

# MILWAUKEE ROAD

## STARTERS

Whiskey Glazed Steak Bites • beef tenderloin tips, Red Locks Irish Whiskey glaze, grilled bread	18	Chicken Wings • dynamite sauce or bold north dry rub, celery strips, blue cheese dressing	18
Mussels • garlic, basil, white wine saffron butter sauce, grilled bread	20	v Margherita Flatbread • tomato, basil, fresh mozzarella, Italian spice	19
Hemp Seed & Gouda Risotto Cake • breaded hemp risotto stuffed with gouda cheese, tomato coulis	18	Pepperoni & Sausage Flatbread • uncured pepperoni, jumbo spicy sausage, crushed tomato, mozzarella	19

### T-Ruffle Chips 9

• yukon gold truffle chips with pecan bacon dip •

### Chef Boards

• chefs selection of local and housemade meat and cheeses, pickled vegetables, grilled bread and accoutrements •  
• cheese - 18 | charcuterie - 18 | combination - 32 •

## SOUPS & SALADS

★ add a protein: bacon - 6 | chicken - 7 | shrimp - 10 | salmon - 12 | 4oz hanger steak - 15

GF v Roasted Butternut Squash	9
Soup of the Moment	9
GF Caesar Salad • romaine, spiced dried tomatoes, charred lemon, shaved italian cheese blend, classic caesar dressing	9 half   15 full
GF Wedge Salad • iceberg wedge, tomato, chopped bacon, AmaBlu cheese crumbles, blue cheese dressing	9 half   15 full
GF Apple Pumpkin Salad • arugula, roasted pumpkin & apples, goat cheese, pepitas, pumpkin spice tuille, maple vinaigrette	9 half   15 full
GF Poached Pear Salad • kale, arugula, red wine poached pear, grilled endive, hazelnut, chevre cheese, white wine vinaigrette	15

## SANDWICHES

choice of fries or fruit ~ upgrade half salad 6 ~ gluten free bread available

Fire Roasted Turkey Avocado BLT • fire roasted sliced turkey, pecan smoked bacon, locally grown Bushel Boy tomatoes, garlic aioli, texas toast	19
★ Smoked Duck Pastrami • smoked duck, caramelized onion, bacon, soft brie, ciabatta	20
Fontaine Bold North Chicken Sandwich • sweet & spicy sauced fried chicken, shredded lettuce, mayonnaise, Depot pickles, brioche bun	19
★ Steak Sandwich • coffee rubbed Peterson Craftsman Meats hanger steak, AmaBlu cheese, horseradish mayonnaise, pickled red onion, bahn mi baguette	22
★ Depot Burger • Peterson Craftsman Meats limousin beef patty, sharp cheddar cheese, roasted garlic aioli, pecan wood smoked bacon, lettuce, tomato, onion	19
v Beyond Burger • plant based protein, vegan 'cheese', vegan bun, lettuce, tomato, onion	20

## FEATURED ENTRÉES

v Grain & Rice Bowl • brown, wild & red rice, black barley, red quinoa, wheat berry, sautéed vegetables • *add a protein: bacon - 6   chicken - 7   shrimp - 10   salmon - 12   4oz hanger steak - 15	20
GF Harvest Risotto • roasted butternut squash, caramelized onion, cranberry, sage, pepitas, parmesan • *add a protein: bacon - 6   chicken - 7   shrimp - 10   salmon - 12   4oz hanger steak - 15	22
★ Chili Glazed Salmon • sweet chili roasted salmon, kimchi, shiitake mushrooms, soba noodles	33
Lobster Mac & Cheese • cavatapi pasta, five cheese blend, butter poached lobster, smokehouse bacon, truffle butter, toasted breadcrumbs	35
GF Red Curry Braised Lamb Shank • Massaman curry & Thai spices, saffron potato fondant, house made labneh cheese	36

## A LA CARTE STEAKS

GF★ 8oz Wagyu Sirloin	28	Enhancements	
GF★ 16oz Wagyu Sirloin	36	GF Sauce Bordelaise	6
GF★ 8oz Black Angus Filet	40	GF Whiskey Glazed	6
GF★ 10oz Denver Zabuton	55	GF Blue Cheese Crusted	6
GF★ 32oz Saddleback Pork Chop	45	GF Truffle Butter	6

## SIDES

GF Harvest Risotto	12	GF Roasted Brussels Sprouts	12
GF Mashed Potatoes	12	GF Grilled Asparagus	12
Lobster Mac & Cheese	19	Steak Fries	12

### Grilled Bread 5

★ These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## CHAMPAGNE & SPARKLING WINES

	split	bottle
La Marca • Prosecco D.O.C., Italy	14	42
Chandon Brut • California	18	70
J Vineyards Brut Rose • California		90
Moet Reserve • Champagne, France		120
Veuve Cliquot Yellow Label • Champagne, France		140

## SWEET WHITE & ROSE

	6oz	9oz	bottle
Evolution Riesling • Columbia Valley, Washington			42
Piquitos Moscato • Valencia, Spain	11	15	42
Bieler Rose • Provence, France	12	17	45
Sokol Blosser Pinot Noir Rose • Willamette Valley, Oregon			48

## SAUVIGNON BLANC & PINOT GRIGIO

DaVinci Pinot Grigio • Italy	11	15	42
Chehalem Pinot Gris • Willamette Valley, Oregon			45
Santa Margherita Pinot Grigio • Alto Adige, Italy			72
Murphy Goode Sauvignon Blanc • North Coast, California	11	15	43
Arona Sauvignon Blanc • Marlborough, New Zealand	13	18	50

## CHARDONNAY

Sand Point • California	11	15	42
Stoller Unoaked • Willamette Valley, Oregon			45
Talbot Kali Hart • Monterey County, California			48
Daou • Paso Robles, California	15	20	55
Rombauer • Los Carneros, California	23	30	90

## PINOT NOIR

Seaglass • Santa Barbara, California	11	15	42
MacMurray Ranch • Monterey, California	13	18	50
Amity • Willamette Valley, Oregon			60
Belle Glos "Dairyman" • Napa Valley, California	22	29	80
Archery Summit • Willamette Valley, Oregon	27	36	92

## MERLOT, ZINFANDEL, BLENDS & OTHER REDS

Benziger Merlot • Sonoma County, California			45
Doña Paula Malbec • Mendoza, Argentina	12	17	45
Lange Twins 'Diablo' Petite Sirah • Clarksburg, California			90
Marques De Murrietta Rioja • Spain			80
Predator Zinfandel • Lodi, California	12	17	45
Seghesio Old Vine Zinfandel • Dry Creek Valley, California			80
Delas Cotes du Rhone • Cotes du Rhone, France			45
Daou 'Pessimist' Red Blend • Paso Robles, California	15	20	52
Justin Isosceles • Paso Robles, California	29	39	105

## CABERNET SAUVIGNON

Sand Point • California	11	15	42
Ca' Momi • Napa Valley, California			49
Frei Brothers • Alexander Valley, California	16	22	60
Secret Squirrel • Columbia Valley, Washington			80
Quilt • Napa Valley, California	22	29	80
Clos du Val • Napa Valley, California	27	36	92
Grgich • Napa Valley, California			105
Caymus • Napa Valley, California			150

## SPECIALTY COCKTAILS

Blue Line • Tattersall Blueberry, Prairie Vodka, Fresh Lemon Juice, Simple Syrup, Lemon Wheel	15
Barrel Aged Manhattan • Redemption Rye, Carpano Antica Vermouth, Angostura Bitters, Filthy Black Cherry, Orange Peel	15
Purple tRAIN • Prairie Gin infused with Pea Flower, Lemongrass Thai Basil Syrup, Lime Juice, Edible Orchid	15
By the Fireside • Red Locks Irish Whiskey, Fidencio Mezcal rinse, Demerara Syrup, Black Walnut Bitters, Roasted North Mallow Marshmallow	15
Northwoods Sour • Vikre Boreal Cedar Gin, Rosemary Syrup, Lemon Juice, Egg White, Red Wine Float	15
Strawberry Smokestack • Far North Bodalen Bourbon, Lemon Juice, Balsamic Strawberry Shrub, Citrus Vapor Bubble	15
MinneApple Punch • Flor de Caña Aged Rum, Apple Cider, Lime Juice, Ginger Beer, Kraken Black Rum Float	15
POM Express • Don Julio Blanco Tequila, Pomegranate Juice, Simple Syrup, Lime Juice, Dried Lemon Wheel, Salt Rim	15
Chamomile 75 • Hendrick's Gin, Chamomile, Lemon Juice, Prairie Rock Honey Syrup Sparkling Rosé	15
Midnight Train • DuNord Vodka, Espresso, DuNord Café Frieda, Vanilla Syrup, Bailey's Irish Cream, Espresso Beans	15

## SPECIALTY MOCKTAILS

Sunrise Martini • Orange Juice, Pineapple Juice, Cranberry Juice, Soda	8
Thai Spiced Mule • Lemongrass Thai Basil Syrup, Lime Juice, Ginger Beer	8
Strawberry Spritzer • Strawberry Balsamic Syrup, Lemonade, Soda	8
NoPaloma • Grapefruit Juice, Lime Juice, Agave Nectar, Soda	8

## LOCAL DRAFT BEER

3rd Street Brewhouse MN Gold Light • Light Lager / Cold Spring, MN	8	Castle Danger • Cream Ale / Two Harbors MN	8
Fulton Lonely Blonde • Blonde Ale / Minneapolis, MN	8	Utepils Ewald the Golden • Bavarian Style Hefeweizen / Minneapolis	8
Bauhaus Wonderstuff • Pilsner / Minneapolis, MN	8	Pryes Brewing Company • Rotating Selection	8
56 Brewing 'Ssippi Squeeze • New England IPA / Minneapolis, MN	8	Surly Furious • IPA / Minneapolis, MN	8
Fair State Mirror Universe • DDH New England IPA / Minneapolis, MN	8	Bald Man Tupelo Honey • Brown Ale / Eagan, MN	8
Summit EPA • Extra Pale Ale / St Paul, MN	8	Finnegans Irish Amber • Red Ale / Minneapolis, MN	8