



## SHAREABLES

<b>SWEET POTATO POUTINE</b>	<b>16.5</b>
sweet potato fries, cheese curds, brown butter bourbon gravy, maple hot syrup, scallion	
<b>OMAR'S QUESO GF</b>	<b>12</b>
pickled jalapeño queso, fried corn tortilla chips	
<b>CLASSIC BEEF NACHOS GF</b>	<b>21</b>
ground beef, fried corn tortilla chips, pickled jalapeño queso, Pico de Gallo, fresh jalapeno, guacamole, sour cream, cotija, cilantro	
<b>BUFFALO CHICKEN NACHOS GF</b>	<b>23</b>
grilled chicken breast, buffalo sauce, fried corn tortilla chips, shredded lettuce, red onion, fresh jalapeno, blue cheese, smoked cheddar cheese, scallion	
<b>WINGS GF</b>	<b>15</b>
crispy fried chicken wings, choice of one our homemade sauces: buffalo, Thai chili, bourbon BBQ, garlic parmesan, maple hot honey, or dry rub	
<b>HARISSA BUTTERED SHRIMP</b>	<b>23</b>
one pound of peel and eat shrimp, harissa, lemon butter, parsley, grilled baguette, roasted garlic aioli	

## HANDHELDS

<i>sub sweet potato fries, fruit, or coleslaw</i>	<b>2</b>
<b>WALLEYE TACOS GF</b>	<b>25</b>
blackened walleye, red cabbage slaw, jalapeno, habanero mango salsa, cotija, cilantro, corn tortillas, house cut fries	
<b>CUBANO TORTA</b>	<b>24</b>
pork belly, smoked ham, spicy house pickles, gruyere cheese, yellow mustard, maple hot syrup, torta bun, house cut fries	
<b>CONY DOGS</b>	<b>21</b>
two all-beef hotdogs, coney sauce, smoked cheddar cheese, onion, yellow mustard, hotdog bun, house cut fries	
<b>SMASH BURGER</b>	<b>21</b>
two 4oz patties, smash sauce, American cheese, lettuce, tomato, red onion, spicy house pickles, Hawaiian bun, house cut fries <i>add bacon // 2</i>	
<b>MEATBALL SUB</b>	<b>23</b>
vegetarian meatballs, red sauce, mozzarella, parmesan, basil, hoagie bun, house cut fries	

## SOUPS & SALADS

### DAILY SOUP OR CHILI

**BOWL // 10 CUP // 6**

Ask your server what we have cooked up for you today!

*add chicken // 5    add shrimp // 9    add pork belly // 9*

### HOUSE SALAD

**SIDE // 7 FULL // 15**

spring mix greens, cucumber, cherry tomato, carrot, radish, crouton, chive

### CAESAR SALAD

**SIDE // 6 FULL // 13**

romaine lettuce, cherry tomato, parmesan, crouton, Caesar dressing

### DINO KALE GF

**16**

dino kale, roasted root vegetables, cremini mushrooms, red cabbage, carrot, sesame vinaigrette, toasted peanuts, sesame seeds, scallion

GF — gluten free option DF — dairy free option

\*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

## ENTRÉES

### TRUFFLED BUTTERNUT SQUASH GNOCCHI

asiago gnocchi, roasted root vegetables, dino kale, scallion, roasted garlic, cream sauce, truffle oil

31

### POZOLE GF

braised pork shoulder, guajillo broth, hominy, avocado, onion, lettuce, radish, lime, cilantro, fried corn tortilla chips

28

### STEAK FRITES GF

grilled 12oz ribeye, home cut fries, parmesan, truffle oil, roasted garlic aioli, chimichurri, scallion

41

### SHRIMP & GRITS GF

grilled shrimp, apple wood smoked bacon, grits, smoked cheddar cheese, smoked paprika, chili oil, scallion

29

### GOULASH

ground beef bolognese, San Marzano tomatoes, smoked cheddar cheese, paprika, cavatappi noodles

27

*Entrées are available all day.*



HANDCRAFTED IN RANIER, MN

Nestled within the heart of the pristine Northwoods of Minnesota, Cantilever Distillery + Hotel celebrates the art and importance of genuine craftsmanship. Within these walls, a symphony of creativity and dedication unfolds as every element is thoughtfully created with you in mind.

The journey begins with our carefully selected grains, as they embark on a journey from the fields of Minnesota, to the glass that sits before you today. Our distillers nurture and transform these grains into fine spirits, with every step performed by hand within the walls of our distillery. They embrace traditional methods while infusing innovation to produce a final product that embodies the unique character of our region.

But it doesn't end there. Armed with our craft spirits and the spirit of creativity, our skilled mixologists use hand-squeezed juices and house-made syrups to transform their cocktails into expressions of artistry.

The craftsmanship extends into our kitchen, where every dish, handcrafted from start to finish, is a testament to the belief that good food begins with the finest, freshest ingredients, creative techniques, and a touch of tradition.

We hope that this visit to our Cocktail Room is a venture into a world where every sip, every bite, and every smile shared bears the mark of true artistry—an ode to the richness of tradition, the wonder of nature, and the magic of creativity.

*Cheers!*

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