



BREWHOUSE MENU

SMALL PLATES & STARTERS

BIRCH'S SMOKED BUFFALO WINGS

Dry spice or Nashville hot & Roquefort cheese sauce 14

RIB SNACK

Smoked pork ribs with house BBQ sauce, house fries 16

WALLEYE WILD RICE CAKES

Lemon, house tartar sauce & harissa oil 15

LAMB FLATBREAD

Lamb sausage, red onion, shaved pear, jalapenos, arugula & goat cheese 16

GRILLED GLOBE ARTICHOKE

Red pepper tapenade, charred lemon 14

CHILLED JUMBO SHRIMP

Cocktail, creamy horseradish, lemon 22

HOMEMADE MEATBALLS

Three jumbo meatballs, Ragu sauce, parmesan, grilled baguette 16

MEAT BOARD

Grilled Ukrainian sausage, chicken liver pate, cured meat, Tillamook smoked cheddar, pickled vegetables, mustard, & grilled bread 18

MINNESOTA FISH BOARD

Smoked & cured seafood, lavash crackers, mustards & pickles 17

BANGS ISLAND MUSSELS

Steamed in our Blood Orange Sour, chorizo, garlic and herb butter with grilled baguette 18

SAUTÉED CALAMARI

Greek olives, gigante beans, tomatoes, jalapeños, garlic, lemon, white wine & grilled bread 16

MAC & CHEESE GRATIN

Pancetta, peas, beer cheese sauce & toasted bread crumbs 14

RAW BAR

FRESH OYSTERS

Served neat with horseradish, mignonette & cocktail sauce MKT

BEEF CARPACCIO

Baby arugula, Parmesan, lemon oil, black pepper & Dijon aioli 15

POKE SALMON

shoyu, avocado, kimchi, pineapple & unagi on sticky rice 15

SALADS & SOUP

BIBB SALAD

Vidalia onions, toasted walnut, aged goat, fresh pear, gold beets, warm walnut vinaigrette 15

SUPPER CLUB WEDGE

Pear tomatoes, shaved celery, red onions, hard boiled egg, crispy lardons, Roquefort cheese dressing 13

GATHERER SALAD

Mixed greens, quinoa, goat cheese, red onions, pistachios, avocado, green goddess dressing 15

SIMPLE SALAD

Greens, cucumber, pear tomatoes, red onion, radishes, black olives, croutons, choice dressing 8

GRILLED ROMAINE CAESAR

Soft egg, parmesan, smoked salmon dressing, croutons 17

ADD TO ANY SALAD

Chicken 5 • Jumbo Shrimp 10
Grilled Salmon 9 • Top Sirloin 10

BIRCH'S BEER CHEESE SOUP • CHICKEN WILD RICE SOUP

Cup 5 | Bowl 8

TACOS

SPAGHETTI SQUASH
Burracho beans,
cojita cheese &
pumpkin seed crema 9

SHORT RIB
Kimchi & green chili
hoisin sauce 13

GRILLED SHRIMP
Avocado, pico de
gallo & red cabbage
chiffanade 13

SPECIALTIES

SMOKED BABY BACK RIBS

White corn chorizo grits,
Texas toast & Birch's slaw 28

BEER PAIRING

Blood Orange Berliner Weiss

WISCONSIN FISH FRY

Beer battered Lake Superior
whitefish, hand-cut fries,
house tartar, Birch's slaw 22

BEER PAIRING Birch's Blonde Ale

FAMOUS 'BUCKHORN'

FRIED CHICKEN

White corn chorizo grits, cheddar
biscuit & sriracha honey 22

BEER PAIRING

Golden Coffee Chocolate Ale

CLASSIC BOLOGNESE

Slow cooked beef, veal & pork
sauce tossed with rigatoni pasta,
parmesan cheese & gremolata
breadcrumbs 22

BEER PAIRING Birch's Blonde Ale

GRILLED

SKUNA BAY SALMON

Squash risotto, lemon confit, frisee,
blood orange, toasted pepitas 32

BEER PAIRING American IPA

HERB CRUSTED WALLEYE

Asparagus, sweet corn &
wild rice hot dish,
house tartar sauce 29

BEER PAIRING American IPA

SEAFOOD BOIL

Mussels, calamari, shrimp, crab legs,
Andoulli sausage, baby red potatoes 36

BEER PAIRING Birch's Blonde Ale



STEAK

Served with béarnaise

FILET MIGNON 6 oz 36

NY STRIP 14 oz 36

TOP SIRLOIN 16 oz 32

SIDES

HOUSE FRIES 7

SWEET CORN & WILD RICE HOT DISH 8

SKILLET HASHBROWN 11

WHIPPED IDAHO POTATOES 7

BIRCH'S SLAW 5

BACON ROASTED BRUSSELS SPROUTS 12

ROASTED WILD MUSHROOMS 9

WHOLE ROASTED CAULIFLOWER 12

SANDWICHES

Served with house fries & Birch's slaw. Substitute side salad 2.00.

BURT'S DOUBLE BURGER

Two beef patties, special sauce,
lettuce, tomato & onions 15

PRIME RIB SANDWICH

Fontina, shaved onions, horseradish
aioli on a hoagie roll 18

PORTOBELLO SANDWICH

Fontina, crispy onion straws,
goat cheese aioli 13

KRAMARCZUKS UKRAINIAN SAUSAGE

Bacon sauerkraut & grainy
mustard on a hoagie roll 14

BREWHOUSE BURGER

Berkshire bacon, beer braised
onions, Tillamook smoked
cheddar, BBQ aioli 16

FRIED CHICKEN SANDWICH

Buttermilk brined chicken breast,
jalapeno coleslaw, Nashville hot
sauce, pickles on a hoagie 14

TURKEY BURGER

Avocado mayo, bibb lettuce, heirloom
tomato, pickled onion, white-aged
cheddar 15 • add egg 1

FRIDAY & SATURDAY CHEF FEATURES:

KING OR QUEEN CUT PRIME RIB OR ALASKAN KING CRAB