COFFEE & TEA
Coffee (in-house, bottomless) 2.75
Coffee To-Go 12oz / 16oz 2 / 2.25
Café Au Lait 3.25
Cold Press Coffee 3.25
Hot Tea 3
English breakfast, Evening in Missoula (herbal), Montana Gold (herbal), Green
Chai (hot / iced) 4.75
Burnt sugar & ginger by Gray Duck, St. Paul
Iced Tea (TeaSource) 3
(Black Tea, Elderflower, Orange Peel)

Café Au Lait 3.25
Cold Press Coffee 3.25
Hot Tea 3

COFFEE Variations
- Burnt sugar & ginger by Gray Duck, St. Paul
- Iced Tea (TeaSource) 3

ELECTRIC TEA
Orange Juice 3
Lemonade 3
Milk 2
Chocolate Milk 2.5
Hot Chocolate 3 / 3.5
San Pellegrino 500 ml 4
Coke, Diet Coke, or Sprite 2.5

MOCKTAILS 6
Mock Mule 10
Ginger simple, lime, club soda, angustura bitters, candeld ginger
Mocking Ricky 10
House-made grenadine, mint, cherry & peychauds bitters
Sazer Cat 10
House-made grape shrub, club soda, orange, anise star

BRANDY SOUR
Bloody Swede 10
Skaalvenn aquavit, beet brine, bloody mix
Drunken Cherry 10
Old overholt rye whiskey, Carpano Antica vermouth, chocolate bitters, bourbon infused cherry
Aquavit Sour 10
OP Anderson aquavit, lemon, ginger syrup, egg white, citrus bitters
Sidvagn 10
Wheat whiskey, ratatia, lemon juice, orange
Late Check Out 10
Fresh grapefruit juice, st. germaine, cava

MACERATED FRUIT GIN Sours
Aquavit Sour 10
OP Anderson aquavit, lemon, ginger syrup, egg white, citrus bitters

AQUAVIT
Nordic Flight 7 / 18
OP Anderson (Sweden), jublaeums (Denmark), Aalborg Taffel (Norway)
Ironstone Pinot Noir 8 / 32
Graton, California 2017 | Black cherry, chocolate, dopes
Chemin de Compostelle Malbec 12 / 48
Cahors, France 2015 | Medium-bodied, peppery, notes of blackberries

BUBBLES
J.S. Cristalino Brut Cava 8 / 32
Catalonia, Spain | NV | Toasted apple, mineral
Luna Nuda Prosecco 10 / 40
Montebelluna, Italy | Champagne style, floral notes, crisp

WHITE
Mystery White 7
Always a surprise! by the glass only
Burgãns Albarinho 10 / 40
Rias Baixas, Spain 2017 | Elegant, light, grassy, crisp
Pullus Pinot Grigio 10 / 40
Slovenia 2016 | Pom fruit, nectarine, caramel
Bousquet Chardonnay 8 / 32
Argentina 2018 | Un-oaked, organic grapes, tropical and citrus aromas
Villa Wolf Pinot Noir Rosé 9 / 34
Germany 2018 | Delicate red berry aroma, clean, crisp finish

RED
Mystery Red 7
Always a surprise! by the glass only
Château de la Terrière 10 / 40
Beaujolais-Villages
Ironstone Pinot Noir 8 / 32
Graton, California 2017 | Black cherry, chocolate, dopes

BEER
Carlsberg 7
European Lager, Denmark, 5.0%
Sociable Cider Werks 8
Freewheeler Dry Apple Cider
Minneapolis, MN 5.8%
Indeed Brewing Day Tripper 7
American Pate Ale, Minneapolis, 5.4%
Lupulin Hooey IPA 8
Inda Pale Ale, Big Lake, MN 5.4%
Steel Toe Size 4 7
Session Ale, St. Louis Park, MN 4.4%
Fulton Lonely Blonde 7
Blonde Ale, Minneapolis, 4.8%
Hairless Dog NA 6
Black Ale, Minneapolis 0.0%

DESSERT & DIGESTIF
Saracco Moscato D’Asti 8
Italy 2018 | Crisp, refreshing, hint of sweetness
WineHaven Honey Wine (Mead) 9
Chisago County, Minnesota 2016 | Smooth,
Dow’s Tawny Port 9
Douro Valley, Portugal | Black cherries, hints of nuts and toasted spices
BroVo Amaro N01 8
Washington | clove, citrus, pink peppercorn, agave

500 million plastic straws are discarded every day in the USA alone. We are no longer issuing plastic straws. Please visit thelastplasticstraw.org to learn more.
BAKED GOODS
Cardamom Bun 4.5
Big Cookie 2.5
Scone 3.5
Swedish Cookies 2+

DESSERTS
Apple Cake 8
Tarragon Apple Butter, Gingersnap Crumb, Vanilla Ice Cream
White Chocolate Cheesecake 8
Pistachio Financier, Lingonberry, Lace Cookie
Cardamom Bread Pudding 8
Brandy Caramel & Cinnamon Whipped Cream

SMÖRGÅSAR
Open-Faced Sandwiches • Gluten-Free Bread •2
Salmon 13
Watercress, Beet, Sweet Mustard Sauce on Danish Rye
Ironstone Pinot Noir
Seasonal Sausage 16
House-made Sausage, Seasonal Accompaniments
Smoked Trout 14
Cucumber, Dill, Caraway Crème Fraîche on Scanian Rye
Château de la Terrière Beaujolais-Villages
Egg Salad 13
Hard Boiled Egg, Dijon Aioli, Cornichon Sofrito, Blonde Frisée on Brioche
Pullus Pinot Grigio

SMALL PLATES
Meatballs 12
Juniper-Spiced, Potato Purée, Cucumber, Lingonberry, Mustard Sauce
Carlsberg Beer
Gravlax 14
Beet Cured Salmon, Dill Lemon Yogurt, Caperberry, Pickled Pearl Onion, Mustard Seed, Rye Crostini
Bloody Swede
Seared Walleye 17
Parsnip, Maple-Cider Glaze, Wilted Greens, Walnuts, Brioche
Burgàns Albariño
Chicken Pot Pie 15
Fermented Mire Poix, Rutabaga, Chicken Velouté, Tarragon, Puff Pastry
Bousquet Chardonnay

SALADS
Add Salmon to your Salad +6
Rock Shrimp 15
Potato Confit, Green Tomato Relish, Toasted Spelt, Grilled Onion Vinaigrette
Aquavit Sour
Beet & Apple 14
Pickled Beet, Apple, Roasted Grape, Cucumber, Goat Crème Fraîche, Juniper Fennel Breadcrumb
Sazer Cat
House Salad 5 Half • 8 Full •
Butter Lettuce, Clothbound Cheddar, Marcona Almond, Apple Cider Vinegar, Lemon Oil
Seasonal Vegetable of the Moment 8

SOUPS
Soup of the Day 4 cup • 6 bowl
Breads
Served Toasted with Butter
Caraway Rye +1
House-Made Danish Rye +2
House-Made Scanian Rye +2

• Vegetarian • Vegan • Gluten-Free • Dairy-Free •
• Suggested wine or cocktail pairing • This product is made with raw ingredients.

Please notify your server of any dietary restrictions. Consuming raw or undercooked food may increase your risk of foodborne illness.
For parties of 6 or more, a 20% gratuity will be added to the check.

Ask your server about our extraordinary daily feature and don’t forget to catch the exhibition extraordinary on view through July 5th at ASI