



BURGERS • BEER • SPORTS

Forget the stress. Grab a beer, devour a burger, and don't worry about sharing those last wings. Whether it's a Monday night game or a Saturday family lunch, we're here for you.

WINGS

Choose a style and a sauce or dry rub.

Add beer battered fries to your wing order **3**

Hand-Cut House Boneless Wings **13**

Traditional Bone-In Wings **16.5**

DRY RUBS

- Dill Pickle
- Cajun
- Honey Chipotle
- Fiery Dill Pickle
- Buffalo Ranch
- Habanero Heat



SAUCES

- Classic BBQ
- Roasted Garlic Parmesan
- Smoky Candied Bourbon
- Coconut Curry
- Sweet Chili
- Sticky Garlic Gochujang
- Spicy Garlic
- Buffalo
- Kicked up Buffalo
- Minnesota Mean

STARTERS

Crispy Fried Pickles

Fresh dill and panko breaded pickle chips served with chipotle ranch **12**

Crisp Brussels Sprouts

With garlic, Parmesan cheese and truffle. Served with house aioli **10**

Ahi Tuna Bites*

Seared Ahi tuna with mango salsa, hoisin drizzle and avocado **14**

Jumbo Bacon Cheddar Chive Tots

Jumbo tater tots stuffed with bacon, cheddar cheese and chive, and served with our house aioli **13**

Minnesota Sushi

Your favorite Hot Dish Party snack. Ham and pickle roll ups **11**

Chips & Queso

Fresh tortilla chips with house queso and salsa **10**

Pretzel Bites

Bite-sized soft pretzels with our house Gouda sauce and house spicy mustard **11**

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 **15**

Mango Chicken Quesadillas

Grilled chicken, cheddar jack cheese, mango salsa, onion and lime filled tortilla topped with jalapeños and cilantro and served with seasoned sour cream **13** Add guacamole **2**

CURDS

Signature Curds

A true Taphouse original! Giant beer-battered, aged cheddar cheese with house ranch **11**

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**

SMASH BURGERS

Smashed*

Two patties smashed on our scalding hot griddle topped with white American cheese between a local soft bun with pickles **15**

Brown Sugar Bacon*

Candied applewood bacon with smoked cheddar cheese, house BBQ sauce and caramelized onions **17.5**

Cherry Pepper*

Two smash patties topped with sweet cherry pepper relish, smoky charred onions, Compart Duroc thick slab bacon, American cheese, lettuce, and creamy house aioli **18**

The Royal Wagyu*

Two Wagyu smashed patties, Gruyere cheese, Compart Duroc thick slab bacon, lettuce, truffle aioli **20**

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 **16.5**

All of our burgers feature two smash style patties of Certified Angus Beef and are served with your choice of beer battered fries, kettle chips, or soup.

Truffle Shroom*

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

Bison*

Local Midwest bison, caramelized fig jam, sautéed onions and blue cheese **18**

Black Bean

Black bean burger served with house aioli, cilantro, onion and lime, and topped with guacamole **15**

SUBSTITUTES

- Udi's Gluten Free Bun **1** Pretzel Bun **1**
- Black Bean Patty **3** Bison Patty **3**

UPGRADES

Waffle Fries with Seasoned Sour Cream

Fresh Fruit

Sweet Potato Fries

Mac & Cheese

Steamed Broccoli

Your Choice **3**

Crisp Brussels Sprouts

Truffle Fries with Garlic Aioli

Your Choice **4**

Lettuce

Tomato

Raw Onion

Free

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**

* Consuming raw or uncooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness, especially if you have certain medical conditions.
* These items are served raw or undercooked, or contain, raw or undercooked ingredients.

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**

Nashville Hot Chicken

Crisp fried chicken with Nashville hot sauce, spicy mayo and pickles **15.5**
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 **13**
Add smoked bacon **2**

Pretzel Turkey

Savory turkey breast with pepper jack cheese, applewood bacon, cherry pepper relish and smoked pepper aioli on a pretzel bun **17**

BOWLS & MAC

Teriyaki Chicken Rice Bowl

White 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 **15**

Southwest Steak Bowl*

Cilantro lime rice with your choice of a 6oz or 9oz Teres Major steak, black bean and corn salsa, fresh tomato, onion, and romaine citrus salad. Topped with queso fresco and chimichurri aioli
6 oz **18.5** 9 oz **23**

NTH Ultimate BLT

Compart Duroc thick slab bacon, crunchy romaine dressed in charred tomato vinaigrette, fresh tomatoes and chimichurri aioli on sourdough **16**

Cubano

Slow roasted pork shoulder marinated in mojo sauce, locally farmed Compart Duroc ham, Swiss cheese, pickles, potato crisp, and house mustard on sourdough **17**

Chicken Avocado Tacos

Diced roasted chicken with chipotle and lime, lettuce, avocado, pickled red onions, avocado crema, cilantro and cotija cheese **16**

Walleye Tacos

Choice of blackened or beer battered walleye with house sriracha tartar sauce, mozzarella cheese, onion, cilantro, lime and romaine in flour tortillas **18**

Ahi Tuna Rice Bowl*

White rice with seared Ahi tuna, mango salsa, cucumber, avocado, ginger aioli, scallions, sesame seeds and hoisin sauce **17**

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 **20**

Nashville Hot Chicken Mac & Cheese

Our breaded Nashville hot chicken over smoked Gouda mac & cheese with toasted breadcrumbs and roasted tomatoes **17**

SALADS & SOUPS

SOUPS

 Cup **6** Bowl **9**

Creamy Tomato

Chicken Wild Rice

Baked French Onion

SALADS

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 **8** Large **12**

Blackened Salmon Salad

Blackened salmon with mango salsa, avocado, tomato and honey lime vinaigrette over romaine and mixed green lettuces **18**

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 **16**

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 **16**

Steak Salad*

USDA Choice grilled Teres Major steak, romaine and mixed greens, roasted tomatoes, red onion, cucumbers, blue cheese crumbles and balsamic vinaigrette
6 oz **19** 9 oz **24**

SPECIALTY PIZZA

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 **12**

TOPPINGS

Sautéed onions
Fresh jalapeño
Pineapple
Mushrooms
Green olives

Your Choice **1.5**

PREMIUM TOPPINGS

Fresh mozzarella cheese
Sliced pepperoni
Diced pepperoni
House fennel sausage
Smoked bacon
Ham

Your Choice **2.5**

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 **15.5**

Brussels & 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 **17**

Margherita

Roasted tomatoes with fresh mozzarella cheese, garlic oil and fresh basil **14.5**

Spicy Bourbon Hawaiian

Smoked ham, fresh pineapple, fresh jalapeño, red onion, bourbon sauce, cilantro and whole-milk mozzarella cheese **17.5**

Roasted Corn & Mojo Pork

Creamy corn purée topped with mojo-marinated slow-roasted pork, fire-roasted corn, jalapeño, onion, cotija cheese, cilantro, Tajin, and a drizzle of avocado crema **17**

A 3% credit card fee will be applied to all credit card transactions. Cash and debit card transactions are not subject to a surcharge.



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

NORTHERN
TAPHOUSE