

Starters

Garlic Bread

Marinara dipping sauce 3.95

Chips & Salsa

House made tortilla chips & mild red salsa 3.95

Sriracha-Soy Edamame

Steamed soybeans, kosher salt 6.75

Calamari

Chili-miso sauce, spicy mayo dipping sauce 12.50

Guacamole

Avocado, cheese, lime, house made tortilla chips 10.95

Avocado Egg Rolls

Honey cilantro dipping sauce 11.95

Roasted Poblano Queso

Chorizo, poblano vinaigrette 9.25

Nachos

Melted cheese, jalapeños, pico de gallo, roasted corn, black olives, sour cream 9.95 |

Add chicken or chorizo 12.75

Lamb Lollipops[^]

Rosemary marinade, mint chimichurri, friend onions, grilled lemon 19.50

Crab Cakes

Colossal lump crab, lemon aioli 19.50

Sesame-Seared Ahi[^]

Asian slaw, miso-ginger vinaigrette 12.95

Lettuce Wraps

Marinated chicken, peanuts, water chestnuts, onion, thai basil, sweet & spicy soy sauce 11.95

Cheese Curds

Beer battered 9.95

Farm Cut Bacon

Cider braised, black pepper, honey 11.95

Beef Sliders

Cheese, Lou's sauce, pickles 9.95

Potstickers

Hand wrapped, pork, pan seared or steamed 9.95

Veggie Roll

Cucumber, carrots, asparagus, avocado 8.50

Mexican Roll[^] [^]

Ahi tuna, yellowtail, jalapeños, cilantro, avocado, spicy sweet-chili sauce 9.95

Las Vegas Roll[^] [^]

Smoked salmon, cream cheese, avocado, dynamite sauce, tempura flakes 10.25

Shrimp Tempura Roll

Tempura battered shrimp, avocado, cucumber 9.95

Sushi Sampler

California roll, shrimp, tuna, salmon, cashew and kale salad 15.25

Sushi

California Roll

Crab mix, motoyaki sauce, cucumber, avocado 8.50

Spicy Tuna Roll[^] [^]

Diced tuna, spicy motoyaki sauce, asparagus 9.25

Spicy Salmon Roll[^]

Diced salmon, spicy motoyaki sauce, asparagus 8.95

Crab Crunch Roll

Crab mix, motoyaki sauce, cucumber, tempura flakes, eel sauce 9.25

Nigiri (2pc)

Tuna 6.00 Yellowtail 6.00

Salmon 5.50 Shrimp 5.25

Soup & Salads

(add chicken 4, carne asada 6, shrimp 6)

Tomato Bisque or Soup of the Day

Cup 3.95 | Bowl 5.95

French Onion Soup

Gruyere cheese, crouton 8.75

Caprese Salad

Heirloom tomatoes, fresh mozzarella, balsamic vinegar, basil 8.95

Tomatillo Salad

Mixed greens and romaine lettuce, asadero and manchego cheese, roasted corn, tomatoes, tomatillo dressing 10.95

Caesar Salad[^]

Romaine hearts, parmesan, croutons, anchovy 6.95 | 8.95

Chopped Salad

Bacon, cheddar cheese, egg, red onions, tomatillo dressing, roasted corn 9.95

Cashew & Kale Salad

Fresh herbs, cheese, peanut dressing, parmesan cheese 7.95 | 10.95

Salmon Salad[^]

Mixed greens, romaine lettuce, tomatoes, sesame-soy dressing, avocado, sweet glazed salmon 16.25

Sesame-Seared Ahi Salad[^]

Sashimi-grade ahi, mixed greens, red bell peppers, cilantro, miso-ginger vinaigrette 15.95

Wood Fired Artisan Pizzas & Flatbreads

(handmade with Italian flour)

Pepperoni & Italian Sausage

House red sauce, mozzarella 10.95

Italian Sausage

House red sauce, mozzarella, spicy Italian sausage 10.95

Pepperoni

House red sauce, mozzarella 10.95

BBQ Chicken

House BBQ sauce, mozzarella, cheddar, red onions 10.95

Margherita

Mozzarella, tomatoes, basil 9.95

Burgers & Sandwiches

(choice of hand-cut fries or coleslaw)

Lou's "Double Stack"

Cheese Burger

Cheddar cheese, Lou's sauce, lettuce, tomato 13.95

Grilled Cheese Burger

White bread, american cheese, pickles 11.95

Hickory Burger

Applewood smoked bacon, grated cheddar, fried onions, lettuce, hickory sauce 14.95

Turkey Burger

House ground, honey mustard, goat cheese 13.95

Turkey & Avocado Sandwich

Tomatoes, bacon, lettuce, havarti dill cheese 13.95

Reuben Sandwich

Corned beef, swiss cheese, russian dressing 13.95

Crispy Chicken Sandwich

Crispy buttermilk fried chicken, baby swiss, sliced tomato, slaw 12.95

Caesar

Olive oil, mozzarella, romaine hearts 9.95

Chicken 11.95

Spinach & Artichoke

Olive oil, olives, basil pesto, red onions, pepperoncini, banana peppers 10.95

Stromboli

Mozzarella, red sauce 9.95
Choice of pepperoni, sausage or chicken 11.95

Seared Ahi Tuna Sandwich[^]

Tuna steak seared rare, slaw, chipotle mayo, guacamole 15.95

BLT

Farm cut bacon, lettuce, roma tomatoes, croissant 12.75

French Dip[^]

Thinly sliced roasted prime rib, provolone, french roll, au jus 17.95

Tuna Salad Sandwich

Albacore tuna, red peppers, lettuce, havarti dill cheese 12.95

Walleye Sandwich

Remoulade, sliced pickles 16.50

Grilled Cheese Sandwich

Provolone and cheddar cheese, arugula, cup of tomato soup 10.95

Half Sandwiches

Choice of Turkey, Tuna Salad or Grilled Cheese, choice of house salad, cup of soup or fries 10.95

Buffalo Chicken Wrap

Sliced chicken, bleu cheese dressing, lettuce, tomato, buffalo sauce 11.95

From the Wok

(served on a bed of white rice)

Orange Peel Chicken

Sweet & zesty orange sauce, crispy wok'd chicken, red bell peppers, green onions, sesame seeds 12.95

Mongolian Beef

Marinated beef, green onions, sweet soy-garlic sauce 12.95

Pad Thai Noodles

Rice noodles, crisp vegetables, tamarind-lime sauce, mushrooms and peanuts

Chicken 12.95 | Shrimp 14.95

Kung Pao

Spicy sichuan chili sauce, wok'd chicken, peanuts, green onions, red chili peppers 12.95

House Specialties

Chicken Enchiladas

Roasted cotija corn, tomatillo, green sauce, sour cream 14.95

Spicy Mac & Cheese

Cheddar, mozzarella, provolone, chorizo, green onions, ritz crumbles 13.95

Mauí Tacos

Blackened catfish, cabbage, carrots, tomatoes, avocado, roasted cotija corn 13.95

Meatloaf

Handmade with ground beef, chorizo, sausage, sautéed onions, topped with oaxaca cream sauce, roasted cotija corn 15.25

Nanne's Bolognese

Bucatini pasta, garlic bread 9.95 | 14.95

Carne Asada Tacos

Grilled marinated skirt steak, avocado, pico de gallo, sour cream, cotija cheese, roasted cotija corn 13.95

Beef Stroganoff

Strips of steak, mushrooms, red wine, bucatini pasta, sour cream 15.95

Basil Pesto Linguine

Chicken, chorizo, chipotle-cream sauce 14.95

HAPPY HOUR

Mon-Fri 2-6pm | Mon-Thur 8-10pm | Fri 9-11pm

Gluten free menu available upon request.

[^]Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness; contains (or may contain) raw or undercooked ingredients.

TAVERN23

Cocktails

Old Fashioned #23

Our signature old fashion with Lou's hand-selected knob creek bourbon, rye whiskey, coriander syrup and angostura bitters. On rocks with an orange rip and organic cherry 11

Tavern Manhattan

Lou's selected knob creek bourbon, rye whiskey, sweet vermouth, americano rosa, jamaican bitter's #2. On rocks with an orange rip 11

Sunset Margarita

El Jimador Blanco Tequila, smokey mezcal, orange crema, lime, pomegranate syrup, salt. rocks with orange slice 11

Cucumber Mojito

Cruzan Rum, freshly muddled mint, cucumber, simple, soda water 10

Mandarin Cosmo

Absolut Mandarin Vodka, orange liqueur, fresh lime juice, splash of cranberry. Served up with an orange rip 12

75 Shades of Lavender

Gin, Creme de Violette, lemon, simple, Blanc de Bleu sparkling wine 12

French 75

Gin, simple, lemon juice, champagne, lemon twist 9

Dark & Stormy

Goslings Dark Rum, lime cordial, lime, ginger beer 10

Midwest Mule

Local vodka, lime cordial, lime, ginger beer 10

Sangria (Red / White)

Choice of red or white. Brandy, orange liqueur, lime 9

Grenada Reposado

Milagro Reposado Tequila, fresh lime juice, our signature grenadine, angostura bitters and a dash of salt. Served up with a lime rip 11

Mesquite Paloma

El Jimador Blanco Tequila, mesquite mezcal, fresh lime juice, grapefruit soda and a dash of salt 11

Bottled Beers

Amstel Light 5

Bells Two Hearted IPA 6

Blue Moon 6

Budweiser 5

Bud Light 5

Corona 6

Corona Light 6

Deschutes Fresh Squeezed IPA 6

Lift Bridge Farm Girl 6

Michelob Golden Light 5

Michelob Ultra 5

Miller Lite 5

Stella Artois 6

Summit EPA (MN) 6

Voyager Boundary Waters Brunette (MN) 6

Wyder's "Reposado" Pear Cider 6

Cans & Tallboys

Tecate 3.50

PBR (MN) 3.50

Hamms (MN) 3.50

Insight Brewing Banshee Cutter (MN) 6

White Claw Hard Seltzer (Grapefruit / Lime / Black Cherry) 6

Guinness 7

Tap Beers

Coors Light 5

Lagunitas 12th of Never Ale 5

Sociable Cider Werks Free Wheeler (MN) 6

Modist Brewing Co. Dreamyard IPA (MN) 7

Surly Furious (MN) 7

612 Unrated IPA (MN) 6

Fulton Lonely Blonde (MN) 6

Founders Oatmeal Stout 7

Summit Keller Pilsner (MN) 6

Manager Selection 6

White Wines

Copper Ridge, Chardonnay (California) 7 / 26

Astoria 'Alisia', Pinot Grigio (Italy) 8 / 30

Bex, Reisling (Germany) 9 / 34

William Hill, Chardonnay (North Coast) 10 / 38

Chalk Hill, Chardonnay (Sonoma) 12 / 46

Kim Crawford, Sauvignon Blanc (New Zealand) 12 / 46

Santa Margherita, Pinot Grigio (Italy) 56

Rombauer, Chardonnay (Carneros) 66

Jordan, Chardonnay (Russian River) 68

Cakebread, Chardonnay (Napa) 94

Red Wines

Copper Ridge, Cabernet Sauvignon (California) 7 / 26

Marietta OVR, Blend (Sonoma) 8 / 30

Charles Smith "Velvet Devil", Merlot (Columbia Valley, WA) 9 / 34

Edna Valley, Pinot Noir (Central Coast) 9 / 34

Trapiche Broquel, Malbec (Argentina) 10 / 38

Josh "Craftsman Collection", Cabernet Sauvignon (California) 10 / 38

Jam, Cabernet Sauvignon (California) 12 / 46

A to Z, Pinot Noir (Oregon) 12 / 46

Seghesio, Zinfandel (Sonoma) 12 / 46

Mt. Veeder, Cabernet Sauvignon (Napa Valley) 15 / 60

Siduri, Pinot Noir (Williamette) 56

Rombauer, Zinfandel (California) 66

The Prisoner, Blend (California) 75

Domaine Serene, Pinot Noir (Williamette) 96

Spell, Nichole's Blend, Pinot Noir (Russian River) 96

Duckhorn, Merlot (Napa) 110

Jordan, Cabernet Sauvignon (Napa) 126

Lou's Cabernet, (Napa) 140

Sparkling & Rosé

Segura Viudas, Cava (Spain) 8 / 30

Mia, Moscato (Spain) – 187 ml 9

Martin Ray, Rosé of Pinot Noir (Sonoma) 8 / 30

Astoria, Prosecco DOC 187ml (Veneto) 10

Blanc de Bleu, Cuvée Mousseux (California) 12