



Appetizers

- SOUP** 5.00
Daily preparation
- WALLEYE CHOWDER** 8.00
- TUNA POKE*** 13.00
Black rice salad, avocado, chile mayonnaise
- THREE FISH TACOS** 13.50
Grilled mahi mahi, charred tomato salsa, mango cabbage slaw
- 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
- RICOTTA MEATBALLS** 12.00
Beef and pork meatballs, fresh tomato sauce, grilled bread

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
- GRILLED SALMON SALAD** 15.00
Arugula, beets, sweet potatoes, oranges, pickled red onions, orange coriander vinaigrette
- GRILLED CHICKEN SALAD** 15.00
Mixed greens, goat cheese, strawberries, candied walnuts, strawberry vinaigrette

Desserts

- WARM BROWN BUTTER BEIGNETS** 7.00
With powdered sugar
- KEY LIME BLACKBERRY PIE** 8.00

Dinner Specialties

- BROOKLYN MASTERWORK BURGER*** single 12.00 double 15
Potato bun, house ground beef, American cheese, confit tomatoes, shredded lettuce, masterwork sauce, French fries
- MUSHROOM SWISS BURGER*** single 11.00 double 14.00
Potato bun, mushrooms, caramelized onion, mornay sauce, house ground beef, French fries
- BACON CHEDDAR BURGER*** single 11.00 double 14.00
Potato bun, applewood smoked bacon, aged yellow cheddar, house ground beef, French fries
- COWBOY BURGER*** single 11.00 double 14.00
Potato bun, crisp fried onions, aged yellow cheddar, BBQ sauce, house ground beef, French fries
- KILLER DOG** 8.50
Natural casing dog, pickle, onion, mustard, tomato, pepperoncini, 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
- SWEET POTATO RICOTTA GNOCCHI** 16.00
Italian sausage, brown butter, tomato cream sauce, crisp prosciutto
- BUTTERNUT SQUASH RAVIOLI** 17.00
Brown butter, squash puree, pistachios, chile oil
- 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 NORWEGIAN SALMON*** 24.00
Citrus, crema, beet puree, vegetables
- TAMARIND AND HONEY GLAZED PORK RIBS** 24.00
Cilantro, scallions, chopped almonds, pickled fresno chiles, vegetable fried rice
- BEEF, PORK AND MUSHROOM MEATLOAF** 16.00
Caramelized onion gravy, potato puree

- THE BROOKLYN SUNDAE** 8.00
Caramel stout ice cream, malt hot fudge, smoked almond brittle
- ICE CREAM AND SORBET** 6.00

*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, Giesen, 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
Redd's Apple Ale	5.50
Fulton Sweet Child of Vine IPA, MN	5.50
Surly Furious IPA, MN	7.00
Bud	4.50
Bud Light	4.50

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