

Apps

Chips & Cheese house fried potato chips, cheese sauce & house dip \$11 *add pulled pork & cherry peppers* \$3
Gouda Stuffed Pickles pickle spear stuffed w/ gouda, wrapped in prosciutto then beer battered & fried \$11
Beer Battered Cauliflower battered & fried with honey mustard dipping sauce & pickled red onions \$12
Boomers mixed mushrooms, shallots, goat cheese, crostini & balsamic reduction(v) \$14
Lamb Pops two lamb chops, carrot puree & chimichurri \$25
Spicy Shrimp ½ pound of shrimp w/ garlic, lime, chili sauce, jalapeno, cilantro & crostini \$16 1 lb. \$32
Carolina Fried Sprouts Brussels sprouts w/ Carolina BBQ sauce & radishes \$11
Wings slow cooked then fried w/ your choice of sauce \$15
 Buffalo – Sweet Chili – BBQ – Cajun Dry Rub – Carolina BBQ – Habanero Pique

Soups & Salads

Tomato (gf) \$4 cup/\$6 bowl	Of the Day \$4 cup/\$6 bowl	Sausage, Potato & Kale (gf) \$4 cup/\$6 bowl
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Soup & Salad a cup of soup & a side salad \$10
Wedge iceberg lettuce, blue cheese, pickled red onion, tomato jam, bacon & blue cheese dressing (gf) \$7/\$12
Steakhouse 8oz, tomato jam, pickled red onion, peppers, mushroom, blue cheese, potatoes & Dijon vin (gf) \$23
Blackened Salmon 6oz salmon, shallots, walnuts, granny smith apples, goat cheese & apple vin (gf) \$25
Beet blackberry, beets, pistachio pesto, pickled red onion, blue cheese, bacon, arugula & balsamic vin (gf) \$16
Garden pickled red onion, cucumber, cherry tomato, carrots & choice of dressing (gf) \$6/12
 add 6oz chicken \$8 - add 8oz sirloin \$13 - add 6oz salmon \$17 - add 6oz lamb chop \$18 - add scallops \$18

Sandwiches

Turkey Jalapeno roast turkey, arugula, herbed goat cheese, jalapeno peach jam & on wheat \$15
Pulled Pork pulled pork, BBQ sauce & onion strings on brioche \$15
Fish Po Boy beer battered cod, tartar sauce, tomato, iceberg lettuce on a hoagie \$16
Spicy Chicken fried chicken, bibb lettuce, tomato, pepper jack, habanero aioli & bacon on ciabatta \$16
Cheese Steak mixed sweet peppers, sautéed onions, ribeye, swiss cheese, black pepper aioli on a hoagie \$16
Grilled Cheese cheddar, swiss, parmesan, gouda, apple & bacon on wheat \$16

Burgers* **substitute grilled chicken breast for \$1 upcharge**

Classic 8oz of ground beef w/ lettuce, tomato & red onion \$15
Apple & Blue applewood smoked bacon, sautéed onions, apple & blue cheese \$16
Mushroom & Swiss mixed mushrooms, black pepper aioli & swiss cheese \$16
Jalapeno Jack fried jalapeno, fried onion strings, bacon, habanero aioli & pepper jack cheese \$16
ND Bison Burger ground bison, gouda, bacon, arugula & tomato jam \$17

Entrée

Fish & Chips beer battered cod & fries with tartar sauce \$19
Chicken & Chips beer battered chicken tenders & fries \$16
Mac & Cheese cavatappi pasta in a four-cheese sauce topped with parmesan & breadcrumbs(v) \$12
 add-ons - bacon \$4 - pulled pork \$4 - buffalo chicken \$8 - mixed vegetables \$5 - jalapeno \$1
Sirloin & Blue 8oz sirloin, mashed potatoes, blue cheese, tomato jam, chive & fried onion strings \$24
Swedish Meatballs beef & pork meatballs, mushroom, gravy, house pickle, pickled onion & mashed potato \$23

Sides

french fries - onion strings - kettle chips – mashed potatoes - cup of soup \$4
\$2 up charge - sweet potato fries - sautéed vegetables - fruit - side salad – beer battered cauliflower – bowl of soup

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

FROM THE BAR

BOTTLED BEERS

Budweiser 5% ABV.	\$5.00
Bud Light 4.2% ABV.	\$5.00
Coors Light 4.2% ABV.	\$5.00
Corona Extra 4.6% ABV.	\$6.00
Fargo Brewing Rotating please ask your server or bartender	\$6.00
Heineken 5% ABV.	\$6.00
Michelob Ultra 4.2% ABV. 10° OG. 10 IBU.	\$5.00
Michelob Golden Light 4.1% ABV.	\$5.00
Miller Lite 4.2% ABV.	\$5.00
Modelo Especial 4.6% ABV.	\$6.50
Stella Artois 5% ABV. 12.5° OG. 25 IBU.	\$6.00

Pounders (16 oz can)

Busch Light	\$5.00
Pabst Blue Ribbon	\$4.00
Grain Belt Nordeast	\$5.50
Grain Belt Premium	\$4.00
Guinness Draught	\$7.00
Drekker Rotating Pounder please ask your server or bartender	\$10.00

Hard Seltzer

Truly Wild Berry	\$6.50
Truly Strawberry Lemonade	\$6.50
White Claw Black Cherry	\$6.50
White Claw Lime	\$6.50

Non-Alcoholic

1919 Root Beer	16oz \$4.00	20oz \$5.00
Heineken 0.0 (NA)		\$4.50
Ginger Beer		\$4.50
Kombucha		
Tropical - Forage - 12oz can		\$5.00
Ginger - Forage - 12oz can		\$5.00
Raspberry - Forage - 12oz can		\$5.00

Mocktails

Cran-Cherry Spritz

Cranberry Juice, Cherry Juice, Lime Juice, Simple Syrup, Cranberry Ice Cubes & Lemon Lime Soda 7

Mango Mule

Lime Juice, Mango Puree, Strawberry Simple Syrup, Ginger Beer, Lime & Strawberry 7

Autumn Punch

Apple Juice, Orange Juice, Cranberry Juice, Ginger Ale, Cinnamon, Anise, Apple, Orange & Cranberry 7

Sweater Weather

Hot Cocoa, Cinnamon, Nutmeg, Clove, Salt & Whipped Cream 7

FARGO, ND

46.8772° NORTH

96.7898° WEST

**PINTS &
PROVISIONS**

Round of Beers for the Kitchen \$18