

EATS

PARMESAN TOTS - 8

Curry Ketchup

FRIED BRUSSELS - 9

Panko Breadcrumbs, Ginger Garlic Glaze

WALLEYE CHOWDER - 6/9

Wild Rice, Dill, Carrot, Sweet Corn

SOUP DU JOUR - 5/8

Ask Your Server...They Know Whats Up!

HAUS SALAD - 5/8

Spring Greens, Tomato, Red Onion, Radish

BEET SALAD - 12

Pickled Beets, Spring Greens & Spinach, Bleu Cheese, Candied Pecan

CHEESE CURDS - 10

Hand Battered & Fried, Blueberry Bourbon BBQ

WALLEYE CAKES - 14

Capers, Dill, Remoulade

NACHOZ - 14

Pulled Pork, Melty Cheeze, Pico, Lettuce, Onion, Crema

DUCK WINGZ - 16

Sweet Soy Ginger Glaze, Green Onion, Sesame Seed

THE "ARTIE" - 17

10" Cauli Pizza Crust, Artichokes, Greek Olives, Herbed Goat Cheese, Mozz

TRUFFLE MAC 'N' CHEESE - 13

Garlic Panko, Cheesy Business. Add Pulled Pork or Bacon /4

ROASTED VEGGIE SAMMY - 14

Oyster Mushroom, Charred Red Onion, Herbed Cheese Spread & Romesco on Focaccia

PULLED PORK SAMMY - 14

Haus Roasted Pulled Pork, Gochujang BBQ, Slaw

BURGER OF THE MOMENT

Ask Your Server...They Know Whats Up!

HAUS BURGER - 15

2 Smashed Beef & Bacon Patties, Pickles, Cheese Fondue, Haus Burger Sauce

VEGGIE BURGER - 16

Beyond Meat Smashburger, Lettuce, Tomato, Red Onion, Cheese

WALLEYE PO' BOY - 17

Haus Slaw, Peppadew, Tomato, Citrus Tartar, Hot Sauce

Available After 5pm

PESTO BUCATINI - 17

Arugula Pesto, Cherry Tomoato, Parmesan Add Shrimp-7

FISH OF THE DAY - 23

Broiled w/Wild Rice Pilaf, Seasonal Veg, Sauced or Blackened

HAUS COCKTAILS

HAUS OLD FASHIONED - 11

Bourbon, Amaro, Demerara, Orange Peel

HAUS MANHATTAN - 10

Rye Whiskey, Sweet Vermouth, Angostura Bitters, Black Cherry

NORTHWOODS MULE - 10

Vikre Aquavit, Fresh Lime, Ginger Beer

TO THE BEET YALL - 10

Hibiscus Gin, St Germain, Lemon, Beet Juice, Lavender Bitters

BLUEBERRY WHISKY BUCK - 10

Bulleit Rye, Blueberry Liqueur, Lemon, Ginger

BOREAL NEGRONI - 10

Vikre Juniper Gin, Tuve Bitter, Crooked Water Bitter Orange, Alesio White Vermouth

YASS QUEEN - 10

Ketel One Vodka, Strawberry Puree, Basil Syrup, Lemon

GRAPEFRUIT MARGARITA - 10

Blanco Tequila, Grapefruit Crema, Fresh Lime & Grapefruit Juice

TAP BEER

BENT PADDLE "BENT HOP" GOLDEN IPA (MN) 6

CASTLE DANGER "WHITE PINE" - IPA (MN) 6

WARRIOR "MAORI" JUICY PALE ALE (MN) 6

WARPIGS "FOGGY GEEZER" HAZY IPA (US/DK) 7

URSA MINOR "BEARISTA" COFFE STOUT (MN) 7

CASTLE DANGER "CREAM ALE" (MN) 6

HAMMS THE BEER REFRESHING...HAAAAAAMS (MN) 5

CANS & BOTTLES

BUD - BUD LIGHT - MICH GOLDEN - BUSCH LIGHT

COORS LIGHT - PBR & HIGHLIFE TALLBOYZ

LOON JUICE "HONEYCRISP" CIDER - DULUTH CIDER "GITCH"

SOCIABLE CIDER "FREEWHEELER DRY"

WINE

CABERNET "KIN & CASCADIA" (WA) - 10

PINOT NOIR "WHOA NELLY" (CA) - 11

CHARDONNAY "TORTOISE CREEK" (CA) - 11

PINOT GRIGIO "LA FIERA" (IT) - 9

SAUVIGNON BLANC "WHITEHAVEN" (NZ) - 10

ROSE "LE JAJA de JAU" (FR) - 10

DESSERT

KEY LIME PIE - 8

Macerated Strawberries, Fresh Whip Cream

BUTTERSCOTCH BREAD PUDDING - 8

Sweet Bourbon Sauce

wifi pw: gunflint