

## STARTERS

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### **ROSEMARY WHITE BEAN DIP 12**

Rosemary White Bean Dip, Veggies, and Crackers

### **CHIPS & DIP 12**

Ripple Chips and French Onion Dip

### **CHORIZO NACHOS 15**

Chorizo Sausage, Pico, Jalapeno, Onion; Oaxaca, Colby, Monterey, and Pepper Jack Cheeses. Served with Lime Sour Cream.

### **BACON DATES 12**

Bacon Wrapped Dates, Herbs de Provence, and Goat Cheese



## FIRE-ROASTED PIZZAS

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### **PIZZA SPECIAL 15**

Ask for Today's Pizza Special

### **MARGHERITA 12**

San Marzano Tomato Sauce, Fresh Mozzarella, topped with Fresh Basil

### **PEPPERONI 14**

A Classic with Pepperoni and Mozzarella

### **PORK & GREENS 15**

Sausage, Parmesan Cream, Mozzarella Cheese, topped with Microgreens

### **JUST CHEESE PLEASE 10**

San Marzano Tomato Sauce and Mozzarella Cheese

### **WILD RICE and MUSHROOM 15**

Local Wild Rice, Mushrooms, Truffle Cream, Mozzarella, Cheddar, topped with Microgreens  
Add sausage 2

### **PORK CARNITAS BBQ 15**

Shredded Pork, Chipotle BBQ, Mozzarella, Cheddar, Red Onion, Jalapeño, topped with Cilantro

### **ROASTED VEGETABLE 14**

Sweet Potatoes, Peppers, Onions, San Marzano Tomato Sauce and Vegan Cheese, topped with Microgreens. Add vegan pepperoni 2

## SALADS

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### **GREEN SCENE CLASSIC 14**

Turkey Salad made with Cranberries and Maple-Toasted Almonds served with a side of Apple-Maple Vinaigrette Dressing

### **GRILLED FLANK STEAK 15**

Grilled Flank Steak, Cheddar Cheese, and Hard-Boiled Egg served with a side of Pesto Dressing

### **GREEN GODDESS 12**

Cucumbers, Broccoli, Cabbage, Pumpkin Seeds, Greens, and a side of Green Goddess Dressing

### **MARKET SALAD 14**

Strawberries, Goat Cheese, Candied Pecans, Celery, and a side of Honey Balsamic Dressing

### **SIDE SALAD 8**

Cucumber, Carrot, Watermelon Radish, and a side of House Ranch

### **ENHANCEMENTS**

Add to Any Salad: Roasted Turkey 4 | Flank Steak 5

## SOUPS & SIDES

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### **SOUP OF THE DAY**

Cup 6 | Bowl 8

### **POTATO CHIPS 2**

"Dirty"® Potato Chips with Sea Salt

### **VEGGIES & RANCH 6**

Fresh Vegetables served with House Ranch

### **SEASONAL FRUIT 6**

Side of Fresh, Seasonal Fruit



## SANDWICHES

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### **FLANK STEAK 15**

Grilled Flank Steak, Cheddar Cheese, Pesto Spread, House Mayo, and Lettuce, served on a Toasted Stirato Bun | Available Warm or Cold

### **TURKEY PESTO CHEDDAR 13**

House-Roasted Turkey, Cheddar Cheese, Pesto Spread, House Mayo, and Lettuce, served on a Toasted Stirato Bun

### **SMOKED TURKEY 13**

Smoked Turkey and Gruyere Cheese served on Cranberry-Wild Rice Bread with House Mayo, Honey-Mustard Spread, and Lettuce | Available Warm or Cold

### **TURKEY SALAD 14**

Turkey Salad Made with Cranberries and Maple Toasted Almonds. Served on Multigrain Bread with House Mayo and Lettuce

### **ROASTED VEGGIE 12**

Sweet Potatoes, Peppers, Onions, House Mayo, Pesto Spread, and Lettuce, served on a Toasted Stirato Bun | Available Warm or Cold

### **HAM & CHEESE 12**

Beeler's Ham, Gruyere Cheese, Honey Mustard, House Mayo, and Lettuce served on a Toasted Stirato Bun | Available Warm or Cold

### **CLASSIC EGG SALAD 11**

Made with Locally Sourced Eggs and a touch of Capers. Served on Multigrain Bread with House Mayo and Lettuce

## DESSERT

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### **DESSERT PIZZA 12**

Sweet Cream, Oat Crumble, and Chocolate Chips.  
*It tastes like a Fire-Roasted Chocolate Chip Cookie!*

### **HOUSE-MADE ICE CREAM 8**

Vanilla or Inspiration of the Moment

### **AMARETTI COOKIES 5**

Trio of Almond Cookies



## hand-crafted cocktails

### SUMMER COCKTAILS

**LAKE MAY YACHT CLUB 14**  
Light & Dark Carribean Rums  
Orgeat | Norseman Falernum | Lime  
Pineapple Amaro | Bitter Orange

**SUN-DRUNK PUNCH 13**  
Vodka | Aperol | Ginger Liqueur | Lime  
Tamarind | Orange | Pineapple  
Angostura | Tajin

**TOMATO-TINI 13**  
Vodka | Parmesan | Cherry Tomato  
Basil | Black Pepper | Lemon | Celery

**PRICKLY PEAR MOJITO 12**  
White Rum | Prickly Pear | Lime | Mint

**SIESTA 11**  
Blanco Tequila | Campari | Grapefruit | Lime

### HOUSE COCKTAILS

**GS OLD FASHIONED 14**  
Panther St. Paul Whiskey  
North Wisconsin Brandy | Angostura  
Cardamom | Orange | Cherry

**AIMEE'S MANHATTAN 13**  
Får North Røknar Rye  
Sweet Vermouth | Tattersall Sour Cherry  
Chocolate Bitters | Angostura

**PALOMA 11**  
Reposado Tequila | Mezcal  
Tattersall Grapefruit Crema  
Lime | Squir | Tajin

**WHISKEY SOUR 10**  
Jim Beam | Lemon | Orange  
Egg White | Angostura

**LATE JULY 10**  
Prairie Vodka | Tattersall Blueberry  
Lemonade | Lavender | Soda

**DOCK DROP 12**  
Tattersall Coconut Aquavit  
Heirloom Pineapple Amaro  
Yuzu Sour | Grapefruit | Lime

**GIN GIMLET 11**  
Crooked Waters Sun Dog Gin,  
Lime Cordial, Lime Juice

**NORTH LILLET 11**  
Vikre Amaro | Lillet Blanc | Orange  
Dry Vermouth | Lime | Habanero (Low ABV)

**SET IN STONE 13**  
Blanco Tequila | Crème de Violette  
Tattersall Orange Crema | Lime | Lavender  
Blue Butterfly Pea Powder | Smoked Salt

**LOST FORK 15**  
Private Barreled Rye by Får North  
Maple Syrup | Orange | Angostura

**NORDIC MULE 11**  
Tattersall Aquavit | Olive Brine | Lime  
Cucumber | Celery | Ginger Beer

**NO BOYS ALLOWED! 12**  
Får North Røknar Rye | Lemon  
Vikre Herbal Liqueur | Yellow Chartreuse

**INLAND SEA OF THE NORTH 13**  
Får North Gustaf Gin | 5Rocks Amaretto  
Apricot | Orange | Lemon | Chocolate Bitters  
Thyme | Soda | Angostura

**RPG 12**  
Bulleit Rye | Aperol | Lemon  
Passion Fruit | Grapefruit | Peychaud's

**WIFE NO 4 11**  
White Rum | Maraschino Liqueur  
Tattersall Grapefruit Crema  
Grapefruit | Lime

**MARGARITA 12**  
Blanco Tequila | Lime  
Tattersall Orange Crema | Salt

### BRUNCH COCKTAILS

**ESPRESSO MARTINI 11**  
Du Nord Frieda Coffee Liqueur  
Vodka | Cold Brew Coffee | Chocolate Bitters

**UFF-DA BLOODY MARY 8**  
Vodka | Uff-Da Bloody Mary Mix  
Celery | Uff-Da Shake

**LOVEJOY'S THAI BLOODY MARY 12**  
Lovejoy's Thai Basil Bloody Mary Mix  
Vodka | Pickled Thai Chili

**YUZU COFFEE TONIC 10**  
Du Nord Frieda Coffee Liqueur  
Yuzu Sour | Chocolate Bitters | Tonic (Low ABV)

**HIBISCUS FRENCH SEVENTY-FIVE 12**  
Får North Hibiscus Gin, Cuvee Brut  
Strawberry, Hibiscus, Lemon

**MIMOSA 10**  
Cuvée Brut | Fresh Orange Juice

Our handcrafted cocktails are curated by:

*Aimee Bouchard*



## *spirit-free cocktails*

*Botanical bitters available upon request.*

### **NEW FASHIONED 12**

Seedlip Spice 94 | Black Tea  
Orange | Angostura | Cherry

### **LAVENDER BUTTERFLY 10**

Lemonade | Lavender | Lemon  
Blue Butterfly Pea Powder | Soda

### **SEEDLIP GARDEN 11**

Seedlip Garden 108 | Cucumber | Mint  
Lemon | Orange | Club Soda

### **SEEDLIP SOUR 12**

Seedlip Spice 94 | Seedlip Grove 42  
Black Tea | Lemon | Egg White  
Orange | Cardamom | Angostura

### **GHIA APÉRTIF SPRITZ 11**

Ghia | Grapefruit Soda | Lemon | Cherry

### **GROVE 42 MARGARITA 11**

Seedlip Grove 42 | Lime  
Passion Fruit | Salt

## *wine selections*

### **WHITE WINE**

Villa Maria Sauvignon Blanc 14 | 40  
Tilia Chardonnay 11 | 34  
Tiefenbrunner Pinot Grigio 12 | 36  
Château Ducasse Bordeaux Blanc 12 | 36

### **SPARKLING WINE**

Graham Beck Sparkling Rosé. 15 | 45  
Spumate Cuvée Brut 10 | 30  
N/A Wölffer Sparkling Rosé 15 | 45

### **RED WINE**

Hahn Appellation Pinot Noir 12 | 36  
Cousiño Macul Antiguas Reservas Cabernet 11 | 34  
Valle Reale Montepulciano 14 | 40

### **ROSÉ WINE**

Mirabeau X En Provence Rosé 14 | 40  
N/A Wölffer Sparkling Rosé 15 | 45  
Graham Beck Sparkling Rosé 15 | 45

## *beers - ciders - seltzers*



### **BEERS ON TAP**

We feature four rotating taps  
of Minnesota-made beers

*Please ask your server for details!*

### **BEERS & SOURS**

Hamm's 16oz 3  
Busch Light 16 oz 5  
Corona Bottle 5  
Bent Paddle Cold Press Coffee Ale 7  
Bent Paddle Fruited Sour 7  
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Two Roots NA Beer 6

### **SELTZERS & CIDERS**

PRESS Hard Seltzer Pomegranate Ginger 5  
Fulton Blood Orange Hard Seltzer 6  
Wild State Semi-Dry Cider 7  
Wild State Pink Pineapple Cider 7  
Trail Magic Half & Half, 5mg THC 8

## *beverages*

Coke, Diet Coke, 7 Up, Squirt 3  
Iced Tea - Unsweetened 3  
Lemonade or Arnold Palmer 4  
Passion Fruit Lemonade 4  
Cold Brew 4  
Virgil's Root Beer 4  
Sparkling Water 3