

BRUNCH

SERVED
WEEKENDS
9AM-2PM

Savory

- SPICY BENEDICT* GFO**.....14
Poached eggs*, spicy bacon, chipotle hollandaise, English muffin. Served with creamy hash browns or breakfast potatoes
- CLASSIC BREAKFAST* GFO VO**.....13
Two eggs* with choice of bacon, sausage links, or avocado; choice of creamy hash browns or breakfast potatoes; choice of white, GF white, multigrain, marble rye or English muffin
- CLASSIC VEGAN BREAKFAST V GFO**.....15
Scrambled tofu; choice of Beyond Italian sausage, vegan chorizo, or avocado; choice of white or rye toast, served with breakfast potatoes
- SALMON CAKE BENEDICT***.....16
Two salmon cakes, arugula, poached egg*, chipotle hollandaise, fried capers, lemon wedge, served with choice of potato
- BREAKFAST EMPANADAS**.....13
Three flour tortilla empanadas with scrambled eggs, cheddar cheese, chorizo, topped with pico de gallo, served with avocado ranch and salsa roja
- CRISPY CHICKEN BENEDICT***.....17
Loaded hash browns, crispy chicken, poached eggs*, hollandaise, black salt
- CHICKEN & WAFFLE HASH**.....16
Creamy hash browns, diced crispy Belgian waffles, house-made Hot Chic honey, crispy fried chicken leg and thigh, topped with powdered sugar and green onions

- BURRITO**.....16
Flour tortilla filled with scrambled eggs, tater tots, bell pepper & onion mix, choice of black beans, bacon, pork sausage, or pork chorizo. Topped with enchilada salsa, pico de gallo, cheddar, sour cream
+ Add Queso \$3
+ Make it a Bowl
- VEGAN BURRITO V**.....16
Flour tortilla filled with scrambled tofu, tator tots, vegan mozzarella, bell pepper & onion mix, choice of Beyond Italian sausage, vegan chorizo, tofu, or black beans
- BISCUITS & GRAVY***.....15
Two buttermilk biscuits, two eggs*, sausage gravy
+ Add Crispy Fried Chicken \$2
- VEGAN HASH GF V**.....15
Vegan chorizo, sweet potato, pepper & onion mix, black beans, enchilada sauce, vegan sour cream, cilantro
- HUEVOS RANCHEROS* GF**.....15
Three corn tortillas, sunny-side up eggs*, corn & black bean fiesta, enchilada sauce, grape tomatoes, cilantro, avocado ranch, queso fresco, sour cream and choice of bacon, pork chorizo, or vegan chorizo
- VEGAN HUEVOS RANCHEROS* GF V**.....15
Three corn tortillas, scrambled tofu, corn & black bean fiesta, enchilada sauce, grape tomatoes, cilantro, vegan sour cream, and choice of Beyond Italian sausage, vegan chorizo, tofu, or extra black beans

BYO Sammie

- BASE SAMMIE* GFO VO**.....11
Cheese, egg*, bread, 1 protein
- BREAD**
 - White Multigrain
 - Rye Hoagie
 - Biscuit GF Bread \$2
 - English Muffin Everything Bagel \$1
- CHEESE**
 - American Pepper Jack
 - Bleu Cheese Provolone
 - Cheddar Vegan Chao Cheese
 - Gouda Vegan Cream Cheese \$1
- EGG**
 - Scrambled Over Easy*
 - Sunny-Side Up* Over Medium*
 - Scrambled Tofu Over Hard
- PROTEIN**
 - Bacon Grilled Chicken
 - Brisket Sausage Patty
 - Carnitas Vegan Chorizo
 - Chorizo TiNDLE Vegan Chicken
 - Crispy Chicken Vegan Italian Sausage
- TOPPINGS**
 - Lettuce, Tomato, Onion - no charge
 - .75:** Sautéed Onions, Sautéed Mushrooms
 - \$1:** Arugula, Avocado Spread, Cucumber, Crispy Onions, Jalapeños, Pepper & Onion Mix
 - \$2:** Sausage Gravy
 - ADD A SIDE \$2**
Creamy Hash browns, Breakfast Potatoes, Side Salad, Fries, Tots, Sweet Potato Waffle Fries

Lunch

- ELLSWORTH, WI CHEESE CURDS**.....13⁵⁰
Served with spicy jam
- BONE-IN WINGS**.....*Half \$15⁵⁰ • \$Full \$20⁵⁰*
BONELESS WINGS.....*Full \$18⁵⁰*
Tossed in your choice of sauce. Served with celery and ranch or bleu cheese
 - Buffalo, Cajun Dry Rub, Guava BBQ
 - Sweet Thai Chili, Hot Chic, Mango
 - Jalapeño, Gochujang Glaze
- BLACK BEAN BURGER GFO VO**.....17
House-made black bean patty, spring mix, tomato, spicy chili onion crisp aioli
- HANGOVER BURGER* GFO**.....16
Two beef patties, bacon, fried egg*, lettuce, tomato, onion, cheddar, choice of side
- C&C HOUSE SALAD VO GFO**.....11
Mixed greens, tomato, cucumber, red onion, choice of dressing
+ Add Protein \$\$
- BUFFALO CHICKEN SALAD GFO**....17
Crispy or grilled buffalo chicken, mixed greens, tomato, bleu cheese crumbles, red onion, celery, ranch dressing

ADD PROTEIN:

\$1: Egg*

\$4: Crispy or Grilled Chicken, Carnitas, Seared Tofu, Crispy Coconut Tofu, Vegan Chorizo

\$6: TiNDLE Chicken

7: Brisket, Steak*

\$8: Ahi Tuna*

Sweets

- CINNAMON ROLL PANCAKE**.....1 *Cake \$5 • 3 Cakes \$12*
Cinnamon-sugar swirled pancakes, cream cheese glaze
- CLASSIC FRENCH TOAST**.....12
Two pieces of cinnamon-vanilla French toast, powdered sugar, maple syrup
- BUTTERMILK PANCAKE**.....1 *Cake \$4 • 3 Cakes \$9*

Extras

- SAUSAGE LINKS**.....3
- VEGAN ITALIAN SAUSAGE**.....3
- BACON**.....4
- SPICY BACON**.....4
- 2 EGGS***.....3
- CREAMY HASH BROWNS**.....3
- BREAKFAST POTATOES**.....3
with onions and bell peppers
- FRUIT**.....4
- BUTTERMILK BISCUIT**.....3
- TOAST (2)**.....3
- ENGLISH MUFFIN**.....3

Brunch Cocktai

- BLACKBERRY PALOMA**.....8
Sauza Silver, Tattersall grapefruit liqueur, grapefruit, blackberry simple, Starry soda
- SUNDAY SCARIES**.....8
Habanero vodka, orange juice, blood orange simple, tajin rim

Mimosas

- CLASSIC**.....7
Sparkling wine with your choice of: orange juice, lemonade, pineapple, cranberry or grapefruit
- MO'MOSA**.....20
A full bottle of sparkling wine and your choice of: orange juice, lemonade, pineapple, cranberry or grapefruit
- CHANTI'S**.....*Glass \$8 • Carafe* \$30*
Sparkling wine, grapefruit, elderflower liqueur
- HABANERO BELLINI**.....*Glass \$8 • Carafe* \$30*
Habanero vodka, peach nectar, orange juice, sparkling wine
- *Carafe serves 4*

Bloodies

- C&C MARY**.....12
Prairie Organic vodka, C&C Bloody Mary mix, pickle, lime, pepper jack cheese, olive, beef stick
- DRAGON MARY**.....12
Habanero-infused vodka, C&C Bloody Mary mix, Sriracha lace, splash of Guinness, pickle, lime, pepper jack cheese, olive, beef stick
- MARY MARY QUITE CONTRARY**....12
Prairie Organic vodka, tomato juice, C&C Bloody Mary mix, pickle, lime, pepper jack cheese, olive, beef stick
- 1 LITER C&C BLOODY MARY MIX**....8

Cold Brew Cocktails

- BOOZY BREW**.....10
Vanilla vodka, brown sugar simple, cold brew, whipped cream
- WHITE CHOCOLATE RASPBERRY MOCHA**.....8
Vanilla vodka, white chocolate syrup, raspberry, cold brew, whipped cream
- SALTED CARAMEL CREAM**.....8
Tito's, Kamora dulce de leche liqueur, brown sugar simple, cold brew, whipped cream, caramel drizzle & black salt

Caffeine

- COLD PRESS**.....5
16oz
- COFFEE**.....4
Craft & Crew blend
- RED BULL**.....5
Regular, Sugar-free, Watermelon

Spritzes

- PEAR VANILLA**..*Glass \$11 • Carafe* \$30*
Tito's, Tuaca, pear simple, lemon, sparkling wine, club soda
- HIBISCUS PEACH**.....*Glass \$11 • Carafe* \$30*
Flor de Cana rum, peach, hibiscus simple, lime, sparkling wine, club soda
- BLOOD ORANGE APERCELLO**.....*Glass \$11 • Carafe* \$30*
Aperol, yuzu liqueur, blood orange simple, lemon, sparkling wine, club soda
- *Carafe serves 4*

Now Offering: Catering

SCAN TO VIEW OUR OPTIONS



Signature Cocktails

- C&C OLD FASHIONED**.....14
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

Mocktails

- BLACKBERRY FIZZ**.....6
Blackberry simple, herb simple, lemon, soda
- NOT BLOCK**.....9
Jalapeño-infused Lyre agave spirit alternative, DHOS orange liqueur alternative, sweet & sour, chili simple
- ESPRESSO NO-TINI**.....9
Seedlip Spice, cold brew, aquafaba, brown sugar simple
- LAVENDER LEMONADE**.....6
House-made lavender lemonade, butterfly pea powder
- PINEAPPLE WHIP**.....6
Pineapple juice, agave, whipped cream

Beer

SCAN QR CODE TO VIEW MENU ONLINE:

www.howempls.com/menu



Howe Beer Menu

Craft & Crew Cares

- **SELECT ALASKAN BEER**

Ask your server what's on tap!

- **C&C CAMPFIRE MULE**

Featuring Stranahan's Single Barrel Whiskey

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



ST. LOUIS PARK ROGERS



MINNETONKA



HOPKINS



NORTHEAST



HASTINGS



ST. LOUIS PARK

20% AUTO GRATUITY ON PARTIES OF 8 OR MORE | A 3% CHARGE WILL BE ADDED TO ALL CHECKS PAID BY 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.