



## 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

**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 beef blend burger, melted smoked  
gouda, shredded lettuce, tomato 17

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

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

SAUTÉED CALAMARI  
Greek olives, cannellini 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

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

UKRAINIAN SAUSAGE SANDWICH  
Bacon sauerkraut, Bavarian mustard 15

## SURF



## TURF

### SHRIMP & SPINACH RISOTTO

Peas, roasted tomatoes,  
Parmesan 24

### CANADIAN SALMON

Roasted beets, charred power greens,  
blackberry, pumpernickel crouton salad,  
caraway & horseradish remoulade 32

### BIRCH'S WALLEYE

Choice of Herb Crusted or Broiled  
Asparagus, Gruyère whipped  
potato, house tartar sauce 31

### SEARED ALASKAN HALIBUT

Cannellini bean, smoked ham  
and garlic cassoulet, asparagus,  
artichoke hearts,  
lemon chive butter 36

### NY STRIP

14 oz, herb roasted  
garlic butter 46

### 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.

08.21.20

## 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

### **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