DINNER

SERVED 3PM-9PM

FRESH OYSTERS

EAST & WEST COAST
Horseradish, mignonette, cocktail sauce MKT

TACOS

CUMIN-LIME CHICKEN
Pico de gallo, cotija, cilantro-lime crema, corn tortillas 15

GRILLED HALIBUT
Roast corn & black bean salsa, cilantro-lime crema, lettuce, corn tortillas 17

ANCHO SPICED STEAK
Salsa roja, cotija, pickled onion, lettuce, corn tortillas 16

SIDES

COLESLAW 5
STEAK FRIES 7
SKILLET HASHBROWNS 12
GRUYÈRE WHIPPED POTATOES 8
GRILLED ASPARAGUS 12
ROASTED WILD MUSHROOM 9

SMALL PLATES & STARTERS

APPLEWOOD SMOKED WINGS
Dry spice or Nashville hot, Roquefort cheese sauce 16

HOT LOBSTER & ARTICHOKE DIP
Gruyere, Parmesan, grilled bread 21

WALLEYE WILD RICE CAKES
Lemon, house tartar sauce 16

CHICKEN PESTO FLATBREAD
Artichokes, roma tomato, four cheese blend, Parmesan 17

TRUFFLE MUSHROOM FLATBREAD
Roast garlic cream, Gouda, Mozzarella, Fontina, Parmesan, truffle oil 16

SAUTÉED BRUSSELS SPROUTS
Kimchi, cotija cheese, ponzu, bonito flakes, togarashi 16

RIB SNACK
Smoked pork ribs, house BBQ sauce, steak fries 18

SAUTÉED CALAMARI
Greek olives, cannelinni beans, tomato, jalapeño, garlic, lemon, white wine, grilled bread 18

CHILLED PEEL AND EAT SHRIMP
Cocktail sauce, lemon wedge 18

SEAFOOD CEVICHE
Calamari, shrimp, scallops, diced tomato, shredded lettuce, cucumber, red onion, avocado, tortilla chips 18

WISCONSIN STYLE CHEESE CURDS
Nashville hot sauce, bread & butter pickles 12

SANDWICHES

SERVED WITH STEAK FRIES & COLESLAW. SUBSTITUTE SIMPLE SALAD 2.

BIRCH BURGER
House blend beef, white American cheese, pickles, Kewpie sauce 18

MINNESOTA WILD RICE BURGER
Wild Rice special blend burger, melted smoked gouda, shredded lettuce, tomato 17

TURKEY BURGER
Avocado mayo, bibb lettuce, roasted tomato, onion, white-aged cheddar 17

SALMON BLT
Bacon, butter lettuce, avocado, sliced tomato, lemon chive aioli 17

FRIED CHICKEN SANDWICH
Buttermilk brined chicken breast, cilantro jalapeño coleslaw, Nashville hot sauce, bread & butter pickles 16

NEW ENGLAND LOBSTER ROLL
Celery, Old Bay aioli, New England hot dog bun 24

UKRANIAN SAUSAGE SANDWICH
Bacon sauerkraut, Bavarian mustard 15

SURF & TURF

SHRIMP & SPINACH RISOTTO
Peas, roasted tomatoes, Parmesan 24

WILD COLUMBIA KING SALMON
Roasted beets, charred power greens, blackberry, pumpernickel crouton salad, caraway & horseradish remoulade 36

NY STRIP
14 oz, herb roasted garlic butter 46

BIRCH'S WALLEYE
Choice of Herb Crusted or Broiled
Asparagus, Gruyère whipped potato, house tartar sauce 31

SEARED ALASKAN HALIBUT
Cannelinni bean, smoked ham and garlic cassoulet, asparagus, artichoke hearts, lemon chive butter 36

8 OZ. CENTER CUT FILET MIGNON
Chimichurri sauce 45

HOUSE SPECIALTIES

FAMOUS 'BUCKHORN' FRIED CHICKEN
Coleslaw, baked pinto beans, cheddar biscuit, sriracha honey 23

BBQ RIB DINNER
Coleslaw, baked pinto beans, Texas toast 30

WISCONSIN FISH FRY
Beer battered cod, steak fries, house tartar sauce, coleslaw 22

CLASSIC BOLOGNESE
Beef, veal & pork sauce, rigatoni pasta, Parmesan, bread crumbs 22

FRIED CHICKEN & BBQ RIB COMBO
Two pieces of our 'Buckhorn' Fried chicken and half rack ribs, coleslaw, baked beans, cheddar biscuit, sriracha honey 34

SALADS & SOUP

ADD ON: Chicken 6, Steak 12, Salmon 12, Grilled Halibut 14

SMOKED TROUT CAESAR
Parmesan, hard boiled egg, croutons 17

SUPPER CLUB WEDGE
Pear tomatoes, celery, red onions, hard boiled egg, crispy lardons, goldfish crackers, Red Wine Vinaigrette 15

GATHERER SALAD
Mixed greens, quinoa, goat cheese, red onions, pistachios, avocado, green goddess dressing 18

SIMPLE SALAD
Greens, cucumber, pear tomatoes, red onion, radishes, black olives, croutons, choice of dressing 9

ROASTED CORN & BLACK BEAN CRAB SALAD
Roasted corn & black bean salsa, brown rice, jumbo lump blue crab, shredded iceberg lettuce, chipotle crema 18

TRADITIONAL GAZPACHO Croutons, lime crema cup 6 | bowl 8

We are offering a limited menu at this time. We look forward to expanding our options in the future. Thank you.

FRIDAY & SATURDAY NIGHT CHEF FEATURES: KING OR QUEEN CUT PRIME RIB OR ALASKAN KING CRAB

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

07.28.20

FRESH BEER
-MADE HERE-

ALL BEER: 4 OZ $3 • 8 OZ $4 • 16 OZ $7

BIRCH'S BLONDE ALE 5.0%
Golden Promise barley, Norwegian Kveik yeast

HAZY IPA 6.8%
oats, wheat, Citra, Mosaic, El Dorado, Simcoe hops

BLOOD ORANGE BERLINER WEISS 5.2%
kettle sour, blood orange

MEXICAN CHOCOLATE MILK STOUT 7.2%
cinnamon, chipotle, ancho, habanero, ghost peppers

NEW! IDAHO-7 IPA 7.7%
Golden Promise barley, Idaho-7 hops, wheat

TROPICAL SOUR 5.4%
kettle sour, Pineapple, Mango, Passion Fruit

COFFEE CHOCOLATE GOLDEN ALE 6.2%
True Stone Colombia dark coffee, chocolate

MEXICAN LAGER 4.9%
light lager, corn

HARD CIDER

SOCIABLE FREEWHEELER $6
(NE Minneapolis) 16oz

KEEPSAKE CIDER ORCHARD RESERVE WILD $12
(dundas, MN) 500 ml, 7.3%abv
dry cider spontaneously fermented,
100% Minnesota apples, nothing else.

RED WINE BY THE GLASS

BIRCH'S HOUSE RED 7
ANKO MALBEC *Salta, Argentina* 10
KLINKER BRICK OLD VINE ZINFANDEL *Mokelumne River, California* 12
COEUR DE TERRE PINOT NOIR *Willamette Valley, Oregon* 12
BAILEYANA FIREPEAK PINOT NOIR *Edna Valley, California* 15
CONCANNON CABERNET PASO *Robles, California* 9
BONANZA CABERNET BY CAYMUS *California* 12
PINE RIDGE CABERNET *Napa, California* 16

Want to enjoy your favorite fresh Birch's Beer at home?

CROWLERS $8.50 each or $30 for a 4-pack

GROWLERS $20 each

COCKTAILS

BIRCH'S MARTINI
TITO'S HANDMADE VODKA, ST GERMAINE, GINGER SYRUP, LEMON JUICE 12

BIRCH'S SPICY COCONUT MARGARITA
1800 COCONUT TEQUILA, TATTERSALL ORANGE CREMA, HOUSE SWEET N SOUR, GRAPEFRUIT, TABASCO 13

BLOOD ORANGE BEERMOSA
BLOOD ORANGE BERLINER WEISS MIXED WITH CHAMPAGNE 10

HOUSE OLD FASHIONED
BULLEIT BOURBON, TATTERSALL ORANGE CREMA, & SOUR CHERRY ANGOSTURA BITTERS 13

PRETTY IN PINK
TITO'S VODKA, TATTERSALL CRANBERRY, BITTER ORANGE, SIMPLE, FRESH LIME 12

GRAPEFRUIT APEROL SPRITZ
TATTERSALL GRAPFRUIT CREMA, APEROL, ASTORIA PROSECCO, LEMON 12

PEACHY KEEN MULE
TATTERSALL GIN, JAHIOT PEACH LIQUEUR, FRESH LIME, GINGER BEER 12

SMASH BERRY PUNCH
TATTERSALL BOOTLEGGER, RUM, TATTERSALL BLUEBERRY, SIMPLE, FRESH LIME, PINEAPPLE, MINT, UMBRELLA 18

SPARKLING BY THE GLASS

ASTORIA PROSECCO SPLIT 12
ASTORIA MOSCATO SPLIT 12

WHITE WINE BY THE GLASS

BIRCH'S HOUSE WHITE 7
LUCCIO PINOT GRIGIO *Veneto, Italy* 9
FLEUR DU CAP CHARDONNAY *South Africa* 10
AVIARY CHARDONNAY *California* 11
CHALK HILL CHARDONNAY *Sonoma, California* 13
CROSSINGS SAUV BLANC *Marlborough, New Zealand* 10
CUVEE MADAME ROSE *Provence* 11
DISRUPTION RIESLING *Columbia Valley, Washington* 10