

SALADS

CHICKEN CAESAR **GFO**.....12/18
Crispy or grilled chicken, romaine, parmesan, sourdough croutons, Caesar dressing

HARVEST **GFO**.....13/19
Chicken or sliced steak, spring mix, orange slices, crispy Brussels sprout leaves, shredded white cheddar, snap peas, white onion, apple cider vinaigrette, pumpkin seeds

COBB **GFO**.....10/16
Crispy or grilled chicken, romaine, bacon, egg, tomato, avocado, scallions, bleu cheese crumbles, ranch dressing

HONEY PECAN CHICKEN **GFO**.....13/19
Crispy or grilled chicken, mixed greens, power veggie mix, sweet potato, Craisins, apple, egg, candied pecans, green goddess, honey mustard

C&C HOUSE **GFO** **V**.....11
Mixed greens, tomato, cucumber, red onion, carrots, choice of dressing. + **Add Protein \$5**

HOUSE DRESSINGS
Balsamic, Apple Cider Vinaigrette, Bleu Cheese, Caesar, Green Goddess, Honey Mustard, Ranch, 1000 Island, Vegan Ranch, Vegan Italian

PROTEIN UPGRADES
\$4: Crispy or Grilled Chicken, Tofu
\$7: Steak, TiNDLE Vegan Chicken
\$8: Ahi Tuna*

BOWLS

PHUKET **GFO** **VO**.....18
Choice of chicken or tofu, yellow curry sauce, power veggie mix, bell peppers, peanuts, green onion, cilantro, coconut rice

KOREAN FRIED CAULIFLOWER **V**.....16
Fried cauliflower, Korean BBQ, carrot, avocado, cabbage, cucumber, edamame, coconut rice

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

KOREAN STEAK NOODLES*.....20
Lo mein noodles, Bulgogi-marinated steak, bok choy, bell peppers, carrot, mushroom, Gochujang honey sauce, cucumber, sunny egg*

AHI POKE* **GFO**.....19
Marinated sushi-grade ahi tuna*, avocado, bell pepper, green onion, cucumber, red cabbage, carrot, edamame, sesame seeds, coconut rice
+ **VOLCANO STYLE: Jalapeños & Spicy Aioli**

STARTERS

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

BOURBON APPLE GLAZED BRUSSELS SPROUTS **GFO**.....13
Bourbon apple glaze, Brussels sprouts, bacon, apples, lemon ricotta, pickled Fresnos

IT’S TRUFFLE THYME.....8/11
Fries tossed in truffle oil, Parmesan, fresh thyme, truffle garlic aioli

TACHOS or NACHOS.....10/14
Tater tots or corn chips with queso, cheddar, bacon, jalapeño, green onion, pico, sour cream
+ **Roasted Pork \$4 • Brisket \$7**

FAMOUS PUB CURDS.....13⁵⁰
Hand-battered Wisconsin cheese curds, spicy jam

BURGERS

7oz patties are cooked “Pink” or “No Pink” • Served with Chips or Coleslaw • Upgrade to gluten free bun **V \$3*

819 OLD FASHIONED* **GFO**.....18⁷⁵
7oz beef patty, apricot spicy jam, Brie, bacon, caramelized bourbon cherries

LEO MELT*.....17⁷⁵
7oz beef patty, Gouda, white cheddar, caramelized onion, special burger sauce, grilled marble rye

HOPKINS SMASHED.....17⁷⁵
Two beef smash patties, Havarti, arugula, crispy onions, garlic aioli, house-made raspberry BBQ, onion bun

HOT DICKEL.....17⁷⁵
Two beef smash patties, habanero cream cheese, pepper jack, bacon, crispy jalapeños, spicy bourbon ketchup

DOUBLE ROYALE **GFO**.....16⁷⁵
Two beef smash patties, American, red onion, garlic aioli, pickles
+ **Triple Royale \$4**

DON’T HAVE A COW, MAN! **V** **GFO**.....18⁷⁵
Impossible vegan patty, avocado, Chao vegan cheese, lettuce, tomato, red onion, vegan mayo

PUB TURKEY BURGER **GFO**.....17⁷⁵
House-made turkey patty, chive & onion cream cheese, spring mix, lemon dill dressing, cucumber, sautéed sun-dried tomatoes

SIDE UPGRADES:

\$1: Fries • \$2: Tots
\$3: Truffle Fries, Sweet Potato Waffle Fries, Side Salad
\$4: Parmesan Broccoli

SANDWICHES

Served with Chips or Coleslaw

BRISKET GRILLED CHEESE.....18
Smoked brisket, bourbon BBQ, sautéed onions, cheddar, provolone, grilled sourdough

HOT CHIC.....17²⁵
Crispy chicken, Hot Chic sauce, coleslaw, pickles, brioche bun

STEAK VIN ROUGE.....20
Sliced New York strip, boursin cheese, spring mix, bacon jam, red wine gastrique, crispy shallots, ciabatta bun

KICKIN’ CHICKEN WRAP.....17
Grilled chicken, bacon, lettuce, tomato, red onion, pepper jack & shredded cheese, tortilla crisps, zesty ranch, sun-dried tomato tortilla

FIRESIDE MELT.....11⁵⁰/17
Hand-breaded tenders, apple cider glaze, white & smoked cheddar, candied bacon, thyme & sage aioli, toasted brioche

PRETZEL STICKS.....11⁵⁰
Oven baked pretzel sticks, queso, pub mustard

ROMESCO STEAK BITES.....17
Guajillo-glazed steak bites, romesco spread, arugula, chive oil, sun-dried tomatoes
contains peanuts

CRABBY SHRIMP DIP.....15
Cream cheese base, fresh lump crab, black tiger shrimp, dill, lemon, red onion, celery. Served with cucumbers, crackers, and crostini

BONE-IN WINGS **GFO**.....*Half \$15⁵⁰ • Full \$20⁵⁰*
BONELESS WINGS.....*Half \$12⁵⁰ • Full \$18⁵⁰*
Buttermilk fried chicken, tossed in your choice of sauce. Served with celery and ranch or bleu cheese

Wing Sauces:
Dry Rub, Hot Chic, Buffalo, Korean BBQ, Mango Habanero, Bourbon BBQ, Sweet Thai Chili, Root Beer BBQ

FAVORITES

BOURBON STREET PASTA.....12/18
Cajun chicken breast, cavatappi noodles, house-made bourbon cream sauce, roasted red peppers, peas, broccoli, breadstick

Northeast FISH & CHIPS.....19
Northeast beer-battered cod, fries, coleslaw, tartar sauce

CHICKEN MARSALA ORZO.....13/19
Grilled chicken, orzo, mushrooms, asparagus, peas, shallots, garlic, creamy marsala sauce

BEST CHICKEN PARM.....12/18
Two marinated & fried chicken breasts, cavatappi pasta, house-made Parmesan cream and marinara sauce, crispy prosciutto, fried basil, Parmesan

SMOKED STROGANOFF.....21
House-smoked roast beef, au jus, Parmesan cream, egg noodles, mushrooms, white onion, dijon cream, green onion, breadstick

BRISKET MAC.....13⁵⁰/19⁵⁰
Cheddar, smoked brisket, bacon, jalapeño, crispy onions, bourbon BBQ, green onion

CHICKEN WILD RICE POT PIE.....19
Rosemary chicken, celery, carrots, peas, wild rice, puff pastry

KRAMARCZUK’S KIELBASA MAC & CHEESE..21
Kramarczuk’s smoked Polish sausage, caramelized onions, cavatappi noodles, house-made cheese sauce, toasted bread crumbs, breadstick

SOUP

SOUP DU JOUR.....*Cup \$5 • Bowl \$8*

PUB 819

WHISKEY • BEER • BURGERS

BEER

SCAN QR CODE TO
VIEW MENU ONLINE:

www.pub819.com/menus



CRAFT & CREW CARES

• **SELECT ALASKAN BEER**
ASK YOUR SERVER WHAT'S ON TAP!

• **C&C CAMPFIRE MULE**
FT. STRANAHAN'S SINGLE BARREL

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



ST. LOUIS PARK
ROGERS



MINNEAPOLIS



NORTHEAST



MINNETONKA



HASTINGS



ST. LOUIS PARK

SIGNATURE COCKTAILS

- **C&C OLD FASHIONED**.....15
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

ASK ABOUT OUR EXCLUSIVE OFF-SALE BOTTLES
AVAILABLE FOR PURCHASE TODAY!

SMOKED COCKTAILS

- **GINGERBREAD OLD FASHIONED**.....18
Old Bardstown Estate bourbon, gingerbread syrup, vanilla simple, molasses bitters
- **PEAR PRESSURE**.....18
2XO bourbon, spiced pear, vanilla, cinnamon

SLUSHIES

ASK ABOUT OUR ROTATING FLAVORS!

BOURBON & WHISKEY

- **BLOOD ORANGE CRUSH**.....13
Keeper's Heart Irish whiskey, blood orange syrup, orgeat, sour
- **FIRESIDE 43**.....14
Maker's Mark, Giffard Banane du Bresil, Licor 43, maraschino liqueur
- **PEANUT BUTTER CUP OLD FASHIONED**.....15
Skrewball, Old Overholt rye, brown sugar simple, chocolate bitters, peanut butter cup
- **NIGHT AT THE LUAU**.....13
Pendleton Canadian whiskey, creme de cacao, orgeat, lime and pineapple juice, walnut bitters
- **SPICED APPLE MULE**.....13
Four Roses bourbon, spiced apple syrup, lime juice, ginger beer

819 COCKTAILS

- **HOPKINS BERRY**.....13
Tito's vodka, framboise, lime, mint, club soda
- **PUB 819 WINTER SANGRIA**.....12
New Amsterdam grapefruit vodka, triple sec, simple, lime, choice of red or white wine
- **AFTER HOURS**.....13
Prairie Organic gin, sweet vermouth, brown sugar simple, Fernet Branca
- **ELIXIR 27**.....14
Dobel Diamante tequila, Benedictine, spiced agave, black cherry syrup

HOT COCKTAILS

- **HOLD THE SPRINKLES**.....12
Doughball Birthday Cake whiskey, hot chocolate, marshmallows
- **SPICED APPLE CIDER**.....12
Tattersall spiced rum, hot apple cider, cinnamon stick

WINE

WHITE

- | | | |
|--------------------------------|-----------|-----------|
| PINOT GRIGIO12 | 22 | 44 |
| JOEL GOTT, California | | |
| SAUVIGNON BLANC11 | 20 | 40 |
| OVERSTONE, New Zealand | | |
| CHARDONNAY11 | 20 | 40 |
| HESS SELECT, California | | |
| ROSÉ11 | 20 | 40 |
| BIELER, Aix-en-Provence | | |
| PROSECCO13 | | |
| AVISI, Italy | | |

RED

- | | | |
|---------------------------------------|-----------|-----------|
| CABERNET SAUVIGNON10 | 18 | 36 |
| CHARLES & CHARLES 'BOLT', Washington | | |
| CABERNET SAUVIGNON13 | 24 | 48 |
| HESS 'SHIRTAIL', California | | |
| RED BLEND13 | 24 | 48 |
| DOÑA PAULA 'HIGH ALTITUDE', Argentina | | |
| MALBEC11 | 20 | 40 |
| DOÑA PAULA, Argentina | | |
| PINOT NOIR11 | 20 | 40 |
| SEAGLASS, California | | |

MOCKTAILS

- **LAVENDER MULE**.....6
Lavender, lime, ginger beer
- **BLACKBERRY FIZZ**.....6
Blackberry, honey, simple, lemon, club soda
- **CRANBERRY WORKS**.....6
Cranberry, pear simple, ginger beer
- **ST. AGRESTIS PHONY NEGRONI**.....11
Floral, citrusy, and bitter. Served on the rocks with an orange rip

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 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.