

## APPETIZERS

### Soft Pretzel 15.99

Served with beer cheese and grainy mustard v

### Buffalo Wings 17.99

Crispy chicken wings tossed in buffalo sauce crudité, buttermilk ranch

### Gochujang Wings 17.99

Crispy chicken wings, gochujang sauce, crudité, buttermilk ranch

### Maple Bourbon Wings 17.99

Crispy chicken wings, maple bourbon rub, crudité, buttermilk ranch

### Buffalo

### Cauliflower Bites 14.99

Crispy cauliflower, buffalo sauce, crudité, buttermilk ranch v

### Gochujang

### Cauliflower Bites 14.99

Crispy cauliflower, gochujang sauce, crudité, buttermilk ranch v

### Maple Bourbon

### Cauliflower Bites 14.99

Crispy cauliflower, maple bourbon rub, crudité, buttermilk ranch v

### Hummus

### & Grilled Pita 14.99

Creamy hummus topped with olive oil & pine nuts, grilled pita bread v N

### Pimento Cheese Dip 14.99

Served with ranch chips v

### Spinach &

### Artichoke Dip 14.99

Served with crostini v

## SIDES

### Charred Broccolini 9.99

Goat cheese, crispy onions, roasted onion vinaigrette v GF

### French Fries 8.99 v

### Ranch Chips 6.99 v

### Ice Box Pickles 5.99 v GF

### Honey Roasted

### Carrots 9.99 v GF

### Sautéed Spinach 9.99 v GF

## ENTRÉES

### Grilled Salmon\* 33.99

Baby kale, horseradish mustard vinaigrette, roasted carrots

### Hanger Steak\* 39.99

Cucho sauce, sweet potato jojos

## PIZZA PIES

### Margherita 19.99

Tomato sauce, fresh mozzarella, basil, extra virgin olive oil v

### Cheese 19.99

Tomato sauce, mozzarella, parmesan cheese v

### New Yorker 22.99

Tomato sauce, Italian pork sausage, pepperoni, red onions, mozzarella

### Vegetable 19.99

Tomato sauce, caramelized onions, sautéed mushrooms, kalamata olives, mozzarella v

### The Carnivore 22.99

Tomato sauce, pepperoni, Italian sausage, bacon, ground pork, mozzarella cheese, basil

### BBQ Chicken 22.99

BBQ sauce, chicken, red onions, mozzarella

### Ham & Pickle 22.99

Creamy sauce, Canadian bacon, ice box pickles, mozzarella, ranch drizzle

## SALADS

### Citrus Beets

### & Greens 16.99

Roasted beets, spinach, kale, red onion, goat cheese, toasted hazelnuts, lemon vinaigrette v GF N

### Classic Caesar 16.99

Chopped romaine, parmesan, croutons, Caesar dressing

### Iceberg Wedge 16.99

Iceberg wedge, crispy pork belly, blue cheese crumbles, pickled red onion, cherry tomatoes, buttermilk ranch

### Salmon Kale

### Grain Bowl\* 27.99

Orange gochujang glazed salmon, kale, wild rice, quinoa, farro, mushrooms, spinach, lemon vinaigrette

## SANDWICHES

served with ranch chips

### Beer Queso Burger\* 19.99

Stout beer cheese, charred jalapeños, lettuce, tomato, brioche bun

### Mushroom

### Swiss Burger\* 21.99

Swiss cheese, sautéed mushrooms, brioche bun

### The Patty Melt\* 17.99

Swiss cheese, caramelized onions, thousand island dressing, toasted marble rye

### The Perfect Burger\* 20.99

Bacon, American cheese, dijonaise, ice box pickles, brioche bun

### The Tap Burger\* 17.99

Sharp cheddar cheese, lettuce, tomato, brioche bun

### Grilled Chicken

### Sandwich 19.99

Herb aioli, lettuce, tomato

### Pork Belly BLT 19.99

Maple bourbon pork belly, lettuce, tomato, pickled red onion, peppercorn aioli, sourdough toast

### Veggie Royale 18.39

Impossible™ patty, lettuce, tomato, sweet & spicy pickles, charred scallion mayo v

## DESSERTS

### Chocolate Cake 9.99

Topped with whipped cream v

### Raspberry Cheesecake 9.99

Topped with whipped cream and raspberries v

### Key Lime Pie 9.99

Topped with whipped cream v N

## KIDS UNDER 12

### Apple Snack 4.99

Apple slices and choice of peanut butter or apple butter v GF N

### Grilled Cheese 10.99

Cheddar, American cheese, ranch chips v

### Burger\* 10.99

American cheese, potato bun, side of ranch chips

### Cheese Pizza 10.99

Tomato sauce, fresh mozzarella v

v vegetarian VG vegan GF made without gluten N contains nuts

Menu items contain common food allergens such as those found in peanuts, tree nuts, sesame, fish, shellfish, eggs, milk, wheat, and soy. Our facilities are not allergen-free environments.

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

an **OTG** experience®

# breakfast

Served daily until 10:30am

## PLATES

### Aged Cheddar Omelet 18.99

Three-egg omelet with cheddar and roasted onion jam, side of mixed greens v

### Avocado Toast\* 17.99

Mashed avocado, tomatoes, goat cheese, basil, over-easy egg, sourdough toast, side of breakfast potatoes v

### Breakfast Bowl\* 18.99

Quinoa grain blend, baby arugula, mashed avocado, sunny side-up egg, chili sauce v

### Strawberry French Toast 17.99

Topped with whipped cream and strawberries, served with butter and syrup v

### MN Classic\* 18.99

Two eggs any style, bacon, sausage, sourdough toast, apple butter, breakfast potatoes

### Pork Belly & Eggs\* 22.99

Maple bourbon pork belly, two eggs any style, breakfast potatoes

### Eggs Benedict\* 19.99

Canadian bacon, poached eggs, brown butter hollandaise, toasted English muffin, side of breakfast potatoes

## SANDWICHES

served with breakfast potatoes

### Breakfast Burger\* 20.99

Cheddar cheese, caramelized onion, fried egg, brioche bun

### Eggwich\* 18.99

Fried eggs, ham, bacon, American cheese, tomato butter, brioche bun

## SIDES

### Yogurt 11.99

Plain Greek yogurt, berries, granola v

### Breakfast Potatoes 5.w v

### Fresh Seasonal Fruit 11.99 vG GF

### Maple Breakfast Sausage 6.99 GF

### Bacon 6.99 GF

### Toast 3.99

choice of white, wheat, or rye v

## KIDS UNDER 12

### French Toast 10.99

Brioche, butter, maple syrup v

### Soft Scrambled Eggs 9.99

Soft scrambled eggs with cheese, bacon, side of sourdough toast

### Yogurt & Berries 8.99

Vanilla yogurt, blueberries, strawberries, honey v GF

## DRINKS

### Coffee 4.29

### Cold Brew 5.49

### Hot Tea 4.29

### Table Water 7.50

San Pellegrino Sparkling or Acqua Panna Still (750ml)

### Fountain Soda 4.29

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda

### Black Iced Tea 4.49

### Lemonade 4.49

### Arnold Palmer 4.49

### Milk 4.29

Regular or Chocolate

### Juice 4.49

Apple, Cranberry, Grapefruit, Orange, Pineapple

### Fever-Tree 5.49

Sparkling Pink Grapefruit, Mediterranean Tonic, Ginger Beer

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