

BAR MENU

CHEESEBURGER	16
Wagyu, short rib & chuck, with lettuce, tomato, smoked tomato aioli	
SMOKED CHICKEN WINGS (8)	13
house made dry rub, bleu cheese dressing	
 SMOKED BRISKET TACOS 	14
radish, cotija cheese, miso barbecue, tequila slaw	
TEMPURA BATTERED FISH TACOS	14
Avocado Creme Fraiche, Smoked Tomato Salsa, Lettuce	

DESSERT

HOUSE MADE PEANUT BUTTER CUPS	8
Peanut Butter, Fudge, Dark Chocolate, Peanuts	
KEY LIME PIE	10
Vanilla Lime Cream, Honey, Granola	
COCONUT ALMOND CAKE	10
Honey, Apricot, Creme Fraiche	
PINEAPPLE SHORTCAKE	10
Carmelized Pineapple, Drop Biscuits, Rum, Coconut Cream	
BOURBON ICE CREAM OLD FASHIONED FLOAT	20
Bourbon Brown Sugar Ice Cream, Cherry, Orange, Bourbon Whipped Cream, 1oz Jefferson's Rum Cask Whiskey	

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EST. 2018

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232 MAIN ST. NORTH
STILLWATER, MN

RED WINE

	Glass	Bottle
ROUTESTOCK ROUTE 29 Cabernet Sauvignon Napa Valley, CA	18	70
DECOY BY DUCKHORN Cabernet Sauvignon Sonoma, CA	15	60
SHANNON RIDGE Cabernet Sauvignon Lake County, CA	12	46
CLOS LECHANCE Meritage Blend Central Coast, CA	14	56
DOBBS FAMILY ASSEMBLAGE Pinot Noir Willamette Valley, OR	17	66
LOUIS JADOT Pinot Noir Burgundy, FR	15	58
SENIORIO DE P. PECINA Tempranillo Rioja, ES	14	56
SUSANA BALBO SIGNATURE Malbec Mendoza, AR	17	66
ANGELO NEGRO UNFILTERED VINO ROSSO Brachetto Piedmont, IT	11	44

WHITE WINE

	Glass	Bottle
THE ARSONIST BY MATCHBOOK Chardonnay Dunnigan Hills, CA	14	56
STAG'S LEAP, KARIA Chardonnay Napa Valley, CA	21	81
CHATEAU DUCASSE Bordeaux Blend Bordeaux, FR	13	50
JAINÉ SINGLE VINEYARD Sauvignon Blanc Columbia Valley, WA	12	46
CRAGGY RANGE TE MUNA Sauvignon Blanc Marlborough, NZ	16	64
PJ. VALCKENBURG Riesling Rheinhessen, DE	14	56
ANGELO ROSSO VINO BLANCO Arneis Piedmont, IT	11	44
GERARD BERTRAND ORANGE GOLD White Blend Vin De Table, FR	12	46
JERMANN Pinot Grigio Venezia Giulia, IT	13	50
MINER FAMILY Viognier Napa Valley, CA	13	50
GIESEN NON-ALCOHOLIC Riesling NZ	10	30

FISH & SEAFOOD

CRAB CAKES	16
Blue crab, Lemon, Horseradish Beurre Blanc	
HALIBUT	24
Plantain, Coconut, Lemongrass Coconut Beurre Blanc	
SMOKED SALMON	22
Cedar Plank Fired, Sorghum Syrup, Cider Vinegar Glaze	
RISOTTO	20
Shrimp, Chorizo Sausage, Saffron, Lime, Peas	
TUNA POKE	22
Marinated Tuna, Pickled Red Onion, Cucumber, Avocado, Taro Root	
SHRIMP & POLENTA	18
Grilled Shrimp, Sweet corn, Polenta, Pineapple Salsa	
LOBSTER HUSH PUPPIES	18
Sweet Corn Fritter, Lobster, Remoulade	

CHILLED SEAFOOD TOWER

Poached Shrimp, Crab, Fresh Oysters, Mignonette,
Cocktail Sauce, Lemon

45

COCKTAILS

CROSBY Buffalo Trace Bourbon, Allspice, Apple, Cinnamon	11
MATCHSTICK MANHATTAN Old Forester Bourbon, Hibiscus Vermouth	15
ESPRESSO MARTINI Vodka, Fresh Espresso, Vanilla	16
LADY IN RED Mezcal, Grapefruit, Capalletti Aperitif	15
CUCUMBER DAQUIRI Cihuatan 4 Year Old Rum, Cucumber, Lime	14
AMELIA BLANC Far North Anna's Garden Gin, Lillet Blanc, Maraschino, Lemon	15
PEACHES & GREENS BOURBON, PEACH, LEMON, BASIL, EGG WHITE	15
CHANDON GARDEN SPRITZ Chandon Sparkling Wine	16
ROTATING SANGRIA Weekly Sangria Made in House	14
SPECIALTY POUR OF THE WEEK Rotating Whiskey or Spirit	Varies

HAPPY HOUR SPECIALS MONDAY THROUGH FRIDAY, 3PM TO 5PM

\$8 MOSCOW MULE
\$6 WINGS
\$5 FISH TACO
\$6 BRISKET TACO
1/2 OFF DRAFT BEER
1/2 OFF SPECIALTY DRINKS
\$2.00 OFF WINE BY THE GLASS
\$9 ROTATING OLD FASHIONED
\$7 FOUR ROSES SMALL BATCH BOURBON (2OZ)

MEAT & POULTRY

SHORT RIB Slow Smoked, Blackstrap Molasses	27
BEEF Tournedoes Snake River Farms Wagyu Beef, Chimichurri	36
WAGYU BEEF FROM SNAKE RIVER FARMS Cast Iron Seared, Demi-Glace	24
DUROC PORK TENDERLOIN Apricot Chili BBQ	24
ANDERSON FARMS LAMB CHOPS Chipotle Brown Sugar Crust, Jalapeno Jam, Bacon Butter	26
ST. LOUIS RIBS Orange Coriander Rub, Honey, Ginger, Apple Jicama Slaw	26
BUCATINI House Italian Sausage, San Marzano Tomatoes, Basil, Oregano, Burrata, Parmigiano	20
PINEAPPLE JERK CHICKEN Carmelized Pineapple, Fresno Chillis, Beer	22

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

VEGETABLES

CARAMELIZED BRUSSEL SPROUTS 14

| Smoked Berkshire Bacon, Thai Peanut Sauce |

WOOD FIRED CARROTS 14

| Smoked Cumin, Honey Whipped Ricotta |

BABY BOK CHOY 14

| Grilled Bok Choy, Miso Mustard Vinaigrette, Thai Basil, Crispy Tofu |

BURRATA CAPRESE 14

| Heirloom Tomato, Pesto, Pinenuts, Parmesan |

MUSHROOM TARTINE 16

| Sourdough, Fontina, Demi-Glace, Aged Balsamic |

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, Poblano, Smoked Tomato Vinagraitte |

ROASTED BEETS 14

| Dates, Walnuts, Pomegranate Seeds, Goat Cheese, Pomegranate Vinaigrette |

ROSE

	Glass	Bottle
PEYRASSOL LA CROIX Grenache Provence, FR	13	50
ELK COVE Pinot Noir Willamette Valley, OR	15	60
ELIO PERRONE BIGARO Brachetto / Muscat Agliano D'Asti, IT	13	50
MINER FAMILY ROSATO Sangiovese Mendocino, CA	20	70
DOMAINE TEMPIER BANDOI Rhone Blend Provence, FR		95

SPARKLING

	Glass	Bottle
ZARDETTO Prosecco Veneto, IT	12	48
VEUVE CLICQUOT Champagne Blend Champagne, FR	30	110
BISOL JEIO Rose Prosecco Veneto, IT	14	56
CHANDON 187ML		15
RUINART BLANC DE BLANC Chardonnay Champagne, FR		140

DESSERT WINE

	Glass	Bottle
YALUMBA Tawny Port South Australia	12	30
YALUMBA Muscat South Australia	12	30
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
YALUMBA 20 YEAR Tawny Port South Australia	25	80
YALUMBA 30 YEAR Tawny Port South Australia	40	120
DAL FORNO ROMANO VIGNE SERE '04 CORVINA VENETO, IT		245