



## Bar Menu

**HOUSE MADE POTATO CHIPS** 6.00

Caramelized onion dip

**HOUSE CUT FRENCH FRIES** 6.00

Choice of two sauces: sherry ketchup, pink peppercorn ranch, blue cheese, masterwork sauce

**TUNA POKE\*** 13.00

Black rice salad, avocado, chile mayonnaise

**FISH TACOS** 4.50 each

Smashed avocado, cabbage slaw, lime crème fraiche, fresno chiles

**MINI JALAPEÑO CHEDDAR BRAT** 4.00 each

Smoked natural casing, Uncle Pete's mustard, homemade sauerkraut

**DRY RUB CHICKEN WINGS** 12.50

Blue cheese dressing

**BBQ CHICKEN WINGS** 12.50

BBQ molasses sauce, ranch dressing

**TAMARIND AND HONEY GLAZED PORK RIBS** 13.50

Cilantro, scallions, chopped almonds, pickled fresno chiles

**NACHOS WITH PORK CARNITAS** 14.00

White cheddar cheese sauce, chiles, green onion, cilantro, salsa

**THE BROOKLYN SHRIMP COCKTAIL** 14.00

Five poached wild shrimp, horseradish tomato sauce

**THE KILLER DOG** 7.50

Natural casing hot dog, pickle, onion, mustard, tomato, peperoncini, French fries

**FRIED WALLEYE SANDWICH** 15.00

Potato bun, dill pickles, napa slaw

**CLUBHOUSE SANDWICH** 14.00

Organic sprouted multigrain bread, turkey, ham, bacon, lettuce, tomato, mayonnaise

**BROOKLYN MASTERWORK BURGER\*** single 11.00 double 14

Potato bun, house ground beef, American cheese, confit tomatoes, shredded lettuce, masterwork sauce, French fries

**Modify Your Burger:** bacon 2, fried onion 1, mushrooms 1, blue cheese 1, pork carnitas 2

\*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 3% wellness charge is added to all guest checks to help offset the rising costs of employee wages and benefits. This charge is not a gratuity.

## Wines

### Sparkling

	6 oz	Bottle
Sparkling Brut, Veuve du Vernay, France	7	26
Cava Rosado, Poema, Spain	9	34
Prosecco, Astoria, Veneto, Italy		40
Blanc de Noirs, Domaine Chandon, California		70
Champagne, Pol Roger Brut Reserve, Épernay, France		105

### White/Rose

Pinot Grigio, Piccini, Venetie, Italy	7	26
Gavi, La Scolca, Piedmont, Italy		45
Sauvignon Blanc, Clifford Bay, Marlborough, New Zealand	10	38
Sauvignon Blanc, Hanna Winery, Russian River Valley, Sonoma County, California		45
Chenin Blanc/Viognier, Pine Ridge, California	9	34
Chardonnay, Cul-de-Sac Wine Company, California	7	26
Saint-Véran, Albert Bichot, Burgundy, France		65
Chardonnay, Frank Family Vineyards, Carneros, Napa Valley, California		80
Rosé, Côtes de Provence, Champs de Provence, France	11	42
Pinot Noir Rosé, Stoller Family Estate, Willamette Valley, Oregon		55

### Red

Pinot Noir, William Hill Estate, Central Coast, California	12	46
Pinot Noir, Louis Latour, 'Domaine de Valmoissine,' France		45
Pinot Noir, Duck Pond Cellars, Willamette Valley, Oregon		55
Chianti, Cecchi, Tuscany, Italy	9	34
Toscana Rosso, Casa Brancaia, 'Tre,' Tuscany, Italy	12	46
Nebbiolo, Renato Ratti, 'Ochetti,' Langhe, Piedmont, Italy		65
Malbec, Trapiche, 'Oak Cask,' Mendoza, Argentina	7	26
Zinfandel Blend, Kuleto Estate, 'Native Son,' Napa Valley, California		55
Cabernet Sauvignon, Cul-de-Sac Wine Company, California	7	26
Cabernet Sauvignon, Hendry, HRW, Napa Valley, California		80

## The Brooklyn Cocktails

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**The Brooklyn Bootleg** Tito's Handmade Vodka, Fresh Lemon, Lime, Orange, Blended Fresh Mint, Simple Syrup, Egg White, Sparkling Water

**Cork & Cleaver Cosmo** Tito's Vodka, Orange Liqueur, Cranberry, Lime

**Blue Mule** Prairie Organic Vodka, Blueberry, Lime, Ginger Beer, Thyme

**Get a Buzzzzz** Gordon's London Dry Gin, Tattersall Orange Crema, Lemon, Honey

**Pink Gin & Tonic** Tattersall Barreled Gin, Mediterranean Tonic, Peychaud's, Star Anise, Orange

**MN Doble** Angostura White Rum, Tattersall Grapefruit Crema, Lime, Angostura, Grapefruit

**Up to Eleven** Cabrito Blanco Tequila, Ancho Reyes Verde, Lime, Agave Nectar, Tajin

**Amaro Old Fashioned** Four Roses Bourbon, Branca Fernet, Demerara, Angostura, Orange

**Whiskey Sour-ish** Old Overholt Rye, Green Chartreuse, Pineapple, Lemon, Basil

**Brooklyn Spritz** Tattersall Bitter Orange, Sparkling Wine, Seltzer, Orange

## Beer

### Domestic & Craft

Michelob Golden Light, MO	4.50
Coors Light, CO	4.50
Grain Belt Nordeast, MN	4.50
Loon Juice Hard Cider, MN	5.50
Fulton Sweet Child of Vine IPA, MN	5.50
Surly Furious IPA, MN	7.00
Leinenkugel's Summer Shandy, WI	5.50

### Import

Corona Extra, Mexico	5.50
Stella Artois, Belgium	5.50
Peroni Nastro Azzurro, Italy	5.50
Guinness, Ireland	5.50
Clausthauler N/A	5.50

Ask your server about our 8 rotating and seasonal draft selection