

DINNER

STARTERS

Edamame

sea salt, sriracha, ponzu

- gf** **Fresh Guacamole**
warm tortilla chips, chili lime salt

Artichoke Gratinée

warm, rich & creamy, fresh baked flatbread

- gf** **Smoked Duck Nachos**
pepper jack cheese, salsa, guacamole

Beer Battered Cheese Curds

local WI white cheddar curds with creamy chipotle sauce & spicy ketchup

- gf** **Dry Rubbed Buffalo Wings**
served with bleu cheese dressing and celery salad

Mediterranean Plate

hummus, baba ganoush, grilled flatbread, pickles, roasted red peppers, assorted olives

Asian Pork Sliders

soy, carrot, steamed buns, sriracha mayo

- gf** **Sweet Potato Fries**
spicy ketchup, saffron mayo

SOUPS

Turkey Chili

black beans, crème fraîche

Beer Cheese Soup

local beer, local cheddar, popcorn

Soup of the day

6

8

9

11

8

9

11

8

6

6

6

8/5

7/4

7/4

7/4

BURGERS + SANDWICHES

choice of fries or warm lime tortilla chips

Justa Burger

lettuce, tomato, red onion, homemade pickles, choice of cheese

Spicy Lamb Burger

goat cheese, pico de gallo, sriracha mayo

Night n' Day Burger

burger patty, sausage, fried egg, hash, cheddar & bacon

Kadejan Farms Turkey Burger

guacamole, arugula, tomato, red onion, sriracha mayo, & pepper jack cheese

Salmon Burger

lettuce, tomato, red onion, fresh cucumber, malt vinegar aioli

Grilled Shrimp Tacos

radish sprouts, avocado, sriracha mayo, pico de gallo

Bistro Steak Sandwich

caramelized onions, roasted grapes, rosemary, blue cheese, arugula, balsamic aioli, french baguette

Grilled Veggie Sandwich

roasted peppers, grilled zucchini, sprouts, arugula, eggplant and hummus spread, tomato & onion

GRILLED PIZZAS

Tomato & Avocado

fresh mozzarella, basil, white balsamic

Sausage

dry cured calabrese sausage, pepperoncini, sun dried tomato, fresh mozzarella

Pepperoni

olives, goat cheese, san marzano tomato

Prosciutto White Pizza

poached pear, bleu cheese, balsamic reduction, arugula

11

12

14

12

13

12

14

11

6

12

12

12

12

12

ENTREES

Chicken Pot Pie

puff pastry, wild mushroom cream sauce, celery, carrots, onion

Grilled Steak Urban

medallions, sautéed spinach, bleu cheese bacon & shiitake crust, hash, Guinness sauce

BBQ Chicken

house smoked with a crispy dry rub. cheesy grits & sautéed spinach

- gf** **Smoked Pork Chop**

cider glaze, apple chutney, parmesan risotto, & reduced balsamic.

Whiskey Soy Grilled Salmon

lo mein noodles, stir fry vegetables

- gf** **Blackened Walleye**

black beans & rice, lime, cilantro

Fish & Chips

tempura walleye, mooshy peas, malt vinegar aioli, hand cut fries

Bucatini Bolognese

fresh herbs, shaved pecorino, garlic bread

SALADS

add chicken or tofu 4, steak or shrimp 6

- gf** **Roasted Beet & Fennel**

fresh mozzarella, arugula, balsamic dressing

- gf** **Starter Local Greens**

sherry vinaigrette, marcona almonds, citrus, radish, pecorino cheese

Starter Caesar

house made dressing, warm crouton, pecorino romano cheese

Grilled Urban Caesar

grilled chicken or salmon, warm crouton, homemade dressing, pecorino romano

- gf** **Thai Grilled Steak**

arugula, basil, mint, cilantro, carrot, radish, onion, tomato, ginger vinaigrette

Chef Salad

smoked chicken breast, bacon, spring mix, cucumber, tomato, onion, avocado, egg, white cheddar, buttermilk dressing

Crispy Tofu + Seaweed

marinated seaweed, daikon radish, carrot

15

19

18

19

18

19

17

16

8

7

7

13

14

13

12

WE LOVE OUR LOCAL PARTNERS :)

FISCHER FARMS

KADEJAN FARMS

SONNY'S ICE CREAM

LA PERLA TORTILLA

UNITED NOODLE

MORNING STAR COFFEE

LIFT BRIDGE BREWERY

DRAGSMITH FARMS

MONDAY- WEDNESDAY

4 PM - 11 PM

THURSDAY- SATURDAY

11 AM - 1 AM

SUNDAY

11AM - 11 PM

GET IT TO GO!

RED WINE

LIGHT BODIED, FRUITY, AND RIPE

Stone Cellars, Cabernet / California	6
Martin Codax "Ergo", Tempranillo / Spain	8/29
Louis Jadot, Pinot Noir / Bourgogne	46
D'Arenberg "Footbolt" Shiraz / Australia	44

MEDIUM BODIED, RICH, AND PEPPERY

Menage A Trois, Red Blend / California	7/25
Louis M. Martini, Cabernet Sauvignon / Sonoma	8/28
Cellar #8, Zinfandel / California	7/25
Chateau Ste. Michelle, Merlot / Columbia Valley, CA	9/32
Bridlewood, Pinot Noir / California	8/29
Rosemount Shiraz / Australia	25
Corvidae Lenore, Syrah / Washington	28
Root One, Cabernet Sauvignon / Chile	29
Sterling Cabernet Sauvignon / Napa, CA	48
Napa Cellars, Pinot Noir / Napa, CA	44
Acacia, Pinot Noir / California	38
Murphy Goode, "Liars Dice", Zinfandel / CA	49
Casa Lapostolle, Merlot / Chile	39

FULL BODIED, JAMMY, AND COMPLEX

Root One, Carmenere / Chile	8/28
Gascon, Malbec / Argentina	9/29
Michael David, Petite/Petit / Lodi	11/39
Simi, Cabernet Sauvignon / Alexander Valley, CA	13/49
Red Rock, Merlot / California	28
7 Deadly Zins, Lodi / California	35
Frogs Leap, Zinfandel / Napa, CA	55
Franciscan, Merlot, Oakville / CA	47
Glen Carlou "Grand Classique" Paarl / South Africa	42
Hess "Allomi Vineyard", Cabernet Sauvignon / Napa, CA	49
Franciscan, Cabernet Sauvignon / Oakville, CA	55
Arceno Prima Voce, IGT / Toscana	48
Silver Oak, Cabernet Sauvignon / Alexander Valley, CA	98
Mt Veeder, Cabernet Sauvignon / Napa, CA	79
Terra Valentine, Cabernet Sauvignon / Spring Mtn	69
Stags Leap Winery, Petit Sirah / Napa, CA	74
Dusted Valley Vineyards, Syrah / Walla Walla	59

WHITE WINE

SPARKLING

Sequra Viudas, 187ml / Spain	8
Domaine Chandon 187ml / California	14
Zonin Prosecco / Italy	34
Veuve Clicquot / France	98

LIGHT, CRISP, AND LIVELY

Stone Cellars, Pinot Grigio / California	6
Joel Gott, Unoaked, Chardonnay / Monterey, CA	9/32
Montevina, Pinot Grigio / California	8/28
Casa Lapostolle, Sauvignon Blanc / Chile	25
Peter Lehmann "Layers" / Australia	27
Jekel Riesling / Monterey, CA	28
Dr. Loosen, Riesling / Germany	29
Louis Jadot, Chablis / France	49

MEDIUM BODIED, FRUITY

Sterling, Sauvignon Blanc / California	8/28
Kim Crawford, Sauvignon Blanc / New Zealand	11/39
Chateau Ste. Michelle, Riesling / Washington	7/25
King Estate, Pinot Gris / Oregon	39
Coppola "Directors Cut" Chardonnay / California	45

FULL BODIED, RICH AND STRUCTURED

William Hill, Chardonnay / Central Coast, CA	8/28
La Crema, Chardonnay / Sonoma, CA	49
Franciscan "Cuvee Sauvage" / California	59
Maso Canali, Pinot Grigio / Trentino	39
Santa Margherita, Pinot Grigio / Valdadige	45
Ferrari Carano, Fumé Blanc / Sonoma, CA	39

NON-ALCOHOLIC

Buckler	4
Sprecher Root Beer	4
Fountain Soda	2.75
San Pellegrino	3/5
Coffee/ Tea	2.75
Latte, Cappuccino, Espresso	4
Juice Orange, Apple, Cranberry, Tomato, Grapefruit, Pineapple	3

TAP BEER

MILLER LITE Milwaukee, WI	4
UE AMBER Chippewa Falls, WI	5
SUMMIT St. Paul, MN	5
LIFTBRIDGE CHESTNUT Stillwater, MN	5
LIFTBRIDGE FARM GIRL Stillwater, MN	5

BOTTLED BEER

PBR Milwaukee, WI	4
BUD St Louis, MO	5
BUD LIGHT St Louis, MO	5
COORS LIGHT Golden, CO	5
MICH GOLDEN LIGHT St Louis, MO	5
BLUE MOON Golden, CO	5
FAT TIRE Fort Collins, CO	5
GRAINBELT New Ulm, MN	5
PERONI Rome, Italy	6

MARTINIS /9

SNOW DRIFT
Savor the Season. Stoli Vanil, Creme de Menthe, Rumpelminze, Baileys, Cinnamon & Sugar Rim

DECEPTION
Not Your Mama's Cosmo. Stoli Razz, Cointreau, Fresh Lime, White Cranberry juice

CHOCOLATE + ESPRESSO
You Can Never Get Enough. Stoli Vanil, Baileys, Trader Vic's, Frangelico & Espresso

UPTOWN GIRL
Fearless and Cool. Hendricks Gin, Cucumber, X Rated Vodka, Mint

JEWEL OF THE ISLE
It Sparkles. Elderflower Liqueur, Champagne, Chambord

POMEGRANATE MARTINI
New Classic. Opulent Vodka, Pomegranate, Orange

SEASONAL TAP Ask your server	6
NEW BELGIUM IPA Fort Collins, CO	6
BELL'S TWO HEARTED Kalamazoo, MI	6
GUINNESS Dublin, Ireland	6
STELLA Leuben, Belgium	6

AMSTEL LIGHT Zoeterwoude, Netherlands	5
HEINEKEN Zoeterwoude, Netherlands	6
NEWCASTLE Edinburgh, United Kingdom	6
SAPPORO Guelph, Canada	8
CORONA Mexico City, Mexico	5
PACIFICO Mazatlan, Mexico	6
RED STRIPE Kingston, Jamaica	6
STRONGBOW United Kingdom	8
CRISPIN Colfax, CA	6

CRAFTED COCKTAILS /8

URBAN JOE
Not Your Average Joe. Baileys, Tia Maria, Morning Star Coffee, Whipped Cream & Chocolate

CALHOUN COOLER
The Pause that Refreshes. Fresh Blueberries, House Sour, Stoli Bluberri, Ginger Ales

LAKE STREET SUNRISE
A Wake Me Up for Anytime. Pomegranate puree, Sauza Gold House Sour, OJ

POMA MOJITO
The Ultimate. Rum, Fresh Mint, Sugar, Lime, Soda

BLOOD ORANGE MARGARITA
It's A Bloody Good Margarita, Sauza, Fresh Lime Juice, Blood Orange Puree

DRINK