



CRAFT BREWS

LAKESIDE KOLSCH

Lake of the Woods Brewing Co. | Warroad, Minnesota USA
Lakeside is one of Kenora's first neighborhoods with many of its homes situated on the shores of Lake of the Woods, spattered with small beaches, boathouses & docks. Lakeside is brewed using an old-world technique which produces a crisp, clean ale with lager characteristics. It's a delicate & subtle beer with a hint of malt & fruit in the nose. Perfect capper for a day spent hiking in Jay Cooke, hunting in Blackhoof or kayaking the Kettle or the St. Louis. (5% ABV)

CADILLAC RANCH HAND Hazy IPA

Ursa Minor | Duluth, Minnesota USA
This one has a tropical juiciness with a lemon citrus testiness and a touch of piney bitterness! The perfect beer for a warm day at the Cadillac Ranch in Amarillo. (6.8% ABV)

SNOW MAKER Pale Ale

Bent Paddle Brewing Co. | Duluth, Minnesota USA
Sometimes lake effect snow isn't enough to blanket our thirst - enter Snowmaker. Our version of a Robust Pale Ale piles on Centennial and Simcoe hops for a wonderfully groomed bitterness that carves through the malt backbone. Whether you are celebrating Après ski or simply kicking back, Snowmaker is the perfect accompaniment to your seasonal adventure! (5.5% ABV)

BEARISTA Coffee Milk Stout

Ursa Minor | Duluth, Minnesota USA
Wonderful coffee characteristics and perfectly complements the smooth and silky milk stout body. The coffee flavors are purposeful and not overpowering in this one! *Contains Lactose (6% ABV)

CARIBOU LAKE IPA

Earth Rider Brewery | Superior, Wisconsin USA
Hop aromas of pine and berry harken to lakes of the far North. A prominent malt backbone balances moderate hop bitterness. Hold fast. (7.4% ABV)

NORTH SHORE Amber Lager

Castle Danger Brewery | Two Harbors, Minnesota USA
A classic Vienna-style lager with a brilliant amber color. It is a balanced beer with flavors of toasted bread, caramel, and spicy Noble hops that finishes clean and dry. Enjoy this smooth malty beer year-round, but particularly with a cool breeze off Lake Superior. It's the perfect compliment to your North Shore Experience. (5.3% ABV)

CREAM ALE

Castle Danger Brewery | Two Harbors, Minnesota USA
This Two Harbors flagship is a crisp, golden throwback that refreshes and marvels. Honey and Cara malts combined with a little corn and base malt gives this beer a creamy, refreshingly good taste. (5.50% ABV)

FURIOUS American IPA

Surly Brewing Co. | Minneapolis, Minnesota USA
There's a lot of fruit character- grapefruit, orange, and some tangerine. The hops actually give the perception of sweet-ness, though the beer is very bitter. It's actually very balanced compared to other IPAs, and isn't just a huge bitter bomb. The maltiness is nice and smooth, just enough to balance the beer's bitter edge. This beer is a nice example of an IPA that isn't pure hop character, yet still satisfies a hop lover's tongue. (6.2% ABV)

GITCH Cider

Duluth Cider | Duluth, Minnesota USA
A semi-sweet seasonal favorite! Chai blend spices (cinnamon, cardamom, ginger, nutmeg and cloves) steeped in cider made from locally grown apples. (6.4% ABV)

NORTH TOWER STOUT

Earth Rider Brewery | Superior, Wisconsin USA
Malty accents of chocolate, coffee, and dark fruit are balanced with a restrained hop presence in this stouthearted ale. (6% ABV)

CHRISTMAS COOKIE Cream Ale

Bent Paddle Brewing Co. | Duluth, Minnesota USA
The Spritz cookie can be found at just about every holiday party and gathering in Minnesota. This traditional Scandinavian Christmas cookie shows up in all kinds of shapes, sizes, and colors - and in this case, beer! Notes of vanilla, almond & cardamom mingle with a Cream Ale malt profile for that sweet cookie goodness. Our Christmas Cookie Cream Ale pairs and shares perfectly with the traditional plate of cookies that appear this time of year! (5% ABV)

MICHELOB GOLDEN DRAFT LIGHT

Anheuser-Busch | Missouri, USA
A premium cold filtered light lager beer that is brewed using a blend of two-row and six-row barley malt, premium American hops and rice to create its smooth, refreshing taste. A longer brewing process produces a lighter taste, and fewer calories. (4.1% ABV)

BOTTLED BEERS

DOMESTIC

Michelob Ultra, Michelob Golden Light, Miller Light, Coors Light, Bud Light, Budweiser, Bud Light Lime (Seasonal), Leinenkugel (Seasonal)

CRAFT & IMPORTS

Blue Moon - Corona Extra - Guinness

GLUTEN FREE

Angry Orchard Hard Cider
White Claw Black Cherry, Mango

NONALCOHOLIC

Labatt's (NA)

Get the party STARTED!

Chicken Wings

Juicy, plump wings in your choice of our house-made sauces: Buffalo, Mango Habanero, Tangy BBQ, Southwest Chili or try our Cajun or Garlic Pepper dry rub.
1/2lb. \$8, 1lb. \$14 2lb. wing feast \$22
or choose boneless wings in your choice of our house-made sauces. Small \$7.50 or large \$12

Nacho Nacho Man *New!*

Tender seasoned pork, tomato, lettuce, cilantro, jalapenos, black beans, onion, salsa, sour cream and creamy cheese dip on house made tortilla chips. \$14

Blackhoof Valley Onion Rings

Thick-cut sweet Spanish onion rings, battered and flash-fried. \$9

Artisan Cheese Nuggets

White Wisconsin cheddar cheese curds from Chippewa Falls, dipped in beer batter and lightly fried. \$12



Flash Fried Brussels Sprouts

Tossed with Lemon Dill Aoli, topped with bacon and parmesan \$9

Warm Bavarian Pretzels

served with a pale ale beer cheese sauce \$6

Walleye Fingers

Beer battered Canadian Walleye strips served with the best tartar sauce in the Northland. \$14

Poutine

A fancy French Canadian word for a whole lotta goodness! We ramp up our premium French fries by smothering them with homemade gravy, roasted pieces of ribeye, caramelized onion and layers of melted cheese in between! \$12.50



Deep Fried Pickles

Dusted in Cajun and cayenne breading. \$8
Made from scratch!

Walleye Cakes

Four handmade walleye cakes on a bed of spinach and drizzled with Lemon Dill Aoli sauce. \$12.50

STREETCAR BURGERS

All burgers made with a fresh brisket fortified chuck, or sub grilled chicken breast, matched with a slightly sweet and toasted brioche bun, served with premium kettle chips.

Add an extra patty for only \$3 or sub our Beyond Burger for \$2 (excludes Walleye Wild Rice, Voyager & Lucy style)



Ideal Burger

Two 3oz. patties of fresh Brisket Chuck on a brioche bun with American cheese and our special sauce. \$11 add applewood smoked bacon for \$2

Lucy

3/4# of fresh brisket chuck, for the full stuffed cheese experience we serve it cooked medium. A Minnesota original with cheddar cheese stuffed between two patties. \$15

The Firehouse

A burger built to honor all of our local firefighters! Pepper jack cheese, jalapeño slices, applewood smoked bacon and our special Firehouse sauce. \$12.50 *Lucy it up!* \$3



Cowboy Burger

Smothered in BBQ sauce and melted cheddar cheese, topped with a crispy onion ring and applewood smoked bacon. Giddy up! \$13
Lucy it up! \$3

Mushroom & Swiss

Fresh sautéed button mushrooms and melted Swiss cheese. \$12.50 *Lucy it up!* \$3

The Voyager

A mixture of wild rice and our own specialized brisket fortified chuck. Sautéed mushrooms, homemade gravy, and Swiss cheese in between slices of Texas toast. Explorer approved! \$13.50

**Trade up your chips with any burger or sandwich to 1/2 lb. French fries, tator tots or fresh veggies for only \$4, sweet potato fries for \$3 or onion rings for only \$3. Perfect with a side of house-made Pineapple Slaw for only \$3! Add bacon to any burger for \$2
Specialty Gluten-Free buns available upon request .75¢ Extra sauce .50**

SANDWICHES & WRAPS

served with premium kettle chips.



The Awesome Ribeye Philly

Tender, thinly-shaved ribeye sautéed with green peppers and onions, topped with melted swiss cheese and served on a toasted hoagie with a side of au jus. Grab it with both hands and dig in! \$16

The Reuben Carlton Sandwich

A fitting tribute to our city's namesake, Carlton lived in the Fond du Lac neighborhood where he worked as a blacksmith for the Ojibway. We're sure he would have enjoyed our delicious corned beef grilled between bakery-style marble rye. \$13.50

Walleye Sandwich *New!*

Cold water walleye deep fried on a fresh baked and toasted hoagie served with tartar, lettuce and tomato. \$16



Gyro

Tender strips of lamb with cool cucumber, crisp lettuce, tomato, onion and house-made Tzatziki sauce served in warm pita bread \$12

Southern Fried Crispy Chicken Sandwich

Topped with pickled onion slaw and spicy mayo. \$12 add cheese .50

Southwest Chicken Wrap

Crispy or grilled chicken with black beans, sweet corn, red onion, tomato, tortilla chips, cheese and a spicy southwest ranch dressing \$12

BLT

Thick cut applewood smoked bacon, lettuce, tomato and mayo on a toasted hoagie. \$12

Streetcar Patty Melt

Our premium brisket chuck topped with grilled onion on marble rye with Swiss and American cheese. \$12.50

Walleye Tacos

They're awesome! Two flour tortillas with crispy walleye, cilantro lime slaw, tomatoes and our three-cheese blend. Served fresh tortilla chips and our house-made salsa \$13.50

Shrimp Tacos

Three crispy shrimp tacos with cilantro lime slaw, tomatoes and onions served with fresh tortilla chips and housemade salsa. \$13

Caesar Wrap

Romaine lettuce tossed with house-made creamy Caesar dressing \$11 add grilled chicken \$2 or grilled salmon \$6

Buffalo Chicken Wrap

Red pepper, red onion and grilled or crispy chicken tossed with our house-made Buffalo sauce and bleu cheese crumbles. \$12

Chicken Mango Habanero Wrap

Tender grilled chicken breast, fresh spinach, tomato and cheese tossed in our damn near famous, sweet and tangy Mango Habanero sauce \$12

ENTRÉES

Entrées served after 4:00 p.m. daily and served with a garlic bread stick, seasonal vegetable and choice of potato. Add a house salad \$4



Pub Steak

Irish whiskey marinated USDA prime cut pub steak, aged 21 days. 8oz. of tenderness grilled to your liking, smothered in sautéed mushrooms and onions. \$22.50

Grilled North Pacific Salmon

Wild caught North Pacific Salmon, grilled and topped with our house-made pineapple salsa. \$21

Northern Waters Walleye Fillet

A cold water walleye, pan-fried and served with house tartar. It's the best you've ever had! Also available, Jay Cooke-style deep fried, Munger-style broiled. \$26

Pasta Alfredo

A lovely garlic kissed, white wine infused, house-made Alfredo sauce. \$13 add grilled chicken breast \$2.50

Cajun Pasta

Sautéed red onion, mushrooms, red pepper and andouille sausage tossed in penne pasta with a Cajun cream sauce. \$15 add grilled chicken breast \$2.50

Pasta dishes served after 4:00 p.m. and served with a garlic bread stick. Add a house salad \$4



SALADS

Healthful and delicious. All salads served with a bread stick.



Garden Salad

Hearty romaine lettuce with cucumber, vine-ripe tomato, carrot, sliced red onion, shredded cheese and croutons. \$11 add grilled or crispy chicken \$2 or grilled salmon \$6

Caesar Salad

With freshly grated parmesan cheese, and croutons. \$11 add grilled or crispy chicken \$2.50 or grilled salmon \$6

Jay Cooke Salad

Blueberries, candied walnuts, raisins, bleu cheese crumbles, red onions with fresh field greens drizzled with a balsamic fig dressing. \$13 add grilled or crispy chicken \$2.50

Buffalo Chicken Salad

Crispy or grilled chicken tossed in our house-made Buffalo sauce with red peppers, sliced red onion, and bleu cheese crumbles. \$14

Munger Trail Salad

Grilled chicken, raisins, sunflower seeds, red onions, wild rice, feta cheese with fresh field greens drizzled with our housemade apple vinaigrette dressing. \$14

Southwest Chicken Salad

Crispy or grilled chicken breast strips with black beans, corn, sliced red onion, vine-ripe tomato, crispy tortilla chips and shredded cheese served with a spicy southwest ranch dressing. \$14

PERSONAL FLATBREADS



Steak & Bleu Cheese

Shaved ribeye, bleu cheese crumbles, sautéed onions, tomato and fresh spinach, drizzled with our own rosemary infused oil. \$13

BBQ Chicken

Grilled chicken over Tangy BBQ sauce with sliced onion and melted three cheese blend, topped with our house-made pineapple slaw. \$12

Mediterranean Delight

Extra virgin olive oil, green and red peppers, sliced red onion, green olives, tomato and cool baby spinach. Finished with feta and a balsamic drizzle \$10 add grilled chicken \$2 **Greek style with grilled gyro meat!** \$12

BASKETS

Chicken Paddle Basket

Breaded boneless chicken paddles with a side of French fries and your choice of dipping sauce. \$12

Shrimp Basket

Breaded shrimp with old school tartar sauce and a side of French fries. \$13.50

Walleye Basket

Beer battered Canadian walleye strips with a side of French fries and old school tartar sauce. \$14.50

CHILDREN'S MENU 12 and under

All meals include beverage and choice of applesauce or French fries. \$7

Hamburger 1/4 pound burger. Add choice of cheese for only .50¢

Chicken Fingers Served with dipping sauce.

Cheese Quesadilla A large, flour tortilla stuffed with our three-cheese blend. Add chicken for \$3

Pizza Choice of cheese or pepperoni.

BEVERAGES to quench your thirst! \$3



These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of food borne illness or death, especially if you have certain medical conditions. Our cooks will take special care in creating your gluten free meal. Please keep in mind our kitchen has wheat and other allergens.

Wine

WHITE

13 Celcius Sauvignon Blanc

Marlborough, New Zealand
Vibrant citrus zest, Lychee and crisp minerality.
Pairs with grilled pacific salmon. \$7 | \$25

Three Pears Pinot Grigio

Northern California
Bright, balanced and delicious. Delightful white wine with great flavors attributed to a gradual ripening season in the Delta region of Northern California, which allows for subtle fruit expression and great acid retention. \$7 | \$25

Hess Chardonnay - Shirtail Ranches

Monterey CA
Tropical and crisp with lemon-lime and apple flavors.
Pairs with Northern Waters Walleye. \$7 | \$25

Chloe Rose'

Central Coast, California
Dry and bright with notes of strawberries, raspberries and watermelon. Pairs well with any of our salads. \$7 | \$25

Risata Moscato d'Asti

Italy
Sweet, juicy fruit. Bubbly wine with honey and citrus flavors.
Great with or for dessert. \$8

RED

Love Noir Pinot Nior

California
Jammy flavors of dark cherry and espresso.
Pairs great with the Ribeye Philly Sandwich. \$8 | \$28

Blau Red Blend

Monstant, Spain
Notes of lavender, blueberry and plums.
Pairs with Walleye Wild Rice Burger. \$8

Honoro Vera (Honor-a Ver-a) ORGANIC Monastrell

Jumilla, Spain
Ripe plums, liquorice and spice.
Pairs with Reuben Carlton Sandwich. \$7 | \$25

Concannon Founders Cabernet Sauvignon

Paso Robles, California
Dark berries and black cassis.
Pairs perfectly with the Pub Steak \$7 | \$25

ODDS & SIDES

Sweet Potato Fries Sweet, savory and delicious \$3 or as an appetizer basket \$7

Street Fries

Double Fisted order of French fries \$5 add truffle dust \$1

Tator Tots served with beer cheese sauce \$5

Seasonal Vegetable

Ask for today's recipe \$4

Pineapple Slaw

House-made, tangy and crunchy \$3

Side Salad

Your choice of house or Caesar \$6

House Made Soup

Chef inspired, made fresh daily, cup \$4, bowl \$6

Baked Russet After 4:00 p.m. daily \$3

Loaded Baked Potato

Stuffed with applewood smoked bacon and cheese blend with a side of sour cream. \$5

Food is everything we are. It's an extension of nationalist feeling, ethnic feeling, your personal history, your province, your region, your tribe, your grandma.
~Anthony Bourdain

