

small plates 6 each or three for 15

MILWAUKEE ROAD BREAD

baguette, lavosh, batard, blue cheese butter, tapenade, balsamic olive oil

GRILLED CHEESE SLIDER

French bread, Fini sharp cheddar

CHIPS AND DIP GF

Dragsmith Farms and Friends triple onion dip

CRAB CAKE GF

jumbo lump, roasted corn, lemon caper aioli, chipotle crème

FISH TACO GF

Red Lake walleye, avocado, house made salsa

WINGS GF

Bauhaus Stargrazer Schwarzbier buffalo sauce or whiskey sauce

HOUSE CUT FRIES GF

truffle parmesan, roasted garlic aioli

HUMMUS

house made hummus, naan bread, za'atar, roasted vegetables

PORK BELLY GF

tomato jam, baked butter beans

TUNA CRUDO GF

Sriracha lemon curd, olive oil, wasabi crème

SHRIMP GF

spiced cocktail, blueberry horseradish

OLIVES GF

citrus oil, herbs

MARCONA ALMONDS GF

chili, lime, cumin

NACHOS

chicken tinga, avocado salsa, cheese

QUESADILLA

wild mushrooms, jack cheese, house made salsa, chipotle crème

MAC-N-CHEESE

cavatappi pasta, truffle three cheese sauce

GRILLED ASPARAGUS GF

preserved lemon oil, cracked pepper

GREEN BEANS

roasted sesame, garlic, pickled ginger

to share

ARTISAN MEAT BOARD

chef's selection of house cured meats, pickled vegetables, seasonal fruit mostarda

12

ARTISAN CHEESE BOARD

chef's selection of cheeses, Milk and Honey Acres raw honey

12

ARTISAN MEAT AND CHEESE BOARD

20

MARGHERITA FLATBREAD

oven roasted Bushel Boy tomatoes, fresh mozzarella, basil, Italian vinaigrette

14

PEPPERONI AND JUMBO ITALIAN SAUSAGE FLATBREAD

Burnett Dairy five cheese blend

14

BBQ CHICKEN FLATBREAD

arugula, smoked gouda, red onion jam

14

GRILLED VEGETABLE FLATBREAD

pesto, asparagus, portobello, red pepper, feta, balsamic vinegar

14

fusion and greens

add chicken, steak, shrimp, salmon or tuna to any salad 5

CAESAR SALAD

parmesan crisp, garlic herb crouton, olives, oven roasted Bushel Boy tomatoes

8

CHOP SALAD GF

tomato, bacon, Amablu cheese, egg, champagne chive vinaigrette

9

MILWAUKEE ROAD SALAD GF

mixed greens, avocado, tomato, Fini cheddar, Amablu cheese, pickled vegetables

10

SUPERFOODS SALAD GF

kale, brussels sprouts, dried blueberries, almonds, honey chia house made greek yogurt dressing

9

ROASTED BUSHEL BOY TOMATO BISQUE GF

5/7

SOUP OF THE DAY

5/7

signatures

BUTCHER'S CUT STEAK GF

baby wedge salad, St. Pete's blue cheese dressing, house cut fries

25

FILET MIGNON GF

Depot potatoes, vegetables, herb butter

28

ROASTED FRENCHED CHICKEN BREAST GF

wild rice pilaf, vegetable, pan jus

23

RED LAKE SAUTEED WALLEYE

wild rice pilaf, vegetables

24

CEDAR PLANK SALMON GF

vegetables, grilled lemon

24

MEDITERRANEAN PASTA

garlic, herbs, roasted tomatoes, olives, white wine beurre blanc add sausage, chicken, steak, or shrimp 5

18

GREEN RISOTTO GF

asparagus, peas, mascarpone, soft herbs add sausage, chicken, steak, or shrimp 5

18

MAC-N-CHEESE

cavatappi pasta, three cheese truffle sauce, bacon add sausage, chicken, steak, or shrimp 5

18

handhelds

served with choice of house made chips, house cut fries, or fresh fruit all sandwiches can be made gluten free upon request

PASTRAMI SANDWICH

house made pastrami, marble rye, beer mustard, swiss cheese, depot pickles

15

TURKEY AVOCADO BLT

cranberry wild rice bread, pecan smoked bacon, garlic aioli, baby iceberg lettuce, Bushel Boy tomatoes, avocado

13

CHICKEN SANDWICH

ciabatta, soft herb mayo, oven roasted tomato, bacon jam, arugula

13

DEPOT BURGER

pecan smoked bacon, Fini sharp cheddar

13

PEÑO JUCY LUCY

Depot burger stuffed with jalapeño cheese, bacon, crispy pepper wheels, chipotle sour cream, side of jalapeño jam

14

MUFFALETTA

focaccia, olive salad, mortadella, ham, salami, provolone

13

WALLEYE SANDWICH

fried Red Lake walleye, lemon caper aioli, lettuce, oven roasted tomato

15

MILWAUKEE ROAD

white

sparkling

	split	btl
La Marca Prosecco , D.O.C. Veneto	11	34
Chandon Brut Classic , California	14	40
Moët Reserve Impérial Cuvée , Champagne		73
Veuve Clicquot Yellow Label , Champagne		95
Dom Perignon , Champagne		225

chardonnay

	gls	btl
William Hill , Central Coast	8	30
Estancia Unoaked , Monterey	9	34
Frei Brothers , Russian River	11	42
Meiomi , Coastal California		45
Franciscan Estate , Napa Valley		48

pinot grigio / gris

Davinci Pinot Grigio , Italy	8	30
A To Z Pinot Gris , Oregon		38
Santa Margherita Pinot Grigio , Alto Adige		58

sauvignon blanc

Benziger , North Coast	10	38
Kim Crawford , Marlborough	11	42
Gryphus , Chile		32
Frei Brothers , Russian River		41

sweet and interesting

Bex Riesling , Nahe-Mosel	8	30
Piquitos Moscato Valentino , Spain	8	30
Canyon Road White Zinfandel , California		27
Ramón Bilbao Albariño , Spain		46

red

pinot noir

	gls	btl
Angeline , California	9	34
Pali Wine Co. 'Alphabets' , Willamette Valley	13	50
Amity Vineyards , Willamette Valley	15	58
Frei Brothers , Russian River		44
Domaine Serene Evenstad Reserve , Willamette Valley		95

merlot

The Velvet Devil , Columbia Valley	8	30
Wild Horse , Central Coast		43
Frei Brothers , Dry Creek Valley		46

cabernet sauvignon

William Hill , Central Coast	8	30
Avalon , California	9	34
Sebastiani , Sonoma County	11	42
Frei Brothers , Alexander Valley	16	60
Caymus , Napa Valley	28	99
Robert Mondavi , Napa Valley		54
Mount Veeder Winery , Napa Valley		70
Roberts & Rogers , Howell Mountain		85

zins, syrahs, and malbecs

Artezin Zinfandel , Mendocino County	9	34
Doña Paula Estate Malbec , Mendoza	9	34
Frei Brothers Zinfandel , Dry Creek Valley		42
Seghesio 'Rockpile' Zinfandel , Dry Creek Valley		63
Trapiche Broquel Malbec , Mendoza		40
Lucky Country Shiraz , McLaren Vale		42
Stolpman Para Maria Syrah , Santa Barbara County		48

blends and international things

Delas Saint-Esprit Côtes-du-Rhône , France	8	30
Ghost Pines Red Blend , California	12	46
Lock & Key Meritage , North Coast		36
Peterson Mendo Blendo , Mendocino County		45
Marques de Murrieta Rioja , Spain		50
Shatter Grenache , France		58
The Prisoner , Napa Valley		70

local craft beer

6

Wagon Party Bauhaus, Minneapolis, Minnesota

Fermented with lager yeast at higher ale temperatures, this beer is an homage to an American beer style that emerged during the California Gold Rush. Its firm, grainy maltiness and hoppy aromas of tangerine, apricot and citrus will make you want to party like it's 1849

Stargrazer Bauhaus, Minneapolis, Minnesota

This Schwarzbier is a jet-black mystery, delivering a surprisingly light body and bright hop profile without the heavy roast qualities you find in most dark beers

Ringneck Ale Brau Brothers, Marshall, Minnesota

Ring Neck Brown Ale is modeled after the subtler English variation of the style. Biscuity, toasty, awesome-y malt goodness. Hints of cocoa and nuttiness from toasted oats with a subtle raspberry note

Lonely Blonde Fulton, Minneapolis, Minnesota

The Lonely Blonde is an American blonde ale that wears a delicate fragrance of German noble hops, and slips a touch of white wheat between American pale and crystal malts

Sweet Child of Vine Fulton, Minneapolis, Minnesota

The Sweet Child is an IPA with a serious malt backbone to stand up to all those Glacier hops, creating a delightful balance that will keep you coming back for more

Summit Saga IPA Summit, St. Paul, Minnesota

Named after the Norse goddess Sága, drinking companion of the God Odin. With a divine tropical fruit hop aroma and clean, assertive bitterness

7

Farm Girl Lift Bridge, Stillwater, Minnesota

Perfectly balanced and moderately sweet Saison with light citrus notes and a distinct spiciness from choice Belgian yeasts. Farm Girl is a refreshing beer with universal appeal

Bender Surly, Minneapolis, Minnesota

This American oatmeal brown ale begins crisp and lightly hoppy, complemented by the velvety sleekness oats deliver. Belgian and British malts usher in cascades of cocoa, bitter-coffee, caramel, and hints of vanilla and cream

Coffee Bender Surly, Minneapolis, Minnesota

Guatemalan coffee, roasted locally, added to Bender. Coldpress coffee aromas, intense coffee flavors balanced by the oats resulting in a cappuccino-like creaminess

Cynicale Surly, Minneapolis, Minnesota

A Belgian-style Saison pale-gold hued ale, fermented with a Belgian yeast strain. Notes of lemon citrus from the hops, and black pepper spice from the yeast, with a dry "tingly" finish

Hell Surly, Minneapolis, Minnesota

Hell is German for light. A pale-gold lager with bready malt aromas and a balanced finish. American hops takes a back seat to the pils malt sweetness and fresh bread aroma

domestic and import beer

6

Angry Orchard Cider Blue Moon Samuel Adams Corona Corona Light
Guinness Heineken Stella Artois Kaliber NA

5

Budweiser Bud Light Budweiser Select 55 Coors Light Grain Belt Nordeast
Miller Lite Michelob Golden Light Michelob Ultra

non-alcoholic

Freshly Brewed Dunn Brothers Coffee *regular or decaffeinated* 3.5

Dunn Brothers Espresso

single 4

double 5

Americano 4

Cappuccino, Latte, Breve, Macchiatto, or Mocha 5

Mighty Leaf Hot Tea 3.5

Milk *skim, 2%, whole, almond, soy, chocolate* 3

Soft Drink *pepsi, diet pepsi, sierra mist, mountain dew, diet mountain dew, dr. pepper* 3

Fiji Bottled Water 4

San Pellegrino Bottled Water 4