

# SALADS

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

**TAJIN SUNRISE**.....15/19  
Chicken (crispy or grilled) or steak, Bibb lettuce, roasted corn, pickled red onion, queso fresco, mango, pineapple, tortilla strips, Tajín, citrus vinaigrette

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

**HONEY PECAN CHICKEN GFO**.....15/19  
Crispy or grilled chicken, spring mix, grapes, strawberries, apples, 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, Citrus 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:** Shrimp Skewer (4), Steak\*  
**\$9:** Ahi Tuna\*, Brisket

# BOWLS

**PHUKET GF 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\* 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, bok choy, bell peppers, carrot, mushroom, 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 & Spicy Aioli**

# STARTERS

**BUFFALO CAULIFLOWER GF VO**.....12<sup>50</sup>  
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

**DEVILED BACON JAM CROSTINI** .....15  
Five crostini spread with romesco, whiskey bacon jam, deviled egg filling, chives

**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**.....13<sup>50</sup>  
Hand-battered Wisconsin cheese curds, spicy jam

**PRETZEL STICKS**.....11<sup>50</sup>  
Oven baked pretzel sticks, queso, pub mustard

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

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

**BONE-IN WINGS GF**.....Half \$15<sup>50</sup> • Full \$20<sup>50</sup>  
**BONELESS WINGS**.....Half \$12<sup>50</sup> • Full \$18<sup>50</sup>  
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, Honey Garlic

# 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**.....18<sup>75</sup>  
7oz beef patty, apricot spicy jam, Brie, bacon, caramelized bourbon cherries

**LEO MELT\***.....17<sup>75</sup>  
7oz beef patty, Gouda, white cheddar, caramelized onion, special burger sauce, grilled marble rye

**HOPKINS SMASHED**.....17<sup>75</sup>  
Two beef smash patties, Havarti, arugula, crispy onions, garlic aioli, house-made raspberry BBQ, onion bun

**HOT DICKEL**.....17<sup>75</sup>  
Two beef smash patties, habanero cream cheese, pepper jack, bacon, crispy jalapeños, spicy bourbon ketchup

**DOUBLE ROYALE GFO**.....16<sup>75</sup>  
Two beef smash patties, American, red onion, garlic aioli, pickles  
+ **Triple Royale \$4**

**DON'T HAVE A COW, MAN! V GFO**.....18<sup>75</sup>  
Impossible vegan patty, avocado, Chao vegan cheese, lettuce, tomato, red onion, vegan mayo

**PUB TURKEY BURGER GFO**.....17<sup>75</sup>  
House-made turkey patty, chive & onion cream cheese, spring mix, lemon dill dressing, cucumber, sautéed sun-dried tomatoes

**CLASSIC\* VO GFO**.....14<sup>75</sup>  
**Starts with:**  
7oz Beef Patty • Chicken Breast \$1  
Impossible Vegan Patty \$2

### Cheese:

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

### Add-ons:

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

## 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**.....17<sup>25</sup>  
Crispy chicken, Hot Chic sauce, coleslaw, pickles, brioche bun

**CHICKEN PROSCIUTTO MELT**.....17  
Hand-breaded chicken tenders, salami, crispy prosciutto, mozzarella, burrata, fresh basil, tomato, Calabrian chili aioli, grilled brioche

**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**.....13/18<sup>50</sup>  
Corned beef, Swiss, sauerkraut, 1000 island, grilled marble rye

**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, zesty ranch, sun-dried tomato tortilla

# 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 fish, fries, coleslaw, tartar sauce

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

**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 PORK BELLY RIGATONI**.....19  
House-smoked pork belly, rigatoni pasta, house-made Parmesan cream, fried okra, chives, honey garlic sauce

**BRISKET MAC**.....13<sup>50</sup>/19<sup>50</sup>  
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**.....14

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

**MARGHERITA:** Marinara, burrata, basil, Parmesan

# PUB 819 WHISKEY • BEER • BURGERS

## BEER

SCAN QR CODE TO  
VIEW MENU ONLINE:

[www.pub819.com/menus](http://www.pub819.com/menus)



ST. LOUIS PARK  
ROGERS



MINNEAPOLIS



NORTHEAST



MINNETONKA



HASTINGS



ST. LOUIS PARK

## SIGNATURE COCKTAILS

■ <b>C&amp;C OLD FASHIONED</b> .....	15
Old Forester bourbon, brown sugar simple, cherry bark vanilla bitters, orange rip, Filthy cherry + Upgrade to Woodford Personal Selection \$2	
■ <b>C&amp;C HOT BLOCK MARGARITA</b> .....	15
Jalapeño-infused C&C Dobel Diamante tequila, Tattersall orange liqueur, Ancho Reyes chili liqueur, house sweet & sour, lime wheel, black salt	
■ <b>C&amp;C ESPRESSO MARTINI</b> .....	13
Prairie Organic vodka, Faretto espresso liqueur, vanilla simple, cold brew	
■ <b>C&amp;C BLUEGRASS MAI TAI</b> .....	15
C&C Woodford, Tattersall orange liqueur, orgeat, vanilla simple, lime juice, pineapple juice, tiki bitters	
■ <b>C&amp;C CAMPFIRE MULE</b> .....	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

■ <b>OREO OLD FASHIONED</b> .....	18
Oreo cookie-infused 2XO American Oak bourbon, vanilla, chocolate bitters	
■ <b>SMOKIN PEARLLES</b> .....	18
Elijah Craig, Bénédictine, pear, black walnut bitters	

## SLUSHIES

ASK ABOUT OUR ROTATING FLAVORS!

## BOURBON & WHISKEY

■ <b>BARREL &amp; BERRY</b> .....	13
Keeper's Heart Irish whiskey, strawberry rhubarb, lemon, ginger beer	
■ <b>RASBERRY BERET</b> .....	13
Maker's Mark, Chambord, crème de cacao, chocolate bitters	
■ <b>ELECTRIC JUNGLE</b> .....	14
Four Roses, passionfruit, Midori, lime, honey, blue Curaçao, tiki bitters	
■ <b>BOURBON BLUES</b> .....	13
Pendleton, limoncello, lemon, blueberry	
■ <b>PEANUT BUTTER CUP OLD FASHIONED</b> .....	15
Skrewball, Old Overholt rye, brown sugar simple, chocolate bitters, peanut butter cup	

## 819 COCKTAILS

■ <b>HOPKINS BERRY</b> .....	13
Tito's vodka, framboise, lime, mint, club soda	
■ <b>BIKINI BOTTOM MARTINI</b> .....	13
Prairie Organic gin, blue Curaçao, peach, lemon	
■ <b>SUNSET SERENADE</b> .....	14
Dobel silver tequila, Tattersall crème de fleur, Aperol, lime, spiced agave	
■ <b>PUB 819 SUMMER SANGRIA</b> .....	12
Cruzan passionfruit rum, triple sec, simple, lime, choice of red or white wine	

## CRAFT & CREW CARES

- **SELECT BELL'S BEER**  
ASK YOUR SERVER WHAT'S ON TAP!
- **C&C ESPRESSO MARTINI**  
FT. PRAIRIE ORGANIC VODKA

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



## WINE

### WHITE

■ <b>PINOT GRIGIO</b> .....	12	22	44
JOEL GOTT, California			
■ <b>SAUVIGNON BLANC</b> .....	11	20	40
OVERSTONE, New Zealand			
■ <b>CHARDONNAY</b> .....	12	22	44
HESS SELECT, California			
■ <b>ROSÉ</b> .....	11	20	40
BIELER, Aix-en-Provence			
■ <b>N/A ROSÉ</b> .....	9	-	30
Yes Way Rosé			
■ <b>PROSECCO</b> .....	13		
AVISSI, Italy			

### RED

■ <b>CABERNET SAUVIGNON</b> .....	11	20	40
CHARLES & CHARLES 'BOLT', Washington			
■ <b>CABERNET SAUVIGNON</b> .....	13	24	48
HESS 'SHIRTAIL', California			
■ <b>RED BLEND</b> .....	13	24	48
DOÑA PAULA 'HIGH ALTITUDE', Argentina			
■ <b>MALBEC</b> .....	11	20	40
DOÑA PAULA, Argentina			
■ <b>PINOT NOIR</b> .....	11	20	40
SEAGLASS, California			

## MOCKTAILS

■ <b>LAVENDER MULE</b> .....	6
Lavender, lime, ginger beer	
■ <b>BLACKBERRY FIZZ</b> .....	6
Blackberry, honey, simple, lemon, club soda	
■ <b>CRANBERRY WORKS</b> .....	6
Cranberry, pear simple, ginger beer	
■ <b>ST. AGRESTIS PHONY NEGRONI</b> .....	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 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.