

## 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  
**Yuca Fries** lime, garlic oil, cilantro & habanero aioli \$11  
**Pulled Pork Cheese Fries** pulled pork, sweet cherry peppers, house dip, jalapeno & cheese sauce \$12  
**Lamb Pops\*** 2 bone-in lamb chops, carrot puree & chimichurri (gf) \$20  
**Boomers** mixed mushrooms, shallots, goat cheese, crostini & balsamic reduction(v) \$13  
**Spicy Shrimp** ½ pound of shrimp w/ garlic, lime, chili sauce, jalapeno & cilantro \$16 *1 lb.* \$32  
**Carolina Fried Sprouts** Brussels sprouts w/ Carolina BBQ sauce & radishes \$10  
**Wings** slow cooked then fried w/ your choice of sauce \$14

**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>Wedge</b> iceberg lettuce, blue cheese, pickled red onion, tomato jam, bacon & blue cheese dressing (gf) \$11           |                   |  |
| <b>Steakhouse</b> 8oz, tomato jam, pickled red onion, peppers, mushroom, blue cheese, potatoes & Dijon vin (gf) \$21       |                   |  |
| <b>Blackened Salmon</b> shallots, walnuts, granny smith apples, goat cheese & apple vin (gf) \$21                          |                   |  |
| <b>Blackberry Pear</b> blackberry, pickled red onion, goat cheese, poached pears, 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  
**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  
**Mac & Cheese** cavatappi pasta in a four-cheese sauce topped with parmesan & breadcrumbs(v) \$11  
add-ons - bacon \$4 - pulled pork \$4 - buffalo chicken \$7 - mixed vegetables \$5 - jalapeno \$1 - andouille \$4  
**Sirloin & Blue** 8oz sirloin, mashed potatoes, blue cheese, tomato jam, chive & fried onion strings \$23  
**Swedish Meatballs** beef & pork meatballs, mushroom, gravy, house pickle, pickled onion & mashed potato \$21  
**Carbonara** bacon, prosciutto, shallot, garlic, peas, egg yolk & parmesan cream sauce in fettuccine \$18  
**Seafood Scampi** shrimp, scallops, salmon, garlic, shallot, spinach, tomato & fettuccine in a lemon butter sauce \$23  
**Short Rib & Gnocchi** potato gnocchi, braised beef short rib, tomato, capocollo & parmesan \$28  
**Roast Eggplant** crispy rice, tahini, eggplant, yellow curry & red pepper tapenade \$18  
**Acorn Squash Risotto** arborio rice, squash puree, acorn squash, kohlrabi, garlic, shallots & parmesan \$23  
**Roast Chicken & Stuffing** carrot, chorizo stuffing, carrot puree, apples, gravy & apple glaze \$26  
**Salmon Maque Choux** blackened spice, bell pepper, corn, onion, cream, pickled jalapeno salad & chili oil \$34  
**Wagyu Striploin** mushrooms, caramelized onion & brown butter \$75

## Butcher Block

### Ribeye

16oz  
\$38

### Daily Catch

Ask your server  
for type & price

### Lamb Loin

12oz  
\$35

**All butchers block items will be served with carrot puree, seasonal vegetables, and....**

### Choice of Potato

**Mashed Potatoes**

**French Fries**

**Pearl Potatoes**

### Choice of Sauce

**Brown Butter**

**Demi-glaze**

**Chimichurri**

## 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 – yuca fries – 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

<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>Drekker Only Mostly Dead</b> ♦ 12% ABV. 15 IBU.	\$26.00
<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**

PINTS &

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

PROVISIONS

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