

BAR BITES

SOFT PRETZELS.....\$8
2 Soft salted pretzels with House beer-cheese sauce and ale mustard.

CABBAGE PANCAKES.....\$7
Its a thing. Choose bacon or mushroom. Served with wasabi aioli and Japanese BBQ sauce.

CHEESY FRIED PICKLES.....\$10
Dill pickle spears & Havarti cheese fried in an egg rolls wrapper. Served with sweet chili dipping sauce.

WAFFLE FRIES.....\$6
Lightly seasoned waffle fries and seasoned sour cream.

POUTINE.....\$9
Waffle fries, poutine gravy, fresh cheese curds, scallions & seasoned sour cream. Add bacon for \$1.

SCOTCH EGGS.....\$9
Hard-boiled eggs wrapped with our bratwurst sausage and breaded and fried. Served with ale mustard aioli.

KOREAN POPCORN CHICKEN.....\$11
Crispy fried diced chicken thighs tossed with Korean sauce & topped with scallions. Served with pickled vegetables & bibb lettuce.

MONGOLIAN BEEF.....\$11
Sautéed steak tossed with Mongolian sauce. Served with pickled vegetables & bibb lettuce.

FIRECRACKER SHRIMP.....\$11
Breaded shrimp tossed with firecracker sauce. Served with pickled vegetables & bibb lettuce.

JENGA NACHOS.....\$11
Tower of nachos layered with seasoned black beans, pico, queso cheese sauce, & lettuce. Served with salsa and season sour cream. Add chorizo, steak or chicken for \$3.

“JUST THE WURST”

SHAREABLE PLATTER.....\$18
In house sausages (Polish & Bratwurst) served with mashed potatoes, Brussel sprouts, sauerkraut, beer cheese sauce & ale mustard. Add \$2 for vegan sausage.

KUDOS TO OUR LOCAL PRODUCERS!

Brick Oven Bakery, Fischer Family Farms
Pork, Living Greens Farms, Cannonbelle
Cheese, Odenthal Meats & the Herbivorous
Butcher



NORTHFIELD • MINNESOTA

SALADS & SIDES

FAJITA SALAD.....\$9
Local mixed greens, seasoned black beans, avocado, corn, queso fresco avocado crema, pico de gallo, corn tortilla strips & cilantro lime vinaigrette. Add chicken, steak, chorizo or shrimp for \$3.

CHOPPED SALAD.....\$9
Local greens, corn, tomatoes, couscous, dried currants, roasted garbanzo beans & herb buttermilk dressing. Add steak, chicken or shrimp for \$3

TANZENWALD SALAD.....\$9
Local mixed greens, beersalamic vinaigrette, sliced strawberries, candied pecans & bleu cheese crumbles.

BUFFALO CHICKEN CAESAR.....\$11
Local mixed greens, crispy buffalo chicken thighs, bleu cheese crumbles, Caesar dressing & pretzel croutons.

SIDE SALAD.....\$4
Local mixed greens, tomato, red onion & queso fresco tossed in our house beersalamic vinaigrette.

SIDE CAESAR.....\$4
Local mixed greens tossed in Romano Caesar dressing with pretzel croutons.

FRIED BRUSSEL SPROUTS.....\$6
Crispy-fried then tossed in sweet apple cider vinaigrette & your choice of bacon or walnuts. Served with a vegan garlic aioli.

MASHED POTATOES.....\$5
Pure creamy buttery goodness.

HAND HELDS

Served with your choice of waffle fries, mashed potatoes, or side salad.

SO CAL BURGER.....\$10
Beef patty, avocado, lettuce, tomato & garlic aioli on Brick Oven Bakery bun. Add cheddar, pepperjack or havarti cheese for \$1

OLE BURGER.....\$11
Beef patty, half a bratwurst, cheddar, over easy egg & bistro sauce on Brick Oven Bakery bun.

PUB BURGER.....\$11
Beef patty, bacon, beer braised onions & bleu cheese on Brick Oven Bakery bun.

VEGGIE BURGER.....\$10
The classic vegan boca burger with avocado, lettuce, tomato, onion, vegan aioli and a pickle. Add cheddar, pepperjack or havarti cheese for \$1

STREET TACOS.....\$11
2 Corn tortillas stuffed with your choice of chicken, chorizo, steak, shrimp or black beans. Topped with cabbage, romaine, pickled red onion, pico, & queso fresco. Ttortilla chips & house salsas.

BUFFALO CHICKEN SANDWICH.....\$11
Fried chicken thigh, buffalo sauce, lettuce, scallion & pico. Served with herb buttermilk dressing. Served on hoagie or as a wrap

PHILLY CHEESESTEAK.....\$11
Sautéed steak, peppers, onions & Philly cheese sauce. Served on hoagie or as a wrap.

FRIED SHRIMP SANDWICH.....\$11
Fried shrimp, firecracker sauce, cabbage, romaine & pico de gallo. Served on hoagie or as a wrap.

BRATWURST.....\$11
Housemade bratwurst and sauerkraut with beer-braised onions and ale mustard.

CHORIZO.....\$11
Spicy Mexican sausage, beer-braised onions, avocado crema, pico de gallo and queso fresco.

POLISH KIELBASA.....\$11
Traditional Polish Sausage topped with house beer cheese sauce & sauerkraut.

VEGAN WURST.....\$12
Made for us by the Herbivorous Butcher. Choice of 2 toppings from the above sausage options.