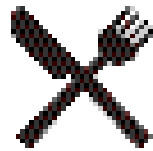




THE BUTCHER'S

TALE



A 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

DECOY | 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

PIERRE SPARR RIESLING | 13
Alcace, France

ROSÉ

PORTAL CALCADA | 11
Vinho Verde, Portugal

LA MINUETTE | 13
Vin de Pays, France

CABERNET & CABERNET BLENDS

BERINGER 'KNIGHTS VALLEY' | 19
Knights Valley, CA

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

JONES OF WASHINGTON | 12
Wahluke Slope, WA

CHAPPELLET 'MOUNTAIN CUVEE' | 20
Napa, CA

WITNESS MARK RED BLEND | 13
Central Coast, 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

QUPE SYRAH | 15
Central Coast, CA

FAMILIGIA TORRES CRIANZA | 16
Rioja, Spain

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 Old Forester Single Barrel 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. 25 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
- BELLS OBERON ALE** 5.8% ABV. 10 IBU.
Wheat Ale. Kalamazoo, MI

FALLING KNIFE FREISCHUTZ 5.3% ABV. 30 IBU.
Northern German Pils. MPLS, MN

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 ROTATING
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

FALLING KNIFE ROTATING
MPLS, 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

B Butcher's Tale Exclusive

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

CHAPTER 1

APPETIZERS

TO SHARE

CHILLED WHITE GULF SHRIMP | 17

Chipotle cocktail sauce, avocado mousse, micro cilantro

CRAB & LOBSTER CAKE | 23

Chow chow, red pepper remoulade, herb salad

WOOD GRILLED OYSTERS | 16

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

SPANISH OCTOPUS | 19

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

CHARCUTERIE & CHEESE PLATE | 32

Wagyu pastrami, pork belly & olive terrine, smoked trout rilletes, Midwest cheeses, condiments, house made crackers

SMOKED JALAPEÑOS | 13

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

SAUSAGES

made daily in house

MN WAGYU BEEF BULGOGI | 15

Kimchi slaw, Korean ketchup, sesame seeds

MEDITERRANEAN LAMB SAUSAGE | 15

Tabouleh salad, tomato, parsley, garlic-Toum sauce

SMOKED PORK & CHEDDAR | 15

Sweet & sour red cabbage, honey mustard sauce

CHORIZO VERDE | 14

Borracho beans, pico, crema, Valentina's sauce

SAMPLER PLATTER | 42

MN Wagyu beef bulgogi
Smoked Pork & Cheddar
Mediterranean Lamb Sausage
Sauces, kimchi slaw, tabouleh, sweet & sour red cabbage

CHAPTER 2

SALADS

FROM THE GROUND

STEAKHOUSE WEDGE | 14

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

COUS COUS | 14

Feta cheese, grilled asparagus, kalamata olives, roasted tomato, tzatziki dressing

THAI CAESAR | 14

Sesame-chili cucumbers, garlicky Caesar dressing, marinated tomatoes, parmesan, anchovy croutons

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

MN PRIME RIBEYE* | **69**

Steak butter, crispy onions

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

Béarnaise sauce, garlic chips

GRILLED MN ANGUS BEEF TENDERLOIN* | **65**

Spring vegetable ragout, gorgonzola cream, red wine syrup

ACHIOTE MARINATED BEEF HANGER STEAK* | **38**

Grilled vegetable escabeche, queso-chili sauce, cilantro

SMOKED IOWA PORK SPARE RIBS | **39**

Rum chili BBQ, pickled daikon & carrot

VEGAN SPARE RIBS | **29**

Smoky BBQ sauce, tortilla slaw

FROM THE SEA

MARKET FISH

See blackboard feature

PAN ROASTED NORWEGIAN 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

SOUTHERN COLLARD GREENS | **12**

Smoked pork

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** ————

