



Craft Beer.
Craft Food.
Craft Cocktails.

APPETIZERS

CHEESE CURDS

VOTED #1 by MN Monthly Magazine 2020
Served with Ranch & Marinara \$14

SMOKED WINGS ^{gf}

Dry rub, Buffalo, BBQ, or Thai Chili
Choice of ranch or bleu cheese \$14

ROASTED BRUSSELS SPROUTS ^{gf}

Sriracha Honey, bacon jam, cotija, pickled onion \$14

FRIED PICKLE ROLLUPS

Ham, cream cheese, green onion, Sriracha
Served with mustard \$14

WARM PRETZEL

Served with gouda cheese sauce and mustard \$10

Sandwiches

BIG TOM

Smoked BBQ brisket, bacon, gouda cheese sauce,
cheese curds on a butter toasted bun \$20

PULLED PORK

Smoked BBQ pork, pickled red onion,
creamy coleslaw on a butter toasted bun \$17

SMOKED TURKEY B.L.T

Bacon, lettuce, tomato, avocado, roasted garlic
aioli served on Texas toast \$17

GROWN-UP GRILLED CHEESE

Smoked pork, bacon, American cheese,
pimento cheese, pickled jalapeños,
served on Texas toast \$17

*Served with choice of: coleslaw, fruit, seasonal vegetable, mashed Yukon potatoes,
french fries, or chips +\$2 tator tots, sweet potato fries, or side salad*

Flatbreads

BACKYARD BBQ

Ground beef, jalapeño cream cheese,
bacon, mozzarella, pickled jalapeños,
BBQ sauce \$18

SOUTHWEST CHICKEN

Verde sauce, roasted poblano, Cheddar Jack cheese,
salsa roja, lime crema, cilantro, guacamole \$18

Salads + Soup

SMOKED TURKEY COBB ^{gf}

Mixed greens, tomatoes, red onions,
black olives, bleu cheese crumbles,
bacon, hard-boiled egg, avocado \$17

STEAK SALAD ^{gf}

Mixed greens, grilled steak,
roasted tomato, red onion, bleu cheese
crumbles. Served with house vinaigrette \$19

GRILLED CHICKEN SALAD

Mixed greens, apple, red onion, raisins,
goat cheese, candied pecan, sweet poppy
seed dressing \$17

CAESAR

Romaine hearts, parmigiano, house made
dressing, Texas toast croutons \$13

SIDE SALAD ^{gf}

Mixed greens, tomatoes, red onions,
Parmesan cheese \$6

*House Vinaigrette, House Ranch, French, Bleu Cheese
Add Grilled Chicken \$5, Salmon \$6 or Steak \$9*

ZUPPA TOSCANA ^{gf}

Chicken stock, fresh sausage, potato, kale,
sweet onion, cream \$8

HONEY GOAT CHEESE BRUSCHETTA

Three grilled baguettes topped with Honey Goat
Cheese, tomatoes, arugula, pickled red onions,
balsamic drizzle \$12

SMOKED PORK NACHOS

Gouda cheese sauce, shredded cheddar, BBQ
sauce, lime crema, pico, jalapeño, cilantro,
guacamole \$17

STEAK BITES ^{gf}

Pan seared steak bites with roasted garlic aioli,
bleu cheese, tomato, arugula, pickled red onion,
balsamic reduction \$16

WARM SPINACH ARTICHOKE DIP

House spinach dip, garlic bread crumbs, tortilla
chips, toasted baguette \$15

WALLEYE SANDWICH

Panko breaded walleye, LTO, tartar sauce,
lemon \$17

REUBEN

Slow roasted corned beef, House 1000 Island,
caramelized onion, sauerkraut, Swiss cheese,
marble rye \$18

BUFFALO CHICKEN

Crispy buttermilk-pickle brined breast,
buffalo sauce, blue cheese, arugula, tomato,
pickled onion \$17

Burgers

BACON JAM

Pimento cheese & arugula \$17

JALAPEÑO POPPER

Bacon, jalapeño cream cheese, pickled jalapeños, arugula, garlic aioli \$17

TURKEY BURGER

Lettuce, tomato, onion, pepper jack cheese, avocado \$17

ZEN SMASH

Double patty Kobe beef blend, American cheese, fried onions, fancy sauce, pickles \$20

*All Served with Angus Beef Unless Otherwise Specified.
Substitute Chicken Breast, Turkey Burger or Plant-based Protein +\$2
Gluten Free Bun +\$2*

*Served with choice of: coleslaw, fruit, seasonal vegetable,
mashed Yukon potatoes, french fries, or chips
+\$2 tator tots, sweet potato fries, or side salad*

Tacos

SMOKED PORK ^{gf}

Salsa verde, grilled pineapple, corn tortillas \$15

GRILLED SHRIMP ^{gf}

Harissa cabbage slaw, avocado salsa, pico \$16

CHIPOTLE STEAK

Shredded lettuce, salsa roja, pico, Cotija cheese, fresh jalapeño \$16



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IRON TAP SPECIALTIES

ST. LOUIS RIBS

Full or Half Rack, french fries, creamy coleslaw, Texas toast
\$22/\$34

ADULT MAC & CHEESE

Smoked pulled pork, Poblano peppers, grilled onion, Cavatappi noodles tossed in a BBQ cheese sauce \$18

BRISKET LOADED SWEET POTATO ^{gf}

Smoked brisket, sautéed spinach & kale, grilled onion, roasted poblano, guacamole, pico, cotija \$20

CHICKEN CAVATAPPI

Chicken, sun dried tomatoes, mushrooms, & Cavatappi noodles tossed in a rosemary and roasted garlic cream sauce \$18

WALLEYE FRY

Panko breaded with house tartar, lemon. Served with french fries, coleslaw \$25

FRIED CHICKEN PARMESAN

Linguine, garlic cream, tomato, balsamic reduction, Mozzarella, marinara \$18

ENTRÉES

Available after 4pm Daily

MAPLE GLAZED SALMON

Sweet potato, fresh vegetables, candied pecans \$24

STEAK & SZECHUAN VEGETABLE BOWL

Jasmine rice, togarahi aioli, green onion, cilantro, crispy wontons \$18

GRILLED SHRIMP & GREENS BOWL

Jasmine rice, avocado, sautéed greens, grilled pineapple, salsa verde, cilantro \$19

12 OZ. SIRLOIN

Green peppercorn cream sauce, Yukon mashed potatoes, fresh vegetables \$31

MAMA'S MEATLOAF

Yukon mashed potatoes, fresh vegetables, beef gravy, onion tangles \$23

ALLERGY ALERT: Items noted gluten free (gf) are made without gluten, however, we cannot guarantee these items or ingredients have come not come in contact with gluten during preparation.

3% fee will be added to any bill paid with a credit card.