

Starters

CHEESE CURDS.....14
Beer-battered Ellsworth cheese curds served with spicy jam

CRAB CAKES.....19
Two house-made crab cakes, Old Bay seasoning, remoulade, parsley, lemon

COCONUT SHRIMP.....19
Coconut-breaded shrimp, arugula, pineapple salsa, sweet chili sauce, sweet drop peppers

PRETZEL STICKS.....12
Jalapeño queso, Bavarian mustard

HOT HONEY SPROUTS.....13
Crispy Brussels sprouts, bacon, goat cheese, pickled red onion, apples, candied pecans, hot honey glaze

REUBEN EGG ROLLS.....16
Slow-roasted house corned beef, sauerkraut, Thousand Island dressing, Swiss cheese, spring mix

TONKA MEATBALLS.....15
Meatballs with garlic oil focaccia, mozzarella, marinara, fresh basil

FLORENTINE FONDUE.....15
Boursin cheese with grilled focaccia, tortilla chips, seasoned breadcrumbs, Parmesan

BUFFALO CAULIFLOWER🍆VO.....13
Deep-fried cauliflower, vegan buffalo, coconut flour batter, celery. Choice of ranch, bleu cheese, or vegan ranch

WINGS
Tossed in your choice of sauce with celery and ranch or bleu cheese
Bone-In🍆.....Half \$16 • Full \$22
Boneless.....Half \$13 • Full \$19

Dill Pickle Rub, Dry Rub, Buffalo, BBQ, Hot Chic, Sweet Thai Chili, Whiskey Glaze, Lemon Pepper Sauce
+ Hennessy Bacon Jam \$1

Soup & Salad

FRENCH ONION.....Bowl \$9
Braised onion, beef broth, Swiss, crostini

TOMATO BASIL.....Cup \$5 • Bowl \$8

CAESAR.....14
Romaine, croutons, Parmesan cheese, Caesar dressing

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

SMOKEHOUSE WEDGE 16
Grilled hearts of romaine, tomato, roasted sweet potato, bleu cheese crumbles, bacon-onion jam, smoked peppercorn dressing. **Add Protein \$\$**

THAI PEANUT🍆.....19
Chicken, mesclun mix, red cabbage, carrots, red bell pepper, edamame, green onion, cilantro, peanuts, Thai peanut dressing, crispy wontons

GIRL DINNERGFO.....22
Caesar salad, truffle fries, truffle aioli and a C&C Espresso Martini. **TikTok inspired!**

Bowls

Sub Cauliflower Rice \$2
YUM YUM*🍆.....18
Seared steak, kimchi, sunny egg*, yum yum sauce, green onion, coconut rice

AHI POKE*🍆.....19
Marinated sushi-grade ahi tuna*, avocado, bell peppers, green onions, cucumber, red cabbage, edamame, sesame seeds, coconut rice
+ VOLCANO STYLE: Jalapeños and Sriracha Aioli

SESAME GINGER CHICKEN.....22
Hand-battered boneless chicken, broccoli, bell pepper, onion, snow peas, sesame ginger sauce, sesame seed, green onion, coconut rice

TURKEY BASIL BOWL🍆.....19
Ground Thai basil-style turkey, sunny egg*, peanuts, kimchi, edamame, green onion, sweet chili sauce, coconut rice. **60g protein**

PHUKET🍆VO.....18
Chicken or tofu, yellow curry, power veggie mix, bell peppers, peanuts, green onion, cilantro, coconut rice

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

Add Some Protein:

\$1: Egg **\$4:** Chicken, Tofu **\$8:** Shrimp Skewer (4), Steak **\$10:** Coconut Shrimp
\$3: Carnitas **\$6:** Buffalo Cauliflower **\$9:** Ahi Tuna*, Brisket **\$11:** Salmon

Entrées

POT ROAST STROGANOFF 20
Beef pot roast, caramelized onion, sautéed mushrooms, beef demi-glace, egg noodles, sour cream, green onion

WALLEYE FISH & CHIPS.....25
Draft ale-battered walleye, fries, coleslaw, tartar

STICKY ORANGE SALMON.....28
Orange teriyaki-glazed salmon, fried rice, grilled bok choy. **Contains egg**

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

PISTACHIO CRUSTED WALLEYE 27
Pistachio crusted walleye filet, roasted fingerling potatoes, asparagus, lemon beurre blanc, parsley

BOURBON APPLE CHOPS🍆.....28
Grilled apple cider-marinated Duroc pork chops, bourbon-glazed apples, sweet potato hash, pepitas, and au jus

COWBOY STEAK FRITES🍆.....25
8oz hand-cut New York strip, shoestring fries, asparagus, bearnaise, cowboy butter

Handhelds

Served with Chips or Coleslaw
BYO BURGER*GFOVO.....15
See description in our drink book!

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

IT’S A GOUDA GFO.....18
Two Wagyu beef patties, whiskey BBQ sauce, bacon jam, arugula, pickles, smoked gouda, brioche bun

BLACK BEAN🍆GFO 17
Black bean and wild mushroom patty, tomato, spring mix, chili crisp aioli

ITALIAN BURGER.....19
House-made sausage & Wagyu beef meatball patty, provolone, red wine oregano aioli, arugula, tomato, crispy pepperoncini, ciabatta, red sauce

CUBANO.....18
Slow-roasted pork carnitas, Black Forest ham, sliced pickles, Swiss, Dijon mustard aioli, hoagie bun

APPLE BRIE CHICKENGFO.....18
Grilled or crispy chicken, brie, sliced apples, rosemary aioli, arugula, red wine lemon vinaigrette, balsamic glaze, ciabatta

HOT CHIC.....18
Crispy chicken, pickles, coleslaw. Served Original or Hot Chic

CHOPPED ITALIAN.....18
Prosciutto, soppressata, pepperoni, and ham, red onion, tomato, Kalamata olives, banana peppers, provolone, shredded lettuce, red wine oregano aioli, telera roll

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

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

Side Upgrades

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

White Wine

PINOT GRIGIO	11	20	40
OKO, Northern Italy			
SAUVIGNON BLANC	11	20	40
Overstone, New Zealand			
CHARDONNAY	13	24	48
Joel Gott, California			
CHARDONNAY	13	24	48
Napa Cellars, Napa Valley			
ROSÉ	11	20	40
Charles & Charles, Columbia Valley			
PROSECCO	13		
Avisi, Italy (187mL)			

Red Wine

RED BLEND	13	24	48
Doña Paula ‘High Altitude’, Argentina			
RED BLEND	11	20	40
Charles & Charles ‘Double Trouble’, Columbia Valley			
PINOT NOIR	11	20	40
Seaglass, California			
CABERNET	13	24	48
Hess ‘Shirtail’, California			
CABERNET	11	20	40
Charles & Charles ‘Bolt’, Columbia Valley			
MALBEC	11	20	40
Doña Paula, Argentina			

Duke's

ON 7
— food & drink —

Specialty Cocktails

DIRTY BLEU MARTINI	16
Bleu cheese washed Tito’s vodka, Filthy olive brine, dry vermouth, Filthy bleu cheese olives	
THE SPICE TRADER SOUR	14
Keeper’s Heart Irish whiskey, apricot liqueur, house sour, allspice-clove simple, Filthy cherry	
DUKE’S SPRITZ	14
Aperol, ginger, cranberry and orange juice-infused cubes, bubbles	
CRIMSON CLOAK	13
Maestro Dobel reposado tequila, sweet vermouth, tart cherry simple, cranberry, cinnamon, star anise	
MINNETONKA ICE WATER	12
Tito’s vodka, Sauvignon Blanc, chamomile simple syrup, lime	
BOURBON & BOTANY	14
Maker’s Mark, watermelon purée, simple syrup, lemon, balsamic, basil	
BANANAS FOSTER MARTINI	16
Kraken spiced rum, Tippy Cow vanilla, creme de banana, creme de cacao, banana chips	

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	

Mocktails

LAVENDER MULE	7
Lavender simple, lime, ginger beer	
PRICKLY PEAR NADARITA	8
Prickly pear simple, lime, sour	
SAGE WISDOM	8
Sage-rosemary simple, blackberry simple, tonic, lemon, sage leaf	
YOU’RE MY BOY, BLUE!	8
Blueberry simple, house lemonade, blueberries	

THC Seltzers

FLOWSTATE TANGERINE LEMONGRASS	8
10mg • 12oz	
FLOWSTATE RASPBERRY ELDERFLOWER	8
10mg • 12oz	
GRANNY’S KITTY COCKTAIL	13
10mg • 12oz	

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