

## == Draft Beers ==

- Bells Two Hearted** \$7.50 IPA • 7.0%
- Deschutes Fresh Squeezed** \$8.50 IPA • 6.4%
- Fulton Lonely Blonde** \$7.50 BLONDE ALE • 4.8%
- Guinness** \$8.50 STOUT • 4.2%
- Indeed Day Tripper** \$7.50 PALE ALE • 5.4%
- Kona Big Wave** \$7.50 GOLDEN ALE • 4.4%
- Loon Juice Honeycrisp** \$7.50 CIDER • 5.5%
- Miller Lite** \$6 LAGER • 4.2%
- Modist False Pattern** \$7.50 NE PALE ALE • 5.5%
- Modist Supra** \$6.50 PREMIUM LAGER • 5.5%
- Modist Teal Label** \$7.50 WEST COAST IPA • 5.5%
- Summit EPA** \$7.50 • 5.3%
- Surly Furious** \$7.50 IPA • 6.7%
- Surly Hell** \$6.50 LAGER • 5%
- Surly Logic Bomb** \$7.50 JUICY PALE ALE • 5.5%
- Surly One Man Mosh Pit** \$7.50 HAZY IPA • 7.2%

16 oz. unless otherwise noted

## == Bottles & Cans ==

- Bauhaus Wonderstuff** \$10 PILSNER • 5.1%
- Budweiser (12oz)** \$6 LAGER • 5%
- Coors Light** \$6 LAGER • 4.2%
- Grainbelt NE** \$6 AMBER LAGER • 4.7%
- Hamms** \$6 LAGER • 4.7%
- Indeed Flavorwave** \$10 IPA • 6.2%
- Grainbelt Premium** \$6 LAGER • 4.6%
- Miller High Life** \$6 LAGER • 4.6%
- Miller Lite** \$6 LAGER • 4.2%
- Pabst** \$6 LAGER • 4.8%
- Pacifico (24oz)** \$10 PILSNER • 4.5%
- Strongbow Cider** \$9 • 5%
- Stella Artois** \$7 • 5%
- Summit EPA** \$9 • 5.3%
- Surly Furious** \$10 IPA • 6.7%
- Surly +1** \$8 GOLDEN ALE • 5.1%
- WhiteClaw Hard Seltzer (12oz)** \$8 • 5%

## == Beverages ==

- Bauhaus Nah** \$8
- Fulton Hop Water** \$6
- Goslings Ginger Beer** \$5
- Modist TINT Pineapple Raspberry** \$12, 5mg THC Seltzer, 21+

- Buddy's Grape Soda** \$5
- Buddy's Orange Soda** \$5
- Fountain Soda** (Free Refills) \$3.25
- Iced Tea** (Free Refills) \$3.25
- Lemonade** (Free Refills) \$3.25
- Lift Bridge Root Beer** \$5
- Peace Coffee** (Free Refills) \$3
- Red Bull Products** \$5

# The DEPOT TAVERN

## == Cocktails ==

### Depot Spritz

House white wine over ice with Citron Vodka, and lemon lime soda \$8

### The Lemmy

Jack Daniels & Coke \$9

### Horse Neck

Pendleton Whiskey, bitters and ginger ale on the rocks with a lemon wedge \$9

### Proper Old Fashioned

Proper Twelve Irish Whiskey, simple syrup, bitters, lemon, and cherry on the rocks \$9

### Dark & Stormy

Dark Rum, Goslings Ginger Beer, and a lime wedge \$9

### Minneapolis Mule

Prarie Vodka, Goslings Ginger Beer, and a lime wedge in a copper mug \$9

### Paloma

Dobel Diamante Tequila with grapefruit juice and a splash of soda with a lime wedge and a salted rim, on the rocks \$13

### Purple Rain

Stoli, Bombay Sapphire, Bacardi, Chambord, Triple Sec, and sweet & sour mix \$13

### The Greyhound

Grey Goose Vodka and grapefruit juice on the rocks \$13

### Minneapolis Negroni

Du Nord Gin, Campari and a touch of sweet vermouth on the rocks \$13

### TC Side Car

Du Nord Whiskey, fresh lemon juice, Grand Marnier, and a sugar rim, served up \$13

### Perfect Marg

Dobel Diamante Tequila, lime juice, and Grand Marnier, served up \$15

## == Wine ==

- Big House Pinot Grigio** \$7.25
- Big House Prohibition Red** \$7.25
- Chloe Cabernet Sauvignon** \$11.50
- Chloe Sauvignon Blanc** \$11.50
- Honoro Vera Rose** \$9
- OKO Pinot Noir** \$12.50
- Seaglass Pinot Grigio** \$10.50

## Opening Acts

### Spuds <sup>VG · GF</sup>

A pound of house-cut fries or tater tots \$7

### Onion Rings <sup>V</sup>

Crispy battered onion rings served with seasoned sour cream \$12

### Deep-Fried Cheese Curds <sup>V · GF</sup>

Get them plain or dusted with our house dry-rub, served with a side of ranch \$12

### Poutine <sup>GF</sup>

House cut fries topped with brisket gravy and fresh cheese curds \$12

### Pretzels <sup>VG</sup>

Soft Bavarian pretzel sticks served with a sweet chili mustard \$10

### Boneless Chicken Wings <sup>GF</sup>

Fried boneless chicken wings served with your choice of house dry-rub, BBQ, buffalo style, jerk, or ponzu. Served with ranch or blue cheese dressing \$14

### Cauliflower Wings <sup>VG · GF</sup>

Breaded fried cauliflower with your choice of house dry-rub, BBQ, buffalo style, jerk, or ponzu. Served with ranch or blue cheese dressing \$12

### Nachos <sup>V</sup>

Crispy tortilla chips, jalapeño queso, black bean corn salsa, and cilantro crema \$8 | Add Brisket \$4 | Add Chicken Tinga \$3

### Roasted Garlic Hummus <sup>VG</sup>

Toasted naan, pickled cauliflower, and cucumber \$10

## Handhelds

Served with house-cut fries | Upgrade to your choice of tots for \$2 Upgrade to onion rings for \$4  
Add lettuce, tomato, and onion to any burger for \$1.50

### The Depot

Certified Angus 4 oz. burger topped with your choice of cheese, pickles, and Depot Burger Sauce.

Single \$13 | Double \$16

### Bacon Cheddar

Two certified Angus 4 oz. patties with cheddar cheese, thick-cut bacon, pickles, and Depot Burger Sauce \$18

### Patty Melt

Certified Angus 4oz. burger on grilled sourdough, with caramelized onion mayo, and Swiss cheese

Single \$14 | Double \$17 | Sub Beyond Burger \$3

### Beyond Burger <sup>VG</sup>

4 oz. Beyond Burger patty with lettuce, tomato, onion, mustard, and pickles \$16

### Crispy Buffalo Chicken Sandwich

Crispy fried chicken tossed in buffalo sauce, and topped with lettuce, tomato, and blue cheese crumbles \$15

### BLT

Classic bacon, lettuce, tomato, and mayo on grilled sourdough \$13

### BBQ Brisket Sandwich

Slow braised brisket, chipotle BBQ sauce, and house giardiniera on a toasted bun \$16

### Reuben

Slow cooked corned beef, sauerkraut, Swiss cheese, and 1000 island dressing on grilled marble rye bread \$17

### Diamond Dog <sup>TM</sup>

Quarter pound all-beef hot dog, wrapped with pepper bacon, deep-fried, and served on a pretzel bun. Let's go Twins!!! \$12

### Sriracha Vegan Brat <sup>VG</sup>

Herbivorous Butcher Vegan Sriracha brat topped with sweet chili mustard and green onion. Served on a pretzel bun \$14

### Hot Dog

Quarter pound all beef hot dog served on a pretzel bun \$9

#### Add Ons

Pickled Jalapeño 50¢ | Giardiniera 50¢ | Jalapeño Queso \$1  
Caramelized Onions \$1 | Avocado \$2 | Pickle Spear \$1

### Grilled Cheese <sup>V</sup>

Toasted thick cut sourdough with cheddar, pepper jack, and American cheese \$10

Burritos do not include side. Add a basket of chips \$3

### Chicken Tinga Burrito

Spicy chicken Tinga, cilantro-lime brown rice, avocado, black bean corn salsa, and jalapeño queso, wrapped in a flour tortilla \$12.50

### Brisket Burrito

Braised brisket, cilantro lime brown rice, black bean corn salsa, cilantro crema, and jalapeño queso, wrapped in a flour tortilla \$12.50

## Green Room

### Depot Salad <sup>VG</sup>

Romaine lettuce, white balsamic vinaigrette, house giardiniera, tomato, cucumber, avocado \$12

Add Crispy Chicken \$3 | Add Chicken Tinga \$3 | Add Brisket \$4

Add Cauliflower Wings \$3

### Buffalo Chicken Salad <sup>GF</sup>

Crispy fried chicken tossed in buffalo sauce, romaine, pickled celery, tomato, blue cheese, carrot, ranch dressing \$15

## Encore

### Ice Cream Bowl

3 Scoops of Sebastian Joe's Minneapolis Vanilla or Today's flavor (Ask your Server) \$6

### Root Beer Float

2 Scoops of Sebastian Joe's Minneapolis Vanilla, Lift Bridge Root Beer and a spoon \$9

V: VEGETARIAN  
VG: VEGAN  
GF: GLUTEN FREE