

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%
- Downeast Original Cider** \$8.50 CIDER • 5.1%
- 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 Before I Die** \$7.50 LAGER • 4.5%
- Surly Mosh Pit Juicy Pale Ale** \$8.50 JUICY PALE ALE • 5.5%
- Surly Mosh Pit Hazy IPA** \$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
- Topo Chico** \$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 ^{VG · GF}

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

Onion Rings ^V

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

Deep-Fried Cheese Curds ^{V · GF}

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

Poutine ^{GF}

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

Pretzels ^{VG}

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 ^{VG · GF}

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 ^V

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

Roasted Garlic Hummus ^{VG}

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 ^{VG}

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 TM

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 ^{VG}

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 ^V

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 ^{VG}

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 ^{GF}

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