

APPETIZERS

- BUFFALO SHRIMP*** 23
Lightly fried jumbo shrimp tossed in house buffalo sauce
- GUACAMOLE** **AGF** 18
Avocado, onion, cilantro, lime & tomato with house made tortilla chips
- CAPRESE** **GF V** 16
Fresh mozzarella, tomato, pesto & balsamic reduction
- FRIED SHRIMP, CALAMARI & VEGETABLES*** 19
Spicy aioli & lemon
- ARTICHOKE SPINACH DIP** 19
Served with crostinis
- SHRIMP COCKTAIL*** 24
6 Jumbo shrimp with our housemade cocktail sauce
- DUNGENESS CRAB CAKES*** 26
Basil buerre blanc & fire roasted tomato coulis
- HUMMUS** **V** 18
Puree of garbanzo beans, roasted garlic & tahini, served with fresh vegetables & flat bread
- BRUSCHETTA** 17
Chopped fresh tomato, garlic, olive oil & Parmesan, served with crostinis

PIZZAS

- Made with fresh mozzarella.*
Gluten free pizza crust available +3.00
- ROASTED APPLE** **V** 20
Roasted apple, onions, pecans & bleu cheese
- GREEK** **V** 20
Olives, feta cheese, red onions, spinach & fresh oregano
- MARGHERITA** **V** 20
Fresh mozzarella, tomato, basil & extra virgin olive oil
- PEPPERONI & ITALIAN SAUSAGE** 20
- SALMON*** 20
Smoked salmon, creamy dill sauce, red onion, capers, lemon zest & fresh dill
- CHICKEN & ARTICHOKE** 20
Roasted chicken, artichoke, Parmesan cheese, spinach & roasted tomatoes

FIRE ROASTED

- Specially marinated & roasted over an open woodfire. Served kabob style with grilled vegetables & basmati rice.*
- BEEF TENDERLOIN*** 31
GF
- CENTER CUT SWORDFISH*** 29
GF
- LEG OF LAMB** 32
(boneless) **GF**
- CHICKEN** **GF** 27
- JUMBO GULF SHRIMP*** 29
(6) **GF**

WOODFIRED

- Traditionally grilled over an open fire. Served with grilled vegetable skewer & mashed potatoes, basmati rice or french fries.*
Sweet Potato Fries or Truffle Fries +3.00
- WILD ATLANTIC SALMON*** 39
AGF
- DOWNTOWNER SIRLOIN*** 38
(12 OZ) **AGF**
Green peppercorn sauce
- PRIME NEW YORK STRIP*** 46
(12 OZ) **AGF**
- FILET MIGNON*** 55
(9 OZ) **AGF**
With smoked mushroom compound butter
- RIB EYE*** 56
(14 OZ) **AGF**
Prime boneless ribeye
- TOMAHAWK PORK CHOP** 39
Bone-in Tomahawk pork chop with pineapple chili salsa
- NEW ZEALAND LAMB CHOPS** 52
(6) **AGF**
Demi-glaze over mashed potatoes

ADDITIONAL ENTREES

- Burgers served with French Fries. Sweet Potato Fries or Truffle Fries +3.00
Gluten free bun or pasta +3.00*
- BLACK & BLEU BURGER*** 24
Woodfire grilled with Maytag Bleu Cheese, grilled onions, lettuce & tomato
- SIRLOIN BURGER*** 22
Woodfire grilled with lettuce, tomato, apple smoked bacon & cheddar
- GARDEN BURGER** **V** 22
Black bean based veggie burger with pepper jack cheese, garlic aioli, avocado, lettuce & tomato
- FETTUCCINI ALFREDO** 21
Parmesan, cream & white wine sauce
With Grilled Chicken 27
With Jumbo Shrimp* 30
- CHICKEN TORTELLINI** 28
Grilled chicken, fire roasted tomatoes & spinach in a light pesto cream sauce

SALAD

- MOE’S CAESAR** **AGF** 17
Add Chicken 8 | Add Shrimp* 9
Add Salmon* 10 | Add Steak* 16
- NASSEFF*** **GF** 32
Mixed greens topped with fire roasted jumbo shrimp, Donnay Farms goat cheese, toasted almonds, seasonal fruit, sun dried tomatoes & pomegranate vinaigrette
- CHICKEN PEAR** **GF** 23
Mixed greens with caramelized pears, candied pecans, seasonal fruit & raspberry vinaigrette
- SALMON & SWEET POTATO*** **GF** 31
Baby spinach topped with wild Atlantic salmon, roasted sweet potatoes, mandarin oranges, cucumber, roasted tomatoes, candied walnuts, feta cheese & honey Dijon dressing
- STEAK*** **GF** 31
Grilled Prime NY strip, mixed greens, bleu cheese, roasted tomato, grilled red onion, cucumbers & balsamic vinaigrette

COCKTAILS

OLD FASHIONEDS	14
THE CLASSIC OLD FASHIONED	
Buffalo Trace Distillery bourbon, turbinado syrup, Angostura bitters, orange zest	
THE SUPPER CLUB	
Brandy, turbinado syrup, Angostura bitters, muddled orange and cherry	
THE AGAVE	
Corazon reposado tequila, honey syrup, Peychaud’s bitters, cinnamon, lemon zest	
THE DUTCH	
Gin, Luxardo Maraschino liqueur, simple syrup, Peychaud’s bitters, lemon zest	

MARTINIS	14
THE CLASSIC MARTINI	
Gin or vodka	
HORSERADISH MARTINI	
Horseradish-infused vodka	
VESPER	
Wheatley vodka, gin, Lillet, lemon zest	
ESPRESSO MARTINI	
Wheatley vodka, Grind coffee liqueur, espresso, turbinado syrup	

MANHATTANS	14
THE CLASSIC MANHATTAN	
Rye, Carpano Antica sweet vermouth, Angostura bitters, cherry	
BLACK MANHATTAN	
Rye, Averna amaro, Angostura bitters, orange bitters, cherry	
ROB ROY	
Scotch, Carpano Antica sweet vermouth, Angostura bitters, cherry	
TIPPERARY	
Irish whiskey, Carpano Antica sweet vermouth, Faccia Brutto liqueur, orange bitters, lemon zest	

CLASSICS	14
CORPSE REVIVER #2	
Gin, Lillet, orange liqueur, fresh lemon juice, orange zest	
SIDECAR	
Cognac, orange liqueur, fresh lemon juice, orange zest	
MOSCOW MULE	
Vodka, ginger beer, lime	
FRENCH 75	
Gin, lemon sour, Prosecco, lemon zest	
APEROL SPRITZ	
Aperol, Prosecco, soda, orange	

MOCKTAILS	10
N/A SPICED CHERRY OLD FASHIONED	
N/A LAVENDER LEMONDROP	
N/A PINEAPPLE MARGARITA	
ST. AGRESTIS PHONY NEGRONI	

HOT DRINKS	12
IRISH COFFE	
Irish whiskey, coffee, turbinado syrup, whipped cream	
ITALIAN COFFEE	
Amaretto Disaronno, Crème de Cacao, coffee, whipped cream	
FRENCH COFFEE	
Grand Marnier, Crème de Cacao, coffee, whipped cream	
HOT NUTTY	
Irish Whiskey, Frangelico, coffee, whipped cream	
HOT APPLE PIE	
Tuaca, hot apple cider, whipped cream, nutmeg, cinnamon	

BEER

BOTTLES & CANS	
GRAIN BELT PREMIUM	7
BUDWEISER	7
MILLER LITE.	7
MICHELOB GOLDEN DRAFT LIGHT	7
CORONA	8
BLUE MOON	8
HAMM’S TALLBOY	7
WILD STATE CIDER.	8
HEINEKEN ZERO (NON-ALCOHOLIC).	7

DRAFT	
SUMMIT EXTRA PALE ALE, St. Paul, MN	8
SURLY FURIOUS, Minneapolis, MN	9
FULTON LONELY BLONDE ALE, Minneapolis, MN	9
CASTLE DANGER CREAM ALE, Two Harbors, MN	9
INDEED MEXICAN HONEY LIGHT, Minneapolis, MN	9
FAIR STATE MIRROR UNIVERSE HAZY IPA, Minneapolis, MN. . .	9
COORS LIGHT, Golden, CO	7
STELLA ARTOIS, Leuven, Belgium	9
GUINNESS STOUT, Dublin, Ireland	9
FEATURED TAP inquire with your server or bartender	

SELTZERS	
WHITE CLAW HARD SELTZER.	8
Black Cherry or Watermelon	

HIGH NOON HARD SELTZER	8
Peach or Pineapple	

WINE

WHITE	Glass Bottle
SAUVIGNON BLANC,	
Babich “Black Label”, Marlborough, New Zealand	12 44
CHARDONNAY, Chamisal (Unoaked), Central Coast, CA .	11 40
CHARDONNAY,	
Craftwork Estates, Monterey County, CA	14 52
PINOT GRIGIO,	
Santa di Terrossa, Veneto, Italy	11 40
PINOT GRIS, Nine Hats, Columbia Valley, WA	13 48
RIESLING, Dr. L, Mosel, Germany	10 36
CHENIN BLANC-VIOGNIER, Pine Ridge, California . .	10 36
VINHO VERDE, Lima “Schist”, Portugal	11 40
MOSCATO, Risata, Italy (187ml split)	13 -

RED	Glass Bottle
CABERNET SAUVIGNON, Juggernaut, California.	13 48
PINOT NOIR, Bread & Butter, California	11 40
PINOT NOIR, Stoller, Willamette Valley, OR	15 56
MALBEC, Bousquet, Argentina	10 36
MERLOT, Sand Point, California	11 40
RED BLEND, Silk & Spice, Portugal	11 40
ZINFANDEL, Cline Cellars, California	10 36
TEMPRANILLO, Campo Viejo, Rioja, Spain	11 40
SUPER TUSCAN, Carpineto Dogajolo, Tuscany, Italy. . .	12 44

SPARKLING & ROSÉ	
PROSECCO, Lunetta, Italy (187 ml split)	13 -
CAVA, Segura Viudas, Spain (187 ml split)	13 -
BRUT, Chandon, California (187 ml split)	19 -

BRUT ROSÉ, Chandon, California (187 ml split)	19 -
ROSÉ, Castle Rock, Willamette Valley, OR	11 40
ROSÉ, Whispering Angel, Cotes de Provence, France . . .	15 56