

PRE-GAME APPETIZERS

Grand Slam Nachos 🔎 G

Crisp Tortilla Chips Smothered with Ballpark Chili, Jalapeño Cheese Sauce, Jalapeño Peppers, Pico de Gallo, Black Olives, Topped with Guacamole & Sour Cream Drizzle \$12.95 *Served in a Souvenir Helmet Add \$3*

> Substitute Marinated Chicken for Ballpark Chili Add \$2

Grilled Chicken Quesadillas

Marinated Grilled Chicken Breast, Peppers & Onions, Cheddar & Monterey Jack Cheeses, Flour Tortilla, Salsa Roja, Guacamole & Sour Cream Drizzle \$13.95 > Substitute Grilled Pork Belly for Chicken Add \$2

State Fair Cheese Curds Breaded Ellsworth Cheese Curds, Fried Crispy with Tangy Campfire Sauce \$10.95

Ballpark Soft Pretzels / v Three Mini Pretzels, Salted, with Summit Beer Cheese Sauce \$9.95

Bone-In Traditional Chicken Wings

Fried Crispy, with Ranch or Blue Cheese & Celery Sticks \$12.95Your choice of: Traditional Buffalo Sauce, Chili Garlic, Smoky BBQ

Chicken Tenders

Crispy Southern Fried, with Ranch or Blue Cheese & Celery Sticks \$11.95 > Your choice of: Traditional Buffalo Sauce, Chili Garlic, Smoky BBQ

SOUPS & SALADS

Soup of the Day Chef's Daily Selection \$6.95

Ballpark Chili Served with Shredded Cheddar Cheese, Green Onions & Crackers \$6.95

Caprese Salad v G

Sliced Tomato & Fresh Mozzarella on a Bed of Arugula, Topped with Olive Oil, Sea Salt, Fresh Basil & Balsamic Reduction \$11.95

Twins Cobb Salad

Mixed Greens, Marinated Grilled Chicken Breast, Applewood Smoked Bacon, Tomato, Blue Cheese Crumbles, Hard-Boiled Egg, Tempura Avocado, Choice of Dressing \$13.95

Caesar Salad v

Romaine Lettuce, Shaved Parmesan Cheese, Herbed Croutons,
Gently Tossed with Caesar Dressing \$10.95
Add Grilled Chicken \$3 > Add Salmon \$8.5

House Salad v

Mixed Greens, Tomato, Cucumber, Herbed Croutons, Choice of Dressing \$6.95 > Add Grilled Chicken \$3 > Add Salmon \$8.5

BURGERS, SANDWICHES & MORE

All Burgers, Sandwiches & Wraps Served with Ballpark Fries Add a Bowl of Soup, Chili or House Salad \$4

Twins Grill Burger

Angus Beef Patty, Roasted Pork Belly, Swiss Cheese, Tomato, Lettuce, Red Onion, Roasted Garlic Aioli \$14.95

Cheeseburger

Angus Beef Patty, Lettuce, Tomato, Red Onion Choice of: American, Cheddar, Swiss or Pepper Jack Cheese \$13.95 > Add Applewood Smoked Bacon \$2

Cowboy Burger

Angus Beef Patty, Double Cheddar Cheese, Double Applewood Smoked Bacon, Firecracker Onions & BBQ Sauce \$14.95

The Impossible Burger v

You May Have Heard About the Impossible Burger: a Plant-Based Patty that is Juicy & Sizzles When it Cooks \$17.95 > Choice of Lettuce Wrap-Style or on a Bun

Game Day Hot Dog

Stadium Style Foot Long with Cheddar Cheese, Candied Applewood Smoked Bacon, House Pickles, Green Onions & Sriracha Sauce \$11.95

Grilled Chicken Sandwich

Marinated Chicken Breast, Pesto Aioli, Baby Arugula, Applewood Smoked Bacon \$12.95

Cuban Sandwich 🧢

Sliced Ham, Marinated Pulled Pork, Swiss Cheese, Pickles & Dijon-Mayo on Telera Bread \$12.95

Bourbon-Glazed Salmon

Norwegian Salmon Fillet, Pan-Seared, with Wild Rice Pilaf & Fresh Seasonal Vegetables \$24.95

Chicken Bacon Ranch Wrap

Marinated Grilled Chicken Breast, Applewood Smoked Bacon, Lettuce, Tomato, Cheddar Cheese & Ranch Dressing in a Tomato Basil Tortilla Wrap \$12.95

Twins Sheboygan Polish Sausage Sandwich

Grilled & Topped with Roasted Peppers, Caramelized Onions, Horseradish-Mustard Aioli & Cheddar Cheese on Telera Bread \$12.95

Philly-Style Cheesesteak Sandwich 🔎

Shaved Sirloin, Roasted Peppers, Caramelized Onions, Summit Beer Cheese Sauce on Hoagie Roll \$17.95

Fish Tacos

Three Corn Tortillas, Grilled Walleye, Southwestern Slaw, Pico de Gallo, Cilantro-Lime Crema, Lime Wedges, Fresh Tortilla Chips, Salsa Roja \$15.95

> Substitute Pork Belly for Walleye \$2 > Add Guacamole \$1.5

Roasted Turkey Club

Texas Toast, Oven-Roasted Turkey Breast, Applewood Smoked Bacon, Swiss Cheese, Lettuce, Tomato, Pesto Aioli \$12.95

Fish & Chips

Margherita v

Classic Red Sauce, 5 Cheese Blend, Fresh Mozzarella, Grape Tomatoes with Fresh Basil \$12.95

FLATBREAD PIZZAS

BBQ Chicken

Marinated Grilled Chicken Breast, Smoky BBQ Sauce, Caramelized Onion & 5 Cheese Blend \$13.95

Roasted Vegetable v

Seasonal Vegetables, 5 Cheese Blend, Basil Pesto, Arugula & Balsamic Reduction \$13.95

BEVERAGES

Soda \$2.95 Pepsi Diet Pepsi Sierra Mist Mountain Dew Diet Mountain Dew Tropicana Lemonade Lipton Brisk Raspberry Tea Pepperoni, Classic Red Sauce & 5 Cheese Blend \$12.95

All American

Additional Toppings \$1 each

Add any of the following items to your pizza Black Olives Bacon Jalapeños Mixed Peppers Onions Marinated Grilled Chicken Breast

Root Beer \$4.75 Killebrew Root Beer

Fresh Brewed \$2.95 Iced Tea, Coffee

Water

FIJI 500 mL \$4 FIJI 1L \$5.5 Perrier \$3.5 Breaded Walleye Fillet, Tartar Sauce, Southwestern Slaw, Ballpark Fries \$15.95

Chicken Tender Platter

Crispy Southern Fried Chicken Strips with Ballpark Fries \$12.95 > Choice of: Honey Mustard, Ranch, BBQ Sauce

Grilled Chicken Bowl

Wild Rice Pilaf, Sliced Grilled Chicken, Fresh Seasonal Vegetables, Pickled Cucumbers & Onions, Dried Cranberries & Arugula, Tossed in Olive Oil \$16.95

- Substitute Grilled Portabella Mushroom for Chicken V
- > Substitute Grilled Salmon \$5

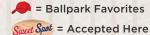
DESSERT

Root Beer Float A 16 oz. Frosted Mug of Killebrew Root Beer, Vanilla Bean Ice Cream \$6.95

Ice Cream Sandwich 🔎

Vanilla Bean Ice Cream, Double Chocolate Chip Cookies, served in a Souvenir Helmet \$6.95

Dessert of the Day Chef's Daily Selection \$8.95



Ice water available upon request.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. V= Vegetarian G= Gluten-Free



BEER

WHAT'S ON TAP

Bud Light ABV=4.2% IBU=10 > \$6 / \$8

Miller Lite ABV=4.2% IBU=10 > \$6 / \$8

Hamm's
 ABV=4.7% IBU=10 > \$6 / \$8

Grain Belt Nordeast ABV=4.7% IBU=50 > \$8 / \$10

Samuel Adams Boston Lager ABV=5% IBU=30 > \$8 / \$10

Stella Artois ABV=5% IBU=24 >\$8 / \$10

Blue Moon Belgian White ABV=5.4% IBU=9 >\$8 / \$10

Leinenkugel's Seasonal ABV & IBU varies by type of beer \$8 / \$10

Fulton Lonely Blonde ABV=4.8% IBU=29 > \$8 / \$12

C Summit EPA ABV=5.2% IBU=45 > \$8 / \$12

Surly Furious IPA ABV=6.6% IBU=100 > \$9 / \$13

Fulton Sweet Child of Vine IPA ABV=6.4% IBU=69 > \$8 / \$12

C Lift Bridge Farm Girl Saison ABV=5.5% IBU=12 > \$8 / \$12

Goose Island 312 ABV=4.2% IBU=18 > \$8 / \$12

Bent Paddle Cold Press Black Ale ABV=6% IBU=35 > \$9 / \$13

C Bent Paddle 14° ESB Amber Ale ABV=5.6% IBU=32 > \$9 / \$13

All Tap Beers available in Regular & Large

BOTTLED

Budweiser ABV=5% IBU=12 > \$5.25

Michelob Ultra ABV=4.2% IBU=10 > \$5.25

Coors Light ABV=4.2% IBU=10 > \$5.25

Michelob Golden Draft Light ABV=4.1% IBU=N/A > \$5.25

Corona Extra ABV=4.6% IBU=19 > \$7

Corona Light ABV=4.5% IBU=19 > \$7

Heineken ABV=5% IBU=19 > \$7

Samuel Adams Seasonal ABV & IBU varies by type of beer > \$7

C Lift Bridge Seasonal ABV & IBU varies by type of beer > \$7

Guinness Draught Can ABV=4.2% IBU=45 > \$7

Bell's Two Hearted Ale IPA ABV=7% IBU=55 > \$7

Lagunitas IPA ABV=6.2% IBU=46 > \$7

C Summit Sága IPA ABV=6.4% IBU=80 > \$7

> Angry Orchard Hard Cider ABV=5% IBU=N/A > \$7

Rosalie Beer & Rosé Wine Hybrid ABV=5% IBU=N/A > \$7

Brooklyn Bel Air Sour ABV=5.8% IBU=N/A > \$7

Pseudo Sue Pale Ale 16 oz. Can ABV=6.8% IBU=50 > \$8

COCKTAILS

These specialty cocktails are unique to Target Field and were designed with the baseball fan in mind.

Ultimate Bloody Mary

Your choice of ABSOLUT or ABSOLUT Peppar. Served with a Beef Stick, Cheddar & Pepper Jack Cheese Cubes, Pepperoncini, Olive & a Pickle Spear — there is a Mini Buffet in every glass! \$12.95 > Add a Beer Back Bud Light or Hamm's \$3

Bacon Bloody Mary

Bakon Vodka with Bloody Mary Mix garnished with an OLD BAY Spice Rim, Bacon Strip & a Skewer of Beef Stick, Cheddar & Pepper Jack Cheese Cubes, Pepperoncini & an Olive. \$12.95 > Add a Beer Back Bud Light or Hamm's \$3

The Tea Rex

Named after Hrbek himself. And this one is not from Long Island - it's homegrown Minnesota. Rum, Gin, Vodka & Sweet & Sour topped with Grand Marnier, Tia Maria & Pepsi. \$11

Big Ginger

Want a refreshing cocktail to remind you of hot summer days? Try a Big Ginger made with 2 GINGERS, topped with Ginger Ale with fresh Lemon & Lime Wedges. \$11

Target Field

Almost as green as the field itself, this refreshing blend combines MALIBU Coconut, Melon Liqueur & Banana Liqueur with Sweet & Sour & Pineapple Juice. \$10

MinniePaul

Named after our Minneapolis Millers & St. Paul Saints, this is a fruitful blend of BACARDÍ Superior, Beefeater, Smirnoff & Triple Sec with Pineapple Juice, Sierra Mist, Grenadine & a Lemon Garnish. \$10

Tickled Pink

This cocktail tastes like a strawberry lemonade. Smirnoff Strawberry, Sweet & Sour, Strawberry Syrup & Sierra Mist. \$10

American Mule

Refreshing cocktail made with Tito's Handmade Vodka & Ginger Beer. \$12

Grand Mimosa

Sparkling La Marca Prosecco combined with Orange Juice & a Grand Marnier Float. \$12.95

Patrón Top Shelf Margarita Patrón Silver with Grand Marnier & Margarita Mix. \$12.95

Wild Berry Margarita

A flavor explosion with all your favorite wild berries mixed into one. Sauza Gold, Triple Sec & Margarita Mix with Monin Wildberry Syrup. \$11

Cucumber Pomegranate Mojito

YUMMY! BACARDÍ Superior, Monin Mojito Mix, Cucumber & Pomegranate Syrups mixed with fresh Mint Leaves. \$11

PREMIUM SPIRITS

ACE Pear Cider ABV=5% > \$7

O'Doul's Amber NA IBU=5 > \$5 \$7.5 - \$12 MAKE YOUR COCKTAIL A DOUBLE FOR 50% MORE

WINES

| SPARKLING & ROSÉ WINE | GLASS | CARAFE |
|--|-----------|--------|
| La Marca Prosecco Split | .\$10 ea. | - |
| M. Chapoutier 'Belleruche' Rosé | \$10.5 | \$15.5 |
| WHITE WINE | | |
| Ecco Domani Pinot Grigio | \$10.5 | \$15.5 |
| Kim Crawford Sauvignon Blanc | . \$11 | \$16.5 |
| Proverb Chardonnay | \$10 | \$15 |
| Clos du Bois Chardonnay | \$10.5 | \$15.5 |
| Landmark Vineyards "Overlook" Chardonnay | \$12 | \$18 |

| RED WINE | GLASS | CARAFE |
|-------------------------------|-------------|---------------|
| Mark West Pinot Noir | \$10.5 | \$15.5 |
| Erath Vineyards Pinot Noir | \$12 | \$18 |
| BV Coastal Merlot | \$10.5 | \$15.5 |
| 19 Crimes Red Blend | \$11 | \$16.5 |
| Proverb Cabernet Sauvignon | \$10 | \$15 |
| Sterling Vintner's Collection | A 11 | \$10 F |
| Cabernet Sauvignon | \$11 | \$16.5 |

MORNING COCKTAILS

Ultimate Bloody Mary

Your choice of ABSOLUT or ABSOLUT Peppar. Served with a Beef Stick, Cheddar & Pepper Jack Cheese Cubes, Pepperoncini, Olive & Pickle Spear — there is a Mini Buffet in every glass! \$12.95

Bacon Bloody Mary

Bakon Vodka with Bloody Mary Mix garnished with an OLD BAY Spice Rim, Bacon Strip, Cheddar & Pepper Jack Cheese Cubes, Pepperoncini & Olive \$12.95

Grand Mimosa

Sparkling La Marca Prosecco combined with Orange Juice & Grand Marnier Float \$12.95

Good Morning Screwdriver

Tito's Handmade Vodka combined with Fresh Orange Juice \$11

MATED MANA

Breakfast Quesadilla

Flour Tortilla, Scrambled Eggs, Roasted Pork Belly, Pico de Gallo, Cheddar & Monterey Jack Cheeses, with Salsa Roja \$14.95

Build Your Own Omelet

Ham, Bacon, Sausage, Mixed Peppers, Onions, Tomato, Cheddar & Monterey Jack Cheeses, Salsa Roja, served with Breakfast Potatoes or Fresh Fruit *Choose Any 3 Items for \$15.95*

Denver Omelet

Ham, Mixed Peppers, Onions, Cheddar Cheese, Breakfast Potatoes, White or Wheat Toast \$12.95

Breakfast Platter

Two Eggs, Breakfast Potatoes, choice of Applewood Smoked Bacon or Breakfast Sausage Links, White or Wheat Toast \$10.95

Double Play Breakfast

Two Pieces of French Toast, Wild Berry Compote, Powdered Sugar, Warm Maple Syrup, Two Eggs, Two Slices of Applewood Smoked Bacon or Breakfast Sausage Links, with Breakfast Potatoes \$14.95

French Toast Platter v

Thick-Cut Texas Toast, Dipped in Orange Zest Egg Batter, Wild Berry Compote, Whipped Cream, Powdered Sugar, Warm Maple Syrup \$11.95

Breakfast Burrito v

Scrambled Eggs, Pico de Gallo, Black Beans, Cheddar & Monterey Jack Cheeses, Breakfast Potatoes in a Flour Tortilla, served with a side of Salsa Roja & Fresh Fruit \$11.95

The Bullpen Sandwich

Fresh Egg, Cheddar Cheese, Applewood Smoked Bacon, Lettuce, Tomato, Roasted Garlic Aioli on Texas Toast, served with Breakfast Potatoes or Fresh Fruit \$10.95

Oatmeal & Fruit G v

Housemade Oatmeal, served with Brown Sugar, Raisins & Fresh Fruit \$6.95

Substitute Egg Whites in Any Entrée for an Additional \$1

MALE ON THE SIDE

Applewood Smoked Bacon \$3.95

Breakfast Sausage Links \$2.95

Toast \$1.95

Fresh Fruit Cup \$2.95 Breakfast Potatoes \$2.95 One Egg Any Style \$1.95

French Toast (2) \$4.95

BEVERAGES

Orange Juice \$3.5 Regular/\$4.75 Large

Coffee \$2.95

Hot Tea \$2.95

Milk \$3.5 Regular/\$5 Large

V= Vegetarian G= Gluten-Free

Ice water available upon request. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.