



Appetizers

SOUP 5.00

Daily preparation

WALLEYE CHOWDER 8.00

TUNA POKE* 13.00

Black rice salad, avocado, chile mayonnaise

FISH TACOS 4.50 each

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

DRY RUB CHICKEN WINGS 12.50

Blue cheese dressing

BBQ CHICKEN WINGS 12.50

BBQ molasses sauce, ranch dressing

NACHOS WITH PORK CARNITAS 14.00

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

BROOKLYN SHRIMP COCKTAIL 14.00

Five poached wild shrimp, horseradish tomato sauce

RICOTTA MEATBALLS 12.00

Beef and pork meatballs, fresh tomato sauce, grilled bread

ARANCINI 12.50

Fresh mozzarella stuffed truffled risotto balls, fresh tomato basil sauce

Salads

BROOKLYN HOUSE SALAD 7.50

Mixed greens, tomato, cucumber, onions, champagne vinaigrette

CAESAR SALAD 10.00

Ricotta Caesar dressing, romaine, ricotta salata
add chicken 4.00 add salmon 7.00

CSA VEGETABLE SALAD priced daily

Produce from our local farm share with a seasonal vinaigrette

GRILLED CHICKEN SALAD 15.00

Mixed greens, goat cheese, strawberries, candied walnuts, strawberry vinaigrette

Desserts

WARM CINNAMON SUGAR

CHURROS 7.00

Spiced dulce de leche caramel

KEY LIME BLACKBERRY PIE 8.00

Dinner Specialties

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

KILLER DOG 7.50

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

FRIED WALLEYE SANDWICH 15.00

Potato bun, dill pickles, napa slaw, French fries

CLUBHOUSE SANDWICH 14.00

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

RIB EYE STEAK SANDWICH 15.00

Onion bun, shaved rib eye, Havarti, onions, mushrooms, French fries

JOSH'S VEGAN BOWL 12.50

Black beans, quinoa, cashew cream, seasonal vegetables, carrot slaw

GNOCCHI WITH SHRIMP AND TOMATOES 19.00

House made potato gnocchi, wild shrimp, tomato, basil, mint

CHICKEN RICOTTA RAVIOLI 18.00

Tomato, teardrop peppers, yellow pepper cream sauce

SPAGHETTI AND MEATBALLS 18.00

Beef and pork meatballs, fresh tomato sauce, pecorino romano

ROASTED FARMHOUSE CHICKEN 18.00

Potato puree, jus, broccolini

PAN SEARED SKUNA BAY SALMON* 24.00

Citrus, crema, rice pops, beet puree, spring vegetables

TAMARIND AND HONEY GLAZED PORK RIBS 24.00

Cilantro, scallions, chopped almonds, pickled fresno chiles, vegetable fried rice

STEAK FRITES* 24.00

Grilled Manhattan cut strip steak, roasted garlic aioli, French fries

THE BROOKLYN SUNDAE 8.00

Caramel stout ice cream, malt hot fudge, smoked almond brittle

ICE CREAM AND SORBET 6.00

The Brooklyn proudly supports local Community Supported Agriculture (CSA) farms and is honored to feature this fresh produce in our CSA Salad and throughout our entire menu. We are committed to supporting local family-owned businesses.

*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/Rosé

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

10

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