

Starters

BASKET CASE GFO VO	11⁵⁰
Tater Tots, Fries, or Sweet Potato Waffle Fries with choice of seasoned sour cream, ranch, or chipotle aioli. + Sample of all three \$3	
TRUFFLE FRIES	6⁵⁰
French fries, rosemary-Parmesan blend, truffle aioli	
BRUSSELS SPROUTS GF	12⁵⁰
Roasted Brussels sprouts, feta, almonds, pomegranate glaze	
RAIL STATION MUSHROOMS	12
Button mushrooms, house beer batter, rosemary-Parmesan blend, parsley, served with seasoned sour cream	
STREET CORN DIP GF	12⁵⁰
Roasted corn, goat cheese, white cheddar, chipotle peppers, green peppers, jalapeños, cumin, served with tortilla chips	
ELLSWORTH, WI CHEESE CURDS ...	13⁵⁰
Served with spicy jam	
PRETZEL BITES	10⁵⁰
Soft pretzel bites, Bavarian mustard, queso	
POTATO SKINS GF VO	12
Four stuffed potato skins, pork carnitas, corn & black bean salsa, sour cream, Tajin, parsley <i>Vegan option: vegan chorizo & vegan sour cream</i>	
BUFFALO CAULIFLOWER GF VO	12⁵⁰
Deep-fried cauliflower, buffalo, coconut flour batter, served with celery and choice of ranch, bleu cheese, or vegan ranch	
HOWE NACHOS GF	10/15
Queso, black beans, jalapeños, pico de gallo, sour cream, guacamole + Add Protein \$\$	
VEGAN NACHOS GF V	11⁵⁰/17
Vegan chorizo, vegan queso, corn & black bean fiesta, jalapeños, pico de gallo, guacamole, vegan sour cream	
BONE-IN WINGS	Half \$15⁵⁰ • Full \$20⁵⁰
BONELESS WINGS ..	Half \$12⁵⁰ • Full \$18⁵⁰
Tossed in your choice of sauce. Served with celery and ranch or bleu cheese	
Buffalo, Cajun Dry Rub, Sweet Thai Chili, Guava BBQ, Hot Chic, Mango Jalapeño, Gochujang Glaze	

Burgers & Sandwiches

<i>Burgers served "Pink" or "No Pink" • Served with Chips V or Coleslaw Gluten free bun V \$3 • Gluten free bread \$2</i>	
BYO BURGER* GFO VO	14⁷⁵
1 START WITH: Two Beef Patties • Chicken Breast \$1 Vegan Patty \$2 • TiNDLE Vegan Chicken \$3	
2 GET CHEEZY \$1: American, Pepper Jack, Cheddar, Gouda, Provolone, Bleu • Vegan Chao Cheese \$2	
3 THE GOOD STUFF: .75: Sautéed Onions or Mushrooms \$1: Crispy Onions, Jalapeño, Fried Egg* \$2: Avocado, Guac \$3: Bacon	
DOUBLE ROYALE* GFO	16⁷⁵
Two beef patties, American, red onion, pickles, garlic aioli. + Triple Royale \$4	
BLEU FIG* GFO	17⁷⁵
Two beef patties, bacon, four cheese spread, crispy onions, arugula, fig jam	
LONGFELLOW* GFO	18
Two beef patties, cheddar, provolone, bacon, lettuce, tomato, pickles, 1000 island	
BLACK BEAN GFO VO	17
House-made black bean patty, spring mix, tomato, spicy chili onion crisp aioli	
CARNITAS SMASHBURGER GFO	16
Single beef patty, pork carnitas, Gouda, house pickles, fried jalapeños, red onion, guava BBQ	
TURKEY CLUB GFO	11⁵⁰/17
Turkey, bacon, avocado, lettuce, tomato, garlic aioli, multigrain	
FRENCH DIP GFO	22
Shaved prime rib, horsey sauce, provolone, au jus, hoagie roll + Make it Philly Style \$1	
HARISSA STEAK SANDWICH GFO	20
Harissa marinated ribeye, arugula, tomato, house pickles, pickled red onion, harissa lime aioli, spicy cilantro crema, goat cheese, ciabatta roll	
BRISKET GRILLED CHEESE GFO	12/18
Smoked brisket, guava BBQ, sautéed onions, cheddar, provolone, sourdough	
HOT CHIC SANDWICH	17²⁵
Crispy chicken breast, coleslaw, house pickles, served Original, Hot Chic, or Gochujang Style	

HOT VEGAN CHICKEN V	18⁵⁰
TiNDLE chicken patty, vegan buffalo, vegan coleslaw, house pickles, vegan brioche bun	
PHOEBE V GFO	16
Roasted beets, vegan Chao cheese, sauerkraut, vegan 1000 island, marble rye	
UPGRADES \$1: Fries • \$2: Tots \$3: Truffle Fries, Sweet Potato Waffle Fries, Side Salad	
HOUSE-MADE SAUCES \$1 Seasoned Sour Cream, Chipotle Aioli, Guava BBQ, Garlic Aioli, Gochujang Glaze, Truffle Aioli, Buffalo, Sweet Thai Chili, Hot Chic, Mango Jalapeño, Spicy Chili Crisp Aioli, Harissa-Lime Aioli, Spicy Cilantro Crema, Salsa Asada	

Mains

FISH & CHIPS	19
Beer-battered cod, fries, coleslaw, tartar sauce	
HOWE’S BROASTED HALF BIRD	21
Four piece broasted chicken, mashed potatoes & gravy, sweet chili coleslaw, buttermilk biscuit, house pickles. Served Original, Hot Chic, or Gochujang Style	
BRISKET MAC & CHEESE	13⁵⁰/19⁵⁰
American, cheddar, jalapeño bacon, jalapeños, brisket, crispy onions, guava BBQ	
STREET CORN TACOS GFO	16
Crispy or grilled chicken, chipotle corn dip, avocado, pickled red onions, spicy cilantro crema, queso fresco, salsa, fresh lime. Served with tortilla chips	
MOCK DUCK TACOS V	16
Mock duck, gochujang agave sauce, kimchi slaw, pickled red onions, scallion, cilantro, vegan chili crisp aioli, sesame seeds. Served with tortilla chips	
KOREAN STEAK NOODLES*	20
Lo mein noodles, bulgogi marinated steak, bok choy, bell peppers, carrot, mushroom, gochujang agave sauce, cucumber, sunny-side egg*	
HOWE’S STROGANOFF	12/18
Pot roast, mushrooms, caramelized onions, demi-cream sauce, egg noodles, seasoned sour cream, green onion	
TENDERS & TOTS	17
Hand-battered, crispy chicken tenders served with ranch, bleu cheese, honey mustard, or guava BBQ	
SOUP OF THE DAY	<i>Cup \$5 • Bowl \$8</i>
CHICKEN WILD RICE	<i>Cup \$5 • Bowl \$8</i>
GYRO SALAD	11/16
Gyro seasoned lamb strips, mixed greens, cucumber, grape tomatoes, red onion, feta, tzatziki, toasted pita	
HOWE CAESAR GFO	9/13
Romaine, house Caesar dressing, garlic croutons, Parmesan + Make it a Wrap \$1 • Add Protein \$\$	
BUFFALO CHICKEN GFO VO	12/18
Buffalo tossed crispy or grilled chicken, romaine, tomato, celery, red onion, bleu cheese crumbles, ranch dressing	
HONEY PECAN GFO	13/19
Crispy or grilled chicken, sweet potato, apples, dried cranberries, candied pecan, hard boiled egg, green goddess dressing, honey mustard drizzle	
HOUSE DRESSINGS: Ranch, Bleu Cheese, French, Balsamic, Honey Mustard, Green Goddess, Vegan 1000 Island, Vegan Ranch, Tzatziki, Caesar	

Bowls

Sub Cauliflower Rice	2⁵⁰
AHI POKE* GF	19
Marinated ahi tuna*, avocado, bell peppers, green onions, cucumber, red cabbage, edamame, sesame seeds, coconut rice + VOLCANO STYLE: Jalapeños & Spicy Aioli	
PHUKET GF VO	18
Chicken or tofu, yellow curry sauce, power veggie mix, bell peppers, spiced peanuts, green onion, cilantro, coconut rice	
YUM YUM* GF	18
Seared steak, kimchi, sunny-side egg*, yum yum sauce, green onion, coconut rice	
MOJO GF VO	17
Carnitas, black beans, pineapple pico de gallo, avocado, tostones, cilantro, pickled red onions, mojo sauce, coconut rice	
PROTEIN ADDITIONS: \$1: Egg* \$4: Crispy or Grilled Chicken, Carnitas, Seared Tofu, Crispy Coconut Tofu, Vegan Chorizo \$6: TiNDLE Chicken, Mock Duck • \$7: Brisket, Steak* \$8: Ahi Tuna*	

Wine

<i>White</i>			
CHARDONNAY	14	26	52
Joel Gott, California			
PINOT GRIGIO	12	22	44
Seaglass, California			
ROSÉ	11	20	40
Bieler, Aix-en-Provence			
SAUVIGNON BLANC	11	20	40
Overstone, New Zealand			
PROSECCO SPLIT	13		
Avissi, Italy			
<i>Red</i>			
PINOT NOIR	11	20	40
Three Thieves, California			
CABERNET SAUVIGNON	11	20	40
Charles & Charles 'Bolt', Washington			
CABERNET SAUVIGNON	13	25	48
Hess 'Shirtail', California			
MALBEC	11	20	40
Doña Paula, Argentina			
RED BLEND	13	25	48
Dona Paula 'High Altitude', Argentina			

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.



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 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 QR CODE TO VIEW MENU ONLINE:

www.howempls.com/menu



Howe Cocktails

GINGER PEAR MARTINI	12
Tito's, ginger liqueur, pear syrup, brown sugar simple, lemon juice	
CHAIGRONI	14
Chai-infused Prairie Organic gin, Campari, sweet vermouth	
DOUBLE BARREL MANHATTAN	13
Redemption rye, Maker's Mark, sweet vermouth, vanilla simple, cranberry syrup, Peychaud's bitters	
THE CRIMSON BLOSSOM	12
Dobel Silver tequila, elderflower liqueur, allspice dram, blood orange syrup, house sweet & sour, red wine float	
BANANA NUT RUSSIAN	13
DuNord Foundation vodka, DuNord Freida coffee liqueur, Giffard Banane du Brasil, toffee nut syrup, brown sugar simple, cream	
WINTER BIRD	15
Goslings Black Seal rum, fernet, Norseman Apricot liqueur, simple, pineapple juice, orange juice, lime, Angostura bitters	
MORE S'MORES COFFEE	12
Keeper's Heart Irish whiskey, crème de cacao, Baileys, brown sugar & toasted marshmallow syrup, coffee, toasted marshmallow whipped cream	



ST. LOUIS PARK ROGERS



MINNETONKA



HOPKINS



NORTHEAST



HASTINGS



ST. LOUIS PARK

Mocktails

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

THC Seltzers

<i>Available to-go!</i>	
CANN HI BOY	
LAVENDER LEMONADE 12oz - 5mg.....	9
SEÑORITA MARGARITA 12oz - 10mg.....	12
GRANNY'S (ROTATOR) 12oz - 10mg.....	13
KEEF (ROTATOR) 12oz - 10mg.....	13

Slushies

<i>Ask about our rotating selection!</i>	
BOOZY SLUSHIES	10
N/A SLUSHIES	6

Now Offering: Catering

SCAN TO VIEW OPTIONS



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 GF Vegan V | Dishes with these symbols can be modified: Gluten Friendly Option GFO Vegan Option VO *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.