milwaukee road

Small PLATES

BREAD SERVICE 6
house made grilled focaccia, balsamic, extra virgin olive oil

CALABRIAN SHRIMP 20
Oishii shrimp, grilled and filled with Calabrian pepper cream, lime

HUMMUS PLATTER 18
roasted red pepper hummus, pumpkin hummus, vegetable crudité, assorted breads

CHEESE CURDS 18
Ellsworth cheese, dill and marinara dipping sauces

BERBERE SPICED BEEF 19
Angus tenderloin, tomato, peppers, and onion with grilled bread

GRILLED MISO OYSTERS ..... 9 | 18
3 or 6 oysters, miso butter, sesame, scallion

CHARCUTERIE BOARD 24
craft meats and local cheeses with bread and crackers

Soup & SALAD

FRENCH ONION SOUP 11
made with Castle Danger stout beer, caramelized onions, six cheese crouton gratin

BUTTERNUT SQUASH SOUP 11
roasted butternut squash, rich cream, grilled focaccia

SOUP OF THE MOMENT 11
inquire about our featured soup

HOUSE SALAD 9
DragSmith Farms' Mississippi greens, tomato, cucumber, radish, carrot, champagne vinaigrette

CAESAR SALAD 11
romaine, spice dried tomatoes, fried capers, parmesan crisp, caesar dressing

APPLE CRANBERRY SALAD 11
spinach, pepitas, goat cheese, pickled red onion, apple cider vinaigrette

WEDGE SALAD 11
iceberg, bacon, tomato, bleu cheese, bleu cheese dressing

Steaks A LA CARTE

8 OZ WAGYU SIRLOIN* 36
16 OZ WAGYU SIRLOIN* 46
18 OZ HAND CUT PRIME RIBEYE* 50

6 OZ ANGUS FILET* 38
12 OZ ANGUS FILET* 48

5 OZ DEPOT WAGYU STEAK* 35
10 OZ DEPOT WAGYU STEAK* 45
18 OZ DRY AGED NY STRIP* 50

ACCOMPANIMENTS AND ENHANCEMENTS

OISHII SHRIMP 15
MAPLE DIJON SAUCE 5
BLEU CHEESE CRUSTED 5

8 OZ GARLIC LOBSTER TAIL 35
TRUFFLE DEMI GLACE 5
CHIMICHURRI 5

SIDES PICK 3 FOR 30

POTATOES

HASH BROWNS 12
STEAK FRIES 12
LOADED BAKED POTATO 12
SWEET POTATO HASH 12

STEAKHOUSE FAVORITES

GARLIC HERB MUSHROOMS 12
WILD MUSHROOM RISOTTO 12
LOBSTER MAC AND CHEESE 12

VEGETABLES

CHILI GARLIC BROCCOLINI 12
LEMON PEPPER ASPARAGUS 12
CARROT PURÉE 12
MAPLE GLAZED BRUSSELS SPROUTS WITH BACON 12

**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.*

Main ENTRÉES

SURF AND TURF* 65
6oz. Angus filet, 8oz. cold water lobster tail, hashbrowns, broccolini, chimichurri, dipping butter

KING SALMON* 34
Ōra King salmon, maple bourbon glaze, carrot purée, sweet potato hash

STEAK WITH MUSHROOM RISOTTO* 42
5oz. Wagyu steak, wild mushroom risotto, demi glace

LOBSTER MAC AND CHEESE 32
Torchio pasta, lobster, black truffle cheese sauce

PAN SEARED WALLEYE 34
rice flour coated walleye, red pepper, onion, asparagus, brussels sprouts

CARNE ASADA ELOTE PASTA 45
short rib, pappardelle, lime crema, roasted corn and poblano, cotija cheese, parmesan, tajin butter, chimichurri

GRAIN AND RICE BOWL 22
craft blend of rice and ancient grains, sweet potato hash, maple dijon sauce
chicken thigh - 7 | Oishii shrimp - 15
king salmon* - 18 | depot steak* - 19

LOCAL PARTNERS

Peterson's Craftsman Meats
Aki's Breadhaus
Caves of Faribault Cheese
DragSmith Farms
Sebastian Joe's Ice Cream
Rice River Farms

Signature COCKTAILS

MIDNIGHT TRAIN 16
Du Nord vodka, Du Nord Café Frieda, espresso, vanilla

BARREL AGED MANHATTAN 15
Redemption rye, Carpano Antica vermouth, Angostura

MILL CITY MARGARITA 16
blanco tequila, cucumber chili lime elixir, Earl Giles quadra sec

CHAI OLD FASHIONED 16
chai infused rye whiskey, spiced syrup, cardamom bitters

WINTER COSMO 14
Prairie vodka, cranberry, lemon, rosemary

LINGONBERRY SPRITZ 15
Prairie vodka, lingonberry shrub, prosecco, soda

DEPOT MOJITO 14
rum, pomegranate, lime, mint

EVERGREEN GIMLET 14
Juniper gin, rosemary, lime, vapor bubble

CHAI WHITE RUSSIAN 15
Prairie vodka, coffee liqueur, chai, cream

NORD PETILLANTE 14
Aperol, cranberry, lime, prosecco, soda

Mock TAILS

MIDNIGHT BREW 8
espresso, cream, vanilla

CITRUS SIESTA 8
grapefruit, lime, agave

FRESH TRACKS 8
cranberry, lime, ginger beer

BUBBLES

			split	btl
La Marca	*Prosecco*	*Italy*	14	44
La Marca	*Prosecco Rosé*	*Italy*	14	
Chandon Brut	*Brut*	*Napa*	18	70
Moët & Chandon Réserve	*Brut*	*France*		120
Veuve Clicquot Yellow Label	*Brut*	*France*		140

SWEET WHITE & ROSÉ

			6oz	9oz	btl
Dr. Thanisch 'QBA'	*Riesling*	*Germany*			50
Luccio	*Moscato*	*Italy*	11	15	42
Bieler	*Rosé*	*France*	12	17	45

SAUVIGNON BLANC & PINOT GRIGIO

			6oz	9oz	btl
DaVinci	*Pinot Grigio*	*Italy*	11	15	42
Hess 'Shirtail Creek'	*Sauvignon Blanc*	*California*	11	15	42
Ladoucette 'Les Deux Tours'	*Sauvignon Blanc*	*France*	13	18	50
Whitehaven	*Sauvignon Blanc*	*New Zealand*	13	18	50
Clos du Val	*Sauvignon Blanc*	*Napa*	20	27	70

CHARDONNAY

		6oz	9oz	btl
House Chardonnay	*California*	11	15	42
Kendall Jackson Reserve	*California*	13	18	50
Frei Brothers	*California*	15	20	55
Pio Cesare L'Altro	*Italy*			65
Rombauer	*California*	25	34	90

NON-ALCOHOLIC

		6oz	9oz	btl
Hand on Heart *Cabernet Sauvignon, Chardonnay, Rosé*	*California*	13	18	50

CABERNET SAUVIGNON

		6oz	9oz	btl
House Cabernet	*California*	11	15	42
Louis Martini 'Prati'	*California*	12	17	45
Smith & Hook	*Central Coast, California*	16	22	60
Quilt	*Napa Valley, California*	22	29	80
Pine Ridge	*Napa Valley, California*	30	40	105
Grgich	*Napa Valley, California*			105
Stag's Leap 'Artemis'	*Napa Valley, California*			150

PINOT NOIR

		6oz	9oz	btl
Seaglass	*Santa Barbara, California*	11	15	42
MacMurray Ranch	*Monterey, California*	13	18	50
Louis Jadot	*Burgundy, France*	16	22	60
Belle Glos 'Dairyman'	*Sonoma County, California*	22	29	80
Archery Summit	*Willamette Valley, Oregon*			92

MERLOT, ZINFANDEL, BLENDS & OTHER REDS

			6oz	9oz	btl
Orin Swift Advice From John	*Merlot*	*California*			80
Diseño	*Malbec*	*Mendoza, Argentina*	12	17	45
Joel Gott	*Zinfandel*	*Lodi, California*	12	17	45
Rombauer	*Zinfandel*	*California*			90
Quilt 'Threadcount'	*Red Blend*	*California*	15	20	52
Juan Gil 'Blue Label'	*Red Blend*	*Jumilla, Spain*			60
Delas Freres 'Saint Espirit'	*Red Blend*	*Rhône Valley, France*			45
Pio Cesare	*Nebbiolo*	*Piedmont, Italy*	20	27	70
Justin 'Isosceles'	*Red Blend*	*Paso Robles, California*	30	40	105
Orin Swift 8 Years in the Desert	*Red Blend*	*California*	25	34	90

Local TAP BEER

THIRD STREET BREWHOUSE, MN GOLD 9
American Lager — Cold Spring, MN

FULTON BREWING, LONELY BLONDE 9
Blonde Ale — Minneapolis, MN

PRYES BREWING, PRAGMATIC 9
Pilsner — Minneapolis, MN

BLACKSTACK BREWING, LOCAL 755 9
New England IPA — Saint Paul, MN

LUCE LINE BREWING, FOGGY BOTTOM 9
Hazy IPA — Plymouth, MN

BALD MAN BREWING, TUPELO HONEY 9
Brown Ale — Eagan, MN

FINNEGANS BREWING, IRISH AMBER 9
Amber Ale — Minneapolis, MN

UTEPILS BREWING, EWALD THE GOLDEN 9
Hefeweizen — Minneapolis, MN

SURLY BREWING, FURIOUS 9
American IPA — Minneapolis, MN

CASTLE DANGER, CREAM ALE 9
Cream Ale — Two Harbors, MN

BEERS OF THE MOMENT 9
Inquire about our rotating, local taps

CANS & BOTTLES

Duluth Cider *Rotating* 9
Corona Extra 8.5
Corona Light 8.5
Bud Light 7.5
Budweiser 7.5
Michelob Ultra 7.5
Coors Light 7.5
Pryes Miraculum IPA 9
Stella Artois 8.5
Guinness Draught Can 10
White Claw *Mango & Black Cherry* 8
High Noon *Watermelon & Pineapple* 11
Lagunitas IPNA / Heineken 0.0 8