



## BRUNCH & LUNCH

BREAKFAST UNTIL 3PM

## FRESH OYSTERS

EAST & WEST COAST  
Horseradish, mignonette,  
cocktail sauce MKT

## TACOS

CUMIN-LIME CHICKEN  
Pico de gallo, cotija,  
cilantro-lime crema,  
corn tortillas 15

### GRILLED HALIBUT

Roast corn & black bean salsa,  
cilantro-lime crema, lettuce,  
corn tortillas 17

### ANCHO SPICED STEAK

Salsa roja, cotija,  
pickled onion, lettuce,  
corn tortillas 16

## SIDES

COLESLAW 5

STEAK FRIES 7

SKILLET HASHBROWNS 12

GRUYÈRE WHIPPED POTATOES 8

GRILLED ASPARAGUS 12

ROASTED WILD MUSHROOM 9

## SMALL PLATES ✕ STARTERS

### APPLEWOOD SMOKED WINGS

Dry spice or Nashville hot, Roquefort cheese sauce 16

### HOT LOBSTER & ARTICHOKE DIP

Gruyere, Parmesan, grilled bread 21

### CHICKEN PESTO FLATBREAD

Artichokes, roma tomato, four cheese blend,  
Parmesan 17

### TRUFFLE MUSHROOM FLATBREAD

Roast garlic cream, Gouda, Mozzarella, Fontina,  
Parmesan, truffle oil 16

### WISCONSIN STYLE CHEESE CURDS

Nashville hot sauce, bread & butter pickles 12

## BREAKFAST

### MALTED BUTTERMILK PANCAKES

Fresh blueberries, lemon whipped ricotta,  
maple syrup 12

### CHALLAH FRENCH TOAST

Bourbon flamed bananas, whipped cream, maple  
glazed pecans, powdered sugar 13

### WALLEYE BENEDICT

Walleye wild rice cakes, poached eggs, lemon dijon  
hollandaise sauce & arugula salad 16

### BERKSHIRE HAM BENEDICT

Cheddar biscuit topped with berkshire ham, two  
poached eggs, crispy hashbrowns, hollandaise 14

### PRIME RIB BENEDICT

Cheddar biscuit topped with thinly sliced prime rib,  
two poached eggs, crispy hashbrowns & horseradish  
hollandaise 15

## SANDWICHES

### BIRCH BURGER

House blend beef, white American cheese, pickles,  
Kewpie sauce 18

### FRIED CHICKEN SANDWICH

Buttermilk brined chicken breast, cilantro jalapeño  
coleslaw, Nashville hot sauce, bread & butter pickles 16

### SALMON BLT

Bacon, butter lettuce, avocado, sliced tomato,  
lemon chive aioli 17

## HOUSE SPECIALTIES

### FRIED CHICKEN & BBQ RIB COMBO

Two pieces of our 'Buckhorn' Fried chicken,  
half rack ribs, coleslaw, baked beans,  
cheddar biscuit, sriracha honey 34

### WISCONSIN FISH FRY

Beer battered cod, steak fries,  
house tartar sauce, coleslaw 22

### BBQ RIB DINNER

Coleslaw, baked pinto  
beans, Texas toast 30

## SALADS & SOUP

ADD ON: Chicken 6, Steak 12, Salmon 12, Grilled Halibut 14

### SMOKED TROUT CAESAR

Parmesan, hard boiled egg, croutons 17

### SUPPER CLUB WEDGE

Pear tomatoes, celery, red onions, hard boiled egg, crispy  
lardons, goldfish crackers, Red Wine Vinaigrette 15

### GATHERER SALAD

Mixed greens, quinoa, goat cheese, red onions, pistachios,  
avocado, green goddess dressing 18

### SIMPLE SALAD

Greens, cucumber, pear tomatoes, red onion, radishes, black olives,  
croutons, choice of dressing 9

### ROASTED CORN & BLACK BEAN CRAB SALAD

Roasted corn & black bean salsa, brown rice, jumbo lump blue crab,  
shredded iceberg lettuce, chipotle crema 18

TRADITIONAL GAZPACHO Croutons, lime crema cup 6 | bowl 8

*We are offering a limited menu at this time. We look forward to expanding our options in the future. Thank you.*

## FRESH BEER

- MADE HERE -

ALL BEER: 4 OZ \$3 • 8 OZ \$4 • 16 OZ \$7

### BIRCH'S BLONDE ALE 5.0%

Golden Promise barley, Norwegian Kveik yeast

### HAZY IPA 6.8%

oats, wheat, Citra, Mosaic, El Dorado, Simcoe hops

### BLOOD ORANGE BERLINER WEISS 5.2%

kettle sour, blood orange

### MEXICAN CHOCOLATE MILK STOUT 7.2%

cinnamon, chipotle, ancho, habanero, ghost peppers



### IDAHO-7 IPA 7.7%

Golden Promise barley, Idaho-7 hops, wheat

### TROPICAL SOUR 5.4%

kettle sour, Pineapple, Mango, Passion Fruit

### COFFEE CHOCOLATE GOLDEN ALE 6.2%

True Stone Colombia dark coffee, chocolate

### MEXICAN LAGER 4.9%

light lager, corn

## HARD CIDER

### SOCIABLE FREEWHEELER \$6

(NE Minneapolis) 16oz

### KEEPSAKE CIDER ORCHARD RESERVE WILD \$12

(dundas, MN) 500 ml, 7.3%abv  
dry cider spontaneously fermented,  
100% Minnesota apples, nothing else.

## RED WINE BY THE GLASS

BIRCH'S HOUSE RED 7

ANKO MALBEC *Salta, Argentina* 10

KLINKER BRICK OLD VINE ZINFANDEL  
*Mokelumne River, California* 12

COEUR DE TERRE PINOT NOIR  
*Willamette Valley, Oregon* 12

BAILEYANA FIREPEAK PINOT NOIR  
*Edna Valley, California* 15

CONCANNON CABERNET PASO *Robles, California* 9

BONANZA CABERNET BY CAYMUS *California* 12

PINE RIDGE CABERNET *Napa, California* 16



Want to enjoy your favorite fresh  
Birch's Beer at home?

CROWLERS \$8.50 each or \$30 for a 4-pack

GROWLERS \$20 each

## COCKTAILS

### BIRCH'S MARTINI

TITO'S HANDMADE VODKA, ST GERMAINE, GINGER SYRUP,  
LEMON JUICE 12

### BIRCH'S SPICY COCONUT MARGARITA

1800 COCONUT TEQUILA, TATTERSALL ORANGE CREMA, HOUSE  
SWEET N SOUR, GRAPEFRUIT, TABASCO 13

### BLOOD ORANGE BEERMOSA

BLOOD ORANGE BERLINER WEISS MIXED WITH CHAMPAGNE 10

### HOUSE OLD FASHIONED

BULLEIT BOURBON, TATTERSALL ORANGE CREMA, & SOUR CHERRY  
ANGOSTURA BITTERS 13

### PRETTY IN PINK

TITO'S VODKA, TATTERSALL CRANBERRY, BITTER ORANGE, SIMPLE,  
FRESH LIME 12

### GRAPEFRUIT APEROL SPRITZ

TATTERSALL GRAPEFRUIT CREMA, APEROL, ASTORIA PROSECCO,  
LEMON 12

### PEACHY KEEN MULE

TATTERSALL GIN, JAHOT PEACH LIQUEUR, FRESH LIME, GINGER  
BEER 12

### SMASH BERRY PUNCH

TATTERSALL BOOTLEGGER, RUM, TATTERSALL BLUEBERRY, SIMPLE,  
FRESH LIME, PINEAPPLE, MINT, UMBRELLA 18

## SPARKLING BY THE GLASS

ASTORIA PROSECCO SPLIT 12

ASTORIA MOSCATO SPLIT 12

## WHITE WINE BY THE GLASS

BIRCH'S HOUSE WHITE 7

LUCCIO PINOT GRIGIO *Veneto, Italy* 9

FLEUR DU CAP CHARDONNAY *South Africa* 10

AVIARY CHARDONNAY *California* 11

CHALK HILL CHARDONNAY *Sonoma, California* 13

CROSSINGS SAUV BLANC *Marlborough, New Zealand* 10

CUVEE MADAME ROSE *Provence* 11

DISRUPTION RIESLING *Columbia Valley, Washington* 10