

Brunch

Served Weekends 9am-2pm

Breakfast Boozy

PROSECCO JULEP	12	C&C ESPRESSO MARTINI	13
Stranahan's Single Barrel whiskey, brown sugar simple, mint, bubbles		Prairie vodka, Faretti espresso liqueur, vanilla simple, cold brew, coffee beans	
MIMOSA	7	KEEPER'S HEART IRISH COFFEE	11
Bubbles and choice of orange, cranberry, pomegranate, blood orange, grapefruit		Keeper's Heart Irish whiskey, brown sugar simple, coffee, cream	
SPIKED PEACH BELLINI	9	DUKE'S COLD BREW SHAKER	11
Tito's vodka, peach purée, simple, bubbles		Cold brew coffee, cream, brown sugar, choice of Smirnoff caramel or Absolut vanilla	
DUKE'S HUGO	10		
St. Germain elderflower liqueur, mint, bubbles			

Brunch Entrées

OMELETTE OF THE DAY	15	PACOS	14
Chef's choice		Three mini pancakes stuffed with cheesy scrambled eggs, hash browns, bacon, green onions. Served with spicy pepper jam and maple syrup	
CLASSIC BENEDICT	15	BREAKFAST BARBACOA CHILAQUILES* GF	14
Ham, poached eggs*, hollandaise, English muffin. Served with creamy hash browns		Crispy hash browns, tortilla chips, roasted mushrooms, salsa roja, two sunny side eggs*, queso fresco, lime, sour cream, cilantro	
MINNESOTA BENEDICT*	16	CLASSIC BREAKFAST*	13
Walleye wild rice cakes, poached egg*, dill hollandaise. Served with creamy hash browns		Two eggs* any style, choice of bacon, sausage patty, or avocado. Served with choice of toast and creamy hash browns or fruit	
BRISKET BENEDICT	16	BREAKFAST CROISSANT SANDWICH* GFO	16
Smoked brisket, poached eggs*, sautéed onions, chipotle hollandaise, English muffin. Served with creamy hash browns		Croissant, choice of egg*, choice of sausage or bacon, American cheese. Served with creamy hash browns	
BENEDICT TRIO	19	PORK & QUESO SMASH HASH*	16
One Minnesota Benedict, one Traditional Benedict, and one Brisket Benedict		Two poached eggs*, carnitas, smashed and fried potatoes, peppers, onions, corn, queso	
CORNERED BEEF BREAKFAST BOWL* GF	19	BURRITO BOWL	16
Cornered beef, breakfast potatoes, bell peppers, red onions, two eggs* any style, chipotle hollandaise		Scrambled eggs, cilantro rice, roasted corn, black beans, onion, cheddar, choice of sausage, bacon, vegan chorizo, or chicken. Served with queso, salsa roja, and pico de gallo. + Make it a Wrap \$1	
SHAKSHUKA* GF	16		
Poached eggs* in a tomato pepper sauce with hints of cumin and paprika, choice of bacon or sausage, grilled baguette			

Sweets

SHORT STACK.....14
Three buttermilk pancakes, whipped butter, maple syrup

BLUEBERRY PANCAKES.....16
Short stack of blueberry pancakes, blueberry maple syrup, fresh blueberries, whipped butter

S'MORES PANCAKES.....16
Short stack with toasted marshmallows, chocolate sauce, and graham cracker crumbs. Served with whipped butter and maple syrup

PANCAKE FLIGHT.....16
Mix and match three pancakes of your choice: Buttermilk, Blueberry, and S'Mores

MINI DONUTS.....12
Cinnamon-sugar mini donuts, vanilla icing



Duke's

ON 7
— food & drink —

Starters

BUFFALO CAULIFLOWER **GF VO** **12⁵⁰**
Deep-fried cauliflower, vegan buffalo, coconut flour batter, celery. Choice of ranch, bleu cheese, or vegan ranch

CHEESE CURDS..... **13⁵⁰**
Beer-battered Ellsworth cheese curds served with spicy jam

BONELESS WINGS..... **Half \$12⁵⁰ • Full \$18⁵⁰**
Tossed in your choice of sauce. Served with celery and ranch or bleu cheese

Wing Sauces:
Buffalo, BBQ, Dry Rub, Hot Chic, Sweet Thai Chili, Whiskey Glaze

Salads

HONEY PECAN CHICKEN **GFO** **19** **THAI PEANUT** **GF** **19**
Grilled or crispy chicken, spring mix, apples, Craisins, sweet potato, egg, green goddess dressing, honey mustard drizzle
Chicken, mesclun mix, red cabbage, carrots, red bell pepper, edamame, green onion, cilantro, peanuts, Thai peanut dressing, crispy cellophane noodles

Handhelds

Served with Chips or Coleslaw

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

TURKEY AVOCADO CLUB **17**
Turkey, bacon, avocado, lettuce, tomato, garlic aioli, multigrain bread

REUBEN **18⁵⁰**
Corned beef, Swiss, sauerkraut, 1000 island, marble rye
Make it a Rachel, no charge

Side Upgrades:

\$1: Fries
\$2: Tots, GF Bread
\$3: Sweet Potato Waffle Fries, Truffle Parmesan Fries, Side Salad, Cup of Soup, GF Bun
\$4: Fruit, Asparagus, Potato Salad

Bloody Marys

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

C&C BLOODY MARY MIX (1L) **8**

N/A Beverages

pepsi. PRODUCTS free refills **4**
1919 ROOT BEER 16OZ CAN **5**
ICED TEA FREE REFILLS **4**
C&C COFFEE BLEND free refills **4**
COLD PRESS **5**
RED BULL Regular, Sugar Free, Watermelon **5**
MIGHTY LEAF HOT TEA **4**
Earl Grey, English Breakfast, Orange & Spice, Chamomile, Mint Medley
MILK **4**
SAN PELLEGRINO 1L **7**
SAN PELLEGRINO 500ml **4**
SAN PELLEGRINO Limonata 330ml **4**

Craft & Crew Cares

SELECT ALASKAN BEER
Ask your server what's on tap!

C&C CAMPFIRE MULE
Ft. Stranahan's whiskey

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



Beer

SCAN TO VIEW
OUR BEER MENU
ONLINE:



GRATUITY OF 20% MAY BE ADDED TO 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.
*Consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase risk of foodborne illness.
Dishes with these symbols are: Gluten Friendly **GF** Vegan **V**
Dishes with this symbol can be modified: Gluten Friendly Option **GFO** Vegan Option **VO**
Craft & Crew Hospitality provides health insurance, free access to an EAP, and other benefits for part-time and full-time employees.