



COCKTAILS

- Green Light Collins** 12
Midori, Vodka, Lime, Simple Syrup, Soda
- Blanco Negroni** 16
Gin, Cocchi Americano, Vikre Herbal Liqueur
- Oaxacan Sunrise** 17
*Del Maguey Vida Mezcal, Oranage Marmalade,
Lemon, Simple Syrup, Orange Bitters*
- Manhattan** 18
Traveller Bourbon, Antica Formula, Bitters
- Rose Colored Glasses** 20
Codigo Rosa, Aperol, Licor 43, Lemon, Agave Syrup

OLD FASHIONED

Sazerac Rye 16

Coffee Infused Traveller Bourbon 16

Oaxacan 17

Barr Hill Tom Cat 19



Tattersall 6 Year Wheated Bourbon 20

MARTINIS

- Lychee Blossom** 16
Rum, Lychee, Triple Sec, Lime, St Germaine
- Birds & Bees** 16
Vodka, Honey Syrup, Lemon, Soda
- Vesper** 16
Gin, Vodka, Lillet Blanc, Orange Bitters
- Bourbon Sunrise** 18
Old Forrester Bourbon, Orange, Simple Syrup, Bitters
- Corpse Reviver Blanco** 18
*Tequila Blanco, Lillet Blanc, Cointreau, Absinthe,
Lime, Orange*

BEER

Bud Light , <i>St Louis, MO</i>	7
Budweiser , <i>St Louis, MO</i>	7
Coors Light , <i>Denver, CO</i>	7
Michelob Golden Light , <i>St Louis, MO</i>	7
Michelob Ultra , <i>St Louis, MO</i>	7
Miller Lite , <i>St Louis, MO</i>	7
Bell's Two Hearted Ale , <i>Kalamazoo, MI</i>	8
Fulton Lonely Blonde , <i>Minneapolis, MN</i>	8
Heineken , <i>Amsterdam</i>	8
Red Stripe , <i>Kingston, Jamaica</i>	8
Guinness , <i>Ireland</i>	9
Utepils Ewald the Golden Hefeweizen , <i>Minneapolis, MN</i>	9
Surly Furious IPA , <i>St Paul, MN</i>	10
Surly Hell Lager , <i>St Paul, MN</i>	10

WINES BY THE GLASS

Sparkling & Rosé

Vinchio Vaglio "Nivasco", Brachetto , <i>Piedmont, Italy</i>	12
Gratien & Meyer Crémant de Loire, Brut Rosé , <i>Loire, France</i>	16
Bisol Jeio, Brut, Prosecco , <i>Italy</i>	13
Peyrassol Les Commandeurs, Rosé , <i>Provence, France</i>	18
Roederer Estate Brut, Sparkling White , <i>Anderson Valley, California</i>	19

White

La Crema, Chardonnay , <i>Sonoma, California</i>	13
Joseph Drouhin Vaudon, Chablis , <i>Burgundy, France</i>	23
Cakebread, Chardonnay , <i>Napa, California</i>	30
Maso Canali, Pinot Grigio , <i>Trentino, Italy</i>	15
Dr Loosen, Riesling Kabinett , <i>Mosel, Germany</i>	17
Champion, Sauvignon Blanc , <i>Marlborough, New Zealand</i>	15
Jean-Marie Reverdy La Villaudière, Sancerre , <i>Loire Valley, France</i>	22
Merry Edwards, Sauvignon Blanc , <i>Russian River Valley, California</i>	28

Red

Col dei Venti Petràia, Barbera d'Asti DOCG , <i>Piedmont, Italy</i>	18
Old Vine Ranch, Cabernet Sauvignon , <i>California</i>	13
Château Bel Orme Tronquoy-de-Lalande, Cabernet Sauvignon , <i>Haut-Médoc, France</i>	23
Faust, Cabernet Sauvignon , <i>Napa, California</i>	35
Clos Saint Anne, Merlot , <i>Bordeaux, France</i>	17
Ken Wright, Pinot Noir , <i>Willamette Valley, Oregon</i>	19
Etude, Pinot Noir , <i>Carneros, California</i>	24
Muga Reserva, Tempranillo , <i>Rioja, Spain</i>	23
Tenuta Sette Cieli Yantra, Toscana IGT , <i>Tuscany, Italy</i>	19

ALCOHOL FREE

MOCKTAILS

- Phony Negroni** 12
St. Agrestis Original or White Negroni
- NA Pornstar Martini** 12
Passionfruit, Lime, Vanilla, Non-Alcoholic Rosé
- Thrivin N' Vibin** 13
Basil Shrub, Strawberry, Lime, Sparkling, Orange Bitters
- Sober Sunset Spritz** 14
Abstinence Blood Orange, Orange, Lemon, Non-Alcoholic Rosé, Soda

WINE

- Ariel Cabernet Sauvignon** 11
- Kylie Sparkling Rosé** 12
- Pierre Chavin Zero Sauvignon Blanc** 14
- Vinada Crispy Chardonnay** 18

BEER

- Athletic Run Wild IPA** 8
- Athletic Upside-Dawn Golden Ale** 8
- Heineken 0.0** 8
- Guinness Draught Zero** 9

SHAREABLE STARTERS

- Idaho Potato Fries**  Small 6.95 Full 12.95
Choron Sauce
- Potato Boulettes** 13.95
Tillamook Cheddar, Baby Red Potato, Green Onion, Smoked Tomato Jam
- Onion Rings** 13.95
Colossal Sweet Onions, Buttermilk Ranch
- Walleye Strips** 15.95
Buttermilk-Breaded Walleye, Tartar Sauce, Lemon Wedges
- Three Oysters on the Half Shell***  16.95
Pomegranate Mignonette, Cocktail Sauce, Raw Horseradish or Traditional
- Burrata Toast.** 17.95
Toasted Ciabatta, Heirloom Tomatoes, Radish, Cucumber, Red Onion, Micro Basil, Pesto, Balsamic & Roasted Garlic Dressing
-  **Crab Cake** 21.95
Colossal Blue Crab, Tarragon Citrus Aioli
- Cheese Sampler**  22.95
The Drunken Goat, Cheddar Beechers Flagship, St. Stephen Triple Creme, Blueberry Preserves, Honeycomb, Black Garlic, Mixed Berries, Toasted Ciabatta
-  **Hot Peppered Shrimp**  22.95
Cajun-Dusted, Sweet & Tangy Hot Sauce
- Cajun Steak Bites*** 23.95
Whiskey Glaze, Horseradish Cream, Fried Onions

**Consumer Advisory: These items are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Select items can be prepared gluten-friendly with minor modifications.*

SOUPS & SALADS

 **Cream of Minnesota Wild Rice Soup** Cup 8.95 Bowl 15.95

Chef's Featured Soup Cup 9.95 Bowl 17.95
Ask Your Server for Today's Chef Creation

House Salad ^{GF} Starter 7.95 Full 14.95
*Mixed Greens, Tomatoes, Cucumbers, Red Onion, Baked Croutons,
Choice of Dressing*

Caesar Salad ^{GF} Starter 8.95 Full 15.95
Hearts of Romaine, Our Signature Caesar Dressing, Baked Croutons

Burrata Salad ^{GF} 18.95
*Toasted Ciabatta, Heirloom Tomatoes, Radish, Cucumber, Red Onion,
Micro Basil, Balsamic & Roasted Garlic Dressing*

Wedge Salad ^{GF} Starter 9.95 Full 19.95
*Baby Iceberg, Bacon, Tomatoes, Egg, Penta Blue Cheese,
Choice of Dressing*

 **Charred Salmon Salad*** 34.95
*Hoisin Battered Salmon, Champagne Vinaigrette-Dressed Greens, Red
Peppers, Lemon, Spicy Ginger Aioli*

Salad Adds:

Chicken 6.00, Shrimp 9.00, Salmon* 21.00, 6oz Steak* 23.00

Charlies, Burgers, and Sandwiches served with Fries, Coleslaw, or Potato Chips. Substitute Fresh Fruit, Side Salad or Caesar for an additional charge. Gluten-Free Bun available upon request.

CHARLIES

The Market Street 24.95
Chicken Breast, Thick-Cut Bacon, Swiss & Cheddar, Sriracha Mayo

Beer-Battered Walleye 25.95
Roasted Red Pepper Remoulade

 **The Grill Tenderloin*** 31.95
*Twin Grilled Medallions of Beef Tenderloin, Caramelized Onions,
Horseradish Cream, Béarnaise*

Crab Cake. 33.95
Crab Cakes, Arugula-Cucumber Salad, Tarragon Aioli

BURGERS

Served on Locally Sourced Country White Bun

The Rancher's Burger* 21.95
*St. Paul's Rancher's Legacy Wagyu Beef Patty, Lettuce, Tomato,
Red Onion*

Black and Blue* 23.95
*St. Paul's Rancher's Legacy Wagyu Beef Patty, Cajun Seasoning,
Blue Cheese, Caramelized Onions*

Mushrooms and Swiss* 23.95
*St. Paul's Rancher's Legacy Wagyu Beef Patty,
Caramelized Onions, Garlic Aioli*

Whiskey Burger* 23.95
*CAB Beef Patty, Whiskey Glaze, Cheddar, Bacon, Lettuce,
Tomato, Onions, Garlic Aioli*

*Menu prices reflect a cash discount; credit card purchases
incur a 3% surcharge.*

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