



BURGERS • BEER • SPORTS

It's casual, inviting and fun, don't you know? Whether you are out on a Monday night to watch the game or getting lunch with your family on Saturday afternoon, we won't judge you if you take the last wing. It's time to forget about all of that and dive into the finest burgers and beer around...and we'll see you tomorrow night! (Just try to keep the goodbyes under 20 minutes this time around...)

WINGS

Choose a style and a sauce or a dry rub.
Add beer battered fries to your wing order **2**

HAND-CUT HOUSE BONELESS WINGS **12**

TRADITIONAL BONE-IN WINGS **14**

DRY RUBS
DILL PICKLE

HONEY CHIPOTLE

BUFFALO RANCH



SAUCES

CLASSIC BBQ

ROASTED GARLIC PARMESAN

SMOKY CANDIED BOURBON

SWEET CHILI

SPICY GARLIC

BUFFALO

KICKED UP BUFFALO

MINNESOTA MEAN

STARTERS

WISCONSIN SUSHI

Your favorite Hot Dish Party snack. Ham and pickle roll ups **10**

CRISP BRUSSELS SPROUTS

With garlic, Parmesan cheese and truffle. Served with house aioli **9**

AHI TUNA BITES*

Seared Ahi tuna with mango salsa, hoisin drizzle and avocado **13**

FAJITA CHICKEN NACHOS

Fresh fried chips layered with queso cheese sauce, roasted chicken, peppers, onions, black beans and roasted corn. Garnished with cheddar jack cheese and jalapeños. Served with seasoned sour cream and salsa **13.5**

MANGO CHICKEN QUESADILLAS

Grilled chicken, cheddar and jack cheeses, mango salsa, onion and lime fill a tortilla topped with jalapeños and cilantro and served with seasoned sour cream **12.5**
Add guacamole **2**

JUMBO BACON CHEDDAR CHIVE TOTS

Jumbo tater tots stuffed with bacon, cheddar cheese and chive, and served with our house aioli **12.5**

CHIPS & QUESO

Fresh Tortilla chips with house queso and salsa **8**

CRISPY FRIED PICKLES

Fresh Dill and panko breaded pickle chips served with chipotle ranch **11**

PRETZEL BITES

Bite-sized soft pretzels with our house Gouda sauce and house spicy mustard **10**

CHARRED CAULIFLOWER

Mediterranean seasoned cauliflower roasted in our brick oven and served over creamy dill sauce **11**

CURDS

SIGNATURE CURDS

A true Taphouse original — giant beer-battered, aged cheddar cheese with house ranch **10**

ELLSWORTH CURDS

A cheese curd in the State Fair style (we miss the old stand!). Served with our sweet chili sauce **11**

DILL PICKLE CURDS

Fried Ellsworth Dill Pickle Seasoned Curds, seasoned with dill pickle dry rub and served with creamy dill sauce **11**

DRESSED-UP WINGS

COCONUT CURRY WINGS

Bone-in wings tossed in coconut curry sauce with crushed peanuts and pistachios topped with cilantro **15**

WET LEMON PEPPER

Bone-in wings tossed in lemon pepper sauce topped with lemon zest and parsley **15**

PINEAPPLE SERRANO

House pineapple serrano sauce with roasted pineapple salsa, cilantro and fresh serranos **15**

BOWLS & MAC

TERIYAKI CHICKEN RICE BOWL

Jasmine rice topped with teriyaki grilled chicken breast, sautéed mushrooms, shredded carrots, fresh radish, broccoli slaw, green onions, kimchi, a sunny-side-up egg and sesame seeds **13**

AHI TUNA RICE BOWL*

Jasmine rice with seared Ahi tuna, mango salsa, cucumber, avocado, ginger aioli, scallions, sesame seeds and hoisin sauce **15**

SPICY HONEY SALMON BOWL*

White rice topped with honey garlic soy glazed salmon, avocado, kimchi, sriracha, gochujang mayo, green onion, broccoli slaw and sesame seeds **18**

NASHVILLE HOT CHICKEN MAC & CHEESE

Our breaded Nashville hot chicken over smoked Gouda mac & cheese with toasted breadcrumbs and roasted tomatoes **15**

SMASH BURGERS

SMASHED*

Two patties smashed on our scalding hot griddle topped with white American cheese between a local soft bun with pickles **13**

BROWN SUGAR BACON*

Candied applewood bacon with smoked cheddar cheese, house BBQ sauce and caramelized onions **14.5**

TRUFFLE SHROOM*

Garlic butter mushrooms, Swiss cheese and truffle mayo on a pretzel bun **16**

SASQUATCH SMASH*

Four Angus beef smash patties with smoked pepper aioli, smoked cheddar and pepper jack cheeses, pickles and caramelized onions **20**

All of our burgers are made with Certified Angus Beef and smashed on our smoking hot griddle. Each burger has two smash style patties and is served with choice of beer battered fries, kettle chips or soup.

JALAPEÑO BACON CHEDDAR INFUSED*

Our decadent beef infused with smoked bacon, spicy jalapeños and cheddar and jack cheeses. Topped with smoked cheddar cheese, smoked bacon, spicy mayo and sautéed onions **14.5**

BISON*

Local Midwest bison, caramelized fig jam, sautéed onions and blue cheese **16**

BLACK BEAN

Black bean burger served with house aioli, cilantro, onion and lime, and topped with guacamole **14**

UPGRADES

Waffle Fries with Seasoned Sour Cream

Fresh Fruit

Sweet Potato Fries

Mac & Cheese

Steamed Broccoli

Your Choice **3**

Truffle Fries with Garlic Aioli **4**

Jumbo Tater Tots **5**

Lettuce / Tomato / Raw Onion
Free

SUBSTITUTES

Udi's Gluten Free Bun **1**

Pretzel Bun **1**

Black Bean Patty **3**

Bison Patty **3**

*Some Food Safety Agencies advise that eating raw or under cooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, children under 4, pregnant women, and other highly susceptible individuals with compromised immune systems. At The Northern Taphouse, we'll cook your burger medium or medium rare, but be advised of the health risks that come with it.

HANDHELDS

All handhelds come with your choice of beer battered fries, kettle chips or soup.

Upgrade to waffle fries, sweet potato fries, mac & cheese, fresh fruit, steamed broccoli or a side salad **3**

Upgrade to jumbo tater tots **5**

NASHVILLE HOT CHICKEN SANDWICH

Crisp fried chicken with Nashville hot sauce, spicy mayo and pickles **14**
Available in Minnesota nice spice level as well

GRILLED CHEESE & TOMATO SOUP

Muenster, Swiss, white cheddar and provolone cheeses on garlic butter Parmesan crusted sourdough bread served with your choice of side and tomato soup for dipping **12**
Add smoked bacon **2**

PRETZEL TURKEY SANDWICH

Savory turkey breast with pepper jack cheese, applewood bacon and smoked pepper aioli on a pretzel bun **14.5**

CHOPPED CHEESE

Our take on the east coast classic. Seasoned ground beef, American cheese, sautéed onions, lettuce, tomatoes, pickles and house aioli **16**

TURKEY BANH MI

Banh mi bun filled with our roasted turkey, cucumbers, pickled carrot and daikon, miso aioli and garnished with cilantro and Thai chiles **15**

CHICKEN AVOCADO TACOS

Diced roasted chicken with chipotle and lime, lettuce, pickled red onions, avocado crema, cilantro and cotija cheese **14**

WALLEYE TACOS

Choice of blackened or beer battered walleye with house sriracha tartar sauce, mozzarella cheese, onion, cilantro, lime and romaine in flour tortillas **15.5**

SALADS & SOUPS

SOUPS

Cup **5** Bowl **7**

Creamy
Tomato

Chicken
Wild Rice

Baked
French Onion

All salads come dressed. Please let your server know if you would like dressing on the side.

TAPHOUSE SALAD

Romaine and mixed greens with smoked bacon, shaved Parmesan cheese, candied almonds and a side of balsamic vinaigrette
Small **7** Large **12**

BLACKENED SALMON SALAD

Blackened salmon with mango salsa, avocado, tomato and honey lime vinaigrette over romaine and mixed green lettuces **17.5**

CHOPPED CHICKEN SALAD

Romaine and mixed greens, grilled chicken, tomatoes, red onion, cucumbers, smoked bacon, cheddar jack cheese and hard boiled egg with avocado ranch dressing **14**

APPLEWOOD BACON FAJITA SALAD

Fajita marinated grilled chicken with fajita grilled onions and peppers with romaine and mixed greens, roasted corn, smoked bacon, cheddar jack cheese, tomatoes, black beans and chipotle ranch dressing **14**

STEAK SALAD*

Grilled Teres Major steak, romaine and mixed greens, roasted tomatoes, red onion, cucumbers, blue cheese crumbles and balsamic vinaigrette
6 oz **17** 9 oz **21**

SPECIALTY PIZZA

All of our pizzas are hand stretched to about 12" and serve 1-2 people. We bake them in our stone-fired pizza oven with the freshest ingredients and whole-milk mozzarella.

Substitute a gluten-friendly cauliflower crust **2**

Warning: will still be cooked in same pizza oven as flour crust.

SPECIALTY PIZZA

DOUBLE PEPPERONI

Pepperoni cups and diced pepperoni with loads of mozzarella cheese, fresh basil and house red sauce **14**

BRUSSELS SPROUT & BACON

Shaved Brussels sprouts, garlic oil, applewood smoked bacon, Gouda and mozzarella cheeses, with a balsamic drizzle and red pepper flakes **16**

HOUSE SPECIAL

House fennel sausage with roasted mushrooms, roasted garlic and red onion, mozzarella cheese and house red sauce **15**

BUILD YOUR OWN

We start with our signature stone-fired, hand-tossed crust and top it with our house pizza sauce and house shredded, whole-milk mozzarella cheese. Topped with your choice of fresh ingredients **10**

TOPPINGS Sautéed onions / fresh jalapeño / pineapple / mushrooms / green olives **1**

PREMIUM TOPPINGS Fresh mozzarella cheese / sliced pepperoni / diced pepperoni / house fennel sausage / smoked bacon / ham **2**

MARGHERITA PIZZA

Roasted tomatoes with fresh mozzarella cheese, garlic oil and fresh basil **13**

SPICY BOURBON HAWAIIAN

Smoked ham, fresh pineapple, fresh jalapeño, red onion, bourbon sauce, cilantro and whole-milk mozzarella cheese **15.5**

STREET CORN PIZZA

Roasted corn with cotija cheese, Tajin and avocado crema **13.5**

ICE CREAM

MINI HELMET SUNDAE

Vanilla soft serve with chocolate sauce and whipped cream with a cherry **4**

ICE CREAM CONE **2**

SHAKES

VANILLA 6 STRAWBERRY 7
CHOCOLATE 7 CARAMEL 7

COCKTAILS

STRAWBERRY JALAPEÑO MARGARITA

Fresh strawberries muddled with fresh jalapeños for a sweet and spicy delight **10**

SPICY DRAGON & PASSION FRUIT DAIQUIRI

Silver rum, passion fruit, dragon fruit, lime, Tajin **10**

OLD FASHIONED

Our take on the classic with premium bourbon, demerara sugar, house blend of three different Bittercube Bitters and Luxardo cherry **11**

VIOLET FRENCH 75

Champagne, Butterfly Pea Flower tea infused Gin, lemon and black lemon bitters **10**

ESPRESSO MARTINI

Vanilla vodka, espresso, coffee liqueur, demerara sugar and chocolate bitters **10**

GIN & JUICE

Snoop Dogg's Gin, Chronic Tonic, lime, cardamom bitters and mint **10**

BLOODY MARYS

All Bloodies are garnished with cheddar cheese, beef stick, spicy pickle, pickled green bean, olive, celery and lime.

CLASSIC BLOODY

Our house specialty bloody mary, served with a snit of beer **8**

BIG DILL BLOODY

A giant bloody made with dill infused vodka, a giant dill pickle, two dill pickle dry rubbed wings, Minnesota sushi and dill fried pickles **20**

FIERY BLOODY

Hot pepper Infused Vodka, house bloody mix, Cry Baby Craig's with a Nashville hot rim served with a snit of beer. Garnished with classic NTH skewer, pepper jack cheese, jalapeño dusted bacon and jalapeño popper **13**

BREAKFAST BLOODY

Bacon Washed vodka, house bloody mix, garnished with a classic NTH skewer, deviled egg, brown sugar bacon, candied bourbon chicken strip, waffle and a breakfast shot **20**



DON'T FORGET THE BEER!
ASK WHAT'S ON TAP!

NORTHERN
TAPHOUSE