**Sharables**

- **SKOL! Nachos**: 12
  - Blue corn chips, smoked cheddar, mild queso sauce, corn relish, lemon sour cream
  - *Add chicken or smoked brisket* 4

- **Ellsworth Cheese Curds**: 12
  - Beer battered and lightly fried. Served with buttermilk ranch

- **Prairie Wings**: 14
  - House BBQ, Buffalo or dry rub. Served with celery and buttermilk ranch or blue cheese dressing

- **Jumbo Loaded Tots**: 12
  - Cheese and bacon stuffed jumbo later tots. Served with sour cream, bacon, and scallions

- **Walleye Cakes**: 14
  - Served over a bed of Kohlrabi slaw topped with garlic aioli

- **Bold North Cheese Board**: 16
  - Rotating selection of local cheeses, blackberry compote, rosemary beer bread, sesame lavash, rooftop honey, and dried fruits & nuts

- **Fried Brussels Sprouts**: 12
  - Loon Juice reduction, Faribault blue cheese, dried cherries, spicy candied pistachios

- **PKB Poutine**: 14
  - French Fries topped with smoked brisket, demi-glace, cheddar cheese curds, and green onions

**Salads**

- **PKB Kale Salad**: 10
  - Petite kale, heirloom tomatoes, Faribault blue cheese curdles, dried cherries, and spicy candied pistachios, and honey apple vinaigrette

- **Classic Caesar**: 10
  - Chopped romaine, shaved parmesan, baby heirloom tomatoes, pretzel croutons, anchovies, and classic Caesar dressing

- **Farro**: 10
  - Arugula, roasted sweet potato, pickled beets, hemp seed, and mandarin-fennel vinaigrette

- **Burrata Chicken Salad**: 14
  - Crispy chicken, chopped bacon, tomatoes, red onions, smoked cheddar, buffalo drizzle. Served with ranch dressing

- **Add salmon or chicken to any salad**: 4

**Sammies and Such**

- **Strauss Grass Fed Double Burger**: 15
  - Shredded lettuce, remoulade, and cheddar cheese

- **Brisket Taco**: 15
  - Corn tortilla, smoked brisket kohlrabi slaw, and corn relish

- **Pulled Waldorf Pheasant Salad**: 15
  - Pulled pheasant, grapes, pecans, lettuce, and crispy onions. Served on a pretzel bun

- **Fried Chicken Club**: 15
  - Crispy chicken thigh, lettuce, Bushel Boy tomato, bacon, smoked gouda, and hot honey glaze. Served on a brioche bun

- **Venison Meatloaf Sliders**: 15
  - Three venison patties, house BBQ sauce, fried cheese curds, and pickles. Served on slider pretzel buns

- **Griddled Ham and Cheese**: 15
  - Toasted parmesan-crusted sourdough bread loaded with Canadian bacon, Gouda cheese, and smoked cheddar

**Sliced**

- **Wild Mushroom Flatbread**: 12
  - Red wine braised wild mushrooms, roasted poblano-tomato sauce, gouda cheese, roasted garlic aioli topped with arugula-parmesan salad

- **Buffalo Chicken Flatbread**: 14
  - Spicy ranch sauce, Gouda cheese, blue cheese crumbles, bacon, pulled chicken, buffalo drizzle, and celery leaves

- **Brisket Flatbread**: 14
  - PKB signature BBQ sauce, smoked cheddar, and corn relish topped with crispy onion

**Staples**

- **Beyond Meat Hot Dish**: 24
  - Vegan Beyond Meat crumbs, baby green beans, roasted corn relish, later tots, and wild mushrooms in a tomato broth

- **Parmesan Crusted Walleye & Frittes**: 26
  - Pan-fried parmesan crusted Red Lake walleye. Served with French fries and roasted garlic aioli

- **Grilled Salmon**: 28
  - Char-grilled Lake Superior salmon topped with roasted red pepper chimichurri. Served with smoked cheddar grits and seasonal vegetable

**Sides**

- **French Fries**: 5
  - house-made Potato Chips

- **Petite Green Salad**: 8
  - Honey apple vinaigrette

- **Seasonal Vegetable**: 8
  - Kohlrabi Slaw

- **Seasonal Fresh Fruit**: 8
  - Blue Cornbread

- **Hyatt Rooftop Honey**

**Vegetarian**

- **Grilled Salmon**: 28
  - Char-grilled Lake Superior salmon topped with roasted red pepper chimichurri. Served with smoked cheddar grits and seasonal vegetable

**Gluten Free**

- **Sliced**: 5
  - French Fries

**Vegan**

- **Bread Smith Bakery**: Mankato, MN
  - Compart Family Farms**: Nicollet, MN
  - Stickney Hill Dairy**: Kimball, MN
  - Prairie Pride Farms**: Eichten City, MN
  - Bushel Boy**: Owatonna, MN
  - Prairie Pride Farms**: Faribault, MN
  - Amana Farms**: Watergent, MN

**Our Local Partners**

- **Vegetarian**
- **Gluten Free**
- **Vegan**

We are on a mission to bring to you the best that the bounty of the Midwest has to offer. Our menus reflect the choicest and closest ingredients we could get our hands on. Crafted in the hospitality of American heartland roots and the community of the open prairie, our staff creates food that reminds us of home and respects the environment. We sincerely appreciate you joining us at the table.

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*