRITTERS	14
Beer Battered, Garlic Aioli, Parmigiano	
WEDGE SALAD	15
Smoked Tomato, Thick Cut Bacon, Buttermilk, Bleu Cheese, Green Onion	
SWEET CORN SALAD	14
Grilled Sweet Corn, Smoked Gouda, Chorizo Sausage, Smoked Tomato Vinaigrette	
ROASTED BEETS	14
Dates, Walnuts, Pomegranate Seeds, Goat Cheese, Pomegranate Vinaigrette	
MUSHROOMS & ACORN SQUASH	16
Roasted Acorn Squash, Wood Fired Mushrooms, Chestnuts, Cranberries, Sage	

RED WINE

Glass Bottle

SHANNON RIDGE Cabernet Sauvignon Lake County, CA	12	44
DECOY BY DUCKHORN Cabernet Sauvignon Sonoma, CA	16	60
ROUTESTOCK ROUTE 29 Cabernet Sauvignon Napa Valley, CA	18	70
RODNEY STRONG ROCKAWAY VINEYARD Cabernet Sauvignon Sonoma, CA	28	100
CLOS LECHANCE Meritage Blend Central Coast, CA	14	56
BENTON LANE Pinot Noir Willamette Valley, OR	17	66
LOUIS JADOT Pinot Noir Burgundy, FR	15	56
SUSANA BALBO SIGNATURE Malbec Mendoza, AR	17	66
SEÑORIO DE P. PECINA Tempranillo Rioja, ES	12	56
DOMAINE ROMY Gamay-Noir Beaujolais, FR	12	42

DESSERT

Glass Bottle

SAVERIO BARREL AGED Tinta Negra Mole Madeira, ES	14	34
CHATEAU ROUMIEU-LACOSTE Semillon Sauternes, FR	12	30
GRAHAMS 10 YEAR Tawny Port Portugal	18	44

COCKTAILS

CROSBY Buffalo Trace Bourbon, Allspice, Apple, Cinnamon	11
MATCHSTICK MANHATTAN Old Forester Bourbon, Hibiscus Vermouth	15
ESPRESSO MARTINI Vodka, Espresso, Vanilla	16
TEA WITH ALICE Hibiscus Infused Vodka, Raspberry, Orgeat, Cream	14
RUM IS THE NEW BLACK Plantation Dark Rum, Lime, Egg White, Merlot	13
DESERT ROSE Reposado Tequila, Rosemary Blackberry Syrup, Orange Liqueur	14
SAY IT AIN'T SO Botanist Gin, Strawberry and Fresno Pepper Washed Aperitif, Vermouth	14
MYRTLE STREET Cardamom, Allspice Liqueur, Fernet	13
THE PEAT DAVIDSON Peated Scotch, Ginger, Peach, Honey	14

ALCOHOL FREE COCKTAILS

CLOSING TIME Abstinence Cape Spice, Apple, Cinnamon	9
LAST CALL FOR ALCOHOL Abstinence Non Alcoholic Blood Orange Aperitif, lemon,	9
MOCK- SCOW MULE ROTATING NON-ALCOHOLIC MOSCOW MULE	9

SPECIALTY POUR OF THE WEEK | Rotating Whiskey or Spirit

MEAT & POULTRY

SHORT RIB	27
Slow Smoked, Blackstrap Molasses	
BEEF TOURNEDOES	36
Snake River Farms Wagyu Beef, Chimichurri	
WAGYU BEEF FROM SNAKE RIVER FARMS	24
Cast Iron Seared, Demi-Glace	
SMOKED DUROC PORK CHOP	26
Double Cut, Smoked Maple Bourbon Glaze, Caramelized Apple	
ANDERSON FARMS LAMB CHOPS	26
Chipotle Brown Sugar Crust, Jalapeno Jam, Bacon Butter	
HAM & SAUSAGE CASSOULET	26
Baked Beans, Smoked Ham Hock, Jalapeno Smoked Gouda Sausage	
BUCATINI	22
House Italian Sausage, San Marzano Tomatoes, Basil, Oregano, Burrata, Parmigiano	
PINEAPPLE JERK CHICKEN	22
Carmelized Pineapple, Fresno Chillis, Beer	
14 HOUR SMOKED BRISKET	24
Smoked Daily, Thick Sliced, Selection of Sauces	

CHEF'S BUTCHER BOARD

SMOKED BRISKET, TEXAS HOT LINK, BEEF TOURNEDOES,
& CHEF'S CHOICE MEAT, SERVED WITH PICKLE,
WHOLE GRAIN MUSTARD AND TEXAS BBQ SAUCE

120