



PUB GRUB

Bacon Cheddar Biscuits / 6

honey aioli

House Made Chips / 9

baked Northern Lights bleu cheese, brandy, almonds

Smoked Ham Hock Nachos / 11

cheddar pepperoncinis, kalamata olive

Sliders of the Moment / 9

Chef's daily selection

House Made Chorizo / 9

baked manchego, fresh corn tortilla

Crispy Chicken Wings / 9

grilled with local honey, bleu cheese, cancha corn & lime crema
or buffalo style with house made bleu cheese dressing

Mac & Cheese / 7

house made chorizo, Wisconsin cheddar

Fish & Chips / 13

thick cut fries, dill tartar

Beef Tenderloin Satay / 10

hibachi grilled, spicy peanut sauce

"Not So Common"

Bangers & Mash / 13

farm sausage, horseradish mash, confit onion

Popcorn Shrimp / 14

truffle, parmesan, remoulade

Fish Tacos / 12

lime, cilantro, pico de gallo

SMALL PLATES & SHARABLE

Beacon Soup / 6

selection of: Chef's seasonal light or hearty soup

Charcuterie Plate / 14

assorted cuts of cured meats, pickles, preserves

Korean BBQ Beef

Country Shortrib / 12

house made broccoli kimchi, scallions, sesame

Ahi Crudo / 14

horseradish pea broth, asparagus, mint

Baby Blue / 9

baby iceberg wedge, tomato, bacon bleu cheese dressing,
add blackened shrimp / 5

"Caprese Cheese Curds" / 9

tomatoes, fresh mozzarella cheese curds, olives, torn basil, extra virgin olive oil

Roasted Golden Beets / 10

frisee, Stickney Hills goat cheese, honey-lime vinaigrette

Caesar / 9

shaved parmesan reggiano, anchovy, truffle crouton
add chicken / 5 add shrimp / 5 add salmon / 5

Mussels & Frites / 10

thick cut fries, bacon, flat parsley

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



HAND CRAFTED COCKTAILS

The Noble Sunset / 12

grapefruit, vodka oranje, Campari, agave syrup,
Laurent Perrier Champagne

Modern Mule / 10

organic vodka, ginger beer, lime

Rite of Spring / 11

lemongrass, Ste Germain, vodka oranje, prosecco

Green Vesper / 12

cucumber, basil, vodka, gin, vermouth

Rosemary's Baby / 12

rosemary, grapefruit, Plymouth gin, moscato

Tropic of Cancer / 11

orange, pineapple, mango, vanilla brown sugar, coconut milk, Aperol,
spiced rum

Kentucky Tea / 12

black tea honey, raspberry, rye, bourbon, white tea bitters

Prairie / 12

lemongrass, raspberry, Chartreuse, Plymouth gin,
sauvignon blanc

Fashionably Old / 10

lemon and orange zest, bourbon, Angostura bitters

Dark and Stormy / 10

Gosling's rum, ginger beer, lime

The Keys / 11

key lime, meyer's lemon, Patron citronage, reposado tequila

Ames' Sazerac / 12

citrus honey, absinthe, rye, Peychaud's bitters, Angostura bitters

*I feel sorry for people who don't drink. When they wake up in the morning, that's as good as
they're going to feel all day. – Frank Sinatra*



WINE MENU

SPARKLING WINE

	Bottle	Glass
Mionetto Moscato Dolce, Italy	35	9
Mionetto Prosecco, NV, Italy	35	9
Laurent Perrier Brut, Champagne, France	80	20
Mumm Napa Rose, Napa Valley, CA	55	
Nicolas Feuillatte Brut, Champagne, France	75	
Perrier-Jouët Grand Brut, Champagne, France	95	
Laurent-Perrier Grand Siecle, Champagne, France	215	

WHITE WINE

Esperto Pinot Grigio, Venetie, Italy	27	7
Columbia Crest Pinot Gris, Columbia Valley, WA	32	
Brancott Sauvignon Blanc, Marlborough, New Zealand	31	8
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand	45	
Concertum Albarino, Rias Baixas, Spain	39	10
Chateau St. Michelle Riesling, Columbia Valley, WA	35	9
Stags Leap "Hawk Crest" Chardonnay, Monterey, CA	35	9
Louis Latour Pouilly-Fuissé, Burgundy, France	52	
Ferrari Carano Chardonnay, Sonoma, CA	55	14
Caymus Conundrum, White Blend, Rutherford, CA	52	
Domaine de Nizas, Rose, Languedoc, France	43	11

RED WINE

Graffigna "Centenario" Malbec, San Juan, Argentina	35	9
Erath Pinot Noir, Dundee Hills, OR	39	10
Belle Glos "Meiomi" Pinot Noir, Rutherford, CA	51	13
Snoqualmie Syrah, Columbia Valley, WA	31	8
Layer Cake Garnacha, Calatayud, Spain	43	11
14 Hands Merlot, Columbia Valley, WA	35	9
Flora Springs Merlot, Napa Valley, CA	56	
Seven Falls, Cabernet Sauvignon, Wahlupe Slope, WA	39	10
B.R. Cohn "Silver Label", Cab. Sauvignon, North Coast, CA	55	14
Mt. Veeder, Cabernet Sauvignon, Napa Valley, CA	80	
Antica, Cabernet Sauvignon, Napa Valley, CA	99	

DESSERT WINE

Sandeman, Founders Reserve Port, Portugal	49	8
Sandeman, 20 Year Tawny, Port, Portugal	110	19
Inniskillin, Icewine, Canada	117	24
Blandy's, Alvada 5 Year Rich Madeira, Island of Madeira	9	35



BEER MENU

DRAFT BEER SELECTION

CRISPIN Cider, Colfax, CA	7
BRAU BROTHERS Old 56, Lucan, MN	5
BROOKLYN Lager, Brooklyn, NY	6
CHIMAY Triple, Belgium	12
DESCHUTES Chainbreaker White IPA, Bend, OR	6
SUMMIT Saga IPA, St. Paul, MN	6
ROGUE Dirtoir Black Lager, Newport, OR	8
SUMMIT Oatmeal Stout, St. Paul, MN	6
SURLY Bender, Brooklyn Center, MN	6
FULTON Lonely Blonde, Minneapolis, MN	6
GRAINBELT Nordeast, New Ulm, MN	5

BOTTLED BEER SELECTION

LUCID Air, Minnetonka, MN	6
LIFT BRIDGE Farm Girl Saison, Stillwater, MN	6
LAKE SUPERIOR Kayak Kolsch, Duluth, MN	5
MILLER Lite, Milwaukee, WI	5
SCHELLS Pilsner, New Ulm, MN	5
BROOKLYN Sorachi Ace, Brooklyn, NY (750ml)	17
BROOKLYN Local One, Brooklyn, NY (750ml)	17
SUMMIT Extra Pale Ale, St. Paul, MN	5
FULTON Sweet Child of Vine IPA, Minneapolis, MN	6
BELLS Two Hearted Ale, Comstock, MI	6
SUMMIT SEASONAL, St. Paul, MN	5
DESCHUTES Black Butte Porter, Bend, OR	6
BRAU BROTHERS Moo Joos Milk Stout, Lucan, MN	6
GUINNESS Stout, St James' Gate, Dublin, Ireland	6
NEW PLANET (Gluten Free) Fort Collins, CO	6
LAGUNITAS Hop Stoopid, Petaluma, CA (22oz)	10
BELLS Seasonal, Comstock, MI	6
SURLY, Furious, Brooklyn Center, Mn (16oz can)	7
GRAINBELT Premium, New Ulm, MN	5
LAGUNITAS Lucky 13, Petaluma, CA (22oz)	10

Always do sober what you said you'd do drunk. That will teach you to keep your mouth shut.
– Ernest Hemingway