



#### **BAKED BRIE** 18

bourbon maple jam, warm baguette

#### **MEDITERRANEAN PLATE** 18

hummus, feta cheese, and tabouli plate, rosemary crackers, olives

#### **BRUSSEL SPROUTS** 19

neuski's bacon, truffle aioli

## WALLEYE AND WILD RICE CAKES 20

jalapeño remoulade

#### **SEARED STEAK BITES** 22

horseradish cream

#### AHI TUNA TOAST 20

saffron aioli, micro greens, radish

## **CONVERSATION PLATTER** 38

chef's charcuterie and cheese board, olives, rosemary crackers

## Sandwiches

Served with mixed greens, tomatoes, tossed in balsamic vinaigrette or the chef's salad of the week

## **CROQUE MONSIEUR** 18

open faced, sourdough bread, shaved ham, gruyere cheese, sauce mornay

## **A** CROQUE MADAME 20

open faced, sourdough bread, shaved ham, gruyere cheese, sauce mornay, two eggs over easy

## **KENTUCKY HOT BROWN** 20

open faced on sour dough, smoked turkey, fresh tomato,mornay sauce, applewood smoked bacon

#### **WATER STREET** 18

sliced cucumber, alfalfa sprouts, tomatoes, roasted red pepper hummus, whole wheat bread

#### **ROSEMARY CHICKEN SALAD CROISSANT** 18

our signature chicken salad with apples, craisins and pecans on a flaky croissant with bibb lettuce, fresh tomato

## **BACON, APPLE BRIE PANINI** 18

caramelized onion jam

#### **STILLWATER GRILL PANINI** 19

roast beef, provolone, caramelized onion jam, horseradish aioli

# Salads & Bowls

## MIXED BERRY SALAD 18

fresh seasonal berries, local mixed greens, goat cheese crumbles, raspberry poppyseed vinaigrette

## CAPRESÉ 18

fresh tomatoes, buratta, fresh basil, balsamic glaze, sea salt, fresh ground black pepper

## **QUINOA BOWL** 22

brussel sprouts, rainbow chard, avocado, candied pistachios, craisins, cauliflower, chili-lime vinaigrette

## **AHI TUNA BOWL** 24

whole grain brown rice, avocado, sliced cucumber, radish, edamame, matchstick carrot, wasabi ponzu

## Flathreads

#### **MARCHERITA** 18

marinated tomatoes, fresh mozzarella, fresh basil, balsamic glaze, lemon oil, sea salt, fresh ground black pepper

## **DILL PICKLE** 18

fresh dill, sliced pickles, ranch cream cheese

## **WILD MUSHROOM** 18

white sauce, roasted wild mushrooms, mozzarella and smoked gouda cheese, fresh rosemary, red wine gastrique

## THAI CHICKEN 18

spicy peanut sauce, red bell peppers, matchstick carrot, cilantro, crushed peanuts

#### MINNESOTA 18

pepperoni, sausage, red sauce, mozzarella

-Desserts —

ICE CREAM NOVELTIES 4.50 | FEATURE CHEESECAKE 8.50 | HOMEMADE CARROT CAKE 8.50

Tap Beer List

**COORS LIGHT** 7 **GUINNESS DRAUGHT** 8 **HARP IRISH ALE** 8

SMITHWICK'S IRISH AMBER 8

LIFTBRIDGE FARM GIRL "GOLDEN ALE" 8

LIFTBRIDGE SEASONAL "MANGO BLONDE" 8

**BELL'S TWO HEARTED IPA** 8 **FINNEGAN'S IRISH ALE** 8

Bottle & Cans list

MICHELOB ULTRA 6

MILLER LIGHT 6

**CORONA** 7

**LEINENKUGEL'S SUMMER SHANDY** 7

**LEINENKUGEL'S JUICY PEACH** 7

**LAGUNITAS IPA** 7

ANGRY ORCHARD 7

**HIGH NOON VODKA WITH JUICE** 7

"pineapple and watermelon"

**STILLY VODKA WITH JUICE** 7

"peach, grapefruit and cranberry lime"

Papa's Cocktails

**APEROL SPRITZ** 12

aperol, prosecco, soda, orange garnish

CALL ME A CAB 13

grey goose, lemonade, cabernet

**RED LOCK'S IRISH MULE** 13

red lock's irish whiskey, ginger beer, lime

**TUSCAN PEAR 13** 

absolut pear vodka, limoncello, orange juice, ginger ale, lemon wedge

ST. CROIX SPRITZ 12

elderflower liqueur, limoncello, soda, prosecco

COCKATOO 12

Signature Cocktails

mver's dark rum, cruzan light rum. campari, pineapple juice, lime Juice

KILLER 13

tattersall spiced rum, mezcal, demerara syrup, orange juice, pineapple juice White Wine

PINOT GRIGIO "MAGNOLIA" 10/40

intense bouquet of delicate floral notes and white fruits including ripe golden apples and peach

PINOT GRIS "VAN DUZER" 14/56

fresh aromas of asian pears, peaches and dried apricots with hints of guava and passion fruit

SAUVIGNON BLANC "DRY CREEK" 12/48

bright citrus, lime and creamy notes along with honeysuckle, asian pear and spicy undertones

CHARDONNAY "KENDALL-JACKSON" 12/48

tropical flavors such as pineapple, mango and papaya, with citrus notes

**← CHARDONNAY "SONOMA CUTRER"** 15/60

hint of citrus, lime zest, white peach and Honeycrisp apple with notes of hazelnut and oak spice

MOSCATO "CENTORRI" 11/44

a sweet and slightly fizzy white wine with lots of floral notes

ROSE "FUEDO ITALIA" 13/52

intense bouquet of citrus notes and ripe pink grapefruit

PROSECCO "PASQUA" 11/44

fruity and intense on the nose. a crisp and delicate sparkling wine

PROSECCO "PASQUA ROSE" 11/44

fresh and fruity with attractive scents of raspberries

Red Wine

PINOT NOIR "LA CREMA" 13/52

the nose of rich black cherry and subtle rose petal with hints of sassafras, cocoa and spice

CABERNET SAUVIGNON "J. LOHR SEVEN OAKS" 12/48

black cherry, black currant and plum fruit, complimented by vanilla and toasty notes

A CABERNET SAUVIGNON "JORDAN" 18/72

rich aromas of black cherry, mission fig, dark chocolate, clove and nutmeg

ZINFANDEL "GNARLY HEAD" 10/40

robust berry flavors and exotic spice notes such as vanilla and chocolate

RED BLEND "TROUBLEMAKER" 15/60

aromas of caramelized black cherry and black pepper are balanced with vanilla and caramel

MERLOT "KENDALL-JACKSON" 12/48

red currant and mixed cherry flavors with background notes of chocolate and cedar box

Spirit Free

LIFTBRIDGE "ROOT BEER" 4

old fashioned rich and creamy root beer

PLANTER'S "NO" PUNCH 7

pineapple Juice, orange Juice, lime Juice, grenadine

**EASY BREEZEY** 7

cranberry juice, grapefruit juice

**APPLE GINGER SNAP** 7

apple cider, ginger beer, lemon juice

**BAUHAUS BREW NAH** 7