MARTINIS

Our House Martinis and Cocktails, prepared with The Grill-style generous portions, are carefully crafted by our master bartenders to guarantee your satisfaction.

Absolut Wreck 18.50
Absolut Vodka, Citron and Mandrin, Sweet and Sour, Pineapple Juice, Grenadine

Save The Whale 18.50
Gray Whale Gin, Aperol, Lemon Juice, Cava

Cosmopolitan 18.50
Absolut Citron, Cointreau, Splash of Cranberry Juice

Ultimate Chocolate 18.50
Absolut Vanilia, Baileys Irish Cream, Tempus Fugit Crème de Cacao

Espresso Martini 18.50
Absolut Vanilla, Licor 43, Espresso

Slanted Lip 18.50
Bulliet Bourbon, Pama, Solerno, Lemon Juice

Naked & Obscure 18.50
Del Maguey Vida Mezcal, Pamplemousse, Yellow Chartreuse, Lemon Juice

The Manhattan Experience 18.50
Elijah Craig Single Barrel Bourbon, Cointreau, Sweet Vermouth, Jamaican #2 Bitters, Cardamom

COCKTAILS

Minnesota Mule 12.00
Gray Duck Vodka, Ginger Beer, Simple Syrup, Fresh Lime, Candied Ginger served in a Copper Mug

Sorrentino 13.00
Limoncello, Campari, Antica Vermouth, Soda, Thyme, Orange

French 75 . . . . . 13.00
Empress 1908 Gin, St. Germain, Lemon Juice, Cava

Brown Derby 14.00
Maker's Mark Bourbon, Grapefruit Cordial, Grapefruit Juice, Honey, Soda

Penicillin 14.00
Monkey Shoulder Scotch, Lemon Juice, Honey, Ginger Ale

Sazerac 15.00
Remy Martin VSOP Cognac, Absinthe, Simple Syrup

El Diablo 15.00
Del Maguey Vida Mezcal, Creme de Cassis, Lemon Juice, Ginger Beer

Lion's Tail 16.00
Woodford Reserve Bourbon, Lime Juice, Luxardo, Allspice

Paloma 18.00
Codigo Rosa, Aperol, Grapefruit Juice, St. Germain, Lemon Juice

A 4% hospitality fee will be added to your bill to contribute to the restaurant's efforts to provide wages and benefits to attract and retain the talented team members who deliver your guest experience. The hospitality fee applied to your bill is not a server gratuity, is not obligatory, and will be removed from your bill by your server if requested. 18% gratuity will be added to parties of 8 or more.

BEER

DRAFTS (16 oz.)

Michelob Golden Light, *St. Louis, MO* 8.00
Summit Extra Pale Ale, *St. Paul, MN* 8.00
Stella Artois, *Belgium, MN* 8.00
Heineken, *Amsterdam* 8.00

Please ask your server about featured Craft Beers

BOTTLED

Coors Light, *Golden, CO* 7.50
Miller Lite, *Milwaukee, WI* 7.50
Miller High Life, *Milwaukee, WI* 7.50
Bud Light, *St. Louis, MO* 7.50
Budweiser, *St. Louis, MO* 7.50
Fulton Lonely Blonde, *Minneapolis, MN* 8.00
Surly Furious, *Minneapolis, MN* 8.00
Summit Saga IPA, *St. Paul, MN* 8.00
Red Stripe, *Jamaica* 8.00
Modelo Especial, *Mexico* 8.00
Bell's Two Hearted Ale, *Kalamazoo, MI* 8.00
Heineken Zero NA, *Amsterdam* 8.00
Lift Bridge Root Beer, *Stillwater, MN* 7.00

CIDER & SELTZER

Sociable Cider Werks "Freewheeler", *Minneapolis, MN* 8.50
High Noon, Mango, *Modesto, California* 8.00
High Noon, Pineapple, *Modesto, California* 8.00
High Noon, Grapefruit, *Modesto, California* 8.00

WINE

Beringer, White Zinfandel, *NV, California* 8.00
Trinquevedel, Tavel Rose, *Rhone, France* 12.00
Marques de Caceres, *Cava, NV, Spain* 10.00
Francois Montand,187ml, Brut Rose, *NV, France* 15.00
Vietti, Moscato, *Castiglione Tinella* 11.00
Dr. Loosen, Riesling Kabinett, *Mosel Germany* 14.00
Left Coast, Truffle Hill Chardonnay, *Willamette Valley* 15.00
Alexander Valley Vineyards, *Sangiovese, Rose* 15.00
Van Duzzer, Estate Vineyard, Pinot Grigio, *Willamette Valley* 16.00
Rombauer, Chardonnay, *Napa* 22.00
Chateau Vieux Ferrand, Merlot Blend, *France* 12.00
Willakenzie, Pinot Noir, *Willamette Valley* 18.00
Miner, Emily's Cuvee, Cabernet Sauvignon, *Napa* 20.00
Catena Alta, "Historic Rows", Malbec, *Mendoza* 21.00
Stags' Leap, Petite Syrah, *Napa* 25.00
Orin Swift, "8 years in the Desert," Red Blend, *California* 28.00
Turnbull, Cabernet Sauvignon, *Napa* 30.00

THE ST PAUL GRILL®

APPETIZERS

Warm Cheese Sampler 17.95
St. Andre Brie, Cambozola and Honey Goat Cheese with Black Garlic, Apricot Chutney and Grilled Crostini

Shrimp Cocktail 19.95
Jumbo Shrimp with House Cocktail Sauce, Grated Horseradish and Lemon

Hot Peppered Shrimp 20.95
Cajun Dusted and tossed in a Sweet, Tangy Hot Sauce

Calamari 22.95
Dusted with Seasoned Flour and fried golden with Lemon Aïoli

Seared Sirloin ** GF* 23.95
Marinated Beef Top Sirloin, Ancho, Chimichurri, and Red Wine Glaze

Bourbon Maple Glazed Bacon 23.95
Fig Jam, Shot of Whiskey

SOUP & SALAD

Cream of Minnesota Wild Rice Soup . . . . . cup 6.95 bowl 9.95

Caesar Salad 12.95
Hearts of Romaine, Our Signature Caesar Dressing and Baked Croutons
Grilled Chicken. . . . . 16.95 *Grilled Salmon*. 19.95

The Grill Wedge Salad 16.95
Nueske's Bacon, Crumbled Blue Cheese and Tomato with Choice of Dressing

**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.*

BAR MENU

The Grill Wagyu Burger 25.95
Rancher's Legacy Minnesota Wagyu, Pepperjack Cheese, Tomato, Avocado Relish, Pretzel Bun

The Market Street Charlie's 19.95
Grilled Chicken Breast, Thick-Cut Bacon, Swiss and Cheddar on Potato Rolls with Sriracha Mayo

The Grill Tenderloin Charlie's * 27.95
Two Grilled Medallions of Beef Tenderloin topped with Caramelized Onions and Horseradish Mayo on Potato Rolls served with Béarnaise Sauce

Beer Battered Walleye Charlie's 21.95
Roasted Red Pepper Remoulade on Potato Rolls

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DESSERTS

The St. Paul Grill is proud to serve desserts made fresh daily, in-house by our pastry chef. Several items are for sharing. Please ask your server for suggestions!

Burnt Crème 9.95

Apple Crisp 10.95
Fresh Seasonal Apples with Spices and Streusel Topping
Add Cinnamon or Vanilla Bean Ice Cream 2.00

Chocolate Molten Lava Cake 10.95
Warm Chocolate Lava Cake spiked with Kentucky Bourbon and served with Butterscotch Ice Cream and Bourbon Caramel Sauce

Ghirardelli Chocolate Sundae 12.95
Three Scoops of Vanilla Bean Ice Cream, Ghirardelli Chocolate Sauce, Fresh Whipped Cream and Pecans

Cheesecake 15.95
With Fresh Grated Carrots, Cinnamon, Raisins and Walnuts layered with Cream Cheese Frosting and covered in Coconut and Currants

Carrot Cake 12.95
Lightly Spiced, layered with Rich Cream Cheese Frosting, Caramel Sauce and Toasted Coconut

Featured Dessert Drinks

Espresso 3.50

Cappuccino or Cafe Au Lait 4.75

Irish Coffee 12.00
Red Locks Irish Whiskey, Brown Sugar, Coffee and Whipped Cream

Winter Carnival 12.00
Bailey's Irish Cream, Tia Maria, Hot Cocoa, Coffee and Whipped Cream

Grasshopper 12.00
Tempus Fugit Creme de Cacao, Creme de Menthe, Fresh Cream and Whipped Cream

Brandy Alexander 12.00
Brandy, Tempus Fugit Creme de Cacao, Fresh Cream and Whipped Cream

Ultimate Chocolate Martini 17.00
Absolut Vanilla, Bailey's Irish Cream, Tempus Fugit Creme de Cacao

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