

# BAR FOOD

Every day 5pm-7pm

Monday 5pm-10pm

VEGETABLE FLATBREAD	8
grilled eggplant / black olive tomato sauce / fresh mozzarella / truffled paquillo-arugula salad	
LAMB NACHITOS	7
barbequed braised lamb / black bean puree / yellow corn-olive tapenade / sweet pickled jalapeno / jack & cotija cheeses	
WINGS	8
spicy sambal-wildflower honey sauce/ sesame seeds	
FRIED TEXAS SWEET CORN FRITTERS	6
chipotle ranch	
CURRIED CHICKEN SALAD	8
THAI CALAMARI	7
mint-chili sauce / cauliflower	
THE DOG	8
grilled kielbasa / celery seed / shaved fennel / tomato-red pepper relish / caramelized onion / stadium mustard	
THE BAR BURGER (a smaller version of our house original)	7
balsamic walla walla onion marmalade / arugula / pasilla goat cheese spread / toasted brioche	
JALAPENO HUMMUS	7
baked pita chips / kalamata / pickled vegetables	
PLANTAIN AHI TACO (AL A CARTE)	4
plantain shell / rice cracker / orange-chipotle vinaigrette / jicama cucumber salsa	
WHOLE ROASTED CORN	6
whole corn with avocado butter / smoked paprika / cotija cheese	
MINI SHELLS & CHEESE	5
SWEET POTATO FRIES	6
REGULAR FRIES	4

# HAPPY HOUR COCKTAIL LIST

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## DRAFT BEER

HENNEPIN SAISON 6

STONE LEVITATION ALE 4

TANGERINE WHEAT 4

## WINES 4

GLASS OF HOUSE WHITE

GLASS OF HOUSE RED

## COCKTAILS 6

### MANGO MOJITO

Muddled fresh mint & lime wedges mixed with spiced rum & fresh mango for a spin on this classic Cuban cocktail

### HONEY RYE

Old Overholt rye, Barenjager honey liqueur, orange bitters, stirred & served on the rocks with an orange peel

### PEACH CAIPIRINHA

Sagatiba Cachaca, muddled fresh lime, peach nectar shaken and served on the rocks

### CUCUMBER MARTINI

gin or Skyy vodka, cucumber and mint with cucumber garnish

### GINGER COSMO

Skyy ginger vodka, Elixir g, lime juice & cranberry juice

### LYCHEE MARTINI

pisco, lychee juice garnished with fresh lychee