

DESSERT

BLACKBERRY SORBET

| Greek Yogurt, Fresh Blackberries |

8

CHOCOLATE GANACHE

| Brown Butter, Salted Caramel, Vanilla Creme Fraiche |

8

STRAWBERRY RHUBARB SHORTCAKE

| Strawberry, Rhubarb Compote, Vanilla Cream, Puff Pastry |

14

PEACH PUFFS

| Rum Soaked Peaches, Marshmallow, Pastry Crust, Vanilla Glaze |

12

CARROT CAKE BITES

| Dates, Walnuts, Honey, Coconut, Cinnamon Frosting |

8

ROTATING HOUSE MADE ICE CREAM

| Rotating Selection of Various Ice Cream |

8

±



EST. 2018

232 MAIN ST. NORTH
STILLWATER, MN

≠

SPARKLING

Glass Bottle

BISOL JEIO | Prosecco | Valdobbiadene, IT

12 48

LAURENT PERRIER | Champagne Blend | Champagne, FR

24 85

BIAGIO SPUMANTE | Moscato | Milan, IT

14 56

ROSE

Glass Bottle

PEYRASSOL LA CROIX | Grenache | Provence, FR

13 50

DANCING DRAGONFLY, PONY | Cold Climate Blend | St. Croix Falls, WI

14 56

WHITE

Glass Bottle

TREFETHEN FAMILY VINEYARDS | Chardonnay (Oaked) | Napa Valley, CA

15 58

DOMAINE BOUSQUET | Chardonnay (Unoaked) | Tupungato, AR

12 46

HEDGES ESTATE C.M.S. | Sauvignon Blanc | Columbia Valley, WA

12 46

JUGGERNAUT | Sauvignon Blanc | Marlborough, NZ

13 50

DOMAINE MICHEL THOMAS & FILS | Sauvignon Blanc | Sancerre, FR

20 75

PULLUS | Pinot Grigio | Stajerska, SI

14 55

FISH & SEAFOOD

CRAB CAKES

| Blue crab, Lemon, Horseradish Beurre Blanc |

16

CHILEAN SEA BASS

| Plantain, Coconut, Lemongrass Coconut Beurre Blanc |

26

SMOKED SALMON

| Cedar Plank Fired, Sorghum Syrup, Cider Vinegar Glaze |

24

LOBSTER MAC & CHEESE

| 4 Cheese Blend, Spicy Sausage, Sweet Corn , Truffle, Butter Poached Lobster Tail |

36

MEZCAL BRINED SHRIMP

| Charred Sweet Corn, Jalapeno Chorizo, Chipotle Creme Fraiche, Cotija, Lime |

24

VEGETABLES

WEDGE SALAD

| *Smoked Tomato, Thick Cut Bacon, Buttermilk, Bleu Cheese, Green Onion* |
15

CHILLED ROASTED BEETS

| *Golden Beets, Dates, Walnuts, Pomegranate Seeds, Goat Cheese, Pomegranate Vinaigrette* |
14

CHEF'S SALAD

| *Baby Greens, Avocado, Red Onion, Farfalle, Cherry Tomato, Sweet Corn, Pesto Basil, Lemon Vinaigrette* |
14

CAULIFLOWER FRITTERS

| *Beer Battered, Garlic Aioli, Parmigiano* |
14

CARAMELIZED BRUSSEL SPROUTS

| *Smoked Berkshire Bacon, Thai Peanut Sauce* |
14

WOOD FIRED CARROTS

| *Smoked Cumin, Honey Whipped Ricotta* |
14

ZUCCHINI FRITTERS

| *Cornmeal Crusted, Chili Lime Aioli* |
14

GRILLED ASPARAGUS RISOTTO

| *Parmesan Crusted Risotto, Roasted Red Pepper Puree* |
20

GRILLED PAVE POTATOES

| *Cream, Thyme, Cheddar, Chive Creme Fraiche* |
14

SMOKED MUSHROOM GRATIN

| *Carmalized Onion, Gruyere, Parmesan, Sherry, Grilled Sourdough* |
18

RED WINE

Glass Bottle

J. WILKES <i>Cabernet Sauvignon</i> Paso Robles, CA	14	54
ROUTESTOCK ROUTE 29 <i>Cabernet Sauvignon</i> Napa Valley, CA	20	70
FREEMARK ABBEY <i>Cabernet Sauvignon</i> Napa Valley, CA	35	100
CAYMUS-SUISUN, GRAND DURIF <i>Petite Syrah</i> Suisun Valley, CA	16	65
BOREALIS <i>Pinot Noir</i> Willamette Valley, OR	14	54
LOUIS JADOT <i>Pinot Noir</i> Burgundy, FR	15	58
D.V. CATENA TINTO HISTORICO <i>Red Blend</i> Mendoza, AR	15	58
SEÑORIO DE P. PECINA <i>Tempranillo</i> Rioja, ES	14	56

DESSERT WINE

Glass Bottle

CHATEAU ROUMIEU-LACOSTE <i>Semillon</i> Sauternes, FR	12	30
KOPKE 10 YEAR OLD TAWNY PORT <i>Tawny Port</i> Portugal	16	48

COCKTAILS

CROSBY Buffalo Trace Bourbon, Allspice, Apple, Cinnamon <i>Sweet, Fruity</i>	11
MATCHSTICK MANHATTAN Old Forester Bourbon, Hibiscus Vermouth <i>Spirit Forward, Savory</i>	15
ESPRESSO MARTINI Vodka, Espresso, Vanilla <i>Sweet, Coffee</i>	16
G & TEA The Botanist Gin, Matcha, Lemon, Egg White <i>Semi-sweet</i>	16
HIGH TIME IN TOKYO Japanese Whiskey, Aperol, Passionfruit, Lime <i>Bitter-sweet, Tropical</i>	14
GOLDEN HOUR White Rum, Licor 43, Sweetened Condensed Milk, Lime, Egg Yolk <i>Baking Spices, Orange, Citrus, Creamy</i>	14
KNOCKIN' ON HEAVENS DOOR Heavens Door Ascension Bourbon, Honey, Berry, Lemon, Mint <i>Tart, Refreshing, Semi-Sweet</i>	15
THE DRUNKEN BOTANIST Diega Strawberry Gin, Elderflower, Simple, Lime Bitters <i>Spirit Forward, Floral, Slightly Fruity</i>	14
OAXACAN HEATWAVE Mezcal, Orgeat, Lime, Fire Tincture, Angostura <i>Smoky, Spicy, Tart, Refreshing</i>	14

WHISKEY OF THE WEEK | Ask Server For Details

ALCOHOL FREE COCKTAILS

LAST CALL FOR ALCOHOL Abstinence Non Alcoholic Blood Orange Aperitif, lemon, <i>Sweet, Fruity</i>	9
MOCK- SCOW MULE NON-ALCOHOLIC MOSCOW MULE <i>Sweet, Citrusy</i>	9

MEAT & POULTRY

SHORT RIB

| *Slow Smoked, Blackstrap Molasses* |
28

10OZ FILET MIGNON

| *Brown Butter Seared, Truffle, Madeira, Demi-Glaze* |
60

WAGYU BEEF FROM SNAKE RIVER FARMS

| *Served By The Ounce, Cast Iron Seared, Demi-Glaze* |
5 / oz

SMOKED DUROC PORK CHOP

| *Double Cut, Smoked Maple Bourbon Glaze, Caramelized Apple* |
32

BUCATINI

| *House Italian Sausage, San Marzano Tomatoes, Basil, Oregano, Burrata, Parmigiano* |
22

PINEAPPLE JERK CHICKEN

| *Carmelized Pineapple, Fresno Chilis, Beer* |
22

14 HOUR SMOKED BRISKET

| *Smoked Daily, Thick Sliced, Selection of Sauces* |
30

BEEF CARPACCIO

| *Shaved Beef Tenderloin, Arugula, Truffle Vinaigrette, Smoked Egg Yolk, Baguette* |
14

Chef's Butcher Board

*Smoked Brisket, Texas Hot Link, 10oz Filet Mignon,
& Chef's Choice meat, Served With Pickle,
Whole Grain Mustard, and Texas BBQ Sauce*

140

BAR MENU

CHEESEBURGER 18

| Wagyu, short rib & chuck, with lettuce, tomato, Onion, smoked tomato aioli |
18

SMOKED CHICKEN WINGS (8) 14

| House made dry rub, bleu cheese dressing |
14

SMOKED BRISKET TACOS 15

| Radish, cotija cheese, miso barbecue, tequila slaw |
15

TEMPURA BATTERED FISH TACOS 15

| Avocado creme Fraiche, smoked tomato salsa, lettuce |
15