

WINE

SPARKLING

PROSECCO FRIZZANTE terre dei buth nv treviso, italy	13/52
BRUT BLANC medivol cremant nv limoux, france	15/60
ROSÉ ultraviolet nv north coast, california	15/60

WHITE & ROSÉ

RIESLING elektrisch 2022 rheinhessen, germany	14/56
SAUVIGNON BLANC blood root hewing select sonoma, ca	14/56
CHARDONNAY domaine des terres 2021 burgundy, france	17/68

RED

BARBERA D'ASTI cantine povero piedmont, italy	12/48
TEMPRANILLO bela winery ribera del dureo, spain	14/56
CABERNET SAUVIGNON valravn 2019 sonoma county, california	18/72

NON-ALCOHOLIC

SAUVIGNON BLANC geisen 0% marlborough, nz	11
ROSÉ geisen 0% marlborough, nz	11
SPARKLING vinada zero-alcohol la mancha, spain	11

DRAFT BEER 9

FALLING KNIFE TOMM'S lager
MODIST TEAL LABEL ipa
INDEED FLAVORWAVE tropical ipa

THC 12

MODIST melt 10mg thc
SHARAB SHRUB shrub n' bub 3mg thc

DRY BAR

SAN PELLEGRINO	8
BAUHAUS NAH BEER	7
GRUVI JUICY IPA	7
3 LECHES KOMBUCHA	8

SIGNATURES 16

OLD FASHIONED

keepers heart whiskey | demerara | bitters blend

MANHATTAN

far north roknar rye | sweet vermouth | cherry bark vanilla bitters

ESPRESSO MARTINI

wheatley vodka | mr. black coffee liqueur | espresso

G&T

sipsmith gin | house tonic

SEASONALS 16

PARTING SHOT

solweig gin | centum herbis | maraschino liqueur | lemon

NORDIC 75

far north gin | lingonberry | lemon | prosecco

BLACK BIRD

herradura blanco tequila | blackberry | lime | rosemary

JULLIBEE

ida graves vodka | spiced pear liqueur | maple syrup | lemon | red wine

SPIRIT-FREE 14

NA-SCOW MULE

lime | pear-ginger shrub | ginger beer

BUBBLY BEET

beet shrub | lime

WISCONSIN OLD FASHIONED, NOT

kentucky 74 spiritless | orange | cherry | bitters blend

MARTINI

du norde l'etoile vodka | vermouth | olives or lemon twist

SPICY MARGARITA

la higuera sotol | bahnez mezcal | ancho liqueur | lime | spicy bitters

SAZERAC

pinhook rye whiskey | peychaud's bitters | absinthe

MINNESOTA SPICED MULE

pear brandy | ancho liqueur | ginger beer | cinnamon

SOUTHEAST NEGRONI

nordes gin | oka yuzu liqueur | campari | coconut

CLARIFIED MILK PUNCH 14

rotating flavors

NORTH STAR SODA

lingonberry | cream | lemon | soda

ESPRESSO DELIGHT

lyre's coffee na spirit | espresso | demerara

ROSEMARY SPARKLER

orange | lemon | rosemary | na sparkling

BITES

CHEF'S KOLTBOARDS

MEAT KOLTBOARD

selections of house charcuterie | spelt crackers | mostarda | pickled vegetables

16

CHEESE KOLTBOARD

local cheeses | spelt crackers | house jam | pickled vegetables

16

TIN FISH KOLTBOARD

selection of fangst tinned fish | rye bread | pickled beets | shallot & herb salad

16

STARTER

MIXED NUTS

house-spice blend | parmesan crisps

5

BITTERBALLEN

beef stew croquette | horseradish cream | micro greens

8

DUCK FAT FRENCH FRIES

dill aioli | ketchup

9

CHEESE CURDS

salami | pickled peppers | ranch seasoning

13

BEET HUMMUS

apple | endive | pistachio dukkah

14

SANDWICHES

all sandwiches come with house-spiced chips & dip | add duck fat fries for +2.50

HEWING BURGER*

double patty | white american cheese | buttered onion | b&b pickles | burger sauce

16

LIL CLUCKER

fried chicken thigh | cry baby craig's aioli | coleslaw | brioche bun

16

IMPOSSIBLE BEEF LINDSTROM

fried egg | crispy shallots | dill aioli | brioche bun

17

A 2% surcharge will be added to all checks. 100% of this surcharge goes directly to our back of house team. This surcharge is not a gratuity for personal services rendered by employees and is not the property of any employee.

*These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. A service charge of 20% will be added to parties of 6 or more.

