

# LUNCH

## Apps

- Chips & Cheese** house fried potato chips, cheese sauce & house dip \$9 *add pulled pork & cherry peppers* \$3  
**Gouda Stuffed Pickles** pickle spear stuffed w/ gouda, wrapped in prosciutto then beer battered & fried \$11  
**Spicy Shrimp** ½ pound of shrimp w/ garlic, lime, chili sauce, jalapeno & cilantro \$16  
**Yuca Fries** lime, garlic oil, cilantro & habanero aioli \$11  
**Carolina Fried Sprouts** Brussels sprouts w/ Carolina BBQ sauce & radishes \$10  
**Wings** slow cooked then fried w/ your choice of sauce \$13  
**Buffalo – Sweet Chili – BBQ – Cajun Dry Rub – Carolina BBQ – Habanero Pique**

## Soups & Salads

- | <b>Tomato</b>  | <b>Of the Day</b> | <b>Sausage, Potato &amp; Kale (gf)</b> |
|--|-------------------|--|
| \$4 cup/\$6 bowl   | \$4 cup/\$6 bowl  | \$4 cup/\$6 bowl                       |
| <b>Soup &amp; Salad</b> a cup of soup & a side salad \$9   |                   |  |
| <b>Wedge</b> iceberg lettuce, blue cheese, pickled red onion, tomato jam, bacon & blue cheese dressing (gf) \$11           |                   |  |
| <b>Steakhouse</b> 6oz, tomato jam, pickled red onion, peppers, mushroom, blue cheese, potatoes & Dijon vin (gf) \$19       |                   |  |
| <b>Blackened Salmon</b> shallots, walnuts, granny smith apples, goat cheese & apple vin (gf) \$21                          |                   |  |
| <b>Blackberry Pear</b> blackberry, poached pears, pickled red onion, goat cheese, squash seeds & spiced wine vin (gf) \$13 |                   |  |
| <b>Garden</b> pickled red onion, cucumber, cherry tomato, carrots & choice of dressing (gf) \$6/12                         |                   |  |
| add 6oz chicken \$7 - add 8oz sirloin \$13 - add 6oz salmon \$16 - add 6oz lamb chop \$12 - add 4oz scallops \$12          |                   |  |

## Sandwiches

- Turkey Jalapeno** roast turkey, arugula, jalapeno peach jam & herbed goat cheese on wheat \$13  
**Pulled Pork** pulled pork, BBQ sauce & cilantro lime slaw on brioche \$13  
**Spicy Chicken** fried chicken, bibb lettuce, tomato, pepper jack, habanero aioli & bacon on ciabatta \$14  
**Grilled Cheese** cheddar, swiss, parmesan, gouda, tomato & sautéed onions on wheat \$11  
add-ons - bacon \$3 - pulled pork \$3 – prosciutto \$3 – capocollo \$3

## Burgers\*

substitute grilled chicken breast for \$2 upcharge

- Classic** 8oz of ground beef w/ lettuce, tomato & red onion \$12  
**BBQ Bacon & Cheddar** applewood smoked bacon, sautéed onions, BBQ & cheddar cheese \$14  
**Early Riser** fried egg, prosciutto, swiss cheese & bacon \$14  
**Mushroom & Swiss** mixed seasonal mushrooms, onion jam & swiss cheese \$14  
**Jalapeno Jack** fried jalapeno, fried onion strings, bacon, habanero aioli & pepper jack cheese \$14  
**ND Bison Burger** ground bison, gouda, bacon, arugula & tomato jam \$16

## Entrée

- Fish & Chips** beer battered cod & fries with tartar sauce \$18  
**Chicken & Chips** beer battered chicken tenders & fries \$16  
**Sirloin & Blue** 8oz sirloin, mashed potatoes, blue cheese, tomato jam, chive & fried onion strings \$23  
**Mac & Cheese** cavatappi pasta in a four-cheese sauce topped with parmesan & breadcrumbs(v) \$11  
add-ons - bacon \$3 - pulled pork \$4 - buffalo chicken \$7 - mixed vegetables \$5 - jalapeno \$1 – andouille \$4

## Sides

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

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

# FROM THE BAR

## BOTTLED BEERS

|   |        |
|---|--------|
| <b>Budweiser</b> ♦ 5% ABV.  | \$5.00 |
| <b>Bud Light</b> ♦ 4.2% ABV.  | \$5.00 |
| <b>Coors Light</b> ♦ 4.2% ABV.  | \$5.00 |
| <b>Corona Extra</b> ♦ 4.6% ABV.                                       | \$6.00 |
| <b>Heineken</b> ♦ 5% ABV.   | \$6.00 |
| <b>Michelob Ultra</b> ♦ 4.2% ABV. 10° OG. 10 IBU.                     | \$5.00 |
| <b>Michelob Golden Light</b> ♦ 4.1% ABV.                              | \$5.00 |
| <b>Miller Lite</b> ♦ 4.17% ABV.                                       | \$5.00 |
| <b>Modelo Especial</b> ♦ 4.6% ABV.                                    | \$6.50 |
| <b>Fargo Brewing Rotating Can</b> please ask your server or bartender |        |
| <b>Stella Artois</b> ♦ 5% ABV. 12.5° OG. 25 IBU.                      | \$6.00 |

## Pounders (16 oz can)

|   |        |
|---|--------|
| <b>Pabst Blue Ribbon</b>  | \$4.00 |
| <b>Grain Belt Nordeast</b>  | \$5.50 |
| <b>Hamm's</b>   | \$4.00 |
| <b>Grain Belt Premium</b>   | \$4.00 |
| <b>Guinness Draught</b>   | \$7.00 |
| <b>Drekker Rotating Pounder</b> please ask your server or bartender | \$7.00 |

## Bombers

|  |         |
|--|---------|
| <b>Duschutes Abyss</b> ♦ 11.2% ABV. 74 IBU.                        | \$18.00 |
| <b>Goose Island Bourbon County Stout 2020</b> ♦ 14.6% ABV. 74 IBU. | \$28.00 |

## DRAFTS

|   | <u>16 oz.</u> | <u>20 oz.</u> | <u>23 oz.</u> |
|---|---------------|---------------|---------------|
| <b>Bud Light</b> ♦ 4.2% ABV.  | \$6.00        |               | \$8.00        |
| <b>Drekker - Rotating Tap</b> please ask your server or bartender       | \$7.00        |               | \$9.00        |
| <b>Elysian Space Dust</b> ♦ 8.2% ABV. OG. 73 IBU.                       | \$7.00 (13oz) | \$9.00        |               |
| <b>Fargo Brewing - Rotating Tap</b> please ask your server or bartender | \$7.00        |               | \$9.00        |
| <b>Lagunitas IPA</b> ♦ 6.2% ABV. 51 IBU                                 | \$7.00        |               | \$9.00        |
| <b>Summit Oatmeal Stout</b> ♦ 5.2% ABV. 13.3° OG. 41 IBU.               | \$7.00        | \$8.00        |               |
| <b>Kona Big Wave</b> ♦ 4.4% ABV. 10.3° OG. 21 IBU.                      | \$7.00        |               | \$9.00        |
| <b>Bell's Two Hearted IPA</b> ♦ 7% ABV. 70 IBU.                         | \$7.00        |               | \$9.00        |
| <b>Boulevard Wheat</b> ♦ 4.4% ABV. 14 IBU.                              | \$7.00        |               | \$9.00        |
| <b>Cider- Rotating Tap</b> please ask your server or bartender          | \$7.00        |               | \$9.00        |
| <b>1919 Root Beer</b> (NA)  | \$4.00        | \$5.00        |               |

Ask Your Server or Bartender About Rotating Tap Lines

## Non-Alcoholic

|                                      |        |
|--------------------------------------|--------|
| <b>Heineken 0.0</b> (NA)             | \$4.50 |
| <b>Kombucha</b>                      |        |
| <b>Tropical</b> - Forage - 12oz can  | \$5.00 |
| <b>Ginger</b> - Forage - 12oz can    | \$5.00 |
| <b>Raspberry</b> - Forage - 12oz can | \$5.00 |

## Hard Seltzer

|  |        |
|--|--------|
| <b>Truly Wild Berry</b>                          | \$6.50 |
| <b>Truly Strawberry Lemonade</b>                 | \$6.50 |
| <b>Claw Black Cherry</b>                         | \$6.50 |
| <b>White Claw Lime</b>                           | \$6.50 |
| <b>Bud Light Strawberry, Mango, Black Cherry</b> | \$6.00 |

**FARGO, ND**

**46.8772° NORTH**

**96.7898° WEST**

Extra Malty ♦ Slightly Malty ♦ Balanced ♦ Slightly Hoppy ♦ Extra Hoppy ♦

**Round of Beers for the Kitchen \$18**