

STARTERS

BUFFALO CAULIFLOWER GFr VO..... 12⁵⁰
Deep-fried cauliflower, vegan buffalo, coconut flour, celery. Choice of ranch, bleu cheese, or vegan ranch

PRETZEL STICKS..... 11⁵⁰
Oven baked pretzel sticks, queso, Brew Pub mustard

JALAPEÑO POPPERS..... 15
Bacon wrapped jalapeños stuffed with mozzarella and cream cheese, spicy jam

QUESADILLA..... 12⁵⁰
Mixed cheese, lettuce, pico de gallo, sour cream, guacamole, salsa
+ **Chicken \$3 • Pork Carnitas \$4 • Brisket \$7**
Northeast **CHEESE CURDS**..... 13⁵⁰
Hand-battered Wisconsin curds, spicy jam

NACHOS GFr..... 11/15⁵⁰
Corn chips, mixed cheese, queso, pico de gallo, guacamole, sour cream, salsa
+ **Chicken \$3 • Pork Carnitas \$4 • Brisket \$7**
HOT HONEY BACON SPROUTS GFO VO.. 12⁵⁰
Fried Brussels, bacon, apple, tossed in Mike’s Hot Honey

BONE-IN WINGS GFr..... 15⁵⁰
BONELESS WINGS..... 14⁵⁰
Tossed in your choice of sauce. Served with celery and ranch or bleu cheese
Buffalo, Dry Rub, Lemon Pepper Rub, BBQ, Hot Chic, Sweet Chili, Mango Habanero, Honey Garlic, Korean Sauce

BURGERS & SANDWICHES

Burgers are Pink or No Pink. Served with chips. Sub gluten free bread \$2 or bun V \$3
DON'T HAVE A COW GFO V..... 18²⁵
Impossible vegan patty, avocado, vegan Chao cheese, shredded lettuce, tomato, red onion, vegan 1000 island
PATTY MELT GFO..... 17⁵⁰
Two beef patties, Gouda, Gruyere, caramelized onions, 1000 island, grilled marbled rye
NE SMASH BURGER GFO..... 18
Two beef patties, Swiss, muenster, bacon, pub mustard, LTO, pickles, pretzel bun
BLEU FIG GFO..... 17⁷⁵
Two beef patties, bacon, four cheese spread, crispy onions, arugula, fig jam
ROYALE WITH CHEESE GFO..... 16⁷⁵
Two beef patties, American, red onion, pickles, garlic aioli. + **Make it a Triple Royale \$4**
MY PERFECT BURGER GFO VO..... 14⁷⁵
STARTS WITH...
Two Beef Patties • Chicken Breast \$1
Impossible Vegan Patty \$2 • TiNDLE Vegan Chicken \$3
CHEESE \$1
Swiss, Cheddar, Pepper Jack, Provolone, American, Bleu, Gruyere, Muenster, Gouda • Vegan Chao Cheese \$2
ADD ONS
.75: Sautéed Onions or Mushrooms
\$1: Crispy Onions, Fried Egg* • \$1⁵⁰: Pretzel Bun
\$2: Avocado • \$3: Bacon
SAUCES \$1
Seasoned Sour Cream, Chipotle Mayo, BBQ, Spicy Jam, Garlic Aioli, Pub Mustard, Korean Sauce, 1000 Island
STEAK SANDWICH 2.0 GFO..... 18
Marinated steak, truffle aioli, Swiss, pickled onions, arugula on focaccia bread

PHOEBE V GFO..... 16
Corned beets, sauerkraut, vegan Chao cheese, vegan 1000 island, marble rye
BRISKET GRILLED CHEESE GFO..... 12/18
Smoked brisket, BBQ, sautéed onions, cheddar, provolone, sourdough
HOT CHIC SANDWICH GFO..... 17²⁵
Crispy chicken, Hot Chic sauce, coleslaw, pickles
VEGAN HOT CHIC SANDWICH V..... 15²⁵
TiNDLE chicken, Hot Chic sauce, lettuce, pickles, vegan mayo
STANLEY’S SIGNATURE REUBEN GFO..... 13/18⁵⁰
Corned beef, Swiss, sauerkraut, 1000 island, marble rye
+ **Make it a Rachel**
FRENCH DIP..... 22
Prime rib, provolone, horsey sauce, au jus, hoagie roll
+ **Sautéed Onions, Peppers, or Mushrooms \$.75 each**
SWEET & SPICY CHICKEN WRAP..... 17
Smoky sweet rubbed chicken, bacon, four cheese spread, lettuce, pico de gallo, crispy onions, honey mustard
THAI CHILI CHICKEN WRAP..... 17
Crispy or grilled chicken, sweet Thai chili sauce, lettuce, green onion, tomato, French fries, shredded cheese, chili crisp, Sriracha mayo

SIDE UPGRADES

\$1: Fries • \$2: Tots
\$3: Sweet Potato Waffle Fries, Parmesan Truffle Fries, Side House or Caesar Salad, Wild Rice Blend
\$4: Grilled Asparagus

BOWLS & MAINS

PHUKET GFr VO..... 18
Chicken or tofu, yellow curry sauce, power veggies, bell peppers, peanuts, green onions, cilantro, coconut rice
KOREAN STEAK NOODLES*..... 20
Lo mein noodles, Bulgogi-marinated steak, bok choy, bell pepper, carrot, mushroom, gochujang honey sauce, cucumber, sunny-side egg*
TRADITIONAL AHI POKE* GFr..... 19
Marinated sushi-grade ahi tuna*, avocado, bell peppers, green onions, cucumber, red cabbage, edamame, sesame seeds, coconut rice
+ **VOLCANO STYLE: Fresh Jalapeños & Spicy Aioli**
YUM YUM* GFr..... 18
Marinated steak, kimchi, sunny-side egg*, yum yum sauce, green onion, coconut rice
MISO SALMON GFr VO..... 23
Miso glazed salmon, wild rice blend, roasted red onion, Brussels sprouts, mushrooms, squash, apple
FAJITA BOWL GFr..... 18
Marinated steak, grilled peppers & onions, black beans, pico de gallo, guacamole, cilantro crema, coconut rice
KRAMARCZUK’S PASTA PRIMAVERA..... 14/20
Kramarczuk’s smoked Polish sausage, spinach, zucchini, cherry tomatoes, white onion, Parmesan cream sauce, farfalle noodles, garlic bread
BRISKET MAC & CHEESE..... 13⁵⁰/19⁵⁰
Brisket, bacon, jalapeños, crispy onions, BBQ sauce, cavatappi noodles
BEEF STROGANOFF..... 22
Marinated steak, caramelized onions, asparagus, house-made mushroom sauce, egg noodles
Northeast **FISH & CHIPS**..... 19
Northeast beer-battered cod, fries, coleslaw, tartar sauce
BROASTED TENDERS & FRIES..... 15⁵⁰
Choice of one dipping sauce

SOUPS & SALADS

SOUP OF THE DAY..... CUP 5 • BOWL 8
CAESAR SALAD GFO 11/16
Crispy or grilled chicken, romaine, Caesar dressing, Parmesan cheese, sourdough croutons
HONEY PECAN CHICKEN GFO VO..... 13/19
Crispy or grilled chicken, mixed greens, apple, dried cranberries, sweet potato, egg, green goddess and honey mustard dressing
COBB GFO VO..... 10/16
Crispy or grilled chicken, romaine, bacon, egg, tomato, avocado, green onion, bleu cheese, choice of dressing
C&C HOUSE SALAD GFr VO..... 11
Mixed greens, tomato, cucumber, red onion, carrots, choice of dressing. + **Add Protein \$\$**
PROTEIN
\$4: Chicken, Tofu
\$6: Buffalo Cauliflower, TiNDLE Vegan Chicken
\$7: Steak • \$8: Sushi Grade Ahi Tuna*, Grilled Salmon
HOUSE DRESSINGS
Ranch, Vegan Ranch V, Bleu Cheese, French, Italian, Honey Mustard, 1000 Island V, Balsamic Vinaigrette, Green Goddess, Caesar

TACOS

GFr Substitute corn tortillas to make these gluten friendly
TRES TACOS..... 13
Three flour tortillas, shredded lettuce, pico de gallo, mixed cheese, sour cream, salsa. Choice of pork carnitas or chicken. + **Upgrade to Brisket \$7**
FISH TACOS..... 17
Three flour tortillas, choice of grilled or fried cod, mango-avocado salsa, red cabbage, cilantro crema

WINE

WHITE

PINOT GRIS.....	12	44
Hess Select, California		
SAUVIGNON BLANC.....	11	40
Overstone, New Zealand		
CHARDONNAY.....	11	40
Seaglass, California		
ROSÉ.....	11	40
Bieler, Aix-en-Provence		
PROSECCO.....	11	40
Ménage à Trois, Italy		

RED

CABERNET SAUVIGNON.....	11	40
Charles & Charles ‘Bolt’, Washington		
RED BLEND.....	13	48
Doña Paula ‘High Altitude’, Argentina		
MALBEC.....	11	40
Doña Paula, Argentina		
PINOT NOIR.....	11	40
Seaglass, California		

CRAFT & CREW CARES

- SELECT ALASKAN BEER
ASK WHAT’S ON TAP!
- C&C CAMPFIRE MULE
FT. STRANAHAN’S WHISKEY

A portion of each drink sold will be donated via our Craft & Crew Cares campaign.



20% AUTO GRATUITY ON PARTIES OF 8 OR MORE | A 3% CHARGE WILL BE ADDED TO ALL CHECKS PAID WITH CREDIT CARD. THIS CHARGE WILL BE REMOVED FOR CASH PAYMENTS.

Dishes with these symbols are: Gluten Friendly Vegan | Dishes with these symbols can be modified: Gluten Friendly Option Vegan Option

*These items are served raw or undercooked, or contain, or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Craft & Crew Hospitality provides health insurance, free access to an EAP, and other benefits for part-time and full-time employees.



STANLEY’S COCKTAILS

TITO’S LAVENDER LEMONADE.....	11
Tito’s vodka, lavender, lemonade, lemon	
KEEPER’S CRUSH.....	13
Keeper’s Heart Irish whiskey, amaretto, lemon juice, ginger beer, lemon wheel	
PEAR NECESSITIES.....	13
Du Nord gin, St. Germain, pear, lemon juice, cranberry, champagne, lemon wheel	
BLACKBERRY SUNSET SOUR.....	13
Maker’s Mark, blackberry, orgeat, simple, lemon juice, Filthy cherry	
WINTER SANGRIA.....	12
Apple brandy, triple sec, lime juice, orange, cherry, cinnamon stick, red or white wine	
BLOOD ORANGE MARGARITA.....	12
Dobel Silver tequila, triple sec, lime juice, blood orange, house sweet & sour, black lava salt rim + Make it Spicy \$1	

SIGNATURE COCKTAILS

C&C OLD FASHIONED.....	15
Knob Creek bourbon, brown sugar simple, cherry bark vanilla bitters, orange rip, Filthy cherry + Upgrade to C&C Maker’s Mark Private Select \$2	
C&C HOT BLOCK MARGARITA.....	14
Jalapeño-infused C&C Dobel Diamante tequila, Tattersall orange liqueur, Ancho Reyes chili liqueur, house sweet & sour, lime wheel, black salt	
C&C MAPLE OLD FASHIONED.....	16
C&C Maker’s Mark Private Select, maple simple, cherry bark vanilla bitters, Filthy cherry, bacon	
C&C ESPRESSO MARTINI.....	13
Prairie Organic vodka, Faretti espresso liqueur, vanilla simple, cold brew	
C&C CAMPFIRE MULE.....	15
C&C Stranahan’s Single Barrel whiskey, 400 Conejos mezcal, amaretto, ginger beer, toasted marshmallows	

BEER

SCAN TO VIEW OUR ONLINE MENU:

www.stanleysbarroom.com/menus



NOW OFFERING: CATERING

SCAN TO EXPLORE OUR OPTIONS:



SWEETS

MINI DONUT DUNKAROOS.....	9
Cream cheese frosting, Nutella, chocolate drizzle	
ICE CREAM SUNDAE.....	9
Vanilla ice cream, whipped cream, chocolate sauce, maraschino cherries, sprinkles	
CHEF’S CHOICE PANNA COTTA.....	9
Panna Cotta with seasonal toppings	
SEASONAL CHEESECAKE.....	11
Ask your server or bartender for details	

SLUSHIES

ROTATING FLAVORS.....	8
Ask your server or bartender for details	

MOCKTAILS

LAVENDER MULE.....	6
Lavender, lime juice, ginger beer	
COS-NO-POLITAN.....	8
Seedlip Grove 42, cranberry juice, lime	
BLUEBERRY YUM FIZZ.....	6
Blueberry, honey simple, lemon juice, club soda	
BERRY NICE.....	6
Strawberry lemonade, lemon-lime soda	



ST. LOUIS PARK
ROGERS



MINNEAPOLIS



HOPKINS



MINNETONKA



HASTINGS



ST. LOUIS PARK