

## APPETIZERS

<b>Waffle Fries</b> herb aioli	<b>10</b>
<b>Chicken Quesadilla</b> grilled chicken, fine shredded cheese, pico de gallo, chipotle ranch, flour tortilla	<b>14</b>
<b>Pub Wings</b> tossed in buffalo sauce, BBQ sauce, or BBQ dry rub with celery sticks and blue cheese dip	<b>14</b>
<b>Pretzel Sticks</b> served with beer cheese sauce	<b>12</b>
<b>Brussels &amp; Blue</b> fried Brussels sprouts, blue cheese crumbles, hot honey, candied pistachio	<b>12</b>
<b>Ellsworth Cheese Curds</b> beer battered Ellsworth cheese curds served with chipotle ranch	<b>12</b>
<b>Irish Nachos</b> housemade potato chips topped with beer cheese, melted cheese, bacon, crispy onions, herb sauce	<b>12</b>
<b>Buffalo Shrimp</b> corkscrew shrimp, buffalo sauce, blue cheese crumbles, micro greens, housemade slaw	<b>14</b>

## FLATBREAD PIZZAS

<b>Pepperoni</b>	<b>12</b>
<b>Cheese</b>	<b>12</b>
<b>Short Rib</b> short rib, Brussels sprouts, crispy onion, mixed cheese blend	<b>16</b>
<b>Mushroom</b> roasted wild mushrooms, roasted garlic aioli, goat cheese, arugula, lemon oil, balsamic glaze	<b>14</b>

## SOUP, SALADS, & HAND HELDS

<b>Heirloom Tomato Soup</b> heirloom tomato, onion, roasted garlic, micro greens	<b>7</b>
<b>Spinach &amp; Brussels Sprout Salad</b> spinach, shaved Brussels sprouts, berries, pickled onion, goat cheese, cucumber, balsamic glaze	<b>14</b>
<b>Rocket Green Salad</b> arugula, pickled green tomato, carrot ribbons, cucumber, watermelon radish, crispy onion, lemon oil	<b>14</b>
<b>PKB Cobb Salad</b> revol romaine crunch, corn salsa, hard boiled egg, heirloom baby tomato, carrot ribbons, Ellsworth cheese curds, wild rice, smoked paprika ranch	<b>14</b>
<b>Radish Micro Green Salad</b> micro greens, blue cheese crumbles, roasted tomato, GF granola, green goddess dressing	<b>14</b>
*add chicken for \$4, shrimp or salmon for \$6*	
<b>Grilled Chicken Club</b> grilled chicken, lettuce, tomato, onion, bacon, avocado, herb aioli	<b>15</b>
<b>Walleye Po Boy</b> beer battered walleye, arugula, tomato, pickled onion, tartar sauce, pretzel hoagie	<b>16</b>
<b>Crispy Shrimp Tacos</b> corkscrew shrimp, housemade slaw, watermelon radish, chipotle ranch, flour tortilla	<b>15</b>
<b>PKB Strauss Stack Burger</b> two straus patties, lettuce, cheddar cheese, tomato, pickles, everything brioche bun	<b>15</b>
<b>Poutine Stack Burger</b> two straus patties, Ellsworth cheese curds, housemade gravy, cheddar cheese, pickles, everything brioche bun	<b>17</b>
<b>Vegan Beyond Meat Burger</b> beyond meat patty, lettuce, tomato, pickles, GF burger bun	<b>15</b>

\*all handhelds served with house chips\*

\*sub waffle fries, side salad, or fruit for \$2\*

## ENTREES

Served 5:00pm - 10:00pm

<b>Beef Short Rib</b> herb demi, mashed potato, Brussels sprouts	<b>36</b>
<b>Minneapple Glazed Salmon</b> wild mushroom polenta, Brussels sprouts	<b>32</b>
<b>Vegan Pasta</b> butternut squash noodles, heirloom baby tomato, red onion zucchini, garlic, mushroom, white wine, lemon oil, balsamic	<b>28</b>
<b>Beer Battered Walleye</b> housemade tartar sauce, waffle fries, house slaw	<b>28</b>
<b>Lakes &amp; Legends Glazed Airline Half Chicken</b> wild rice cranberry pilaf, Brussels sprouts	<b>30</b>

\*all entrees served with a cheddar chive biscuit & honey butter\*

## SWEETS

<b>Vegan Carrot Cake</b>	<b>10</b>
<b>Chocolate Obsession Cake</b>	<b>10</b>
<b>Lingonberry Cheesecake</b>	<b>10</b>



P R A I R I E

INQUIRE WITH YOUR  
SERVER ABOUT OUR  
KIDS MENU

## CHEF'S PHILOSOPHY

Food "Thoughtfully Sourced, Carefully Served" is a long term commitment that has been constantly evolving. It has become not only the way of life for me, but also my culinary team.

Throughout my culinary journey, I have felt a strong connection to each community and culture that I work and live in. Utilizing and supporting local farmers, producers and products is a corner stone of pride for me. My team and I take the time to care and treat these partnerships with the utmost respect and integrity.

We only order the freshest ingredients, giving thought to minimizing waste, giving back to the community and let the flavors speak for themselves. Through the collaboration with our Sous Chefs, we have created an inspiring and thoughtful menu. I sincerely hope you enjoy.

*Chef Dan Bronke*

## OUR PARTNERS

### **Cheese:**

The Caves at Faribault Blue Cheese - Faribault, MN  
Stickney Hill Dairy - Rockville, MN  
Ellsworth Cooperative Creamery - Ellsworth, WI

### **Protein**

Revier Cattle Company - Olivia, MN  
Thousand Hills Cattle Company - Becker, MN  
Compart Family Farms - Nicollet, MN  
Comfrey Farms - Windom, MN  
Driftless Fish Co - Rochester, MN

### **Produce:**

Bushel Boy Farms Vine-Ripened Tomatoes - Owatonna, MN  
Revel Greens - Owatonna, MN  
Luv Micros - Minneapolis, MN

### **Bagels:**

Grandma's Bakery - White Bear Lake, MN

### **Marinades and Sauces:**

Lakes and Legends Brewery - Minneapolis, MN  
Ames Farm Honey - Delano, MN  
Cry Baby Craig's Hot Sauce - Faribault, MN

### **Grains:**

Red Lake Nation Foods - Redby, MN  
La Perla Tortillas - Minneapolis, MN