

# STONEARCH

FOOD CRAFT BEER

## SMALL PLATES/APPETIZERS

### BAVARIAN PRETZEL

Large Bavarian pretzel served w/Shakopee Brewery Mad Butcher brown mustard and Finnegan's Helles jalapeño cheese dip. 13.5

A SOTA CLASSIC

### FRIED PICKLES

w/ sriracha ranch 10

### GRILLED CHICKEN WINGS

Chipotle-lime sauce w/choice of Ranch or blue cheese. 16.5

### ELLSWORTH CHEESE CURDS

w/house made ketchup 12.5

### CLASSIC POUTINE

House made fries, shredded beef and Ellsworth cheese curds smothered in beef gravy topped with green onions. 14

NEW ITEM

### PIMENTO CHEESE DIP

Warm cheese dip of shredded cheddar, cheese curds, jalapeños, pimentos, and green onions served with carrots, celery and everything crackers. 12

## SALADS

All dressings\* made in-house

Add on to any salad, grilled chicken...5.5 | grilled salmon...10 | crispy chicken 5.5

### COBB

w/avocado, olives, egg, bacon, cucumber, bleu cheese, chicken and tomatoes 16

### CAESAR

w/romaine, parmesan, herbed baguette croutons 11.5

SUMMER SPECIAL

### SUMMER SPINACH SALAD

w/ spinach, strawberries, feta, avocado, toasted almonds, red onion, honey-poppy seed vinaigrette 14

### POWER GREENS

w/ arugula, kale, spinach, cabbage, spring greens, mandarins, blueberries, green onion, ramen noodles, creamy orange-ginger-dressing 14

## SOUP BOWL 9

A SOTA CLASSIC

### CREAMY CHICKEN & WILD RICE

Smoked bacon, mushrooms and crackers..

### CREAMY HERBED TOMATO

fresh and light with garlic and basil.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

A 4.5% hospitality charge is added to all guest checks to cover mandated cost increases in excess of State requirements.

This surcharge is not a gratuity payable directly to staff.

# STONE ARCH

## SANDWICHES

Served with fries or home-made slaw  
Start with a House Salad 5

### FRIED EGG AND BACON SANDWICH

Two eggs\* w/ two strips of smoked bacon, white cheddar, arugula and spicy mayo on an English muffin. 14

### RACHEL

Roasted turkey w/swiss cheese, cranberry-coleslaw and spicy thousand island on toasted pumpernickel. 15

A SOTA CLASSIC

### WALLEYE SANDWICH

Walleye fillet seasoned with Old Bay on French roll with lettuce, tomato and garlic basil aioli. 19

### BLONDE ALE CHICKEN SANDWICH

Beer brined chicken, lettuce, pico de gallo, pepper-jack cheese and cilantro-lime aioli. 18

### GRILLED CHEESE & TOMATO SOUP

Grilled sourdough with white cheddar, gouda, American and herbed cream cheese served with a cup of Creamy Herbed Tomato Soup (no fries.) 14

Minnesota Style - add bacon and tomato 3

### PORTOBELLO

Balsamic marinated Portobello with garlic-basil aoli, arugula, red onion, sun dried tomato and Swiss on our house-baked bun. 14

## BURGERS\*

We take them **SERIOUSLY**. USDA Choice ground chuck and brisket hand-pattied burgers.  
We bake our buns fresh all day in our bakery. Fresh toppings, house-made sauces and fresh cut fries.

Served with fries or home-made slaw | Start with a House Salad 5

### STONE ARCH CHEESEBURGER

Bacon-onion jam, REAL American cheese, Stone Sauce and pickles on a house-made bun. 16

FRESH & LOCAL

### STICKY WHISKEY

Local Douglas and Todd Whiskey glazed burger with aged cheddar, bacon and crispy onions. 19

### BLUE & BACON

Bleu cheese, trio of marinated mushrooms, bacon, pickles and mayo. 18

### JUICY LUCY

Beef patty stuffed and topped with REAL American cheese and fried or raw onion. 16

## NEITHER sandwich or burger YET BOTH

Served with fries or home-made slaw | Start with a House Salad 5

### SOUTH x MIDWEST

Ground turkey, bacon & cheddar hand pattied with pepperjack and our unique "picnic-salad" mayo of black bean, corn, red onion, tomato, & jalapeños. 16 add half a ripe avocado 3

### PIMENTO PATTY MELT

Dark rye, cheese curd- pimento cheese, grilled onion, Swiss and American cheese layered around our signature burger patty. 16

## ENTREES

Start with a House Salad 5

### STONE ARCH MEATLOAF

Ground beef, ground pork and bacon meatloaf w/spicy house made ketchup and mashed red potato, gravy and today's vegetable. 20

### CHICKEN & RICE

Lightly pan-fried chicken over a bed of wild rice and white rice with crimini & shiitake mushrooms and scallions in an aromatic mushroom sauce. Served with today's vegetables. 20

### PAN-SEARED SALMON

Salmon topped with white wine-lemon-butter sauce over a bed of wild and white rice and today's fresh vegetables. 25

### ISLAND CHICKEN

Twin chicken thighs marinated in jerk seasonings and char broiled over yellow curried rice, and topped with pineapple Pico de Gallo. 18

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