



TERMINAL 1  
CONCOURSE C  
NEAR GATE 12

## PLATED

### DENVER OMELET\*

Ham, mixed peppers, onions & cheddar cheese, served with breakfast potatoes, your choice of white or wheat toast 15.09

### BREAKFAST PLATTER\*

Two eggs, breakfast potatoes, choice of applewood smoked bacon or breakfast sausage links, white or wheat toast 12.99

### PANCAKE PLATTER V

Four fluffy cinnamon pancakes, topped with berry compote, whipped cream, warm maple syrup, and margarine. 13.79

### BREAKFAST BURRITO\* V

Scrambled eggs, pico de gallo, black beans, cheddar & Monterey Jack cheese, & breakfast potatoes rolled in a flour tortilla, served with salsa roja & fresh fruit 14.79

*add ham, bacon, sausage or chorizo for +2.*

### BREAKFAST QUESADILLA\*

Flour tortilla, scrambled eggs, bacon, pico de gallo, cheddar & Monterey Jack cheese, served with salsa roja, topped with guacamole, sour cream 14.95

### THE BULLPEN SANDWICH\*

Fresh eggs, cheddar cheese, applewood smoked bacon, lettuce, tomato, roasted garlic aioli on Texas toast, served with breakfast potatoes or fresh fruit 13.5

### RANCHEROS-STYLE CHORIZO HASH\*

Breakfast potatoes mixed with peppers, onions & chorizo, topped with two eggs, fresh guacamole, sour cream 15.09

### QUINOA BREAKFAST BOWL\* V G

Tri-colored quinoa, sautéed spinach & mushrooms, topped with two eggs, roasted red peppers, cotija cheese, balsamic glaze 12.95

*Substitute egg whites in any entrée for +1.*

## ON THE SIDE

APPLEWOOD SMOKED BACON\* 3.95

BREAKFAST SAUSAGE LINKS 3.95

TOAST 3.19

FRESH FRUIT CUP 4.95

BREAKFAST POTATOES 2.95

ONE EGG ANY STYLE\* 1.95

TWO PANCAKES 3.95

## MORNING COCKTAILS

### ULTIMATE BLOODY MARY\*

Your choice of ABSOLUT Vodka or ABSOLUT Peppar Vodka, served with a beef stick, cheddar & pepper jack cheese cubes, pepperoncini, olive & pickle spear – there is a mini buffet in every glass! 12.99

### WHISKEY SOTA\*

Minnesota made Keeper's Heart Bourbon Whiskey with Monin Strawberry Ginger Lemonade and Ginger Ale. Garnished with fresh lemon and lime squeezes 14.39

### GRAND MIMOSA

Mionetto Avantgarde Prosecco, orange juice, Grand Marnier float 12.99

### GOOD MORNING SCREWDRIVER

Tito's Handmade Vodka, orange juice 12.99

## BEVERAGES

### ORANGE JUICE

Regular 3.5 | Large 4.75

FRESH BREWED COFFEE 3.50

HOT TEA 2.95

2% MILK

Regular 3.5 | Large 5



\* Ballpark Favorites V = Vegetarian G = Gluten-Free GS = Gluten-Sensitive M = Minnesota Company

*\*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.*

*Ice water available upon request.*

*A 4.5% hospitality charge will be added to all guest checks. This surcharge is not a gratuity payable directly to staff.*



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## PRE-GAME

**BAVARIAN BALLPARK PRETZEL STICKS** ★ V 13.09  
Four soft salted pretzel sticks served with beer cheese fondue, honey mustard.

**GAME DAY BACON GARLIC FRIES** 11.95  
Large portion of crispy fries topped with diced bacon, creamy garlic sauce, parmesan, green onion.

**GRAND SLAM NACHOS** ★ GS 12.95  
Crisp tortilla chips smothered with ballpark chili, jalapeño cheddar cheese sauce, green onion, jalapeño peppers, pico de gallo, black olives, topped with guacamole, sour cream drizzle. *Add adobo diced chicken*\* +3.

**GRILLED CHICKEN QUESADILLAS** ★ 16.99  
Adobo-marinated grilled chicken breast, peppers and onions, cheddar & monterey jack cheese. Served with salsa roja, guacamole, sour cream.

**STATE FAIR CHEESE CURDS** ★ V 11.95  
Breaded Wisconsin cheese curds, fried crispy, served with house-made ranch dressing.

**TRADITIONAL CHICKEN WINGS**\* 17.69  
Eight bone-in wings, served with ranch or blue cheese dressing with celery sticks.  
*Choice of: Buffalo, sweet chili sauce, smoky BBQ, teriyaki, or Sriracha dry rub*

## SOUPS + SALADS

**SOUP OF THE DAY** 7.95  
Chef's Daily Selection

**BALLPARK CHILI** ★ G 7.95  
Housemade chili topped with shredded cheddar, green onion, crackers.

**TWINS COBB SALAD**\* G 17.39  
Mixed greens, adobo-marinated grilled chicken breast, smoked bacon, tomato, blue cheese crumbles, hard cooked egg, avocado. *Choice of dressing.*

**TRULY UPPER DECK RASPBERRY SALAD** ★ V 16.79  
Mixed greens, fresh berries, shaved red onion, candied pecans, blue cheese crumbles with side of raspberry vinaigrette.  
*Add grilled chicken*\* +4.

**CAESAR SALAD** V 16.79  
Romaine Lettuce tossed with classic creamy Caesar dressing, shaved Parmesan cheese, croutons. *Add grilled chicken*\* +4.

**HOUSE SALAD** V 7.95  
Mixed greens, tomatoes, cucumbers, croutons, choice of dressing.  
*Add grilled chicken*\* +4.

*Dressings: Ranch, Blue Cheese, Honey Mustard, Italian Vinaigrette, Balsamic Vinaigrette, Raspberry Vinaigrette*

## ENTRÉES + BOWLS

**CRISPY SOUTHERN FRIED CHICKEN**\* 15.89  
Crispy southern spiced fried chicken strips, served with French Fries.  
*Choice of: honey mustard, ranch, BBQ Sauce*

**SOUTHWEST GRAIN BOWL** V G 15.99  
Tri-colored quinoa, spinach with peppers & onions, black beans, Cotija cheese, pepitas, drizzled with a tomato vinaigrette.  
*Add grilled chicken*\* +4.

## BEVERAGES

**SODA** 3.79  
Pepsi, Diet Pepsi, Starry, Dr. Pepper, Mtn Dew, Diet Mtn Dew, Tropicana Lemonade, Lipton Brisk Raspberry Tea, Unsweetened Iced Tea

**KILLEBREW ROOT BEER** ★ 5.29

**FRESH BREWED COFFEE** 3.50

**BOTTLED WATER**  
Evian 500ml 4.5 | Evian 1L 5.5 | Perrier 3.5



★ = Ballpark Favorites V = Vegetarian G = Gluten-Free GS = Gluten Sensitive

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## BURGERS

*All burgers served with French Fries. Served on hamburger bun, or request gluten free bun or lettuce wrap. Add a bowl of soup, chili, seasoned steamed broccoli, a house salad, or crudité with raw cucumbers, red pepper, and broccoli served with ranch* +4.

**CHEESEBURGER**\* 17.39  
Angus beef patty, lettuce, tomato, red onion.  
*Choice of: American, cheddar, Swiss, or pepper jack cheese*  
*Add applewood smoked bacon* +2.

**COWBOY BURGER**\* 18.99  
Angus beef patty, cheddar cheese, smoked bacon, firecracker onions, BBQ sauce.

**CHILI BEER CHEESEBURGER**\* 17.39  
Angus beef patty smothered with ballpark chili, beer cheese sauce on a pretzel bun.

**TWINS GRILLED CHEESEBURGER**\* 17.39  
Angus beef patty, on Texas toast, with provolone, pepper jack, cheddar, tomato.

**CALIFORNIA BURGER**\* 18.99  
Angus beef patty, mixed greens, tomato, red onion, garlic aioli, pepper jack cheese, avocado, roasted red pepper.

**QUINOA, ROASTED GARLIC & LENTIL BURGER** V 19.49  
Quinoa, roasted garlic & lentil patty, sautéed onions, Swiss cheese, mixed greens, roasted garlic aioli.

## SANDWICHES + WRAPS

*All items except tacos, served with French fries. Add a bowl of soup, chili, or house salad* +4.

**HOT ITALIAN GRINDER** ★ 17.39  
Capicola, mortadella, salami, ham, provolone, shredded lettuce, tomato, red onion, on a pretzel bun.

**GRILLED CHICKEN SANDWICH**\* 17.39  
Herb-marinated breast, lettuce, tomato, red onion on a pretzel bun, side of honey mustard. *Choice of American, cheddar, Swiss or pepper jack cheese*

**CUBAN SANDWICH** ★ 17.39  
Sliced ham, marinated pulled pork, Swiss cheese, pickles, Dijon-mayo on Telera bread.

**TWINS CLUBHOUSE SANDWICH** 18.95  
Sliced turkey, honey ham, smoked bacon, lettuce, tomato, Swiss cheese, cheddar cheese, mayo on Texas Toast.

**CHICKEN BACON RANCH WRAP**\* 17.39  
Cold wrap with adobo-grilled chicken breast, smoked bacon, tomatoes, shredded lettuce, cheddar cheese, ranch dressing in a flour tortilla.

**TRIPLE PLAY ZUCCHINI TACOS** V GS 15.95  
Three white corn tortillas, fried chile zucchini, pico de gallo, avocado, shredded cabbage. Served with salsa roja, corn tortilla chips, lime wedge.  
*Add guacamole* +2.

**FISH TACOS**\* 18.95  
Three white corn tortillas, beer battered walleye, pico de gallo, avocado, shredded cabbage. Served with salsa roja, corn tortilla chips, lime wedge.  
*Add guacamole* +2.

## DESSERTS

**KILLEBREW ROOTBEER FLOAT** ★ 9.99  
**DAILY DESSERT SPECIAL** 8.95

## HEAVY HITTERS

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

### THE TEA REX

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 12.99

### BIG GINGER

Want a refreshing cocktail to remind you of hot summer days? Try a Big Ginger made with 2 GINGERS Whiskey topped with ginger ale & fresh lemon, lime wedges 12.99

### TARGET FIELD

Almost as green as the field itself, this refreshing blend combines Malibu Original Coconut Rum, Midori Melon liqueur and DeKuyper Banana liqueur with sweet & sour, pineapple juice 12.99

### MINNIEPAUL

Named after our Minneapolis Millers & St. Paul Saints, this is a fruitful blend of BACARDÍ Superior Rum, Beekeeper Gin, New Amsterdam Vodka & triple sec with pineapple juice, Starry, grenadine, lemon garnish 12.99

### TICKLED PINK

This cocktail tastes like a strawberry lemonade. Smirnoff Strawberry Vodka, sweet & sour, strawberry syrup, Starry 12.99

### AMERICAN MULE

Refreshing cocktail made with Tito's Handmade Vodka, ginger beer 12.99

### GRAND MIMOSA

Mionetto Avantgarde Prosecco, orange juice, Grand Marnier float 12.99

### PATRÓN TOP SHELF MARGARITA

Patrón Silver, Grand Marnier, margarita mix 12.99

### WILDBERRY MARGARITA

A flavor explosion with all your favorite wild berries mixed into one. Camarena Silver, triple sec, margarita mix, Monin Wildberry Syrup 12.99

### WHISKEY SOTA

Minnesota made Keeper's Heart Bourbon Whiskey with Monin Strawberry Ginger Lemonade and Ginger Ale. Garnished with fresh lemon and lime squeezes 14.39

### POP FLY

A taste explosion! New Amsterdam Vodka, blue curaçao, blue raspberry syrup, lemonade and lemon-lime soda, garnished with pop rocks 12.99

## PREMIUM SPIRITS

7.5-12.65

MAKE YOUR SPIRIT A DOUBLE FOR 50% MORE!

## WHAT'S ON TAP

All tap beers available in regular & large

**BUD LIGHT** 7.15 | 9.25  
ABV 4.2% | IBU 6

**MICHELOB ULTRA** 7.15 | 9.25  
ABV 4.2% | IBU 10

**MODELO ESPECIAL** 9.2 | 12.25  
ABV 4.4% | IBU 18

**STONE IPA** 9.5 | 13. | ABV 6.9% | IBU 71

**SUMMIT SEASONAL** 9.2 | 12.25  
ABV & IBU varies by type of beer

**SAMUEL ADAMS BOSTON LAGER**  
9.2 | 12.25 | ABV 5.0% | IBU 30

**BELL'S TWO HEARTED IPA** 9.5 | 13.  
ABV 7.0% | IBU 60

**BLUE MOON BELGIAN WHITE**  
9.2 | 12.25 | ABV 5.4% | IBU 9

**SURLY FURIOUS IPA** 9.5 | 13.  
ABV 6.7% | IBU 100

**BENT PADDLE COLD PRESS BLACK COFFEE ALE**  
9.5 | 13. | ABV 6.0% | IBU 34

**GRAIN BELT NORDEAST**  
9.2 | 12.25  
ABV 4.7% | IBU 17

**FULTON LONELY BLONDE**  
9.2 | 12.25 | ABV 4.8% | IBU 29

**HAMM'S** 7.15 | 9.25 | ABV 4.7% | IBU 10

**WILD STATE CLASSIC DRY CIDER** 9.2 | 12.25  
ABV 6.9% | IBU N/A

**LEINENKUGEL'S SEASONAL**  
9.2 | 12.25  
ABV and IBU varies by the type of beer

**LOCAL DRAFT SPECIAL**  
9.2 | 12.25  
A craft beer from Minnesota's local breweries. Ask your server for details.

## BOTTLES + CANS

**BUDWEISER** 8.25  
ABV 5.0% | IBU 12

**MILLER LITE** 8.25  
ABV 4.2% | IBU 10

**COORS LIGHT** 8.25  
ABV 4.2% | IBU 10

**STELLA ARTOIS** 10.  
ABV 5.0% | IBU 30

**CORONA EXTRA** 8.25  
ABV 4.6% | IBU 19

**CORONA PREMIER** 8.25  
ABV 4.0% | IBU 7

**HEINEKEN** 8.25  
ABV 5.0% | IBU 23

**SIERRA NEVADA HAZY LITTLE THING IPA** 12.  
ABV 6.7% | IBU 35

**VOODOO RANGER JUICY HAZE IPA** 12.  
ABV 7.5% | IBU 42

**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** 8.25  
ABV 5.0% | IBU 10

**O'DOUL'S AMBER NA** 5.  
IBU 5

**HEINEKEN 0.0** 5.  
ABV 0.0%

**WHITE CLAW HARD SELTZER** 7.  
ABV 5.0%

**TRULY HARD SELTZER** 7.  
ABV 5.0%

## WINE

Available as 5 oz. and 8 oz. pours where noted.

## SPARKLING + ROSÉ

**MIONETTO AVANTGARDE**  
Prosecco 12.

**LA JOLIE FLEUR** Rosé  
12.83 | 20.56

## WHITES

**MIRASSOU** Moscato  
10.5 | 15.5

**ECCO DOMANI** Pinot Grigio  
11.67 | 18.84

**SEAGLASS** Sauvignon Blanc  
11.67 | 18.84

**KIM CRAWFORD** Sauvignon Blanc  
12.83 | 20.56

**FRENNY** Sauvignon Blanc  
12.83 | 20.56

**WENTE "ESTATE GROWN"**  
Chardonnay 11.67 | 18.84

**CHALK HILL** Chardonnay  
12.83 | 20.56

## REDS

**THE SEEKER** Pinot Noir  
11.67 | 18.84

**KING ESTATE "INSCRIPTION"**  
Pinot Noir 12.83 | 20.56

**JEAN-LUC COLOMBO**  
Les Abeilles Rouge 12.83 | 20.56

**VINO COBOS FELINO** Malbec  
12.83 | 20.56

**RICKSHAW** Cabernet Sauvignon  
11.67 | 18.84

**SEBASTIANI** Cabernet Sauvignon  
12.83 | 20.56