

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 6.95

Calamari

Chili-miso sauce, spicy mayo dipping sauce 12.75

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 9.50

Prime Poutine

Roasted prime rib, hand-cut fries, cheese curds, beef gravy 15.95

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 12.25

Cheese Curds

Beer battered 9.95

Crispy Chicken Poutine

Fried chicken, hand-cut fries, cheese curds, chicken gravy 13.50

Beef Sliders

Cheese, Lou's sauce, pickles 9.95

Potstickers

Hand wrapped, pork, pan seared or steamed 10.25

Veggie Roll

Cucumber, carrots, asparagus, avocado 8.50

Mexican Roll^{^ ^}

Ahi tuna, yellowtail, jalapeños, cilantro, avocado, spicy sweet-chili sauce 10.50

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 8.95

Spicy Tuna Roll^{^ ^}

Diced tuna, spicy motoyaki sauce, asparagus 9.25

Spicy Salmon Roll[^]

Diced salmon, spicy motoyaki sauce, asparagus 9.25

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 8.95

Caprese Salad

Heirloom tomatoes, fresh mozzarella, balsamic vinegar, basil 9.95

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 | 9.95

Chopped Salad

Bacon, cheddar cheese, red onions, egg, tomatillo dressing, roasted corn 10.95

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 16.25

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

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

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 14.25

Turkey & Avocado Sandwich

Tomatoes, bacon, lettuce, havarti dill cheese 14.25

Reuben Sandwich

Corned beef, swiss cheese, russian dressing 14.25

Crispy Chicken Sandwich

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

Seared Ahi Tuna Sandwich[^]

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

BLT

Bacon, lettuce, roma tomatoes, croissant 12.95

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 16.75

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 15.50

Spicy Mac & Cheese

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

Maui 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 15.50

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 12

Tavern Manhattan

Lou's selected knob creek bourbon, rye whiskey, sweet vermouth, americano rosa, jamaican bitter's #2. 11.25

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

Centennial Sours

Vodka - Tito's Vodka, simple, lemon juice 10
Bourbon - Bulleit bourbon, bitters, simple, lemon juice 10

Wisconsin Old Fashioned

Cognac, simple, angostura and cherry bark vanilla bitters. Served on the rocks with an orange rip and filthy cherry 11

French 75

Gin, simple, lemon juice, champagne, lemon twist 9.25

Dark & Stormy

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

Midwest Mule

Local vodka, lime cordial, lime, ginger beer 10.5

Sangria (Red / White)

Choice of red or white. Brandy, orange liqueur, lime 9.5

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

Tap Beers

Coors Light 5.25

Lagunitas Sumpin' Easy Ale 5.25

Stella Artois 7

Modist Brewing Co. Dreamyard IPA (MN) 7

Surly (MN) 7

612 IPA (MN) 6.25

Fulton Lonely Blonde (MN) 6.25

Founders Oatmeal Stout 7

Toppling Goliath Pseudo Sue Pale Ale 7

Manager Selection 6.25

White Wines

Copper Ridge, Chardonnay (California) 7.25 / 26

Astoria 'Alisia', Pinot Grigio (Italy) 8.25 / 30

Bex, Reisling (Germany) 9.25 / 34

William Hill, Chardonnay (North Coast) 10 / 38

Chalk Hill, Chardonnay (Sonoma) 12 / 46

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

Santa Margherita, Pinot Grigio (Italy) 56

Rombauer, Chardonnay (Carneros) 66

Jordan, Chardonnay (Russian River) 68

Cakebread, Chardonnay (Napa) 94

La Crema, Chardonnay (Russian River) 110

Bottled Beers

Amstel Light 5.25

Bells Two Hearted IPA 6.25

Blue Moon 6

Budweiser 5.25

Bud Light 5.25

Corona 6.25

Corona Light 6.25

Deschutes Fresh Squeezed IPA 6.25

Michelob Golden Light 5.25

Michelob Ultra 5.25

Miller Lite 5.25

Summit EPA (MN) 6.25

Voyager Boundary Waters Brunette (MN) 6.25

Wyder's "Reposado" Pear Cider 6.25

Cans & Tallboys

Tecate 3.75

PBR (MN) 3.75

Hamms (MN) 3.75

Fulton Standard Lager (MN) 4.50

Lift Bridge Farm Girl 6.25

Guinness 7

White Claw Hard Seltzer (Grapefruit / Lime / Black Cherry) 6.25

Red Wines

Copper Ridge, Cabernet Sauvignon (California) 7.25 / 26

Marietta OVR, Blend (Sonoma) 8.25 / 30

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

Edna Valley, Pinot Noir (Central Coast) 9.25 / 34

Trapiche Broquel, Malbec (Argentina) 10 / 38

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

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

Seghesio, Zinfandel (Sonoma) 12 / 46

Bellacosa, Cabernet Sauvignon, (North Coast) 14 / 56

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) 9 / 32

Mia, Moscato (Spain) – 187 ml 9

Astoria, Prosecco DOC 187ml (Veneto) 10.5 / 39

Champs de Provence, Rose (France) 10 / 38