

## 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

Birch Cream Soda	4.5
Birch extract, syrup, soda & cream	
Cinnamon 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	

500 million plastic straws are discarded every day in the USA alone. We are no longer issuing plastic straws. Please visit [thelastplasticstraw.org](http://thelastplasticstraw.org) to learn more.

## 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

Bloody Swede	10
Skaalvenn aquavit, beet brine, bloody mix	
Stockholm 75	10
Prairie organic gin, lingonberry jam, lemon juice, sparkling wine	
Mysig Mule	10
O.P. Anderson Swedish aquavit, maple-ginger-apple shrub, club soda, apple chip	
Drunken Cherry	10
Old overholt rye whiskey, Carpano Antica vermouth, chocolate bitters, bourbon infused cherry	
Worldly Wonder	10
Findecio mezcal, Montenegro Amaro, fresh grapefruit, Cava	
Mystery Cocktail	10
Always a surprise!	

## AQUAVIT

House infused Skaalvenn Aquavit	6 / 15
Made in MN	
Please ask your server for our current flavor aquavit selection	

## BEER

Carlsberg	7
European Lager, Denmark, 5.0%	
Fulton Lonely Blonde	7
American Blonde Ale, Minneapolis, 4.8%	
Rekorderlig Hard Cider	8
Sweden, 4.6%	
Indeed Brewing Day Tripper	7
American Pale Ale, Minneapolis, 5.4%	
Lupulin Seasonal on tap or can	8 / 7
Big Lake, MN   Please ask your server for our current selection	
Bent Paddle IPA	7
American IPA, Duluth 6.7%	

## BUBBLES

J.S. Cristalino Brut Cava	8 / 32
Catalonia, Spain, NV   Toasted apple, mineral	
La Marca Prosecco	12 / 48
Veneto, Italy; NV   Champagne style, strawberry, apple, cream	

## WHITE

Mystery White	7
Always a surprise! by the glass only	
Château Haut Rian Bordeaux Blanc	9 / 34
France 2016   Sauvignon blanc, citrus, earth, mineral	
Pullus Pinot Grigio	10 / 38
Slovenia 2016   Pom fruit, nectarine, caramel	
Haudinerie Muscadet	9 / 34
France   Elegant, light, fruit forward, crisp	
Brea Chardonnay	11 / 42
Santa Lucia Highlands, CA   Pear skin, honeysuckle, lemon rind	

## RED

Mystery Red	7
Always a surprise! by the glass only	
Chateaux Malbat Bordeaux	9 / 36
Gironde France 2016   Ripe cherry, slate, fine balance	
Parker Station Pinot Noir	10 / 38
Central Coast, CA 2016   Plum, strawberry, and spice	
Igoranda Cabernet Franc	11 / 42
Bourgueil France   Currants, cherries, and savory herbs	
Tessellae Old Vines GSM	12 / 46
Côtes Du Roussillon, France 2014   Kirsch, blueberry, present tannin, smooth finish	

## DESSERT

Cossart Gordon Madeira	8
California   Mellowed fruit with notes of oak and silky texture	
Jackson-Triggs Vidal Ice Wine	10
Hints of papaya, mango, apricot with silky finish	



## SALADS

Add Salmon to your salad +6

### Brussel Sprouts **gf** 13

Smoked pork belly, radish preserve, baby kale, juniper blue cheese

+ Parker Station Pinot Noir

### Roasted Squash **gf** 12

Ricotta, black fig mostarda, micro herbs, hazelnut vinaigrette

+ Stockholm 75 Cocktail

### House Salad **gf** **v** 5 half | 8 full

Seasonal greens, radish, rye berries, banyuls vinegar, olive oil, mustard seed

## SOUPS

### Soup of the Day 4 cup | 6 bowl

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

+ Mysig Mule Cocktail

### Gravlax **\*** 13

House-cured salmon, deviled egg sauce, onion jam, capers, served with danish rye

+ Pullus Pinot Grigio

### Seared Kodiak Cod 16

Creamed spinach, fennel, white bean, nutmeg, toasted breadcrumbs

+ Château Haut-Rian Bordeaux Blanc

### Sailor's Beef Stew 15

Root vegetables, beer, brined cucumber, veal jus

+ Bourgueil Igoranda Cabernet Franc

**Please notify your server of any dietary restrictions**

**v** Vegetarian **gf** Gluten-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.

## SMÖRGÅSAR

Open-Faced Sandwiches

### Salmon 13

Watercress, beet, sweet mustard sauce on danish rye

+ Brea Chardonnay

### Mushroom Toast **\*** 13

Kale, egg yolk, manchango, aged garlic on grilled danish rye

+ Chateau Malbat Red Bordeaux

### Roasted Beet **v** 13

Gjetost, sunflower seed, shaved apple, radish sprouts on danish rye

+ Tessellae GSM (Grenache Syrah Mourvedre)

### Toast Skagen **\*** 16

Shrimp, saffron-lemon aioli, horseradish, dill, peas, soft boiled egg, butter lettuce on danish rye

+ La Haudinière Muscadet

## FOR THE KIDS

### Meatballs 6

Juniper-spiced, potato purée

### Grilled Cheese 4

Caraway rye

## DESSERTS

### 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 3.5

### Big Cookie 2

### Scone 3.5