

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, cilantro ranch

Gochujang Wings 17.99

Crispy chicken wings, gochujang
sauce, crudité, cilantro ranch

Maple Bourbon

Wings 17.99

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

Buffalo

Cauliflower Bites 14.99

Crispy cauliflower, buffalo sauce,
crudité, cilantro ranch **v**

Gochujang

Cauliflower Bites 14.99

Crispy cauliflower, gochujang sauce,
crudité, cilantro ranch **v**

Maple Bourbon

Cauliflower Bites 14.99

Crispy cauliflower, maple bourbon
rub, crudité, cilantro 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**

French Fries 8.99 **v**

Ranch Chips 5.99 **v**

Ice Box Pickles 5.99 **v GF**

Honey Roasted

Carrots 9.99 **v GF**

Sautéed Spinach 9.99 **v GF**

DESSERTS

Chocolate Cake 9.99

Topped with whipped cream **v**

White Chocolate

Raspberry Cheesecake 9.99

Topped with whipped cream
and raspberries **v**

Key Lime Pie 9.99

Topped with whipped cream **v n**

ENTRÉES

Grilled Salmon 31.99

Baby kale, horseradish mustard vinaigrette, roasted carrots

Hanger Steak* 39.99

Cucho sauce, sweet potato jojos

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* 19.99

Bacon, American cheese,
dijonnaise, 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**

SALADS

Citrus Beets & Greens 15.99

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

Classic Caesar 15.99

Chopped romaine, parmesan, croutons,
Caesar dressing

Iceberg Wedge 15.99

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

Salmon Kale

Grain Bowl 25.99

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

PIZZA PIES

Margherita 19.99

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

Cheese 18.99

Tomato sauce, mozzarella,
parmesan cheese **v**

New Yorker 21.99

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 21.99

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

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 16.99

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* 17.99

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

Strawberry French Toast 16.99

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

MN Classic* 17.99

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

Pork Belly & Eggs* 21.99

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

Eggs Benedict* 18.99

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

SANDWICHES

served with breakfast potatoes

Breakfast Burger* 19.99

Cheddar cheese, caramelized onion, fried egg, brioche bun

Eggwich* 17.99

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

SIDES

Yogurt 10.99

Plain Greek yogurt, berries, granola v

Breakfast Potatoes 5.09 v

Fresh Seasonal Fruit 10.99 vG GF

Maple Breakfast Sausage 6.99 GF

Bacon 6.99 GF

KIDS UNDER 12

French Toast 9.99

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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