



Appetizers

HOUSE CUT FRENCH FRIES 5.00

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

CHICKEN WINGS 12.50

Choice of: dry rub, bbq, buffalo with peppercorn ranch or blue cheese

ELLSWORTH CO-OP CHEESE CURDS 9.00

With peppercorn ranch dressing

BROOKLYN NACHOS 13.00

Choice of: Chipotle pork or chicken with cheddar cheese, lime crema, pico de gallo, cilantro, salsa verde, chipotle salsa

CHICKEN FLATBREAD 11.00

Queso fresco, salsa verde, poblanos, lime crema

MARGHERITA FLATBREAD 11.00

fresh tomato, mozzarella, basil pesto, olive oil

Salads

GRILLED CHICKEN SALAD 15.00

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

ALMOND CHICKEN SALAD 15.00

Mixed greens, apples, grapes, scallions, almonds, green goddess dressing

COBB SALAD 15.00

Mixed greens, grilled chicken, blue cheese, tomato, bacon, hard boiled egg, red wine vinaigrette

CAPRESE SALAD 13.50

Tomato, fresh mozzarella, basil pesto, balsamic, olive oil

BROOKLYN SIDE SALAD 7.00

Mixed greens, cucumbers, tomato, champagne vinaigrette

SOUP 5.00

Daily preparation

Sandwiches

Served with chips and pickles

Sub house cut French fries or a side salad for \$1.50

Sub Beyond the Beef patty for \$1.50

FRIED WALLEYE SANDWICH 15.00

Potato bun, dill pickles, napa slaw

GRILLED CHICKEN SANDWICH 13.50

Potato bun, lettuce, tomato, Provolone, roasted garlic mayonnaise

HOT BEEF HOAGIE 14.50

Hoagie bun, mushrooms, onions, Provolone, au jus

BLT CHICKEN WRAP 13.50

Mixed greens, bacon, tomato, peppercorn ranch

CLUBHOUSE SANDWICH 14.00

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

BROOKLYN MASTERWORK BURGER* single 12.00 double 15.00

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

MUSHROOM SWISS BURGER* single 11.00 double 14.00

Potato bun, house ground beef, mushrooms, caramelized onions

BACON CHEDDAR BURGER* single 11.00 double 14.00

Potato bun, house ground beef, aged yellow Cheddar cheese, applewood smoked bacon, lettuce, tomato

Desserts

WARM DARK CHOCOLATE FUDGE CAKE

Vanilla bean ice cream, sea salt caramel almond crunch 7.50

CINNAMON SUGAR MINI DONUTS 7.00

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
Prosecco, Maschio, Teviso, Italy	10	35
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
Saint-Véran, Albert Bichot, Burgundy, France		65
Chardonnay, Louis Latour Grand Ardeche, Burgundy, France	7	26
Chardonnay, Frank Family Vineyards, Carneros, Napa Valley, California		80
Rose, Seeker, Provence, France	9	34
Pinot Noir Rosé, Stoller Family Estate, Willamette Valley, Oregon		55

Red

Pinot Noir, Seeker, Puy De Dome, France	9	34
Pinot Noir, Duck Pond Cellars, Willamette Valley, Oregon		55
Chianti, Cecchi, Tuscany, Italy	9	34
Toscana Rosso, Casa Brancaia, 'Tre,' Tuscany, Italy	12	46
Barbaresco, Franco Serra, Peimonte, Italy		75
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

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

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

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

Beer

Domestic & Craft

White Claw Mango and Black Cherry	6.00
Pabst Blue Ribbon Hard Coffee	6.00
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	8.00
Summit Dakota Soul	4.50
Bud	4.50
Bud Light	4.50

Import

Corona Extra, Mexico	5.50
Stella Artois, Belgium	5.50
Heineken 0.0	5.50

Ask your server about our 8 rotating and seasonal draft selection