

**WE LOVE OUR LOCAL PARTNERS**

DRAGSMITH FARM, WI  
RED BARN FARM, WI  
SEBASTIAN JOE'S, MN  
B & W COFFEE, MN  
UNTIED FARM, MN  
PARADISE MARKET, MN  
FOREST TO FORK, MN



**WE DO BRUNCH**  
SAT & SUN

**LET US HOST YOUR NEXT EVENT**

We Proudly Serve  
pasture raised house ground beef  
all natural house cut chicken

**TO SHARE**

- Signature Hummus / 12.5**  
tahini, spicy Zhug, pine nuts, Za'atar, Aleppo pepper, olive oil, served with grilled house pita
- Fresh Guacamole / 12.5**  
warm tortilla chips, chili lime salt
- Wisconsin Cheese Curds / 13.95**  
beer battered white cheddar curds, chipotle crema, spicy ketchup
- Urban Wings / 14.95**  
buffalo style, house blue cheese dressing
- Smoked Chicken Nachos / 14.95**  
house cured & smoked chicken, black beans, jalapeño cheese fondue, house pico de gallo & guacamole
- Lettuce Wraps / 13.75**  
Thai spiced chopped chicken, mint, cilantro, lettuce leaves, peanut sauce

**SIDES**

- Grilled Broccolini / 8.95**  
Romesco sauce, smoked white balsamic emulsion
- Crispy Brussels Sprouts / 8.95**  
pomegranate molasses, bacon
- Truffle Potatoes / 7.95**  
parmesan, truffle oil, parsley

**SOUPS** CUP 5.5 / BOWL 8.95

- Wild Rice Mushroom Soup**  
Forest to Fork exotic mushrooms, organic wild rice
- Chicken Chili**  
shredded natural chicken, beans, corn, peppers, crema

# Signature Entrees

- Grilled Shrimp Tacos / 17.95**  
corn tortillas, guacamole, lettuce, pickled jalapeños & onion, queso fresco, adjika chili aioli [3 tacos \ no side]
- BBQ Ribs / 24.95**  
house smoked pork ribs, slaw, house cut potatoes
- Smoked Pork Chop / 28.5**  
cider glaze, apple chutney, parmesan risotto
- Grilled Beef Kabobs / 22.5**  
soy & sesame marinated, red pepper, house slaw, peanuts, two dipping sauces
- Grain Bowl / 16.5**  
wild rice, buckwheat, sorghum, amaranth, chickpeas, kale, roasted cauliflower, tahini, sunflower seeds, sherry vinaigrette, peppadews  
add chicken / 7  
add salmon or steak / 11.5
- House Curry / 18.95**  
chicken or vegetarian, kale, cauliflower, chickpeas, basmati rice, fingerling potatoes
- Beef & Shrimp Pho / 16.95**  
traditional Vietnamese beef broth, rice noodles, shrimp, sliced beef, mushrooms, fresh toppings
- Salmon & Pierogi / 29.95**  
blackened salmon, house pierogi w/ potato chanterelle & caramelized onion, Chardonnay cream sauce
- House Made Pasta / 16.5**  
fresh fettuccini, sun-dried tomato, kale, butternut squash, olive oil, garlic, Chardonnay  
add chicken / 7  
add salmon or steak / 11.5

**SALADS** ADD CHICKEN / \$7 ADD SALMON / \$11.5

- Local Greens / 9.95**  
micro-greens, arugula, radish, marcona almonds, fresh citrus, pecorino, white balsamic vinaigrette
- Roasted Beets / 10.75**  
micro-greens, hazelnuts, goat cheese, honey dijon dressing
- Thai Steak Salad / 19.5**  
lemongrass marinated steak, arugula, spinach, basil, mint, cilantro, carrot, onion, tomato, hearts of palm, ginger vinaigrette

**gf** made w/ out glutenous ingredients (our facility is not gluten-free). **gfo** gf option available. Ask your server.

\* item is served raw or under cooked or may contain raw or under cooked ingredients. Consuming raw or under cooked items may increase chance of food bourne illnesses.

**GRILLED FLATBREADS**

- Tomato & Avocado / 15.95**  
fresh basil, fresh mozzarella, house white balsamic vinaigrette  
add crispy prosciutto / 2.5
- Mushroom & Herb / 16.95**  
creamed leeks, mixed mushrooms, herbs, Taleggio, mozzarella, truffle

**BURGERS**

- SERVED W/ HOUSE CUT POTATOES SUB SWEET FRIES, TOTS, OR SALAD / 2.95**
- Proper Burger / 15.95**  
pasture raised beef, local cheddar, house aioli, lettuce, griddled marsala onions
  - Lamb Burger / 16.95**  
goat cheese, pickled onions & jalapeños, adjika chili aioli
  - Turkey Burger / 15.75**  
local cheddar, arugula, guacamole, red onion, tomato, adjika chili aioli
  - Salmon Burger / 16.95**  
house made patty, cilantro, arugula, fresh mango salsa
  - Beyond Burger / 16.95**  
plant based patty, local cheddar, slaw, sweet soy, house made BBQ

**DESSERTS**

- White Russian Tiramisu / 7.5**  
lady finger cookies, espresso, Kahlua, mascarpone cheese, Dutch cocoa, hazelnut florentina
- Apple Crisp / 8.95**  
oatmeal, brown sugar, vanilla ice cream, salted caramel
- Dale's Sundae / 7.95**  
Sebastian joe's vanilla salted caramel, nicollet pot hole ice cream, chocolate sauce, hazelnuts, whipped cream

## ON TAP

<b>Miller Lite</b> PILSNER / Milwaukee, WI	<b>6</b>	<b>612Brew Hazy IPA</b> AMERICAN HAZY IPA / MPLS, MN	<b>7.5</b>
<b>Third Street Minnesota Gold</b> LAGER / Cold Spring, MN	<b>6.5</b>	<b>Castle Danger Cream Ale</b> CREAM ALE / Two Harbors, MN	<b>7.5</b>
<b>Summit</b> EPA / St. Paul, MN	<b>7.5</b>	<b>Fulton Sweet Child of Vine</b> IPA / Minneapolis, MN	<b>7.5</b>
<b>Finnegans Irish Amber</b> AMERICAN AMBER / MPLS, MN	<b>7.5</b>	<b>Pryes Course Correction</b> CITRA PALE ALE / Minneapolis, MN	<b>7.5</b>
		<b>Seasonal Tap</b> ask your server	<b>MKT</b>

## BOTTLED BEER

<b>Bud / Bud Light</b> LAGER / St Louis, MO	<b>5.5</b>	<b>Heineken Zero</b> N/A BEER / Netherlands	<b>6</b>
<b>Longboard</b> ISLAND LAGER / Kona, HI	<b>6.5</b>	<b>Coors Light</b> 16 oz. LAGER / Golden, CO	<b>6.5</b>
<b>Blue Moon</b> BELGIAN WHITE / Golden, CO	<b>6.5</b>	<b>Mich Ultra</b> 16 oz. LAGER / St. Louis, MO	<b>6.5</b>
<b>Corona</b> LAGER / Mexico	<b>6.5</b>	<b>Bells Two Hearted</b> 16 oz. IPA / Comstock, MI	<b>7.5</b>
<b>Alaskan Amber</b> ALT STYLE ALE / Alaska	<b>6.5</b>	<b>Pryes Royal Raspberry</b> 16 oz. SOUR ALE / Minneapolis, MN	<b>8</b>
<b>Founders Porter</b> PORTER / Grand Rapids, MI	<b>6.5</b>	<b>Guinness</b> 15 oz. STOUT / Dublin, Ireland	<b>7.5</b>
<b>Left Hand Milk Stout</b> STOUT / Longmount, CO	<b>6.5</b>	<b>Sociable Cider Werks</b> 16 oz. CIDER / Minneapolis, MN	<b>8</b>
<b>Stella</b> PILSNER / Belgium	<b>6.5</b>	<b>Loon Juice</b> 16 oz. CIDER / Spring Valley, MN	<b>8</b>
<b>Widmer Omission</b> PALE ALE / Portland, OR	<b>6.5</b>	<b>Pryes Miraculum</b> 16 oz. MIDWEST IPA / Minneapolis, MN	<b>8</b>
		<b>White Claw</b> 12 oz. HARD SELTZER / Chicago, IL	<b>6.5</b>

## UE SPECIALTIES

- Smoke & Ginger** / 12.5  
Fidencio Mezcal, Honey Ginger Syrup,  
Fresh Jalapeno, Fresh Lime Juice
- Messy Jessy** / 12.5  
Hangar 1 Rosé Vodka, St. Germain, Fresh  
Lemon Juice, La Marca Prosecco, Served Up
- Uptowner** / 12  
Cucumber & Basil Infused Titos Vodka,  
Fresh Lime Juice, Simple Syrup, Served Up
- Lakeside Lemonade** / 12  
Stoli Blueberi, Fresh Lemon Juice, Simple  
Syrup, Blueberry Pureé, Soda

## THE CLASSICS

- Seasonal Sangria** / 11  
Razberi Stoli, Peach & Orange Liqueur,  
Red & White Wine Blend, Fresh Citrus
- Urban Old Fashioned** / 12.5  
Redemption Bourbon, Angostura  
Bitters, Simple Syrup, Orange Twist
- Pomegranate Mojito** / 12.5  
Bacardi, Bacardi Limon, Fresh Mint,  
Lime, Soda
- Paloma** / 12.5  
Corralejo Reposado, Grapefruit Juice,  
Simple Syrup, Lime & Orange, Soda

## RED WINE

<b>Grayson Cellars</b> , Zinfandel/California	11/42	<b>Zenato</b> , Pinot Grigio/Italy	11/39
<b>Elouan</b> , Pinot Noir/Oregon	12.5/46	<b>Maso Canali</b> , Pinot Grigio/Italy	39
<b>Belle Glos</b> , Pinot Noir/California	79	<b>Twin Island</b> , Sauvignon Blanc/New Zealand	11.5/41
<b>Conquista</b> , Reserve Malbec/Argentina	13/49	<b>Echo Bay</b> , Sauvignon Blanc/New Zealand	38
<b>Lapostolle Apalta</b> , Cabernet Blend/Chile	45	<b>Better Half</b> , Sauvignon Blanc/New Zealand	39
<b>Château Haut Beausejour</b> , Bordeaux/France	69	<b>Joel Gott</b> , Unoaked Chardonnay/CA	11/39
<b>Dusted Valley</b> , Petite Syrah/Washington	79	<b>Sonoma-Cutrer</b> , Chardonnay/Sonoma Coast	14/54
<b>Markham</b> , Merlot/Napa Valley	58	<b>La Crema</b> , Chardonnay/Sonoma	49
<b>Hess Select</b> , Cabernet/California	12/44	<b>Clean Slate</b> , Riesling/Germany	10/38
<b>Justin</b> , Cabernet/Paso Robles	15/52	<b>Fleurs de Prairie</b> , Rosé/France	12.5/47
<b>Silver Oak</b> , Cabernet/Alexander Valley	109		

## WHITE + ROSÉ

## BUBBLES

<b>La Marca</b> , Prosecco/Italy	11.5/45
<b>Veuve Du Vernay Sparkling Rosé</b> , 187mL/France	12
<b>Scharffenberger</b> , Brut Rosé/California	55
<b>Le Grand Courtâge</b> , Brut/France	49
<b>Schramsberg Mirabelle</b> , Brut/Napa Valley	59
<b>Louis Roederer</b> , Champagne/France	89

## NON-ALCOHOLIC

<b>San Pellegrino</b>	4/7
<b>Red Bull</b>	3.5
Regular, Sugar Free	
<b>Heineken Zero</b> , N/A Beer	6
<b>Fountain Soda</b>	3.5
Coke Products, Rootbeer, Gingerale, Lemonade	
<b>Juice</b> Apple, Cranberry	4
<b>Orange Juice</b>	4
<b>Milk</b>	3
<b>Espresso</b>	3
<b>Latte/Cappuccino</b>	5
<b>Regular Coffee</b> , Organic / Fair Trade	4
<b>Decaf Coffee</b> , Brewed upon request	4
<b>Hot Tea</b>	4

## CRAFTED N/A BEVS.

- Pomegranate Iced Tea** / 5  
Simple Syrup & Lemon Juice
- Fresh Squeezed Lemonade** / 5  
Simple Syrup & Lemon Juice
- Virgin Bloody Mary** / 5  
House Bloody Mary Mix