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STARTING LINE UP

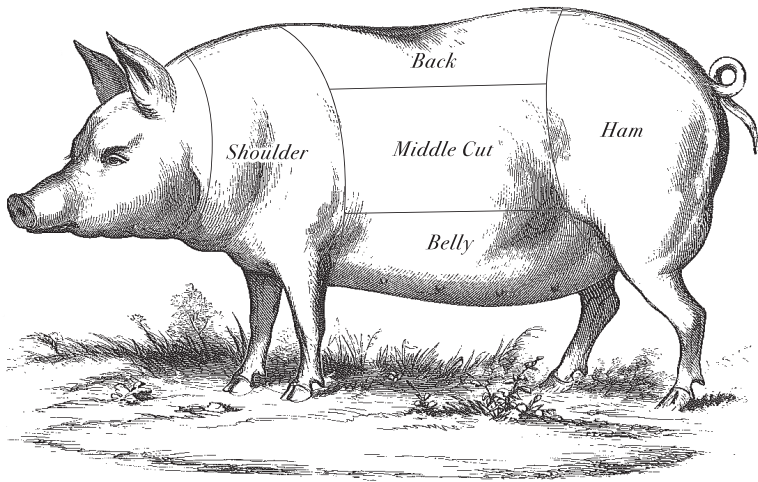
Bucket O’ Public House Chips	5
<i>adobo spice, sour cream ranch dip</i>	
Ale Battered Onion Rings	8
<i>sriracha aioli</i>	
Public House Sliders	9
<i>smoked pork, q sauce, onion crisps, vinegar slaw</i>	
Beacon Mac ‘N’ Cheese	9
<i>shrimp, ghost pepper jack cheese sauce, celery, toasted jalapeno crumbs</i>	
Eichten’s Garlic Cheese Curds	6
<i>porter honey mustard dipping sauce</i>	
Smoked Pork Nachos	11
<i>cheddar cheese, pickled jalapeno, kalamata olives, beacon hot sauce</i>	
Spicy Tuna Taco	7
<i>wakame seaweed, avocado, sriracha aioli</i>	
Bucket O’ Fries	6
<i>truffle parmesan, rosemary black pepper, or sweet potato with roasted garlic aioli</i>	
Spiced Lamb Meat Balls	10
<i>lemon cumin yogurt, pickled cucumber</i>	

SMALL

Beacon Soup of the Day	6
3.5 Alarm Chili	7
<i>beef, spicy sausage, ancho chili</i>	
Pan Seared Pork Dumplings	11
<i>wakame and apple slaw, ponzu sauce</i>	
Roasted Gold Beets	11
<i>quinoa, winter greens, caraway crumble, feta, cranberry mustard vinaigrette</i>	
Kale ‘Caesar’ Salad	10
<i>kale, white anchovy, house-made croutons, grana padano cheese, truffled caesar dressing</i>	
Baby Arugula and Spinach Salad	9
<i>orange, smoked almonds, carr valley vanilla cardona, shaved fennel, golden raisins, balsamic vinaigrette</i>	
Various Greens	8
<i>radish, carrot, tomato, roasted shallot vinaigrette</i>	
Local Cheese and Charcuterie	15
<i>toast, mustard, preserves</i>	
Tuna Tataki	14
<i>napa cabbage-apple slaw, avocado, soy vinaigrette</i>	

PUB GRUB

Canadian Walleye	26
<i>horseradish crust, wild rice sweet corn fritter, parsnips, cranberry, orange relish</i>	
Surly Braised Smoked Beef Rib	24
<i>cabbage, skillet corn bread, spiced onion crisps</i>	
Roasted Half Chicken	21
<i>acorn squash, asparagus, green olives, preserved lemon, pan juice</i>	
Grilled Pappardelle	19
<i>winter vegetables, kale, fennel, currant, rosemary brown butter</i>	
Curried Acorn Squash	18
<i>chickpeas, coconut, raisins, yogurt sauce</i>	
Fish & Chips	17
<i>beer battered fried cod, thick-cut fries, malt vinegar, dill tartar, lemon</i>	
Maple Glazed Salmon	24
<i>pan seared salmon, curried squash, pumpkin seed pesto</i>	
North Star Grass-Fed Bison Bangers and Mash	19
<i>bison sausages, horseradish mash, winter greens, roasted cranberry gravy</i>	
Moroccan Spiced Lamb Ragù	21
<i>bucatini, olive, apricot, feta</i>	



SIMPLY GRILLED

<i>served with horseradish mash, seasonal vegetable, preserved onion, bordelaise sauce</i>	
12 oz Rib Eye	39
8 oz Tenderloin	36
6 oz Atlantic Salmon	24

SWEETS

S’mores in a Jar	9
<i>cinnamon chocolate cake, cream cheese marshmallow whip, salted carmel, banana</i>	
Classic Key Lime Pie	8
<i>fresh berries</i>	
Café au Lait Crème Brulee	8
<i>cinnamon hazelnut shortbread</i>	
Flourless Chocolate Torte	9
<i>masccarpone crème, braised cherries</i>	
Apple Bread and Butter Pudding	7
<i>caramelized milk, buttermilk ice cream</i>	
House-Made Ice Cream and Sorbet	3 / scoop

*\*Please alert your server with any food allergy concerns prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

BEACON BURGERS

*served on a potato bun with public house chips  
sub thick-cut fries, soup or side salad \$2*

- Public House Beef Burger / 15  
*smoked pork, white cheddar, slaw, q sauce, onion crisps, pickle*
- Vegan Black Bean and Chickpea Burger / 13  
*peppers, onions, pickled jalapeno, ranchero sauce, mixed green salad*
- Tasso Turkey Burger / 13  
*cajun spice, sweet corn chow chow, ghost pepper monterey jack cheese, tomato, sprouts*
- Cheese-Us-A Burger / 13  
*white cheddar, ghost pepper jack or northern lights blue cheese, lettuce, tomato, onion*