

STARTERS

BUFFALO CAULIFLOWER GFr VO	13
Deep-fried cauliflower, vegan buffalo, coconut flour batter, served with celery. Choice of ranch, bleu cheese, or vegan ranch	
QUESADILLA	13
Mixed cheese, lettuce, pico de gallo, sour cream, guacamole, salsa + Chicken \$3 • Pork Carnitas \$4 • Brisket \$9	
Northeast CHEESE CURDS	14
Hand-battered Wisconsin curds, spicy jam	
PRETZEL STICKS	12
Soft pretzel sticks, queso, Brew Pub mustard	
CRISPY RICE & TUNA	15
Crispy rice, tuna, avocado, poke sauce, Sriracha aioli, pickled red onions, sesame seeds	
NACHOS GFr	16
Corn chips, mixed cheese, queso, pico de gallo, guacamole, sour cream, salsa + Chicken \$3 • Pork Carnitas \$4 • Brisket \$9	
REUBEN NACHOS GFr	17
Corned beef, bistro chips, Monterrey cheese sauce, shredded Swiss, sauerkraut, 1000 island <i>Featured @ US Bank Stadium</i>	
LA CAPRESE BURRATA	15
Creamy burrata, house-made tomato jam, peanut basil pesto, balsamic glaze, grilled baguette	

WINGS

BONE-IN GFr \$16	Rubs: Dry Rub, Dill Pickle Rub, Lemon Pepper Rub
BONELESS \$15	
1lb tossed in your choice of rub or sauce with celery and choice of ranch or bleu cheese	Sauces: Buffalo, BBQ, Hot Chic, Sweet Chili, Mango Habanero, Firecracker Ranch, Elote, Jamaican, Lemon Pepper Sauce + Hennessey Bacon Jam (+1)

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	

BURGERS & SANDWICHES

<i>Burgers are Pink or No Pink. Served with chips or coleslaw.</i>	
MY PERFECT BURGER GFO VO	15
See details in our drink book!	
PATTY MELT GFO	18
Two Wagyu beef patties, Gouda, Gruyere, caramelized onions, 1000 island, grilled marbled rye	
TRAFFIC JAM BURGER GFO	20
Wagyu beef patty, bacon and red onion jam, lettuce, tomato, house sauce, brioche bun, served with seasoned Cajun fries	
NORDEAST BURGER GFO	18
Two Wagyu beef patties, Swiss, Muenster, bacon, pub mustard, LTO, pickles, pretzel bun	
ROYALE WITH CHEESE GFO	17
Two Wagyu beef patties, American, red onion, pickles, garlic aioli + Make it a Triple Royale \$4	
STEAK SANDWICH 2.0 GFO	18
Marinated steak, truffle aioli, Swiss, pickled onions, arugula on focaccia bread	
SWEET & SPICY CHICKEN WRAP	17
Smoky sweet rubbed chicken, bacon, four cheese spread, lettuce, pico de gallo, crispy onions, honey mustard	
BRISKET GRILLED CHEESE GFO	18
Smoked brisket, BBQ, sautéed onions, cheddar, provolone, sourdough	
CRANBERRY TURKEY MELT GFO	17
Turkey, bacon, Swiss, tomato, arugula, cranberry aioli, cranberry bread + Add an Egg \$1	
HOT CHIC SANDWICH GFO	18
Crispy chicken, Hot Chic sauce, coleslaw, pickles + Ask for this item Vegan Style!	
STANLEY'S SIGNATURE REUBEN GFO VO	19
Corned beef, Swiss, sauerkraut, 1000 island, marble rye + Make it a Rachel, no charge + Make it a Vegan Phoebe with corned beets	
TC CHICKEN SANDWICH	17
Thai coconut-crust fried chicken, tomato, coconut-pineapple coleslaw, sweet chili sauce, toasted Hawaiian bun	
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	
UPGRADES	\$1: Fries, Hawaiian Bun • \$2: Cajun Fries, Tots, Pineapple Coleslaw, Gluten Free Bread \$3: Parmesan Truffle Fries, Sweet Potato Waffle Fries, Side House or Caesar Salad, Cup of Soup, Gluten Free Bun \$4: Grilled Asparagus, Green Beans

SOUPS & SALADS

SOUP OF THE DAY	CUP 5 • BOWL 8
CAESAR SALAD GFO	16
Crispy or grilled chicken, romaine, Caesar dressing, Parmesan cheese, sourdough croutons	
HONEY PECAN CHICKEN GFO VO	19
Crispy or grilled chicken, mixed greens, apples, craisins, sweet potato, egg, candied pecans, green goddess dressing, honey mustard drizzle	
COBB GFO VO	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, Coconut Chicken, TINDLE Chicken \$8: Shrimp Skewer (4), Steak \$9: Ahi Tuna*, Brisket • \$11: Salmon	
HOUSE DRESSINGS Ranch, Vegan Ranch V , Bleu Cheese, French, Italian, Honey Mustard, 1000 Island V , Balsamic Vinaigrette, Green Goddess, Caesar, Lemon Vinaigrette	

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, edamame, 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*, green onion	
TRADITIONAL AHI POKE* GFr	19
Marinated sushi-grade ahi tuna*, avocado, bell peppers, green onions, cucumber, red cabbage, edamame, sesame seeds, coconut rice. + VOLCANO: Fresh Jalapeños & Sriracha Aioli	
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	
CREAMY PESTO BURRATA	19
Creamy Burrata, rigatoni pasta, peanut basil pesto cream sauce, spinach, cherry tomatoes, mushrooms, Parmesan, grilled baguette	
BRISKET MAC & CHEESE	20
Brisket, bacon, jalapeños, crispy onions, BBQ, cavatappi noodles, green onion	
Northeast FISH & CHIPS	19
Beer-battered fish, fries, coleslaw, tartar sauce	
CRISPY WRAPPED CHICKEN MEDALLIONS GFr	19
Tender chicken medallions wrapped in crispy bacon, roasted potatoes, garlic-lemon green beans, creamy garlic sauce	
LEMON PEPPER SALMON GFr	26
Seared lemon pepper salmon, asparagus and quinoa salad with cucumber, cherry tomatoes, and honey mustard vinaigrette, creamy tzatziki sauce	
TENDERS & FRIES	16
Choice of one dipping sauce	

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	12	44
Avisi, 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		



STANLEY’S COCKTAILS

STANLEY’S WINTER SANGRIA	12
Apple brandy, triple sec, lime juice, orange, cherry, cinnamon stick, with your choice of red or white wine	
BLACKBERRY SUNSET SOUR	13
Maker’s Mark, blackberry, orgeat, simple, lemon juice, Filthy cherry	
TITO’S LAVENDER LEMONADE	11
Tito’s, lavender, lemonade, lemon	
BEEKEEPER	13
Keeper’s Heart Irish + American whiskey, honey simple, lemon, orange bitters, lemon wheel	
‘SOTA 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	

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, Faretti espresso liqueur, vanilla simple, cold brew	
C&C MAPLE OLD FASHIONED	16
C&C Woodford Personal Selection, maple simple, cherry bark vanilla bitters, Filthy cherry, bacon	
C&C CAMPFIRE MULE	15
C&C Stranahan’s Single Barrel whiskey, 400 Conejos mezcal, amaretto, ginger beer, toasted marshmallows	

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	

MOCKTAILS

GROOVY SPRITZ	8
Seedlip Grove 42, lemon juice, tonic, soda, cranberry, lemon wheel	
BLOOD ORANGE MOCK MULE	7
Blood orange, lime juice, ginger beer, orange	
BLUEBERRY YUM FIZZ	6
Blueberry, honey simple, lemon juice, soda, lemon	
BERRY NICE	6
Strawberry lemonade, lemon-lime soda	
LAVENDER LEMONADE	6
Lavender, lemonade, and lemon	

THC SELTZERS

SEÑORITA MARGARITA	12
10mg - 12oz	
SUNDOGS PURPLE LEMONADE	9
5mg - 12oz	
FALLING KNIFE GRAPE VAPE	12
10mg - 16oz	
GRANNY’S KITTY COCKTAIL	10
10mg - 12oz	
FLOWSTATE RASPBERRY ELDERFLOWER	8
10mg - 12oz	
FLOWSTATE TANGERINE LEMONGRASS	8
10mg - 12oz	

BEER

SCAN TO VIEW OUR ONLINE MENU:

www.stanleysbarroom.com/menus



SLUSHIES

ROTATING FLAVORS	8
Contains alcohol! Ask your server for details	



ST. LOUIS PARK
ROGERS

Duke's
ON 7
— food & drink —
MINNETONKA



MINNEAPOLIS



HASTINGS



HOPKINS



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.