



BRUNCH & LUNCH

BREAKFAST UNTIL 3PM

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

CHICKEN PESTO FLATBREAD

Artichokes, roma tomato, four cheese blend,
Parmesan 17

TRUFFLE MUSHROOM FLATBREAD

Roast garlic cream, Gouda, Mozzarella, Fontina,
Parmesan, truffle oil 16

WISCONSIN STYLE CHEESE CURDS

Nashville hot sauce, bread & butter pickles 12

BREAKFAST

MALTED BUTTERMILK PANCAKES

Fresh blueberries, lemon whipped ricotta, maple syrup 12

CHALLAH FRENCH TOAST

Bourbon flamed bananas, whipped cream, maple
glazed pecans, powdered sugar 13

WALLEYE BENEDICT

Walleye wild rice cakes, poached eggs, lemon dijon
hollandaise sauce & arugula salad 16

BERKSHIRE HAM BENEDICT

Cheddar biscuit topped with berkshire ham, two
poached eggs, crispy hashbrowns, hollandaise 14

PRIME RIB BENEDICT

Cheddar biscuit topped with thinly sliced prime rib,
two poached eggs, crispy hashbrowns & horseradish
hollandaise 15

SANDWICHES

BIRCH BURGER

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

MINNESOTA WILD RICE BURGER

Wild Rice special beef blend burger, melted smoked
gouda, shredded lettuce, tomato 17

TURKEY BURGER

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

HOUSE SPECIALTIES

FAMOUS 'BUCKHORN' FRIED CHICKEN

Coleslaw, baked pinto beans,
cheddar biscuit, sriracha honey 23

FRIED CHICKEN & BBQ RIB COMBO

Two pieces of our 'Buckhorn' Fried chicken,
half rack ribs, coleslaw, baked beans,
cheddar biscuit, sriracha honey 34

WISCONSIN FISH FRY

Beer battered cod, steak fries,
house tartar sauce, coleslaw 22

BBQ RIB DINNER

Coleslaw, baked pinto
beans, Texas toast 30

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.

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

IDAHO-7 IPA 7.7%

Golden Promise barley, Idaho-7 hops, wheat

RASPBERRY SMOOTHIE 5.2%

kettle sour, raspberries, wheat, oats, lactose

COFFEE CHOCOLATE GOLDEN ALE 6.2%

True Stone Colombia dark coffee, chocolate

WHISKEY BARREL BARLEYWINE 11.0%

aged in 16 year old George Dickel whiskey barrels

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.

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, JAHOT PEACH LIQUEUR, FRESH LIME, GINGER
BEER 12

SMASH BERRY PUNCH

TATTERSALL BOOTLEGGERS, 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

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

CONCANNON CABERNET *Paso Robles, California* 9

BONANZA CABERNET BY CAYMUS *California* 12

KEN WRIGHT CELLARS PINOT NOIR
Willamette Valley, Oregon 16

SILVER GHOST CABERNET *Napa, California* 18

TUCK BECKSTOFFER THE SUM RED BLEND
California \$15