



BRUNCH

Served
Weekends
9am-2pm

Breakfast

- BACON BENEDICT***.....15
English muffin topped with bacon, poached eggs*, hollandaise, parsley
- CHICKEN & WAFFLE HASH**.....17
Creamy hash browns, diced Belgian waffles, house-made Hot Chic honey, crispy chicken leg and thigh, powdered sugar, green onions
- BREAKFAST TORTA GFO**.....19
Chorizo, scrambled eggs, avocado, refried black beans, chipotle aioli, pickled jalapeños, diced white onion, cilantro, telera roll
- 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
+ Make it a Vegan Breakfast \$2
- TEXAS TOAST BENEDICT***.....17
Crispy hot honey chicken, two poached eggs*, spicy hollandaise, Texas toast
- BISCUITS & GRAVY***.....15
Two buttermilk biscuits, two eggs*, sausage gravy
+ Add Crispy Chicken \$2
- VEGAN HASH GFr V**.....15
Vegan chorizo, sweet potato, pepper & onion mix, black beans, enchilada sauce, vegan sour cream, cilantro
- HUEVOS RANCHEROS* GFr VO**.....15
Three corn tortillas, sunny-side-up eggs*, corn & black bean fiesta, enchilada sauce, grape tomatoes, cilantro, avocado tomatillo salsa, queso fresco, sour cream, and choice of bacon, pork chorizo, or vegan chorizo
+ Make it Vegan Huevos Rancheros
- BREAKFAST SANDWICH***.....13
Croissant bun with choice of sausage, bacon or crispy/grilled chicken, choice of cheese, and one egg*. Served with choice of potato

- BURRITO VO**.....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
+ Make it a Vegan Burrito
- CINNAMON ROLL PANCAKE**.....1 Cake \$5 • 3 Cakes \$12
Cinnamon-sugar swirled pancakes, cream cheese glaze
- BUTTERMILK PANCAKE**.....1 Cake \$4 • 3 Cakes \$9

Extras

- SAUSAGE**.....4
- VEGAN ITALIAN SAUSAGE**.....3
- BACON (3)**.....4
- SPICY BACON (3)**.....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

Starters

- BONE-IN WINGS**.....Half \$16 • Full \$21
- BONELESS WINGS**.....Half \$13 • Full \$19
Tossed in your choice of sauce or rub. Served with celery and choice of ranch or bleu cheese
- Rubs:** Dill Pickle Rub, Cajun Dry Rub
- Sauces:** Sweet Thai Chili, Buffalo, Guava BBQ, Hot Chic, Gochujang Glaze, Lemon Pepper Sauce
+ Hennessey Bacon Jam \$1
- ELLSWORTH, WI CURDS**.....14
Hand-battered, served with spicy jam

Salads

- GRILLED CHICKEN CAESAR GFO**.....16
Charbroiled chicken, romaine, Parmesan, vegan Caesar dressing, sourdough croutons, blistered lemon
- HONEY PECAN GFO**.....19
Crispy or grilled chicken, mixed greens, apples, craisins, sweet potato, egg, candied pecans, green goddess dressing, honey mustard drizzle

Protein Additions:

- \$1: Egg*
- \$3: Bacon
- \$4: Crispy or Grilled Chicken,
Seared or Crispy Coconut Tofu, Vegan Chorizo,
Pork Chorizo
- \$6: TiNDLE Chicken
- \$8: Steak*, Vegan Korean BBQ
- \$9: Ahi Tuna*, Brisket

Handhelds

- Served with Chips or Coleslaw.*
- CRISPY CHICKEN SANDWICH**.....18
Hand-battered chicken breast with house pickles and coleslaw on a brioche bun. Served original or tossed in your choice of sauce or rub
- REUBEN* GFO VO**.....19
Corned beef, Swiss cheese, sauerkraut, and Thousand Island dressing on marble rye
+ Make it a Rachel or Vegan Phoebe
- DOUBLE ROYALE* GFO**.....17
Two Wagyu beef patties, American, red onion, pickles, garlic aioli
+ Triple Royale \$4
- THE FLANNEL GFO**.....17
House-made pork patty, white cheddar, Gouda, apple-onion jam, crispy shallots, smoky chipotle bourbon aioli, Hawaiian bun
- BRUNCH BURGER* GFO**.....16
Two Wagyu beef patties, bacon, fried egg*, lettuce, tomato, onion, cheddar

Side Upgrades:

- \$1: Fries • \$2: Tots
- \$3: Truffle Fries, Sweet Potato Waffle Fries,
Side Salad, Cup of Soup

House-Made Sauces \$1:

Avocado Tomatillo Salsa, Seasoned Sour Cream, Chipotle Aioli, Garlic Aioli, Truffle Aioli, Sriracha Aioli, Spicy Cilantro Crema, Smoky Bourbon Chipotle Aioli, Special Sauce, Yum Yum

Brunch Cocktails

- PANACEA.....9

Campo Bravo reposado, ginger liqueur, turmeric syrup, orange & pomegranate juice
- SUNDAY SCARIES.....8

Habanero vodka, orange juice, blood orange simple, tajin rim

Mimosas

- CLASSIC.....8

Sparkling wine with your choice of: orange juice, apple juice, grape juice, lemonade, pineapple, cranberry or grapefruit
- MO'MOSA.....20

A full bottle of sparkling wine and your choice of: orange juice, apple juice, grape juice, lemonade, pineapple, cranberry or grapefruit
- CHANTI'S.....Glass \$8 • Carafe* \$30

Sparkling wine, grapefruit, elderflower liqueur
- HABANERO BELLINI.....Glass \$9 • 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

Spritzes

- SPICED CIDER.....11

Keeper's Heart Irish & American, amaretto, 5-Spice apple syrup, lemon, sparkling, soda
- TRANSFUSION.....11

Tito's, ginger liqueur, grape juice, sparkling, ginger beer, soda, lime
- BLOOD ORANGE APERCELLO....Glass \$11 • Carafe* \$30

Aperol, yuzu liqueur, blood orange simple, lemon, sparkling wine, club soda

*Carafe serves 4

Caffeine

- COLD PRESS.....5

16oz
- COFFEE.....4

Craft & Crew blend
- RED BULL.....5

Regular, Sugar-free, Watermelon

Coffee Cocktails

- Served Hot or Cold!
- ESPRESSO BOOST.....1

Add a boost to any Coffee or Coffee Cocktail (40mg Caffeine)
- BOOZY BREW.....10

Vanilla vodka, brown sugar simple, cold brew, whipped cream
- BUTTERED CARAMEL ROLL.....10

Flor de Cana Oro aged rum, caramel pecan syrup, spiced cookie butter ball, whipped cream - Served Hot
- BANANA NUT BREAD.....10

Dirty Monkey peanut butter banana whiskey, creme de banana, brown butter syrup, black walnut bitters
- CAFÉ CARAJILLO.....10

Three Olives Triple Shot Espresso Vodka, Licor 43, STOK Espresso Boost

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 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

Mocktails

- BLACKBERRY FIZZ.....6

Blackberry simple, herb simple, lemon, soda
- STAR JAMMER.....8

Star Fruit & Berry Energy Elixir, lime, ginger beer, soda
- LOADED LYCHEE CRUSH.....7

Lychee syrup, lime, coconut-lime creamer, choice of crush flavor: orange, peach, pineapple, strawberry, grape
- LAVENDER LEMONADE.....6

House-made lavender lemonade, butterfly pea powder
- PINEAPPLE WHIP.....6

Pineapple juice, agave, whipped cream
- ENERGY ELIXIR.....2

Add a shot of Energy Elixir to any Mocktail (80mg Caffeine)

THC

- Available to-go!
- FLOWSTATE.....8

Tangerine Lemongrass • 12oz - 10mg
- FLOWSTATE.....8

Raspberry Elderflower • 12oz - 10mg
- CANN HI BOY.....9

Rotator • 12oz - 5mg
- GRANNY'S.....10

Kitty Cocktail • 12oz - 10mg
- ROTATING THC.....\$\$

Ask your server about current selections

THE BLOCK

FOOD + DRINK

ST. LOUIS PARK ROGERS

Duke's

ON 7

— food & drink —

MINNETONKA

PUB 819

WHISKY • BEER • BURGERS

HOPKINS

Storley's

NORTHEAST

DRAFT THE BAR

HOUSE

HASTINGS

WELLS

ROADSIDE

ST. LOUIS PARK

BEER

SCAN QR CODE TO VIEW MENU ONLINE

QR CODE

Howe Beer Menu

20% AUTO GRATUITY ON PARTIES OF 8 OR MORE | A 3% CHARGE WILL BE ADDED TO ALL CHECKS PAID BY CREDIT CARD. SURCHARGE DOES NOT APPLY TO DEBIT, CASH, OR GIFT CARD 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.