

HOURS

MON-THUR: 11am-2pm; 5pm-10pm FRI: 11am-2pm; 5pm-11pm

SAT:5pm -11pm SUN: 10am-2pm

HAPPY HOUR MON-FRI: 4pm-6pm

COLD		нот
RAW ENDIVE Julienne, Apple, Mustard, Chèvre	12	CAULIFLOWER 14 Yellow Curry, Apple Apricot Chutney, Chickpea
SQUASH Red Kuri, Sesame, Cream Cheese, Apple	11	SPAGHETTI 11 Whole Wheat, Garlic, Chili Flake, Bottarga, Breadcrumb
POACHED ARCTIC CHAR* Leek, Pearl Onion, Buttermilk	14	SALSIFY SOUP 13 Charred Celery, Sumac Crouton
TARTARE* Eye of Round, Egg Yolk, Mushroom, Truffle, Parmesan	15	OCTOPUS Yam, Soy, Daikon, Cilantro, Lime, Peanut

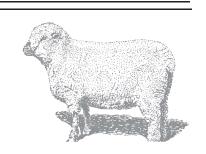
SNACKS

OYSTER * Cucumber, Black Vinegar, Sesame	04	BLACK SESAME Carrot, Orange, Tobiko	05
SEA URCHIN* Chorizo, Challah, Preserved Lemon, Roe	08	CHEDDAR Bleu Mont, Quince, Pecan, Cracker	06

LARGE		SWEETS	
QUAIL Chorizo, Sunchoke, Broccolini, Egg	20	CHOCOLATE SORBET Blood Orange, Almond Crumb	09
AGNOLOTTI Mushroom, Beef Cheek, Sour Cream, Rosemary	23	MOLEICE CREAM Caramel, Butternut, Cinnamon Toast	09
CLAMS AND SNAPPER* Bok Choy, Roasted Parmesan, Chili, Sourdoug	24 gh	ROBIOLA Chanterelle, Apricot, Hazelnut	10
HALF CHICKEN Roman Gnocchi, Seasonal Veg	26	CHOCOLATE PARFAIT Manjari, Pickled Pear, Rosemary Ice	10
		CREPE SUZETTE Rum, Malted Barley, Blueberry	11







*THESE ITEMS ARE RAW OR UNDERCOOKED (OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS).CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, EGGS, SEAFOOD, OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

BOROUGH, MANAGED BY JESTER CONCEPTS, CHARGES 3% TO ASSIST IN OUR EMPLOYEE HEALTH CARE AND WELLNESS COVERAGE. THIS WILL BE APPLIED TO OUR EMPLOYEES' HEALTHCARE, MENTAL HEALTH, AND BENEFITS ADMINISTRATION. THIS CHARGE IS NOT A GRATUITY. IF AT ANY TIME YOU HAVE CONCERNS OR QUESTIONS ABOUT THIS CHARGE, PLEASE ASK TO SPEAK TO A MANAGER.



COCKTAILS

BANANA FLIP* 14

Rye, Amaro, Banana, Egg

FJORD COLLINS (ON TAP) 14

Barrelled Gin, Aquavit, Honey, Lemon

THE WASHINGTON 14

Gin Blend, Shochu, Vermouth

RED RIVET 14

Scotch Blend, Amaro, Trinity Bitters

MACHINE GUN PUNSCH (ON TAP) 14

Rum blend, Punsch, Raspberry, Tea

BRING OUT YOUR DEAD 14

Gin, Bitter Orange, Lemon, Absinthe

PARLOUR OLD FASHIONED 14

Old Grand Dad 114, Jim Beam Rye, Piloncillo, Trinity Bitters

ON DRAFT

*Denotes 4oz. pour **Denotes 8oz. pour

DESCHUTES BLACK BUTTE PORTER (NITRO) 8

Porter | 5.2% | Bend, OR

WARPIGS FOGGY GEEZER 9

Hazy IPA | 6.8% | Munster, IN

LAGUNITA'S LIL SUMPIN' SUMPIN' 7

Special Ale | 7.5% | Petaluma, CA

SOCIABLE CIDER WERKS FREEWHEELER 8

Cider | 5.8% | Minneapolis, MN

BENT PADDLE VENTURE PILS 6

Pilsener Lager | 5.0% | Duluth. MN

BACK CHANNEL DUNZO IPA 9

New England IPA \mid 6.75% \mid Lake Minnetonka, MN

SURLY TODD THE AXE MAN 10

Double Dry Hopped IPA | 7.2% | Minneapolis, MN

BROWERIJ VAN STEENBERGE BAPTIST WIT 8 Belgian Wit Ale | 5.0% | Evergem, Belgium

INDEED CHAI VELVET 8

Amber Ale | 7.2% | Minneapolis, MN

MODIST BOOZEHOUND* 9

Barleywine | 20% | Minneapolis, MN

FAIR STATE FSB** 9 Imperial Pastry Stout | 13% | Minneapolis, MN

MODIST FIRST CALL 7

Coffee Lager | 6.5% | Minneapolis, MN

BELL'S TWO HEARTED 8

American IPA | 7.0% | Kalamazoo, MI

MODIST FRUIT CITY** 9 Peach Fruited Sour Ale | 5.6% | Minneapolis, MN

BOTTLES

MILLER HIGH LIFE (7 OZ.) 3 COORS LIGHT (BOTTLE) 5 SCHLITZ (TALLBOY) 5 **CLAUSTHALER 6**

