



STARTERS

CHEESEBURGER SLIDERS // 14

Two cheeseburger sliders with melted American cheese and fried onions on soft white buns served with house cut fries

BALSAMIC BRUSCHETTA // 12

Sliced baguette brushed and grilled with garlic butter and topped with diced roma tomatoes, fresh shallots, mozzarella, and garnished with fresh basil

ROASTED CAULIFLOWER // 14

Rubbed with our own Harissa spice, glazed to perfection with a peanut satay, and garnished with applewood smoked cashews

WARM PRETZEL BITES // 12

Served with our homemade cheese sauce.

Go Loaded and add extra cheese, bacon, sour cream and green onion // 3

CANTILEVER DEVEILED EGGS // 13

Whipped egg yolks with paprika, topped with crispy pulled pork and beef drizzle with our own barbecue sauce

BACON DEVEILED EGGS // 13

Whipped egg yolks with paprika, topped with maple candied bacon drizzled with bourbon maple syrup

SHORT RIB NACHOS // 18

Braised pork shoulder, apple-wood smoked bacon, and beef short ribs slow cooked in our own signature bourbon barbecue sauce, topped with cheddar and jack cheeses, homemade pico de gallo and candied jalapeños. Garnished with sour cream and BBQ sauce

BONELESS CHICKEN TENDERS // 14

Four delicious boneless chicken tenders served with hand-cut fries. Available in buffalo, sriracha, barbecue, sweet chili, garlic parmesan, or plain

PICKLE FRIES // 12

Battered and fried pickles served with homemade dill dip.

SALADS

THAI CHICKEN // 18

Marinated and grilled chicken on a bed of romaine tossed in our homemade dressing, rice noodles, bell peppers, red onion, mandarin oranges, and smoked cashews.
Served with banana bread

STEAK AND POTATO CAESAR // 20

Traditional Caesar salad topped with cherry tomatoes, fried potatoes, and thinly sliced sirloin cooked to order

CAESAR // 12

Romaine, parmesan cheese, croutons, and bacon tossed in caesar dressing.
Served with garlic baguette

HOUSE // 12

Spring mix lettuce, cherry tomato, radish, cucumber, and carrot.
Served with garlic baguette

SIDE SALAD // 6

ADD CHICKEN // 6

ADD 4 JUMBO SHRIMP // 6

ADD SALMON // 10

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



MIDS

ALL MIDS SERVED WITH CHOICE OF
HAND-CUT FRIES, CHIPS, OR SIDE SALAD

OLD-FASHIONED BURGER // 16

8-ounce Hereford beef patty on a fresh brioche bun, lettuce, tomato, red onion, pickle, and Cantilever's smoked poblano and herb ketchup

HAND-BREADED CHICKEN SANDWICH // 15

Breaded and oven baked chicken breast on a brioche bun with lettuce, tomato, onion, pickle, and our homemade garlic aioli

BLACK BEAN VEGGIE BURGER // 15

A savory black bean burger patty with lettuce, tomato, and red onion

ADD BACON, CHEESE, OR MUSHROOMS // 2.50 EACH
GO "ALL IN" // 6

TEMPURA SHRIMP // 16

Six jumbo shrimp fried golden brown in traditional Japanese tempura batter infused with lime juice and zest. Served with a Thai Ponzu sauce

GRILLED CHICKEN CAESAR WRAP // 15

Grilled chicken with romaine lettuce, bacon, parmesan cheese, and caesar dressing in a garlic wrap

WALLEYE TACOS // 18

Hand-breaded walleye topped with spicy Asian slaw, homemade tartar sauce, and garnished with fresh lime and cilantro

HOMEMADE CHILI OVER GARLIC CHEDDAR BISCUITS // 15

Mild chili poured over fresh garlic cheddar biscuits and topped with cheddar jack cheese, sour cream, and fresh green onion

AHI POKE BOWL // 18

Smoked, marinated, and cubed Yellowfin tuna* served over cilantro lime and black bean rice. Topped with bell peppers, cucumbers, watermelon radish and jalapeño

WALLEYE SANDWICH // 16

Hand-breaded and deep fried to golden perfection on a brioche bun with lettuce, tomato, and a pickle. Served with a side of tartar sauce and a lemon wedge

TAKE ME HOME

Minnesota's Finest Cantilever Distillery and Woody's Fairly Reliable Spirits are
available for purchase from your server

Send a round! Ask about our subscription kits mailed to your home

Coming soon!

Online merchandise, bar ware, and more available at Whiskey + Water
www.shopwhiskeyandwater.com

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ENTREES

STARTING AT 4PM
ALL SERVED WITH A SIDE SALAD

12 OZ HAND-CUT RIBEYE // 35

12oz hand-cut Choice Strip

Add shrimp 5 Add mushrooms or fried onions 2
Served with fresh vegetable and choice of potato

STEAK AND BAKE // 25

8oz hand-cut Choice Sirloin

Cooked to order and served with baked potato

MAPLE PECAN SALMON // 28

8 oz maple glazed salmon filet served over a bed of
pecan wild rice and garnished with rosemary and
candied pecans

DOWN HOME SHRIMP AND GRITS // 24

Our homemade Cajun grits with 6 jumbo shrimp
and smothered in a lemony cream sauce

BROILED WALLEYE FILET // 25

Walleye filet broiled to perfection and served
with wild rice pilaf and fresh vegetables

BLACKENED WALLEYE FILET // 29

Blackened with our homemade spicy blend of seasonings
and pan fried to perfection. Topped with our tartar sauce
and served with fresh vegetables and choice of
fries or mashed potatoes

CANTILEVER SIGNATURE RIBS // 30

Marinated in our artisan rib rub and slow cooked for
a minimum of 12 hours. Served with your choice of
our signature house bourbon barbecue sauce or our
dry house blend seasoning. Served with fresh
vegetables and choice of fries or mashed potato

CRANBERRY AND BRIE CHICKEN // 25

Grilled chicken breast on a bed of wild rice topped
with brie cheese and homemade cranberry ginger
balsamic spread

PASTA

CHICKEN PARMESAN // 25

Hand breaded and baked chicken breast with
homemade marinara sauce with mozzarella
and parmesan cheese over a bed
of spaghetti noodles

RUSTICA MARINARA // 22

Homemade marinara with fresh cut hearty
onions, peppers, and zucchini over a bed of
gluten free penne

Add Italian Sausage // 4

SHRIMP AND BACON ALFREDO // 24

6 Jumbo Shrimp, bacon, and peas folded into a
creamy homemade Alfredo sauce

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