

# STONE ARCH

FOOD CRAFT BEER

## APPETIZERS

### BAVARIAN PRETZEL

large Bavarian pretzel served w/ beer infused brown mustard and jalapeno cheese dip. 14

### FRIED PICKLES

w/ sriracha ranch 10

### ELLSWORTH CHEESE CURDS

beer battered, fried crispy, and served with house made ketchup. 13.5

### GRILLED CHICKEN WINGS

chipotle-lime sauce or coffee-chili dry rub and served with your choice of house ranch or blue cheese dressing. 18

### ROASTED BRUSSEL SPROUTS

roasted Brussels sprout, croisins, garlic, spicy maple pepitas and topped with blue cheese and bacon. 14

### BAR SNACKS

trail mix 4 | marinated olives 6 | Cajun cheese curds (fresh) 6

## THE GOOD FRIES

We start with large premium Idaho Russets. They are perfect as is so we keep the skin on and cut them fresh daily. When you're ready they are fried to order and finished with a touch of salt. Perfect with all our burgers and sandwiches. Here they are a star all on their own.

### SIGNATURE

Cajun seasoned and served with trio of house-made dipping sauces: bayou remoulade, whiskey bbq and ranch. 12

### CHICKEN-N-CHEESE

w/ crispy chicken, whiskey bbq, ranch, beer cheese sauce and scallions. 12

### BLACKENED POUTINE

w/ blackened chicken breast, Cajun-spiced cheese curds, beef gravy and scallions. 12

### CRAFTHOUSE

w/ sugared bacon, bacon-onion jam, beer cheese, whiskey glaze and scallions. 12

## SALADS

All dressings\* made in-house

Add on to any salad, grilled chicken...5.5 | grilled salmon...10 | crispy chicken...5.5 | bacon...3 | avocado half...3

### COBB

w/ romaine, avocado, olives, egg, bacon, cucumber, blue cheese, turkey and tomatoes 16

### CAESAR

w/romaine, parmesan, herbed baguette croutons 12

### SUMMER SPINACH

w/ spinach, avocado, strawberries, red onion, almonds and feta tossed in our honey-poppy seed vinaigrette. 15

## SOUP BOWL 9

Served with crackers

SOTA ORIGINAL

### CREAMY CHICKEN & WILD RICE

smoked bacon and sauteed wild & button mushrooms.

### CREAMY HERBED TOMATO

fresh cream 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 will be added to all guest checks to cover higher airport operating costs.

For more information visit [www.mspairport.com/hospitality-charge](http://www.mspairport.com/hospitality-charge)

● Vegetarian

# BURGERS\*

We take our burgers **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, substitute soup 4 / Start with a House Salad 5  
Substitute marinated Portobello for any burger +2 / Gluten-free Bun available +3

## STONE ARCH CHEESEBURGER

bacon-onion jam, REAL American cheese, Stone Sauce and pickles on a house-made bun. 17

## STICKY WHISKEY

local Panther Distillery whiskey glazed burger with aged cheddar, bacon and crispy onions. 21

## MUSHROOM SWISS BURGER

sauteed wild & button mushrooms, Swiss, lettuce, red onion and garlic basil aioli. 21

SOTA ORIGINAL

## JUICY LUCY

beef patty stuffed and topped with REAL American cheese and fried or raw onion. 17

## CREOLE CURD BURGER

Cajun marinated Wisconsin cheese curds, Tabasco® bacon, lettuce, tomato, onion and Cajun remoulade. 21

## HAWAIIAN SPAM

grilled pineapple, grilled SPAM®, Swiss, onions, lettuce, sriracha mayo. 21

# SANDWICHES

Served with fries or home-made slaw, substitute soup 4 / Start with a House Salad 5  
Substitute marinated Portobello for any chicken sandwiches +2 / Gluten-free Bun available +3

## FRIED EGG AND BACON SANDWICH

two eggs\* w/ two strips of smoked bacon, white cheddar, arugula and spicy mayo on an English muffin. 16

## RACHEL

roasted turkey w/Swiss cheese, cranberry-coleslaw and spicy thousand island on toasted pumpernickel. 17

SOTA ORIGINAL

## WALLEYE SANDWICH

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

## GRILLED CHEESE & TOMATO SOUP

grilled sourdough with white cheddar, American and herbed cream cheese served with a cup of creamy herbed tomato soup (no fries.) 14

add crispy bacon strips 3

add fresh tomato 1

add grilled Spam® 4

add bacon-onion jam 2

## BLACKENED CHICKEN

marinated bayou seasoned chicken thighs, tomato, lettuce, onion, Cajun remoulade, house baked bun. 17

## MEATLOAF SANDWICH

our signature bacon wrapped, meatloaf with American cheese, lettuce, house ketchup and onion on our house baked bun. 16

## TURKEY BURGER

house made turkey burger mixed with cranberries and cheddar, grilled and topped with sauteed onions, Swiss & American cheeses, cranberry aioli on wild rice-cranberry bread. 17

## PORTOBELLO

balsamic marinated Portobello with arugula, Swiss cheese, sun-dried tomatoes and garlic basil aioli on our house baked bun. 15

# ENTREES

Start with a House Salad 5 / Add cup of soup 5

## STONE ARCH MEATLOAF

ground beef, ground pork and bacon meatloaf w/ spicy house made ketchup and buttermilk mashed potatoes, gravy and green beans. 21

## PAN-SEARED SALMON

salmon topped with lemon butter sauce, served on a bed of our wild rice blend and today's fresh vegetables. 26

## ISLAND CHICKEN

jerk marinated chicken thighs, grilled and served with turmeric rice with veggies and topped with pineapple pico de gallo. 18

## ROASTED SQUASH

roasted squash stuffed with our wild rice blend, kale, parmesan, mushrooms and onions, topped with cranberries and maple pepitas, served with a side of roasted Brussels sprouts. 18

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