

HAPPY HOUR SPECIALS

MONDAY THROUGH FRIDAY, 3PM TO 5PM

\$8 TITO'S MULE

\$9 ROTATING OLD FASHIONED

\$6 WINGS

\$6 BRISKET TACO

\$5 FISH TACO

1/2 OFF DRAFT BEER

1/2 OFF SPECIALTY DRINKS

\$2.00 OFF WINE BY THE GLASS

\$6 JEFFERSON'S BOURBON (2OZ)



MATCHSTICK RESTAURANT & SPIRITS

232 MAIN ST. NORTH, STILLWATER, MN, 55082

(651) - 571 - 0111

RED WINE

<i>DOBBS FAMILY ESTATE, PINOT NOIR, WILLAMETTE VALLEY, OREGON</i>	<i>15/58</i>
<i>EMERITUS VINEYARDS HALLBERG RANCH, PINOT NOIR, SONOMA, CA</i>	<i>28/100</i>
<i>YALUMBA Y SERIES, CABERNET SAUVIGNON, SOUTH AUSTRALIA</i>	<i>12/44</i>
<i>DECOY BY DUCKHORN, CABERNET SAUVIGNON, SONOMA, CA</i>	<i>15/60</i>
<i>ROUTE STOCK ROUTE 29, CABERNET SAUVIGNON, NAPA VALLEY, CA</i>	<i>17/64</i>
<i>SMITH & HOOK RESERVE, CABERNET SAUV, PASO ROBLES, CA</i>	<i>25/95</i>
<i>ST. SUPERY ESTATES, CABERNET SAUV, NAPA VALLEY, CA</i>	<i>30/99</i>
<i>PENFOLDS BIN 389, CABERNET SAUV/SHIRAZ, AUSTRALIA</i>	<i>25/98</i>
<i>RIDGE, THREE VALLEYS, RED BLEND, SONOMA, CA</i>	<i>16/60</i>
<i>KERMIT LYNCH, RHONE RED BLEND, COTES DU RHONE, FR</i>	<i>13/50</i>
<i>VIETTI, BARBERA D'ASTI, PEDMONT, ITALY</i>	<i>13/50</i>
<i>SUSANA BALBO SIGNATURE, MALBEC, ARGENTINA</i>	<i>13/50</i>
<i>MARQUES DE CACERES, TEMPRANILLO, RIOJA, SPAIN</i>	<i>12/46</i>
<i>THISTLEDOWN WINES 'GORGEOUS', GRENACHE, AUSTRALIA</i>	<i>13/50</i>
<i>FIGLI LUIGI ODDERO 'CONVENTO', BAROLO, ITALY</i>	<i>30/99</i>
<i>DAOU VINEYARDS 'SEQUENTIS', MERLOT, PASO ROBLES, CA</i>	<i>20/75</i>
<i>DRY CREEK VINEYARDS, ZINFANDEL, SONOMA, CA</i>	<i>16/60</i>
<i>SOMMELIER'S CELLAR SELECTION</i>	<i>PLEASE INQUIRE</i>

BAR MENU

<i>CHEESEBURGER</i>	<i>16</i>
<i>GROUND FRESH DAILY WITH WAGYU, SHORT RIB & CHUCK, WITH LETTUCE, TOMATO, SMOKED TOMATO AIOLI, AND OUR 5 YEAR AGED CHEDDAR</i>	
<i>SMOKED CHICKEN WINGS (8)</i>	<i>13</i>
<i>HOUSE MADE DRY RUB, BLEU CHEESE DRESSING</i>	
<i>SMOKED BRISKET TACOS</i>	<i>14</i>
<i>RADISH, COTIJA CHEESE, MISO BARBECUE, TEQUILA SLAW</i>	
<i>TEMPURA BATTERED FISH TACOS</i>	<i>13</i>
<i>AVOCADO CREME FRAICHE, SMOKED SALSA, LETTUCE</i>	

DESSERT

<i>COOKIES & CREAM</i>	<i>10</i>
<i>CHOCOLATE COOKIE, VANILLA MASCARPONE, COOKIE CRUMBLE, CARAMEL</i>	
<i>CINNAMON APPLE DROP BISCUIT</i>	<i>8</i>
<i>WOOD FIRED, WHIPPED VANILLA CREAM CHEESE</i>	
<i>S'MORES BREAD PUDDING</i>	<i>11</i>
<i>PECANS, CARAMEL SAUCE, CHOCOLATE FUDGE</i>	
<i>BOURBON ICE CREAM OLD FASHIONED FLOAT</i>	<i>20</i>
<i>BOURBON BROWN SUGAR ICE CREAM, ORANGE, CHERRY, BOURBON WHIPPED CREAM JEFFERSON'S RUM CASK WHISKEY 1OZ</i>	
<i>HOUSEMADE PEANUT BUTTER CUPS</i>	<i>8</i>
<i>PEANUT BUTTER FUDGE, DARK CHOCOLATE, SALTED PEANUTS</i>	
<i>SWEET POTATO LAYER CAKE</i>	<i>12</i>
<i>CINNAMON FROSTING, MAPLE GLAZE, CANDIED PECANS</i>	

VEGETABLES

<i>CARAMELIZED BRUSSEL SPROUTS</i>	13
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<i>SMOKED BERKSHIRE BACON, THAI PEANUT SAUCE</i>	
<i>WOOD FIRED CARROTS</i>	12
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<i>SMOKED CUMIN, HONEY WHIPPED RICOTTA</i>	
<i>GRILLED PAVE POTATOES</i>	15
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<i>CREAM, BUTTER, SHALLOTS, FRESH THYME</i>	
<i>ROASTED SPAGHETTI SQUASH</i>	14
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<i>BROWN BUTTER, GREEK YOGURT, ORANGE ZEST, WALNUTS</i>	
<i>CARAMELIZED SQUASH AND PEAR</i>	14
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<i>BABY SPINACH, BACON, BLEU CHEESE, SPICED MAPLE VINAIGRETTE</i>	
<i>BUTTERNUT SQUASH RISOTTO</i>	18
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<i>CARAMELIZED SQUASH, WALNUT, PARMIGIANO, BACON</i>	
<i>HASSLEBACK SWEET POTATOES</i>	12
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<i>POMEGRANATE SEED, BACON, FETA</i>	
<i>CAULIFLOWER FRITTERS</i>	14
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<i>BEER BATTERED, GARLIC AIOLI, PARMIGIANO</i>	
<i>WOOD FIRED MUSHROOMS</i>	16
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<i>FARRO, PESTO, PARMIGIANO, AGED BALSAMIC</i>	
<i>WEDGE SALAD</i>	15
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<i>SMOKED TOMATO, THICK CUT BACON, BUTTERMILK, BLEU CHEESE</i>	
<i>ROASTED BEETS</i>	14
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<i>DATES, WALNUTS, POMEGRANATE SEEDS, GOAT CHEESE, HONEY POMEGRANATE VINAIGRETTE</i>	
<u>FISH & SEAFOOD</u>	
<i>CRAB CAKES</i>	16
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<i>BLUE CRAB, LEMON, HORSERADISH BEURRE BLANC</i>	
<i>SEARED SEA SCALLOPS,</i>	22
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<i>BUTTERNUT PUREE, BACON, BROWN BUTTER, SAGE</i>	
<i>SMOKED SALMON</i>	22
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<i>CEDAR PLANK FIRED, SORGHUM SYRUP, CIDER VINEGAR GLAZE</i>	
<i>SPICY SHRIMP</i>	20
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<i>OLIVES, CHERRY TOMATOES, CALABRIAN CHILI, GARLIC, WHITE WINE</i>	
<i>CRAB ROLL</i>	24
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<i>MARINATED BLUE CRAB, SUSHI RICE, AVOCADO, CUCUMBER, WASABI, CHILI SOY</i>	

WHITE WINE

<i>GOLDSCHMIDT SINGING TREE, CHARDONNAY, SONOMA, CA</i>	16/62
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<i>DUCKHORN VINEYARDS, CHARDONNAY, NAPA VALLEY, CA</i>	21/81
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<i>NICHOLAS POTEL, BURGUNDY, MACON-VILLAGES, FR</i>	13/50
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<i>JERMANN, PINOT GRIGIO, VENEZIA GIULIA, ITALY</i>	13/50
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<i>WHITEHAVEN, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND</i>	14/54
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<i>SMITH & HOOK, SAUVIGNON BLANC, CENTRAL COAST, CA</i>	12/46
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<i>MINER FAMILY, VIOGNIER, NAPA VALLEY, CA</i>	12/46
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<i>GERARD BERTRAND, RARE WHITE BLEND, VIN DE TABLE, FR</i>	12/46
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<i>DOMAINE DROUHIN-VAUDON, CHABLIS, BURGUNDY, FRANCE</i>	20/90
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ROSE

<i>CHAMPS DE PROVENCE, GRENACHE COTES DE PROVENCE, FR</i>	13/52
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<i>SONOMA CUTRER, PINOT NOIR, SONOMA, CA</i>	14/56
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SPARKLING

<i>ZARDETTO, PROSECCO DOC BRUT, VENETO, ITALY</i>	12/48
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<i>LE GRAND COURTAGE, BRUT ROSE, BURGUNDY, FRANCE</i>	14/56
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<i>CHANDON BRUT, NAPA VALLEY, CA, 187ML</i>	14
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<i>YEUVE CLICQUOT YELLOW LABEL, FR,</i>	26/104
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DESSERT WINE

<i>YALUMBA TAWNY PORT, SOUTH AUSTRALIA, NV</i>	12/30
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<i>ROUMIEU LACOSTE CHATEAU, SAUTERNES, FRANCE</i>	12/30
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<i>SAVERIO, BARREL-AGED MADEIRA NV</i>	14/34
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<i>YALUMBA MUSCAT, SOUTH AUSTRALIA, NV</i>	12/30
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<i>GRAHAM'S, 10 YEAR TAWNY PORT, PORTUGAL</i>	18/44
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CRAFT COCKTAILS

<u>THE CROSBY</u>	<u>10</u>
<i>BUFFALO TRACE BOURBON, APPLE, CINNAMON, ALL SPICE, ORANGE</i>	
<u>MATCHSTICK MANHATTAN</u>	<u>15</u>
<i>OLD FORESTER BOURBON, CHERRY HIBISCUS VERMOUTH, CHERRY VANILLA BITTERS</i>	
<u>DRINK WITH THE STARS</u>	<u>13</u>
<i>REPOSADO TEQUILA, CHAMBORD, GINGER BEER, LIME</i>	
<u>POM 75</u>	<u>14</u>
<i>JIN JI-JI GIN, POMEGRANATE, LEMON, PROSECCO</i>	
<u>ESPRESSO MARTINI</u>	<u>16</u>
<i>TITOS HANDMADE VODKA, ESPRESSO, COFFEE LIQUEUR, VANILLA</i>	
<u>WINTER WONDERLAND</u>	<u>15</u>
<i>VODKA, PEPPERMINT, IRISH CREAM LIQUEUR</i>	
<u>TENNESSEE BOULEVARDIER</u>	<u>14</u>
<i>JACK DANIEL'S BONDED TENNESSEE WHISKEY, CHERRY HIBISCUS VERMOUTH, BITTER RED APERITIF</i>	
<u>AUTUMN IN JALISCO</u>	<u>15</u>
<i>REPOSADO TEQUILA, LA LUNA MEZCAL, PATRON CITRONGE, LUKE'S MAPLE SYRUP</i>	
<u>PISCO SOUR</u>	<u>14</u>
<i>PISCO, LIME, DEMERARA SYRUP, EGG WHITE, ANGOSTURA</i>	
<u>LINGONBERRY COSMO</u>	<u>15</u>
<i>VODKA, LINGONBERRY JAM, LEMON, ORANGE ZEST</i>	
<u>SPECIALTY WHISKEY OF THE WEEK</u>	<u>PLEASE INQUIRE</u>
<i>BARTENDER'S CHOICE OF SPECIALTY WHISKEY FROM AROUND THE WORLD</i>	

MEAT & POULTRY

<u>SHORT RIB</u>	<u>27</u>
<i>SLOW SMOKED, BLACKSTRAP MOLASSES</i>	
<u>PRIME BLACK ANGUS NY STRIP</u>	<u>44</u>
<i>ROASTED SHALLOT HERB COMPOUND BUTTER</i>	
<u>WAGYU BEEF FROM SNAKE RIVER FARMS</u>	<u>24</u>
<i>CAST IRON SEARED, DEMI-GLACE</i>	
<u>DUROC PORK CHOP</u>	<u>22</u>
<i>PORT BRAISED ONION, FIG</i>	
<u>GRILLED ELK CHOP</u>	<u>26</u>
<i>LINGONBERRY COMPOTE, PICKLED MUSTARD SEED</i>	
<u>ST. LOUIS RIBS</u>	<u>26</u>
<i>ORANGE CORIANDER RUB, HONEY, GINGER, APPLE JICAMA SLAW</i>	
<u>BUCATINI</u>	<u>20</u>
<i>HOUSE ITALIAN SAUSAGE, SAN MARZANO TOMATOES, BASIL, OREGANO, BURRATA, PARMIGIANO</i>	
<u>ROASTED CHICKEN</u>	<u>20</u>
<i>DRIED FIG, CHESTNUT, SAGE, BROTH</i>	

CHEF'S BUTCHER BOARD

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

120