

## KITCHEN HOURS

SUNDAY - THURSDAY TIL 10PM  
FRIDAY - SATURDAY TIL 11PM

# APPS

### ONION DIP & CHIPS

house made onion dip served with potato chips [6]

### STEAK BITES

Cajun seasoned on a bed of crispy onions, topped with green onion & served with horseradish sauce [13]

### NORDEAST BRUSSELS SPROUTS

jalapeño bacon, bleu cheese crumbles, nordeast beer & balsamic glaze [8.5]

### SMOKED WINGS <sup>CF</sup>

buffalo, mango habanero, Sriracha sweet chili or dry rub. served with celery and your choice of ranch or bleu cheese [5 for 7 | 10 for 13]

### CHICKEN TENDERS

served with bourbon bbq or honey mustard [8]

### ELLSWORTH, WI CHEESE CURDS

served with spicy jam [7]

### PRETZEL STICKS

served with honey mustard & warm beer cheese [7]

### TACHOS

tater tots, beer cheese, shredded cheddar cheese, bacon, green onions, jalapeños, pico de gallo & sour cream [10.5]

### CREWSHI ROLL

pickles, cream cheese & pastrami [6]

### BUFFALO CHIX WONTONS

topped with buffalo & bleu cheese crumbles [8]

# SALADS

served with garlic toast  
add chicken breast [4]  
add salmon [8]

### BUFFALO CHICKEN <sup>GFA</sup>

iceberg lettuce, tomatoes, red onions, celery, pepperoncini peppers, & crispy buffalo chicken tossed with ranch dressing & topped w/bleu cheese crumbles [13.5]

### SHRIMP KALE CAESAR <sup>GFA</sup>

romaine & kale lettuce, brussels sprouts, craisins, pecans & parmesan [16]  
(sub chicken for no cost)

### COBB SALAD <sup>GFA</sup>

steak or chicken, romaine, hard boiled egg, bacon, bleu cheese crumbles, avocado, tomatoes & choice of dressing [16]

### POWER SALAD <sup>GFA</sup>

romaine lettuce, spinach, diced tomatoes, blueberries, blackberries, mandarin oranges, and feta cheese. Served with honey smoked salmon & raspberry ranch [16]

### HEIRLOOM & BURRATA <sup>GFA</sup>

citrus herb mix, heirloom tomatoes, burrata cheese, balsamic reduction, basil & honey vinaigrette [12]

### SIDE SALAD <sup>GFA</sup>

spring mix, onion, tomato, cucumber & choice of dressing [6]

# SOUP

### SOUP OF THE DAY

[cup 3 / bowl 5]



# BIG BITES

### FISH & CHIPS

beer battered cod, served with fries, house made coleslaw & 819 tartar sauce [14]

### TACOS

lettuce, pico de gallo & chipotle sauce on three flour tortillas. choice of fish, pork or brisket [13.5]

### OMAR'S THAI RICE BOWL

green curry, red & green peppers, carrots, green onions, peanuts, cilantro, basil, kale, brussels sprouts & basmati rice. choice of chicken or tofu [13]

# ENTREES

all entrees are served with one premium or deluxe side

### SALMON

mustard chipotle glazed salmon [19]

### STEAK TIPS

Cajun seasoned steak served medium rare [16]

### PREMIUM

sweet potato fries  
soup  
tater tots  
onion rings

### DELUXE

side salad  
teriyaki green beans  
nordeast brussels sprouts

# SANDWICHES

served with fries or coleslaw.  
upgrade to premium side [2]  
upgrade to deluxe side [3]

### REUBEN

slow roasted corned beef brisket, melted Swiss cheese, house made thousand island dressing, sauerkraut on toasted pumpernickel bread [12]

### BRISKET GRILLED CHEESE

slow roasted Texas style brisket, sautéed onions, sharp cheddar & provolone cheese [13.5]

### TURKEY HERO

turkey, oven roasted tomatoes, arugula, avocado, basil & roasted garlic mayo on a marble rye hoagie [12.5]

### BEEF BRISKET FRENCH DIP

smoked brisket, provolone cheese. served on French baguette & served w/au jus [14]

### VEGAN KOREAN BBQ

vegan short rib exclusively from Herbivorous Butcher, coleslaw. sweet chili sauce on a vegan bun [13.5]

### PORK BELLY

smoked pork belly, sunny-side egg, kale & arugula, oven roasted tomatos, avocado, roasted garlic mayo & served open face on multi-grain [12]

### CRAFT & CREW CARES!

\$1 FROM ALL SALES OF RED BOX ITEMS  
DONATED TO ICA FOOD SHELF

20% gratuity will be added to parties of 8 or more.

why do we call it gluten friendly? the indicated items are gluten free, but because we use high gluten flour in our kitchen, there is a chance of cross-contamination on all menu items. we cannot guarantee that menu items are 100% gluten free

## BRUNCH S&S 10AM - 2PM

TO GO #952-933-1230

# PUB BURGERS

cooked to pink or no pink  
served with fries or coleslaw  
sub chicken - no cost  
upgrade to premium side [2]  
upgrade to deluxe side [3]

substitute pretzel bun [1]

gluten free bun available add [2]

### CREW BURGER

1/4 lb beef patty, smoked pork, brisket, pork belly, cheddar cheese, Jameson glaze & crispy onions [15]

### VEGGIE BURGER

house made veggie patty with black beans, mushrooms, broccoli, egg breadcrumbs. topped w/lettuce, tomato, provolone cheese, avocado, sprouts & chipotle sauce [13]

### DRUNKIN' LUCY

bleu cheese stuffed patty, Guinness cheese sauce, crispy onions & Jameson glaze [14] (cooked to well done)

### BLEU-BERRY

bleu cheese crumbles, port blueberry compote, red onions & arugula [14]

### HOPKINS FIRE STATION

jalapeño bacon, ghost pepper cheese, hot onions, atomic sauce & arugula [14]

### CLASSIC CHEESE BURGER

beef patty with choice of cheese: Swiss, sharp cheddar, provolone, pepper jack, bleu cheese, american [10]  
cali-style no extra charge (just ask)  
add bacon [1]

### TURKEY BURGER

seasoned ground turkey, green onions, lettuce, tomato, chipotle mayo & avocado [11]

### RED WINE BURGER

port wine reduction, sautéed mushrooms & onions & melted camembert cheese [14]

### HICKORY BURGER

George Dickel whiskey and balsamic caramelized onions, brisket, smoked cheddar & bbq sauce [14]

### FIG & BRIE BURGER

caramelized fig & whiskey onions, on a brioche bun w/brie cheese spread [13.5]

# FLATBREADS

### MARGHERITA

marinara, tomato, basil, roasted garlic, mozzarella & extra virgin olive oil [11]

### PROSCIUTTO & FIG

shaved prosciutto, caramelized onion & fig spread, mozzarella, shaved parmesan, baby arugula & balsamic glaze w/garlic vinaigrette [13]

### THAI PEANUT CHICKEN

chicken, bean sprouts, carrots, peppers, mozzarella, cilantro, green onions, thai peanut sauce & Sriracha [12]

# DESSERTS

(don't forget!)

### NUTELLA & OREO CHEESECAKE [7]

### OLD FASHIONED TRIPLE CHOCOLATE CAKE [7]

### LEMON RASPBERRY CHEESECAKE [8]

### SALTED CARAMEL CHEESECAKE [7] <sup>GF</sup>

### LTD BREWING ROOT BEER FLOAT FOR 2

two glasses of ice cream, bottle of ltd root

<sup>GF</sup> gluten friendly

<sup>GFA</sup> gluten friendly available

\*Consuming raw or undercooked seafood, meats, poultry, shellfish or eggs may increase your risk of foodborne illness.



Purpose statement - *To create a positive, lasting connection with every guest*  
Mission statement - *We are a passionate and innovative family company dedicated to providing craft food and spirits in a fun, welcoming setting that reflects our community, guests and our staff*



# WHISKEY

\*\* House Whiskey

## FLIGHTS

### JIM BEAM SMALL BATCH

Jim Beam 12 yr, Booker's, Baker's 7 [21]

### HIGH RYE BOURBON

Old Grand-Dad 114, Basil Hayden's, Buffalo Trace [18]

### KNOB CREEK FLIGHT

Knob Creek Rye, Knob Creek Bourbon, Knob Creek Single Barrel [16]

### MAKERS FLIGHT

Makers' Mark, Maker's Mark Cask Strength, Maker's Mark 46 [18]

### PUB 819 OLD FASHION

Craft & Crew Single Barrel Knob Creek, Brown Sugar Simple Syrup & Cherry Bark Vanilla Bitters [12]

### PUB 819 MANHATTAN

House Knob Creek, Sweet Vermouth, Dashes Of Bitters [12]

### BLUEBERRY MOJITO

Captain Morgan White, Blueberry, Lime, Mint, Soda [8]

### NEW YORK SOUR

Hochstalders Slow and Low, Lemon Juice, Simple Syrup, Pinot Noir [9]

### RYE FLIGHT

Templeton Rye, George Dickel Rye, Bulleit Rye [15]

### JACK FLIGHT

Jack Daniels, Jack Daniels Single Barrel, Gentleman Jack [15]

### SCOTCH SINGLE MALT FLIGHT

Glenlivet 12, Glenfiddich 12, Macallan 12 [20]

### BARREL FLIGHT

Amador Wine Barrel, New Holland Beer Barrel, Uncle Bob's Root Beer Bottle [18]

### JAMESON FLIGHT

Jameson, Jameson Black, Jameson Caskmates [15]

### O' CANADA

Pendleton Midnight, Crown Royal Black, Black Velvet Reserve [15]

## COCKTAILS

### WHITE SANGRIA

Pinot Grigio, Peach Schnapps, Blackberry Brandy, Lemon Juice, Simple Syrup [10]

### WATERMELON MARGARITA

Sauza Tequila, Triple Sec, Watermelon, Lemon & Lime Juice [8]

### BLUEBERRY LEMONADE

Ketel One Citron, Blueberry, Lemon & Lime Juice, Sprite [8]

### BIG GINGER

2 Gingers, Ginger Ale, Lemon & Lime Wedge [6]

### HOPKINS RASPBERRY 3.0

Titos Vodka, Simple Syrup, Mint, Raspberries, Sprite, Soda [8]

### AMERICAN MULE

Titos Handmade Vodka, Ginger Beer, Lime [8]

### PUB 819 BLOODY

George Dickel White, House Made Bloody Mix, Cajun Rim. Served With Salami, Cheese, Celery, Pepperoncini, Olive, Pickle, Lime [9]

### WHISKEY IN PARADISE

Revel Stoke Pineapple Whiskey, Lemon Juice, Simple Syrup, Soda [8]

## WINE

### WHITE

**Sauvignon Blanc, Joel Gott, California**  
Lemongrass, Meyer lemon, apple and tangy apricot flavors

**Sauvignon Blanc, The Crossings, New Zealand**  
The palate is full with pure fruit flavours, yet balanced with a persistent, crisp mineral finish

**Chardonnay, Charles & Charles, Washington**  
Flavors intensify on the pale where they are joined by light tropical notes and a streak of minerality on it's mid-weight frame

**Pinot Grigio, Montevina, California**  
Juice Bartlett pears and citrus with subtle hints of nutmeg and spice

**Chenin Blanc Viognier, Terra d'Oro, Washington**  
The palate boasts flavors of pink grapefruit, papaya and subtle sweet mango

**Riesling, Starling Castle, Germany**  
Fresh, with a touch of citrus and pear with a fruity mid palate and crisp acidity

**Moscato, Seven Daughters, Italy**  
A sweet, floral aroma of peach and honey

Glass Carafe Bottle

10 18 33

9 16 31

9 16 31

8 14 27

10 18 33

9 16 31

9 16 31

### RED

**Merlot, Folie a Deux, California**  
Spicy, floral berry fruit characteristics with a touch of toasty vanilla

**Red Blend, Available, Italy**  
A soft blend of Sangiovese, Cabernet and merlot producing intense aromas and flavors of ripe cherries, strawberries, licorice and clove

**Cabernet Sauvignon, Montevina, California**  
Ripe cherry aromas, complex flavors and silky tannins

**Pinot Noir, Folie a Deux, Sonoma California**  
Seductive and complex. Bold raspberry and cherry flavors

**Malbec, Dona Paula, Argentina**  
Aromas of black fruits, violets, spices and mineral notes

Glass Carafe Bottle

12 22 43

10 18 35

8 14 27

11 20 39

9 16 31

## NON-ALCOHOLIC

**WATERMELON LEMONADE** [4]

**BLUEBERRY LEMONADE** [4]

**HIBISCUS LEMONADE** [4]

**ARNIE PALMER** [2.95]

**ICE TEA** [2.95] (free refills)

**SODA** locally made Minnesoda  
Cola, Diet Coke, Alpine Mist, Dr. Better, Ginger Ale, Lemonade (free refills) [2.75]

**JUICE**

Orange, Cranberry, Apple, Pineapple, Grapefruit, Tomato [2.75]

**COFFEE** locally from Peace Coffee [2.95]

**HOT TEA**  
ask your server for flavors [2.75]

**LTD ROOT BEER**  
made one block away! 750 ml bottle [5]

**MILK** [2.75]

**JOIN US FOR "DOGS EAT FREE" EVERY WEDNESDAY!**

Offer valid 5pm-9pm w/purchases of human entree. Ask your server or bartender for details!  
We feature a full dog menu on our dog-friendly patio!