



Appetizers

- SOUP** 5.00
Daily preparation
- WALLEYE CHOWDER** 8.00
- TUNA POKE*** 13.00
Black rice salad, avocado, chile mayonnaise
- 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
- TAMARIND AND HONEY GLAZED PORK RIBS** 13.50
Cilantro, scallions, chopped almonds, pickled fresno chiles
- 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
- GRILLED CHICKEN SALAD** 15.00
Mixed greens, goat cheese, strawberries, candied walnuts, strawberry 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

2 for 12

Pick one from each column 12.00

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| Cup of soup | Half clubhouse sandwich |
| Caesar salad | Half grilled chicken sandwich |
| Brooklyn house salad | 2 Fish tacos |
| | Primi spaghetti and meatballs |

Desserts

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

Sandwiches

Served with house cut French fries - side salad or fruit add \$2

- KILLER DOG** 8.50
Natural casing dog, pickle, onion, mustard, tomato, pepperoncini
- PULLED PORK SANDWICH** 12.00
Potato bun, house made BBQ, coleslaw
- GRILLED CHICKEN BREAST SANDWICH** 13.50
Organic sprouted multigrain bread, avocado, fennel, mayonnaise, sprouts
- FRIED WALLEYE SANDWICH** 15.00
Potato bun, dill pickles, napa slaw
- RIB EYE STEAK SANDWICH** 15.00
Onion bun, shaved rib eye, Havarti, mushrooms, onions
- BROOKLYN MASTERWORK BURGER*** single 12.00 double 15.00
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
- CLUBHOUSE SANDWICH** 14.00
Organic sprouted multigrain bread, turkey, ham, bacon, lettuce, tomato, mayonnaise

Lunch Specialties

- JOSH'S VEGAN BOWL** 12.50
Black beans, quinoa, cashew cream, seasonal vegetables, carrot slaw
- THREE FISH TACOS** 13.50
Grilled mahi mahi, charred tomato salsa, mango cabbage slaw
- SWEET POTATO RICOTTA GNOCCHI** 16.00
Italian sausage, brown butter, tomato cream sauce, crisp prosciutto
- SPAGHETTI AND MEATBALLS** 15.00
Beef and pork meatballs, fresh tomato sauce, pecorino romano

- 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

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| 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

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| 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

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| 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

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| 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