

COFFEE & TEA

Coffee (in-house, bottomless)	2.5
Coffee To-Go 12oz / 16oz	1.75 / 2
Café Au Lait	3
Cold Press Coffee	3
Hot Tea	2.75
English breakfast, Evening in Missoula (herbal), Montana Gold (herbal), Green	
Chai (hot / iced)	4.5
Burnt sugar & ginger by Gray Duck, St. Paul	
Iced Tea (TeaSource)	2.75
Black Tea, Elderflower, Orange Peel	

	Single	Double
Espresso	1.75	2.25
Americano	2	2.5
Macchiato	2.25	2.75
Cappuccino	3	3.5
Latte	3	3.5
Breve	3.5	4
Sub Soy	.5	
Add Flavor	.5	
Vanilla, Chocolate, Caramel, Almond		
*House-Made: Ginger, Orange, Cinnamon		

HOUSE-MADE SODAS

Lavendar Cream Soda	4.5
House-made syrup, soda & cream	
Orange Tarragon Cream Soda	4.5
House-made syrup, soda & cream	
Ginger Cream Soda	4.5
House-made syrup, soda & cream	
House-Made Seasonal Shrub	4.5
Please ask your server about today's flavor	

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

COCKTAILS 10

Bloody Swede	
Skaalvenn aquavit, beet brine, bloody mix	
Drunken Cherry	
Old overholt rye whiskey, Carpano Antica vermouth, chocolate bitters, bourbon infused cherry	
Gin Lavender Flip *	
Hven Swedish Gin, lavender syrup, lemon juice, egg	
Krona Dill	
Skaalvenn aquavit, dill brine, lime juice, simple syrup, soda	
Sidvagn	
Wheat whiskey, ratafia, lemon juice, orange	
Late Check Out	
Fresh grapefruit juice, st. germaine, cava	

AQUAVIT

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

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 Hooey IPA	8
India Pale Ale, Big Lake, MN 5.4%	
Steel Toe Size 4	7
Session Ale, St. Louis Park, MN 4.4%	
Insight Brewing Old One-Eye	8
Blonde Ale, Minneapolis, MN 5.6%	

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
Rías 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	

DESSERT

Saracco Moscato D'Asti	8
Italy 2018 Crisp, refreshing, hint of sweetness	
WineHaven Honey Wine (Mead)	9
Chisago County, Minnesota 2016 Smooth, balanced, crisp honey flavor	
Dow's Tawny Port	9
Douro Valley, Portugal Black cherries, hints of nuts and toasted spices	

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

Radish Salad **gf** 12

Fresh ricotta, tomato, cucumber, frisée, sunflower seeds, white balsamic

+ *Late Checkout Cocktail*

Roasted Beets **gf** 12

Apple, pickled red onion, boquerones, crème fraîche

+ *Luna Nuda Prosecco*

House Salad **gf v** 5 Half | 8 Full

Butter lettuce, clothbound cheddar, marcona almond, apple cider vinegar, lemon oil

SOUPS

Soup of the Day 4 cup | 6 bowl

Breads

Caraway Rye +1

House-made Danish Rye +2

House-made Scanian Rye +2

Served toasted with butter



SMALL PLATES

Meatballs 12

Juniper-spiced, potato purée, cucumber, lingonberry, mustard sauce

+ *Carlsberg Beer*

Gravlax ***** 13

House-cured salmon, onion jam, crème fraîche, fried capers, soft egg served with Danish rye

+ *Pullus Pinot Grigio*

Seared Pork Belly **gf** 16

White asparagus purée, buttermilk, fennel, pickled pear

+ *Villa Wolf Rosé*

Steel Head Trout 16

Mushrooms, whipped horseradish, lingonberry, dill

+ *Ironstone Pinot Noir*

SMÖRGÅSAR

Open-Faced Sandwiches

Gluten-Free Bread +2

Salmon 13

Watercress, beet, sweet mustard sauce on danish rye

+ *Krona Dill Cocktail*

Smoked Trout **gf** 14

Cucumber, dill, caraway crème fraiche on scanian rye

+ *Château de la Terrière Beaujolais-Villages*

Egg Salad **v** 13

Curry spiced aioli, pickled daikon, kohlrabi, escarole on Danish rye

+ *Pairing: Bousquet Chardonnay*

Ham & Jarlsberg 15

Heirloom tomato, jarlsberg, country ham, honey mustard pickled onion, fig jam

+ *Burgans Albariño*

DESSERTS

Honey Cake 8

Chamomile semifreddo, orange gel, orange chip, elderflower honey syrup

Coconut Panna Cotta 8

Chocolate espresso pudding, toasted coconut and almond, macaron tuile

Cardamom Bread Pudding 8

Brandy caramel & cinnamon whipped cream

Swedish Cookies

Please check with your server for prices and availability or check out our bakery case

BAKED GOODS

Cardamom Bun 4.5

Big Cookie 2.5

Please notify your server of any dietary restrictions

v Vegetarian **gf** Gluten-Free **df** Dairy-Free **+** Suggested wine or cocktail pairing

***** This product is made with raw ingredients. 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.