

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)	

	Single	Double
Espresso	2	2.5
Americano	2.25	2.75
Macchiato	2.5	3
Cappuccino	3.25	3.75
Latte	3.25	3.75
Breve	3.75	4.25
Sub Soy	.5	
Add Flavor	.5	
Vanilla, Chocolate, Caramel, Almond		
*House-Made: Ginger, Cinnamon		

REFRESHMENTS

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

HOUSE-MADE SODAS

Lavender Cream Soda	4.5
House-made syrup, soda & cream	
Vanilla Cream Soda	4.5
House-made syrup, soda & cream	
Ginger Cream Soda	4.5
House-made syrup, soda & cream	

MOCKTAILS 6

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

COCKTAILS

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, ratafia, lemon juice, orange	
Late Check Out	10
Fresh grapefruit juice, st. germaine, cava	

AQUAVIT

Nordic Flight	7 / 18
O.P. Anderson (Sweden), Jubilaeums (Denmark), Aalborg Taffel (Norway)	
House infused Skaalvenn Aquavit	6 / 15
Made in MN	
Please ask your server for our current flavor aquavit selection	

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	
Burgàns Albariño	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	
Cercié, France 2016 Well-balanced, notes of cherry and strawberry	
Ironstone Pinot Noir	8 / 32
Graton, California 2017 Black cherry, chocolate, cloves	
Chemin de Compostelle Malbec	12 / 48
Cahors, France 2015 Medium-bodied, peppery, notes of blackberries	
Prazo de Roriz Douro	12 / 48
Portugal 2016 Fresh notes of red berries and ripe fruit, soft and round with a fresh finish	



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 Pale Ale, Minneapolis, 5.4%	
Lupulin Hooley IPA	8
India 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.

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 v

Pickled Beet, Apple, Roasted Grape,
Cucumber, Goat Crème Fraîche, Juniper
Fennel Breadcrumb

+ Sazerac

House Salad 5 Half • 8 Full v gf

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

v Vegetarian vs Vegan gf Gluten-Free df 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.

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

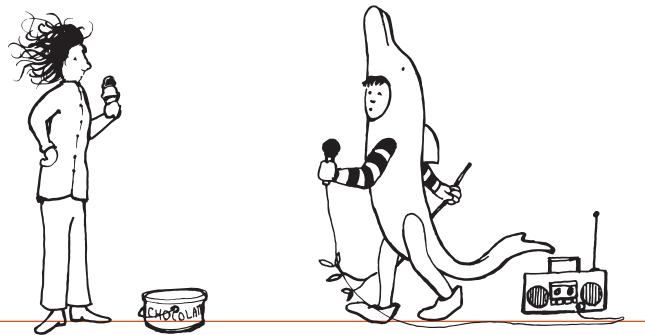
Parsnip, Maple-Cider Glaze, Wilted Greens,
Walnuts, Brioche

+ Burgans Albariño

Chicken Pot Pie 15

Fermented Mire Poix, Rutabaga, Chicken
Velouté, Tarragon, Puff Pastry

+ Bousquet Chardonnay



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 v

Hard Boiled Egg, Dijon Aioli, Cornichon
Sofrito, Blonde Frisée on Brioche

+ Pullus Pinot Grigio



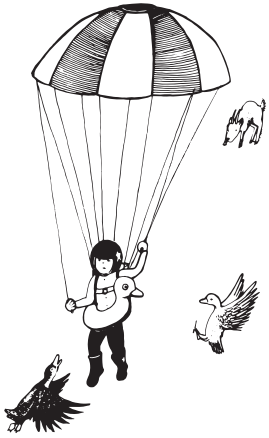
BAKED GOODS

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 gf

Pistachio Financier, Lingonberry,
Lace Cookie

Cardamom Bread Pudding 8

Brandy Caramel & Cinnamon
Whipped Cream



Ask your server about our **extra**ordinary daily feature and don't forget to catch the exhibition **extra**ordinary on view through July 5th at ASI