

## PRE-GAME

### WILD CHICKEN BITES

wild style or dry spice, celery, blue cheese 14.99

### WILD NACHOS

corn chips, tomato salsa, shaved romaine, guacamole, sour cream, jalapeño, cheddar cheese sauce 12.99  
with grilled chicken 15.39

### CHIPS & QUESO

corn chips, melted cheese dip 8.99

### QUESADILLA

pepper jack cheese, pico de gallo, & sour cream, flour tortilla, scallion 12.99  
with grilled chicken 15.39

## FACE OFF

### MARINATED GRILLED CHICKEN BREAST

roasted potato, field greens, orange segments, parmesan, herb vinaigrette 18.69

### FISH N' CHIPS

beer battered walleye, tartar sauce, cole slaw, french fries 18.99

## KIDS

kids 12 and under

### CHICKEN TENDERS

french fries 7.99

### GRILLED CHEESE

french fries 7.99

### MAC & CHEESE 7.99

## ASSISTS

**FRENCH FRIES** 5.99

**MASHED POTATOES** 4.99

**SWEET POTATO FRIES** 6.59 **SIDE CAESAR SALAD** 6.99

**MINNESOTA WILD RICE** 4.99 **COLE SLAW** 2.99

## MINNESOTA BREAKFAST

served until 10:30am

### EGGS YOUR WAY

choice of bacon, pork sausage or ham, served with crispy home fries and white, multigrain or sourdough toast with assorted jams 12.99

### BUTTERMILK PANCAKES 12.99

add bananas, blueberries or strawberries 2.00

### FRENCH TOAST 12.99

add bananas or strawberries 2.00

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish. Please speak to the manager on duty regarding any allergen-related issues.

## WARM UPS

### CHICKEN & WILD RICE

cream, wild rice, fresh herbs 6.99

## FARMED & PICKED

### HOUSE SALAD

mixed field greens, tomato, red onion, cucumber, choice of dressing 6.99

### GRILLED CHICKEN CAESAR SALAD

romaine hearts, parmesan, garlic croutons 15.99

### COBB SALAD

smoked bacon, chopped turkey, lettuce, tomato, hard boiled egg, red wine vinaigrette 15.99

## SANDWICHES N' SUCH

burgers & sandwiches served with french fries & pickle chips, substitute a garden or caesar salad, cole slaw, fruit, or mixed veggies for french fries, 2.99

### WILD BURGER

ground beef patty, cheddar, lettuce, tomato, grilled onions 16.49

### SMOKEHOUSE BBQ

ground beef patty, smoked bacon, cheddar, onion rings, bbq-ranch sauce 17.99

### TURKEY CLUB

turkey, lettuce, tomato, bacon, mayonnaise, multigrain bread 14.49

### CBLT

grilled marinated chicken, smoked bacon, field greens, tomato, spicy ranch, kaiser roll 16.99

### PULLED PORK

bbq pulled pork, cole slaw, toasted bun 12.99

### FISH SANDWICH

beer battered walleye, lettuce, tomato, tartar, cole slaw, kaiser roll 15.99

### TURKEY REUBEN

swiss, kraut, russian dressing, marble rye 13.99

### WILD OMELET

ham, peppers, onion, tomato, pepper jack, served with crispy home fries and white, multigrain or sourdough toast with assorted jams 15.49

### BACON OR SAUSAGE SANDWICH

american cheese, fried egg, choice of bacon or sausage, toasted sourdough 11.49

### EGG & CHEESE SANDWICH

fried egg, cheddar, toasted sourdough 10.49

### ON THE SIDE

bacon 3.99 • sausage 3.99 • crispy home fries 4.99  
toast 1.99 • fruit bowl 4.99 • egg (2) 4.99

TAX & GRATUITY NOT INCLUDED

## BEER

### POURS 14oz / 20oz

Blue Moon • Goose Island IPA  
Stella Artois • Bud Light

### CAPS

Heineken • Corona Extra • Modelo Especial  
Samuel Adams Boston Lager • Samuel Adams Seasonal  
Michelob Ultra Pure Gold • Angry Orchard Cider

### CANS

Sierra Nevada Hazy Little Thing IPA • Lagunitas IPA  
Guinness Stout Nitro • Dogfish Head Seaquench Ale  
Michelob Ultra • Coors Light • Budweiser • Heineken 0.0 n/a  
Truly Hard Seltzer Wild Berry



## TEAM SPIRITS

### VODKA

Grey Goose • Absolut • Absolut Citron • Ketel One  
Tito's Handmade Vodka • Hangar 1 • Helix

### BOURBON/WHISKEY

Basil Hayden's • Woodford Reserve • Bulleit • Knob Creek Rye  
Maker's Mark • Crown Royal • Jameson • Jack Daniel's  
Jim Beam • Fireball

### SCOTCH

Balvenie 17yr Doublewood • Glenfiddich 14yr • Macallan 12yr  
Johnnie Walker Black • Johnnie Walker Red

## WINE

### WHITE

|                                    | 6oz | 9oz  | btl |
|------------------------------------|-----|------|-----|
| <b>DEL VENTO</b> Pinot Grigio      | 12  | 18   | 48  |
| <b>ALTITUDE PROJECT</b> Chardonnay | 9   | 13.5 | 36  |
| <b>VILLA MARIA</b> Sauvignon Blanc | 12  | 18   | 48  |
| <b>CHALK HILL</b> Chardonnay       | 15  | 22.5 | 60  |

### RED

|                                                    |    |      |    |
|----------------------------------------------------|----|------|----|
| <b>ALTITUDE PROJECT</b> Cabernet Sauvignon         | 9  | 13.5 | 36 |
| <b>NIELSON</b> Pinot Noir                          | 14 | 21   | 56 |
| <b>ALAMOS</b> Malbec                               | 12 | 18   | 48 |
| <b>HESS SHIRTAIL RANCHES</b><br>Cabernet Sauvignon | 15 | 22.5 | 60 |

### SPARKLING & ROSÉ

|                                   |    |              |    |
|-----------------------------------|----|--------------|----|
| <b>CHARLES &amp; CHARLES</b> Rosé | 12 | 18           | 48 |
| <b>MIONETTO</b> Prosecco          |    | 187ml split, | 13 |

### TEQUILA

Avión Silver • Patrón Silver • Don Julio Blanco • 1800 Reposado  
1800 Añejo • Jose Cuervo Tradicional

### GIN

Hendrick's • Tanqueray • Beefeater

### RUM

Flor de Caña Gran Reserva 7yr • Bacardi Superior  
Captain Morgan • Malibu

### COGNAC & LIQUEURS

Hennessy VS • Grand Marnier • Aperol • Baileys • Cointreau  
Kahlúa • Campari • Carpano Antica • Martini & Rossi

## CLASSIC COCKTAILS

### HAND SHAKEN BLOODY MARY

Hangar 1 Vodka, Elements Bloody Mary Elixir, celery stalk,  
grape tomato, stuffed olive, lime wedge

### CADILLAC MARGARITA

Patrón Silver, Grand Marnier, agave nectar, fresh lime, salt rim

### MARGARITA

Jose Cuervo Tradicional Tequila, Elements Citra Sour,  
triple sec & lime

### PALOMA

Don Julio Blanco Tequila, ruby red grapefruit & fresh lime juices,  
simple syrup, club soda, lime wedge garnish, half salt rim

### LONG ISLAND ICED TEA

Absolut, Tanqueray, Avión Silver, Bacardi Superior, Cointreau,  
Elements Citra Sour, Coca-Cola, lime wedge

### MANHATTAN

Maker's Mark Bourbon, Carpano Antica, angostura bitters, cherry

### COSMOPOLITAN

Absolut Citron, Cointreau, fresh lime & cranberry juices,  
lemon peel garnish

### MIMOSA

Mionetto Prosecco, orange juice

### OLD FASHIONED

Knob Creek Rye Whiskey, angostura bitters,  
simple syrup, cherry, orange peel

### MOJITO

Bacardi Superior Rum, fresh mint & lime juice, soda water,  
simple syrup, mint & lime garnish

### MOSCOW MULE

Tito's Handmade Vodka, ginger beer, lime juice,  
lime garnish

### MAI TAI

Flor de Caña Gran Reserva 7yr Rum, Cointreau,  
fresh lime juice, orgeat, club soda, mint leaves,  
angostura bitters, mint sprig



HMSHost trains our team in the highest standards  
of food safety and COVID-19 precautionary best practices.



MSP 030821