

## Draft Beers

- Bells Two Hearted** \$8.50 IPA • 7.0%  
**Deschutes Fresh Squeezed** \$9.50 IPA • 6.4%  
**Fulton Lonely Blonde** \$8.50 BLONDE ALE • 4.8%  
**Guinness** \$9.50 STOUT • 4.2%  
**Indeed Day Tripper** \$8.50 PALE ALE • 5.4%  
**Kona Big Wave** \$8.50 GOLDEN ALE • 4.4%  
**Loon Juice Honeycrisp** \$8.50 CIDER • 5.5%  
**Miller Lite** \$7 LAGER • 4.2%  
**Modist False Pattern** \$8.50 NE PALE ALE • 5.5%  
**Modist Supra** \$7.50 PREMIUM LAGER • 5.5%  
**Modist Teal Label** \$8.50 WEST COAST IPA • 5.5%  
**Summit EPA** \$8.50 • 5.3%  
**Surly Furious** \$8.50 IPA • 6.7%  
**Surly Hell** \$7.50 LAGER • 5%  
**Surly Mosh Pit Juicy** \$8.50 JUICY PALE ALE • 5.5%  
**Surly Mosh Pit Hazy** \$8.50 HAZY IPA • 7.2%

16 oz. unless otherwise noted

## Bottles & Cans

- Bauhaus Wonderstuff** \$11 PILSNER • 5.1%  
**Budweiser (12oz)** \$7 LAGER • 5%  
**Coors Light** \$7 LAGER • 4.2%  
**Grainbelt NE** \$7 AMBER LAGER • 4.7%  
**Hamms** \$7 LAGER • 4.7%  
**Grainbelt Premium** \$7 LAGER • 4.6%  
**Miller High Life** \$7 LAGER • 4.6%  
**Miller Lite** \$7 LAGER • 4.2%  
**Pabst** \$7 LAGER • 4.8%  
**Pacifico (24oz)** \$11 PILSNER • 4.5%  
**Strongbow Cider** \$10 • 5%  
**Stella Artois** \$8 • 5%  
**Summit EPA** \$10 • 5.3%  
**Surly Furious** \$11 IPA • 6.7%  
**Surly +1** \$9 GOLDEN ALE • 5.1%  
**WhiteClaw Hard Seltzer (12oz)** \$9 • 5%

## Beverages

- Bauhaus Nah** \$9  
**Fulton Hop Water** \$7  
**Goslings Ginger Beer** \$6  
**Modist TINT Pineapple Raspberry** \$13, 5mg THC Seltzer, 21+

- Buddy's Grape Soda** \$6  
**Buddy's Orange Soda** \$6  
**Fountain Soda** (Free Refills) \$3.25  
**Iced Tea** (Free Refills) \$3.25  
**Lemonade** (Free Refills) \$3.25  
**Lift Bridge Root Beer** \$6  
**Peace Coffee** (Free Refills) \$3  
**Red Bull Products** \$6

# The DEPOT TAVERN

## Cocktails

### Depot Spritz

House white wine over ice with Citron Vodka, and lemon lime soda \$9

### The Lemmy

Jack Daniels & Coke \$10

### Horse Neck

Pendleton Whiskey, bitters and ginger ale on the rocks with a lemon wedge \$11

### Proper Old Fashioned

Proper Twelve Irish Whiskey, simple syrup, bitters, lemon, and cherry on the rocks \$10

### Dark & Stormy

Dark Rum, Goslings Ginger Beer, and a lime wedge \$10

### Minneapolis Mule

Prarie Vodka, Goslings Ginger Beer, and a lime wedge in a copper mug \$10

### Paloma

Dobel Diamante Tequila with grapefruit juice and a splash of soda with a lime wedge and a salted rim, on the rocks \$14

### Purple Rain

Stoli, Bombay Sapphire, Bacardi, Chambord, Triple Sec, and sweet & sour mix \$14

### The Greyhound

Grey Goose Vodka and grapefruit juice on the rocks \$14

### Minneapolis Negroni

Du Nord Gin, Campari and a touch of sweet vermouth on the rocks \$14

### TC Side Car

Du Nord Whiskey, fresh lemon juice, Grand Marnier, and a sugar rim, served up \$14

### Perfect Marg

Dobel Diamante Tequila, lime juice, and Grand Marnier, served up \$16

## Wine

Sparkling

**Zonin Prosecco** 187ml • \$12

White

**Black Box Pinot Grigio** \$8.25

**Chloe Sauvignon Blanc** \$12.50

**Seaglass Pinot Grigio** \$11.50

**Bieler Pere & Fils Rose** \$10

Red

**Black Box Red Blend** \$8.25

**Chloe Cabernet Sauvignon** \$12.50

**OKO Pinot Noir** \$13.50

## 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

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