EATS

FRIED BRUSSELS - 10 Panko Breadcrumbs, Ginger Garlic Glaze

PARMESAN TOTS - 9 Curry Ketchup

FRIED PICKLES - 9 Cajun Ranch

LIL' STUFFED PEPPERS - 9 Sweet Peppadew Peppers, Goat Cheese, Herbed Garlic Oil

SOUP O' THE DAY - 5/8 Your Server Knows What's Up!

WALLEYE CHOWDER - 6/9 Wild Rice, Dill, Carrot, Sweet Corn

FRENCH ONION SOUP - 13 Gruyere, Baguette

HAUS SALAD - 5/9 Spring Greens, Tomato, Red Onion, Watermelon Radish

HARVEST SALAD - 15 Honeycrisp Apple, Bleu Cheese, Candied Walnuts, Buttermilk Dressing (add chix/4 add shrimp/7)

FISH CAKES - 16 Walleye & Whitefish, Breadcrumbs, Remoulade

DUCK WINGZ - 17 Sweet Soy Ginger Glaze, Green Onion, Toasted Sesame Seed

HAUS POUTINE - 13 Cheese Curds, Gravy, Fries

TRUFFLE MAC 'N' CHEESE - 14
Garlic Panko, Cheesy Business. (add bacon or corned beef/4)

SMOKED BRISKEY SAMMY - 16 Haus Smoked Brisket, Pickles, Maple Bourbon Glaze

MEDITERRANEAN VEGGIE SAMMY - 15 Grilled Zucchini, Rosemary Feta Spread, Red Pepper Hummus on Focaccia

HAUS REUBEN - 17. Pulled Corned Beef, Swiss, Kraut, Dressing, on Caraway Rye

HAUS BURGER - 16 2 Smashed Beef & Bacon Patties, Pickles, Cheese, Haus Burger Sauce

BURGER OF THE MOMENT - MP Your Server Knows What's Up!

VEGGIE BURGER - 17 Beyond Meat, Treated Like a Smashburger, Lettuce, Tomato, Red Onion, Cheese

WALLEYE PO' BOY - 18 Haus Slaw, Peppadew, Tomato, Citrus Tartar, Hot Sauce

HANGER STEAK PIZZA - 26 Red Onion, Mozzarella, Ricotta, Zucchini, Peppadew, Harissa Cream Sauce

SAUSAGE ITALIA PIZZA - 26 Haus Made Fennel Sausage, Onion, Mushrooms, Black Olives, Grana Podano

Available after 5pm

FISH OF THE DAY - M/P Served Broiled or Blackened, Wild Rice Pilaf, Seasonal Veg

CARASECCE PASTA- 22 Peas, Squash, Parmesan Cream Sauce (add shrimp/7, add Prociutto/5

STEAK FRITES- 29 8oz Bavette, Parmesan Garlic Fries, Peppercorn Sauce

HAUS COCKTAILS

HAUS OLD FASHIONED - 12 Four Roses Small Batch Bourbon, Foro Amaro, Demerara, Orange Peel

HAUS MANHATTAN - 11

Makers Mark, Sweet Vermouth, Angostura Bitters, Black Cherry

NORTHWOODS MULE - 10 Vikre Aquavit, Fresh Lime, Ginger Beer

BLOOD ORANGE MARGARITA - 11 Cimmaron Blanco, Agave, Fresh Lime, Blood Orange Puree

BOREAL NEGRONI - 11

Vikre Cedar Gin, Tuve Bitter, Campari, Sweet Vermouth, Blood Orange

BLUEBERRY WHISKY BUCK - 11

Rve Whiskey, Blueberry Liqueur, Ginger, Lemon

LAVENDER HAZE - 12

Vikre Juniper Gin, GInger Liqueur, Lavender Thyme Syrup, Lemon

Castle Danger "Cream Ale" (MN) 6.5 Castle Danger "Maple Marzen" (MN) 7.5 Warpigs "Foggy Geezer" Hazy IPA (MN) 7 Bent Paddle "Cold IPA" (MN) 6.5 Three Floyds "Gumballhead" Wheat Ale (IN) 7.5 Lupulin "Chocolate Peanut Butter Porter" (MN) 7 Duluth Cider "Superior Dry" Tart Cider (MN) 7 Hamms...The Beer Refreshing...Haaaaaams! (MN) 5.5

CANS & BOTTLES

BUD - BUD LIGHT - MICH GÖLDEN - BUSCH LIGHT

COORS LIGHT - PBR & HIGHLIFE TALLBOYZ

GRAIN BELT PREMIUM - LOON JUICE "HONEYCRISP" CIDER

DULUTH CIDER "GITCH" - SOCIABLE CIDER "FREEWHEELER"

THC SPARKLING WATERZ (ASK WHAT WE HAVE:)

CABERNET "POZZAN" (CA) - 12 PINOT NOIR "DIORA" (CA) - 13 NERO D'AVOLA "SICILIA" (IT) - 12 CHARDONNAY "HOUSE OF BROWN" (CA) - 12 PINOT GRIGIO "OXFORD LANDING" (AU) - 10 SAUVIGNON BLANC "MAD FISH" (AU) - 12

DESSERT

CHOCOLATE SALTED CARAMEL BREAD PUDDING - 9 KEY LIME PIE - 9 CHOCOLATE ESPRESSO POT DE CREME - 9

We do not split checks over 8ppl. WIFI PW: gunflint ** Relax & Enjoy