

STARTERS

BUFFALO CAULIFLOWER **GFR** **VO**..... 12⁵⁰
Deep-fried cauliflower, vegan buffalo, coconut flour batter, served with celery and choice of ranch, bleu cheese, or vegan ranch

QUESADILLA..... 12⁵⁰
Mixed cheese, lettuce, pico de gallo, sour cream, guacamole, salsa
+ **Chicken \$3** • **Pork Carnitas \$4** • **Brisket \$9**
Hordeast CHEESE CURDS..... 13⁵⁰
Hand-battered Wisconsin curds, spicy jam

TUNA TOSTADA..... 14
Ahi tuna* poke, crispy tortillas, sweet soy glaze, avocado-mango salsa, spicy aioli, pickled red onions
PRETZEL STICKS..... 11⁵⁰
Soft pretzel sticks, queso, Brew Pub mustard

NACHOS **GFR**..... 11/15⁵⁰
Corn chips, mixed cheese, queso, pico de gallo, guacamole, sour cream, salsa
+ **Chicken \$3** • **Pork Carnitas \$4** • **Brisket \$9**
BANG BANG SHRIMP..... 17
Spicy-sweet bang bang shrimp, green onion, over mixed greens with lemon vinaigrette

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 \$3

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
\$1: Crispy or Grilled Chicken Breast
\$2: Impossible Vegan Patty
\$3: TINDLE Vegan Chicken

CHEESE
\$1: Swiss, Cheddar, Pepper Jack, Provolone, American, Bleu, Gruyere, Muenster, Gouda
\$2: Vegan Chao Cheese

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 **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

CRANBERRY TURKEY MELT..... 17
Turkey, bacon, Swiss, tomato, arugula, cranberry aioli, cranberry bread + **Add an Egg \$1**

HOT CHIC SANDWICH **GFO**..... 17²⁵
Crispy chicken, Hot Chic sauce, coleslaw, pickles + **Ask for this item Vegan Style!**

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: Parmesan Truffle Fries, Sweet Potato Waffle Fries, Side House or Caesar Salad
\$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

CRISPY SHRIMP BOWL..... 17
Crispy shrimp, avocado, pineapple relish, jalapeño, pickled onion, cucumber, yum-yum sauce, cilantro, sesame seeds, coconut rice

KOREAN STEAK NOODLES*..... 20
Lo mein noodles, Bulgogi steak, bok choy, bell pepper, carrot, mushroom, gochujang honey sauce, cucumber, sunny 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**

BLACKENED SALMON..... 23
Blackened salmon, coconut lemon broth, fresh pineapple salsa, goat cheese, lemon squeeze, cilantro-lime rice

YUM YUM* **GFR**..... 18
Marinated steak, kimchi, sunny-side egg*, yum yum sauce, green onion, coconut rice

FAJITA BOWL **GFR**..... 18
Marinated steak, grilled peppers & onions, black beans, pico de gallo, guacamole, cilantro crema, coconut rice

BRISKET MAC & CHEESE..... 13⁵⁰/19⁵⁰
Brisket, bacon, jalapeños, crispy onions, BBQ, cavatappi noodles

JERK SHRIMP PASTA..... 24
Sautéed shrimp, asparagus, mushroom, onion, rigatoni pasta, house-made Parmesan cream sauce, garlic bread

Hordeast FISH & CHIPS..... 19
Beer-battered fish, fries, coleslaw, tartar sauce

CHIMI CHICKPEA CAULIFLOWER STEAK..... 14
Roasted cauliflower, corn chimichurri, sofrito chickpea purée

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**..... 15/19
Crispy or grilled chicken, spring mix, grapes, strawberries, apples, hard-boiled egg, candied pecans, green goddess dressing, honey mustard drizzle

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

\$1: Egg • **\$3:** Carnitas • **\$4:** Chicken, Tofu
\$6: Buffalo Cauliflower, TINDLE Chicken
\$8: Shrimp Skewer (4), Steak • **\$9:** Ahi Tuna*, Brisket
\$11: Salmon

HOUSE DRESSINGS

Ranch, Vegan Ranch **GFR**, Bleu Cheese, French, Italian, Honey Mustard, 1000 Island **GFR**, 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 \$9**

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		
N/A ROSÉ	9	30
Yes Way Rosé		
PROSECCO	12	44
Avissi, 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 BELL'S BEER**
ASK WHAT'S ON TAP!

• **C&C ESPRESSO MARTINI**
FEATURING PRAIRIE ORGANIC VODKA

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



STANLEY'S COCKTAILS

STANLEY'S SANGRIA	12
Pineapple rum, triple sec, citrus, lime, orange, and cherry, with your choice of red or white wine	
BLACKBERRY SUNSET SOUR	13
Maker's Mark, blackberry, orgeat, simple, lemon juice, Filthy cherry	
TWIN CITIES TEA	13
Keeper's Heart Irish + American Whiskey, raspberry, iced tea, lemon juice, lemon wheel	
TITO'S LAVENDER LEMONADE	11
Tito's, lavender, lemonade, lemon	
SUMMER OF '75	14
Ford's gin, Tattersall blueberry, simple, lemon juice, champagne, lemon wheel	
BLOOD ORANGE MARGARITA	12
Dobel Silver tequila, triple sec, lime juice, blood orange, house sweet & sour, black lava salt rim + Make it Spicy \$1	

BEER

SCAN TO VIEW OUR ONLINE MENU:

www.stanleysbarroom.com/menus



SIGNATURE COCKTAILS

C&C OLD FASHIONED	15
Old Forester bourbon, brown sugar simple, cherry bark vanilla bitters, orange rip, Filthy cherry + Upgrade to Woodford Personal Selection \$2	
C&C HOT BLOCK MARGARITA	15
Jalapeño-infused C&C Dobel Diamante tequila, Tattersall orange liqueur, Ancho Reyes chili liqueur, house sweet & sour, lime wheel, black salt	
C&C ESPRESSO MARTINI	13
Prairie Organic vodka, Faretto espresso liqueur, vanilla simple, cold brew	
C&C BLUEGRASS MAI TAI	15
C&C Woodford, Tattersall orange liqueur, orgeat, vanilla simple, lime juice, pineapple juice, tiki bitters	
C&C CAMPFIRE MULE	15
C&C Stranahan's Single Barrel whiskey, 400 Conejos mezcal, amaretto, ginger beer, toasted marshmallows	

NOW OFFERING:
CATERING
SCAN TO EXPLORE OUR OPTIONS:



SWEETS

MINI DONUT DUNKAROOS	9
Cream cheese frosting, Nutella, chocolate drizzle	
ICE CREAM SUNDAE	10
Vanilla ice cream, whipped cream, chocolate sauce, maraschino cherries, sprinkles	
SEASONAL CHEESECAKE	12
Ask your server or bartender for details	

SLUSHIES

ROTATING FLAVORS	8
Ask your server or bartender for details	

MOCKTAILS

NAZ-RITA	9
Seedlip Grove 42, agave syrup, lime juice, and lime with a salt rim. + Make it Spicy \$1	
BLOOD ORANGE MOCK MULE	7
Blood orange, lime juice, ginger beer, orange	
BLACKBERRY FIZZ	6
Blackberry, herb simple syrup, lemon juice, soda, lemon	
BERRY NICE	6
Strawberry lemonade, lemon-lime soda	
LAVENDER LEMONADE	6
Lavender, lemonade, and lemon	



ST. LOUIS PARK
ROGERS



MINNEAPOLIS



HOPKINS



MINNETONKA



HASTINGS



ST. LOUIS PARK

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 and other benefits for part-time and full-time employees.