



PRE-GAME

- GRAND SLAM NACHOS** ★ **G** 12.95
- Crisp Tortilla Chips Smothered with Ballpark Chili, Jalapeño Cheese Sauce, Jalapeño Peppers, Pico de Gallo, Black Olives & Green Onions, topped with Guacamole & Sour Cream Drizzle. *Substitute Grilled Chicken \$2*
- GRILLED CHICKEN QUESADILLAS** ★ 13.95
- Grilled Chicken Breast, Peppers & Onions, Cheddar & Monterey Jack Cheeses, in a Flour Tortilla, topped with a Sour Cream Drizzle, served with Guacamole & Salsa Roja.
- STATE FAIR CHEESE CURDS** ★ **V** 11.95
- Breaded Wisconsin Cheese Curds, fried crispy, served with House-Made Ranch Dressing.

- BONE-IN TRADITIONAL CHICKEN WINGS** 14.95
- Fried crispy, with Ranch or Blue Cheese & Celery Sticks.
Choice of: Traditional Buffalo, Smoky BBQ, Teriyaki, or Chile Garlic.

SOUPS + SALADS

- SOUP OF THE DAY** 7.95
- Chef's Daily Selection
- BALLPARK CHILI** ★ **G** 7.95
- Served with Shredded Cheddar Cheese, Green Onions & Crackers.
- TWINS COBB SALAD** 14.95
- Mixed Greens, Grilled Chicken Breast, Applewood Smoked Bacon, Tomatoes, Blue Cheese Crumbles, a Hard-Boiled Egg & Sliced Avocado, with your Choice of Dressing.
- CAESAR SALAD** **V** 11.95
- Romaine Lettuce, Shaved Parmesan Cheese, Herbed Croutons, gently tossed with Caesar Dressing. *Add Grilled Chicken \$3*
- HOUSE SALAD** **V** 7.95
- Mixed Greens, Tomatoes, Sliced Cucumbers & Herbed Croutons, with your Choice of Dressing. *Add Grilled Chicken \$3*

ENTRÉES + BOWLS

- CHICKEN TENDER PLATTER** 13.95
- Crispy Southern Fried Chicken Strips, served with Ballpark Fries.
Choice of: Honey Mustard, Ranch, BBQ Sauce
- SOUTHWEST GRAIN BOWL** **V** **G** 14.95
- Tri-Colored Quinoa, Spinach with Peppers & Onions, Black Beans, Cotija Cheese & Pepitas, drizzled with a Tomato Vinaigrette.
Add Grilled Chicken \$3

BEVERAGES

- SODA** 2.95
- Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Diet Mountain Dew, Tropicana Lemonade, Lipton Brisk Raspberry Tea, Unsweetened Iced Tea
- KILLEBREW ROOT BEER** 4.75
- FRESH BREWED COFFEE** 3.25
- BOTTLED WATER**
- FIJI 500ml** 4.5 | **FIJI 1L** 5.5 | **Perrier** 3.5

Ice water available upon request.

BURGERS

*All Burgers Served with Ballpark Fries
Choice of Lettuce Wrap Style or on a Bun
Add a Bowl of Soup, Chili, or House Salad \$4*

- UP NORTH TWINS BURGER** 16.95
- Specialty Burger Patty of Ground Chuck, Short Rib & Brisket. Swiss Cheese, Lettuce, Tomato, Red Onion. Topped with Cheese Curds & Guinness Demi-Glace.

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

- COWBOY BURGER*** 14.95
- Angus Beef Patty, Cheddar Cheese, Applewood Smoked Bacon, Firecracker Onions & BBQ Sauce.

- QUINOA, ROASTED GARLIC & LENTIL BURGER** **V** 14.95
- Quinoa, Roasted Garlic & Lentil Patty, Caramelized Onions, Swiss Cheese, Mixed Greens & Roasted Garlic Aioli.

SANDWICHES + WRAPS

*All Items served with Ballpark Fries
Add a Bowl of Soup, Chili, or House Salad \$4*

- GRILLED CHICKEN BREAST SANDWICH** 13.95
- Marinated Chicken Breast, Lettuce, Tomato, Red Onion.
Choice of: American, Cheddar, Swiss, or Pepper Jack Cheese

- CUBAN SANDWICH** ★ 14.95
- Sliced Ham, Marinated Pulled Pork, Swiss Cheese, Pickles & Dijon-Mayo on Traditional Telera Bread.

- CHICKEN BACON RANCH WRAP** 13.95
- Cold Wrap with Grilled Chicken, Applewood Smoked Bacon, Lettuce, Tomato, Cheddar Cheese & Ranch Dressing in a Flour Tortilla.

- ROASTED TURKEY CLUB** 13.95
- Oven Roasted Turkey Breast, Applewood Smoked Bacon, Swiss Cheese, Lettuce, Tomato & Mayo on Texas Toast.

★= Ballpark Favorites **V**= Vegetarian **G**= Gluten-Free

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

If you or any person in your party has a food allergy, please notify your server or bartender.

A 4% hospitality charge will be added to all guest checks. This surcharge is not a gratuity payable directly to staff.

HEAVY HITTERS

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

THE TEA REX 11

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.

BIG GINGER 11

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

TARGET FIELD 10

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

MINNIEPAUL 10

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.

CUCUMBER POMEGRANATE MOJITO 11

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

TICKLED PINK 10

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

AMERICAN MULE 12

Refreshing cocktail made with Tito’s Handmade Vodka & Ginger Beer.

GRAND MIMOSA 12.95

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

PATRÓN TOP SHELF MARGARITA 12.95

Patrón Silver with Grand Marnier & Margarita Mix.

WILD BERRY MARGARITA 11

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

ULTIMATE BLOODY MARY 12.95

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!

PREMIUM SPIRITS

7.5-12

MAKE YOUR COCKTAIL
A DOUBLE FOR 50% MORE!

SPARKLING + ROSÉ

| | | |
|---------------------------------|--------|-------|
| CAPOSALDO Prosecco Split | 5 oz. | 8 oz. |
| M. CHAPOUTIER ‘BELLERUCHE’ Rosé | 12 ea. | — |
| DAY DRINKING CANNED WINE Split | 11 | 16.5 |
| | 10 | — |

WHITES

| | | |
|---------------------------------|------|-------|
| ECCO DOMANI Pinot Grigio | 10.5 | 15.5 |
| MIRASSOU Moscato | 10.5 | 15.5 |
| CHATEAU STE. MICHELLE Riesling | 10.5 | 14.25 |
| ECCO DOMANI Pinot Grigio | 10.5 | 15.5 |
| SEAGLASS Sauvignon Blanc | 10.5 | 15.5 |
| KIM CRAWFORD Sauvignon Blanc | 11 | 16.5 |
| GIESEN Sauvignon Blanc | 11 | 16.5 |
| WENTE “ESTATE GROWN” Chardonnay | 10.5 | 14.25 |
| EOS Chardonnay | 10.5 | 15.5 |

REDS

| | | |
|--------------------------------------|--------|-------|
| THE SEEKER Pinot Noir | 10.5 | 15.5 |
| INSCRIPTION “KING ESTATE” Pinot Noir | 12 | 18 |
| DECOY BY DUCKHORN Merlot | 12 | 18 |
| APOTHIC Red Blend Split | 10 ea. | — |
| RICKSHAW Cabernet Sauvignon | 10.5 | 14.25 |
| SABASTIANI Cabernet Sauvignon | 11 | 16.5 |

WHAT’S ON TAP

All Tap Beers available in Regular & Large

BUD LIGHT 7 | 9

ABV 4.2% | IBU 6

MICHELOB ULTRA 7 | 9

ABV 4.2% | IBU 10

MODELO ESPECIAL 9 | 12

ABV 4.5% | IBU 18

STONE IPA 9.5 | 13

ABV 6.9% | IBU 71

SUMMIT SEASONAL 9.5 | 13

ABV & IBU varies by type of beer

SAMUEL ADAMS BOSTON LAGER 9 | 12

ABV 5% | IBU 30

BELL’S TWO HEARTED ALE 9.5 | 13

ABV 7% | IBU 60

BLUE MOON BELGIAN WHITE 9 | 12

ABV 5.4% | IBU 9

SURLY FURIOUS IPA 9.5 | 13

ABV 6.6% | IBU 100

BENT PADDLE COLD PRESS BLACK ALE 9.5 | 13

ABV 6% | IBU 32

BOTTLES + CANS

BUDWEISER 6

ABV 5% | IBU 12

MILLER LITE 6

ABV 4.2% | IBU 10

COORS LIGHT 6

ABV 4.2% | IBU 10

STELLA ARTOIS 8

ABV 5% | IBU 24

CORONA EXTRA 8

ABV 4.6% | IBU 19

CORONA PREMIER 8

ABV 4% | IBU 7

HEINEKEN 8

ABV 5% | IBU 23

SIERRA NEVADA HAZY LITTLE THING IPA 8

ABV 6.7% | IBU 35

SAMUEL ADAMS SEASONAL 8.5

ABV & IBU varies by type of beer

MICHELOB GOLDEN DRAFT LIGHT 6

ABV 4.1% | IBU N/A

ANGRY ORCHARD HARD CIDER 8

ABV 5% | IBU 10

O’DOUL’S AMBER NA 5

IBU 5

WHITE CLAW HARD SELTZER 7

ABV 5%