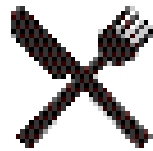




THE BUTCHER'S

TALE



A 3.5% surcharge has been added to your bill to contribute to the restaurant's efforts to attract & retain our talented team members.

FOREWORD

WINE BY THE GLASS

SPARKLING

GLORIA FERRER BLANC DE BLANCS
BRUT | 13
Carneros, CA

CREMANT DE LOIRE BRUT ROSE | 12
Loire Valley, France

VEUVE CLICQUOT BRUT | 25
Champagne, France

CANTINE MASCHIO PROSECCO BRUT
DOC | 11
Veneto, Italy

CHARDONNAY

MINER | 19
Napa Valley, CA

SONOMA CUTRER 'RUSSIAN RIVER
RANCHES' | 15
Sonoma, CA

CHEMISTRY | 12
Willamette Valley, OR

SAUVIGNON BLANC

MATUA | 12
Marlborough, New Zealand

MATANZAS CREEK | 13
Sonoma County, CA

UNIQUE WHITES

PAZO TORRADO ALBARINO | 13
Rias Baixas, Spain

TENUTA SANT'ANNA PINOT GRIGIO | 11
Veneto, Italy

NINE HATS PINOT GRIS | 12
Columbia Valley, WA

PINE RIDGE CHENIN BLANC+VIOGNIER | 13
California

PIERRE SPARR RIESLING | 13
Alcace, France

ROSÉ

PORTAL CALCADA | 11
Vinho Verde, Portugal

LA MINUETTE | 13
Vin de Pays, France

CABERNET & CABERNET BLENDS

SYNTHESIS BY MARTIN RAY
CABERNET | 20
Napa Valley, CA

TRIG POINT 'DIAMOND DUST
VINEYARD' | 17
Alexander Valley, CA

JONES OF WASHINGTON | 12
Wahluke Slope, WA

WITNESS MARK RED BLEND | 13
Central Coast, CA

CHAPPELLET 'MOUNTAIN CUVEE' | 20
Napa, CA

PINOT NOIR

ETUDE 'ESTATE GROWN' | 20
Carneros, CA

STOLLER 'FAMILY ESTATE' | 17
Dundee Hills, OR

DELOACH 'HERITAGE RESERVE' | 12
California

INTERESTING REDS

DRY CREEK 'HERITAGE VINES'
ZINFANDEL | 15
Sonoma, CA

CHATEAU LASSÉGUE 'LES
CADRANS' | 17
Saint-Émilion Grand Cru

RENATO RATTI 'BATTAGLIONE'
BARBERA D'ASTI DOCG | 14
Italy

BRANCAIA 'TRE' | 15
Toscana, Italy

VALLISTO MALBEC | 13
Salta, Argentina

PARDUCCI 'TRUE GRIT' PETITE SIRAH | 14
Mendocino, California

FOREWORD

COCKTAILS & BEER

COCKTAILS

- B** OLD FASHIONED | 16
Hand-selected Knob Creek 120 Proof Single Barrel Bourbon, house bitters, demerara syrup, orange peel
- BANANA BREAD OLD FASHIONED | 15
Cinnamon and banana infused Buffalo Trace Bourbon, demerara syrup, Aztec chocolate and walnut bitters
- B** CLASSIC MANHATTAN | 16
Hand-selected Knob Creek 120 Proof Single Barrel Bourbon, Carpano Antica Vermouth, house bitters, Luxardo cherry
- MIDNIGHT MANHATTAN | 16
Hand-selected Maker's Mark Private Select Bourbon, amaro, Bittercube Blackstrap Bitters, Luxardo cherry
- WOOD PLANE | 14
Hand-selected Woodford Reserve Single Barrel Bourbon, Aperol, Amaro Nonino, lemon

- WISCO OLD FASHIONED | 15
Hand-selected, MN-made J Carver High Proof Brandy, rhubarb bitters, demerara syrup, muddled orange & Luxardo cherry
- BOURBON SOUR | 14
Hand-selected Buffalo Trace Bourbon, fresh lemon, simple syrup, egg whites*, Bittercube Orange Bitters, Angostura Bitters float
- JUICY BOURBON | 14
Hand-selected Woodford Reserve Single Barrel Bourbon, Amaro Nonino, orange, cranberry, rosemary sprig
- SAZERAC | 15
Hand-selected Whistle Pig 10 yr Single Barrel Rye, Tattersall Absinthe wash, simple syrup, Peychaud's Bitters
- ENGLISH CUCUMBER | 14
Fords Gin, St. Elder Elderflower, lemon, cucumber water, honey simple syrup, cucumber slices

- BUTCHER'S CLUB | 13
Sipsmith Gin, raspberry syrup, Carpano Bianco, lemon, egg whites*, fresh raspberry skewer & Bittercube Jamaica #2 Bitters spritz
- PEACH MARGARITA | 13
Herradura Reposado, cinnamon peach puree, lime, chili mezcal spritz, black lava salt rim, dehydrated lime
- SPICY PALOMA | 13
Hornitos Plata, grapefruit cordial, Campari, habanero bitters, lime
- BUTCHER'S MULE | 13
Wheatley Vodka, yuzu, lemongrass, Bittercube Cherry Bark Vanilla Bitters, MN-made Earl Giles Ginger Beer, lime

BOLD & HOPPY

- BELLS TWO HEARTED ALE 7% ABV. 55 IBU.
American IPA. Kalamazoo, MI
- DOG FISH HAZY-O 7.1% ABV. 45 IBU.
American Hazy IPA. Milton, DE
- FALLING KNIFE VERBAL TIP 7.3% ABV. 24 IBU.
New England Style Hazy IPA. MPLS, MN
- FULTON 300 7% ABV. 74 IBU.
American Mosaic IPA. MPLS, MN
- LAGUNITAS HAZY WONDER 6% ABV. 42 IBU.
Hazy IPA. Petaluma, CA
- LUPULIN HOOEY 7.1% ABV. 45 IBU.
New England Style Hazy IPA. Big Lake, MN
- MODIST DREAMYARD 7.1% ABV. 45 IBU.
New England Style IPA. MPLS, MN
- MODIST ROTATING
MPLS, MN
- SURLY AXE MAN 7.2% ABV. 65 IBU.
Citra Mosaic IPA. MPLS, MN
- SURLY FURIOUS 6.7% ABV. 100 IBU.
American IPA. MPLS, MN
- TOPPLING GOLIATH PSEUDO SUE 5.8% ABV. 50 IBU.
American Pale Ale, Decorah, IA

EASY DRINKING

- 612 HONEY BLONDE 5% ABV. 15 IBU.
American Style Blonde Ale. MPLS, MN
- BAUHAUS WONDERSTUFF 5.1% ABV. 30 IBU.
Bohemian-Style Pilsner. MPLS, MN
- FINNEGANS BLOOD ORANGE 6% ABV. 35 IBU.
Pilsner. MPLS, MN

B Butcher's Tale Exclusive

**the consumption of raw or undercooked foods such as raw egg may increase your risk of food borne illness*

- FULTON LONELY BLONDE 4.8% ABV. 29 IBU.
American Blonde Ale. MPLS, MN
- FULTON STANDARD 4.5% ABV. 30 IBU.
American Amber Lager. MPLS, MN
- INDEED PISTACHIO CREAM ALE 5.5% ABV. 15 IBU.
Cream Ale. MPLS, MN
- SAM ADAMS BOSTON LAGER 5% ABV. 30 IBU.
Vienna Style Lager. Boston, MA
- SAM ADAMS SEASONAL
Boston, MA
- SUMMIT EPA 5.6% ABV. 45 IBU.
English Style Pale Ale. St. Paul, MN
- SUMMIT WINTER 6.1% ABV. 36 IBU.
Winter Warmer Ale. St. Paul, MN
- SURLY HELL 4.1%. 20 IBU.
Helles Munich Style Pale Lager. MPLS, MN

RICH & DARK

- BENT PADDLE COLD PRESS 6% ABV. 34 IBU.
Cold Press Black Ale. Duluth, MN
- FOUNDERS DIRTY BASTARD 8.5% ABV. 50 IBU.
Scotch Ale. Grand Rapids, MI

FRUITY & FUNK

- FAIR STATE ROSELLE 5.7% ABV. 18 IBU.
Hibiscus Kettle Sour Ale. MPLS, MN

NITRO

- LEFT HAND MILK STOUT 6% ABV. 25 IBU.
American Milk Stout. Longmont, CO

CIDER

- SOCIABLE CIDER WERKS
FREEWHEELER 6.4 ABV. 0 IBU.
Dry Cider. MPLS, MN

DOMESTIC BOTTLES

- BUDWEISER
BUD LIGHT
MILLER LITE
MILLER HIGH LIFE

CANS

- COORS LIGHT
HAMMS
GRAIN BELT PREMIUM

HARD SELTZERS

- FULTON CITRUS GINGER
FULTON BLOOD ORANGE
TRULY BLUEBERRY
TRULY WILD BERRY
TRULY STRAWBERRY
LEMONADE

N/A OPTIONS

- LAGUNITAS HOP REFRESHER
1919 ROOTBEER
BUDDY'S GRAPE
BUDDY'S ORANGE

CHAPTER 1

APPETIZERS

TO SHARE

CHILLED WHITE GULF SHRIMP | 17

Chipotle cocktail sauce, avocado mousse, micro cilantro

CARIBBEAN CRAB & LOBSTER CAKE | 23

Jumbo lump crab, lobster, passion fruit citrus slaw, smoked jalapeño aioli

WOOD GRILLED OYSTERS | 16

Four seasonal East Coast oysters topped with parmesan, butter & lemon

SPANISH OCTOPUS | 18

Smoked and grilled with chorizo, tomatoes, olives, roasted onion, garlic aioli

CHARCUTERIE & CHEESE PLATE | 32

Wild boar tasso ham, pork belly & olive terrine, smoked trout rillettes, Midwest cheeses, condiments, house made crackers

SMOKED JALAPEÑOS | 12

Stuffed with peanut butter, topped with golden raisin marmalade & cilantro

SAUSAGES

made daily in house

MN WAGYU BEEF BULGOGI | 15

Kimchi slaw, Korean ketchup, sesame seeds

TEXAS VENISON JALAPENO LINK | 15

Beer cheese sauce, giardiniera, horseradish mustard

SMOKED PORK & CHEDDAR | 15

Sweet & sour red cabbage, honey mustard sauce

THAI STYLE SHRIMP & PORK SAUSAGE SLIDERS | 14

Pickled daikon, cucumber, sambal aioli

SAMPLER PLATTER | 42

MN Wagyu beef bulgogi
Smoked Pork & Cheddar
Texas venison jalapeno link
Sauces, giardiniera, sweet & sour red cabbage

CHAPTER 2

SALADS

FROM THE GROUND

STEAKHOUSE WEDGE | 14

Praline bacon, smoked Amablu bleu, buttermilk ranch, dash of French dressing

BARLEY SALAD | 15

Arugula, squash, oranges, pomegranate, cranberries, candied nuts, feta, honey-orange vinaigrette

GRILLED CAESAR | 14

Gem lettuce, avocado, fried shallot, bonito, spicy Caesar dressing

MIXED GREENS | 13

Revol mixed greens, tomato, cucumber, red onions, marcona almonds, truffle pecorino, shallot vinaigrette



CHAPTER 3

MEAT

FROM THE FARM

THE BEEF LONG RIB | **MP**

Hand selected, 14-hour smoked, tortilla slaw, Tabasco molasses sauce

DOUBLE CUT DUROC PORK CHOP | **49**

Maple sherry gastrique, blueberry compote, honey goat cheese

NIMAN RANCH PRIME RIBEYE* | **69**

Steak butter, crispy onions

CERTIFIED ANGUS BEEF CENTER CUT NEW YORK* | **48**

Béarnaise sauce, garlic chips

CERTIFIED ANGUS BEEF TENDERLOIN* | **65**

Bacon wrapped, root vegetables, horseradish, J1 steak sauce, root chips

CERTIFIED ANGUS BEEF HANGER STEAK* | **38**

Garlic marinade, agrodolce cippolini onions, smoked blue cheese cream

SMOKED DUROC PORK SPARE RIBS | **39**

Rum chili BBQ, pickled daikon & carrot

VEGAN SPARE RIBS | **29**

Smoky BBQ sauce, citrus slaw

FROM THE SEA

PAN ROASTED STRIPED BASS | **26**

Duck fat potatoes, cider beurre blanc sauce

GRILLED VERLASSO SALMON* | **31**

Pineapple-rum chutney, chipotle honey glaze

PAN SEARED SCALLOPS | **37**

Pork belly burnt ends, fish sauce caramel, shiso leaf

CHAPTER 4

SIDES

WILD MUSHROOMS | **12**

Taleggio truffle fondue, chives

FRIED GREEN TOMATOES | **11**

Green Goddess dressing

GRILLED BROCCOLI | **12**

Ginger Scallion Sauce

WHOLE HOG MAC AND CHEESE | **12**

RED HOT BRUSSELS SPROUTS | **12**

Buttermilk ranch

BUFFALO STEAK FRIES | **10**

Creole ketchup & buttermilk ranch

SOUR CREAM & CHIVE MASH | **10**

JALAPEÑO CHEDDAR CORNBREAD | **11**

Salted honey butter

BUTTERY TEXAS TOAST | **10**

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THE BUTCHER'S

———— **TALE** ————

