

SALADS

SOUP DU JOUR.....Cup \$5 • Bowl \$8
CHICKEN CAESAR GFO.....18
Crispy or grilled chicken, romaine, parmesan, sourdough croutons, Caesar dressing

819 STEAK.....22
Apricot-rubbed steak, power mix greens, goat cheese, dried cherries, red onion, hearts of palm, toasted pumpkin seeds, smoked rum vinaigrette, hot honey

COBB GFO.....18
Crispy or grilled chicken, romaine, bacon, egg, tomato, avocado, scallions, bleu cheese crumbles, ranch dressing

HONEY PECAN CHICKEN GFO.....19
Crispy or grilled chicken, mixed greens, apples, craisins, sweet potato, egg, candied pecans, green goddess dressing, honey mustard drizzle

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

HOUSE DRESSINGS
Balsamic, Smoked Rum Vinaigrette, Bleu Cheese, Green Goddess, Honey Mustard, Ranch, 1000 Island, Vegan Ranch, Vegan Italian

PROTEIN UPGRADES
\$4: Crispy or Grilled Chicken, Tofu
\$7: TINDLE Vegan Chicken
\$8: Shrimp Skewer, Steak* • \$9: Ahi Tuna*

BOWLS

THAI BASIL CHICKEN GF.....19
Ground Thai basil-style chicken, sunny egg*, peanuts, kimchi, edamame, green onion, sweet chili sauce, coconut rice

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

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

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

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

STARTERS

BUFFALO CAULIFLOWER GF VO.....13
Deep-fried cauliflower, vegan buffalo, coconut flour batter, served with celery and choice of ranch, bleu cheese, or vegan ranch

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

FAMOUS PUB CURDS.....14
Hand-battered Wisconsin cheese curds, spicy jam

BURGERS

*6.5oz patties are cooked “Pink” or “No Pink” • Served with Chips or Coleslaw • Upgrade to gluten free bun V \$3

819 OLD FASHIONED* GFO.....19
6.5oz Wagyu patty*, apricot spicy jam, Brie, bacon, caramelized bourbon cherries

LEO MELT*.....18
6.5oz Wagyu patty*, Gouda, white cheddar, caramelized onion, special burger sauce, grilled marble rye

HOPKINS SMASHED.....18
Two Wagyu beef smash patties, Havarti, arugula, crispy onions, garlic aioli, house-made raspberry BBQ, onion bun

HOT DICKEL.....18
Two Wagyu beef smash patties, habanero cream cheese, pepper jack, bacon, crispy jalapeños, spicy bourbon ketchup

LOADED SMOKEHOUSE FRIES.....17
Fries topped with brisket, smoked pork belly, bourbon BBQ sauce, roasted corn, mac and cheese, cornbread crumble, and green onions

TACHOS.....14
Tater tots with queso, cheddar, bacon, jalapeño, green onion, pico, sour cream + Roasted Pork \$4 • Brisket \$9

PRETZEL STICKS.....12
Oven baked pretzel sticks, queso, pub mustard

DOUBLE ROYALE GFO.....17
Two Wagyu beef smash patties, American, red onion, garlic aioli, pickles + Triple Royale \$4

DON'T HAVE A COW, MAN! V GFO.....19
Impossible vegan patty, avocado, Chao vegan cheese, lettuce, tomato, red onion, vegan mayo

TUSCAN CHICK.....19
House-made ground chicken burger, hot honey, banana peppers, pepperoni, spinach, italian seasoning, mozzarella cheese, parmesan aioli, Hawaiian bun, side of marinara for dipping

SIDE UPGRADES:

\$1: Fries, Cornbread • \$2: Tots
\$3: Truffle Fries, Sweet Potato Waffle Fries, Side Salad, Pimento Mashed Potatoes, Cup of Soup
\$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.....18
Crispy chicken, Hot Chic sauce, coleslaw, pickles, brioche bun

FRIED PICKLE CHICKEN CLUB.....18
Two dill pickle rubbed chicken tenders, turkey, bacon, cheddar, Swiss, fried pickles, shredded lettuce, tomato, red onion, Brioche bread, choice of regular or spicy ranch

DON'T BE A CHICKEN, MAN! V.....17
TINDLE vegan chicken, Chao vegan cheese, vegan mayo, lettuce, tomato, red onion, pickles, brioche bun

CUBANO.....17
Roasted pork, honey ham, pub mustard, Swiss, pickles, pressed Cubano bread

REUBEN.....19
Corned beef, Swiss, sauerkraut, 1000 island, grilled marble rye

SMOKED PORK BELLY BITES.....18
House smoked pork belly, boursin smear, arugula, bourbon cola glaze, crispy onions, micro greens

PARMESAN CARROT FRIES.....10
Hand-battered and fried carrot sticks, Parmesan, parsley, Sriracha aioli

PUB CHEESE DIP.....17
House-made hot pimento cheese dip, crostini, summer sausage, cucumber, celery, red bell pepper

CLASSIC* VO GFO.....15

Starts with:
6.5oz Wagyu Patty*
\$1: Chicken Breast
\$2: Impossible Vegan Patty

Cheese:
\$1: American, Bleu, Brie, Cheddar, Gouda, Havarti, Pepper Jack, Provolone, Swiss, Mozzarella, White Cheddar
\$2: Chao Vegan Cheese, Pimento Cheese

Add-ons:
.75: Sautéed Onions or Mushrooms
\$1: Crispy Onions, Fried Egg*
\$2: Avocado
\$3: Bacon

STEAK FRITES SANDWICH*.....21
Sliced New York strip*, provolone, chimichurri, roasted garlic aioli, Bibb lettuce, shoestring fries, side of béarnaise, ciabatta bun

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

BONE-IN WINGS GF.....Half \$16 • Full \$21
BONELESS WINGS.....Half \$13 • Full \$19
Buttermilk fried chicken, tossed in your choice of sauce. Served with celery and ranch or bleu cheese

Flavors:

Dry Rub, Dill Pickle Rub, Hot Chic, Buffalo, Mango Habanero, Bourbon BBQ, Sweet Thai Chili, Lemon Pepper, Hot Honey Hennessey Bacon Jam +1

FAVORITES

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

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

SOUTHERN COMFORT.....19
Crispy chicken tenders, blackened fried shrimp, pimento cheese mashed potatoes, chicken gravy, roasted corn, shredded cheese, green onions, cornbread muffin, hot honey drizzle

SHRIMP & STEAK TEPANYAKI.....23
Grilled strip loin, Cajun-seasoned shrimp, fried rice, Japanese steakhouse sauce. 60g+ protein

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

BRISKET MAC.....20
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

FLATBREAD.....15
CHARCUTERIE: Crispy flatbread with goat cheese, red and green grapes, prosciutto, apple slices, candied pecans, chives, honey drizzle

THAI PEANUT CHICKEN: Peanut sauce, white cheddar, bell pepper, carrot, green onion, cilantro, Sriracha

PUB

819

WHISKEY • BEER • BURGERS

BEER

SCAN QR CODE TO
VIEW MENU ONLINE:
www.pub819.com/menus



PUB 819

BEER MENU

Pub 819 Beer Menu

SLUSHIES

ASK ABOUT OUR ROTATING FLAVORS!

THE BLOCK

FOOD + DRINK

ST. LOUIS PARK ROGERS

The HOWE

DAILY KITCHEN & BAR

MINNEAPOLIS

Stonewall's

RESTAURANT & BAR

NORTHEAST

Duke's

ON 7

food & drink

MINNETONKA

DRAFT THE BAR

HOUSE

HASTINGS

WELLS

ROADSIDE

BURGERS • SOFT SERVE • COCKTAILS • BEER

ST. LOUIS PARK

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

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

SMOKED COCKTAILS

■

APPLE CRISP OLD FASHIONED.....18

Michter's Straight Bourbon, apple brandy, apple butter syrup, walnut bitters

■

THE BACKCOUNTRY.....18

Elijah Craig small batch, Cynar, maple simple, celery bitters

HOT COCKTAILS

☞

LIQUID FLANNEL.....12

Doughball Birthday Cake whiskey, hot chocolate, marshmallows

☞

SPICED APPLE CIDER.....12

Tattersall spiced rum, hot apple cider, cinnamon stick

BOURBON & WHISKEY

▼

MAINSTREET MAI TAI.....14

Planteray dark rum, 4 Roses, Benedictine, Tattersall orange crema, lime juice, orgeat, Angostura bitters

☞

BANANA BREAD MARTINI.....15

Maker's Mark, amaretto, Banane de Bresil, brown sugar simple, walnut bitters

▼

THE VERMILLION.....14

Old Forester bourbon, Aperol, maraschino liqueur, amaretto, honey simple syrup

■

PEANUT BUTTER CUP OLD FASHIONED.....15

Skrewball, Old Overholt rye, brown sugar simple, chocolate bitters, peanut butter cup

▼

HEART & SOUL.....13

Keeper's Heart Irish whiskey, ginger syrup, lime juice, ginger ale, cardamom bitters

819 COCKTAILS

▼

WINTER SOL.....14

Dobel silver tequila, lime juice, ginger syrup, Licor 43, orange bitters

☞

BLACK FOREST.....13

Prairie gin, lemon juice, creme de cacao, black cherry syrup, aquafaba, chocolate bitters

▼

HOPKINS BERRY.....13

Tito's vodka, framboise, lime, mint, club soda

☕

PUB 819 WINTER SANGRIA.....12

New Amsterdam apple vodka, triple sec, simple, lime, choice of red or white wine

THC 

CLARITY BLACK CHERRY 5mg 12oz.....10

GRANNY'S ROTATOR 10mg 12oz 10

FLOWSTATE TANGERINE LEMONGRASS 10mg 12oz 8

FLOWSTATE RASPBERRY ELDERFLOWER 10mg 12oz....8

WINE

☞

WHITE

☞

PINOT GRIGIO.....12

JOEL GOTT, California

☞

SAUVIGNON BLANC.....11

OVERSTONE, New Zealand

☞

CHARDONNAY.....12

HESS SELECT, California

☞

ROSÉ.....11

BIELER, Aix-en-Provence

☞

PROSECCO.....13

AVISSI, Italy

☞

RED

☞

CABERNET SAUVIGNON.....11

CHARLES & CHARLES 'BOLT', Washington

☞

CABERNET SAUVIGNON.....13

HESS 'SHIRTAIL', California

☞

RED BLEND.....13

DOÑA PAULA 'HIGH ALTITUDE', Argentina

☞

MALBEC.....11

DOÑA PAULA, Argentina

☞

PINOT NOIR.....11

SEAGLASS, California

MOCKTAILS

☞

LAVENDER MULE.....7

Lavender, lime, ginger beer

☞

APPLE JACKED.....7

Apple butter syrup, lemon juice, agave, gingerbread syrup, apple juice

☞

BLACKBERRY FIZZ.....7

Blackberry, honey, simple, lemon, club soda

☞

CRANBERRY WORKS.....7

Cranberry, pear simple, ginger beer

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 and other benefits for part-time and full-time employees.