PUttery Minneapolis

SHAREABLES —	
CHICKEN WINGS bone-in 16 bone-less Choice of Buffalo Sauce, Lemon Pepper Dry Rub, Korean BBQ Sauce	14
Jumbo Cut Wings served with Carrot Sticks and Ranch WING FLIGHT 12 Bone-In Wings dressed in our 3 Signature Sauces, served with Carrot Sticks and Ranch	22
CRAB CAKES Fresh Handmade Crab Cakes, Lemon, Micro Cilantro, served with Slaw and Remoulade	20
VEGGIE TOSTADAS Impossible Meat, Mushroom, Peppers, Onion, Lettuce, Pico De Gallo, Tomatillo Salsa, Poblano Chili Aioli, Pecorino, Fried Wheat Tortillas	15
SPINACH ARTICHOKE DIP Creamy Spinach Dip, with Parmesan & Gruyere Cheese, Roasted Garlic, Diced Tomato, Tortilla Chips	18
QUESO CHORIZO Tortilla Chips served with Queso, Chorizo, and Pico de Gallo	12
CHIPS & DIPS Tortilla Chips served with Salsa Roja & Guacamole	10
HOUSE CUT FRIES Served with Sriracha Ketchup and Horseradish Mustard Aioli	10
Signature ENTREES	_
CREAMY CAJUN ALFREDO Choice of Chicken or Shrimp Penne Pasta, Cajun Alfredo, Manchego, Black Pepper	23
BOLOGNESE PASTA Meat Sauce, Manchego, Black Pepper	22
MISO SALMON Marinated Miso Salmon, Apple Slaw, Ginger Rice, Balsamic Broccolini	24
MARSALA STATLER CHICKEN Pan-Seared Airline Chicken, Marsala Wine Sauce, Seasonal Vegetable Medley, Garlic Mashed Potatoes	26
CHICKEN PICCATA Seared Chicken, Garlic Mashed Potatoes, Broccolini, Lemon Caper Cream	24
HONEY CHIPOTLE SHRIMP BOWL Pan Seared Shrimp, Mango, Avocado, Black Bean, Corn Relish, Red Bell Pepper, Ginger Rice, Cilantro	20
Antisan PIZZAS	
CLASSIC MARGHERITA San Marzano Sauce, Fresh Mozzarella, Pecorino, Manchego, Basil	19
SAUSAGE & HOT HONEY Sausage, Hot Honey, Spicy Soppressata, Mozzarella, Ricotta, Pecorino	21
SPICY CHORIZO PIZZA Piquillo Peppers, Mozzarella, Chorizo, Jalapeno, Crushed Red Pepper	20
VEGGIE White Sauce, Spinach, Tomato, Mushroom, Red Onion, Mozzarella, Pecorino, Manchego, Sea Salt, Pepper	19
	22



20 THE SPICY SOTA PIZZA House Made Spicy Wild Rice Sausage, Hazelnut Pesto, Mozzarella, Forest Mushrooms, Caramelized Red Onion, Piri Piri White Sauce 19 **WALLEYE PO'BOY** Pan Fried Walleye, Chipotle Remoulade, Spring Greens, Tomato, Fries 19 **MINNESOTA CLUB** Smoked Turkey, Applewood Smoked Bacon, Lettuce, Tomato, Pepper Jack Cheese, Lingonberry Aioli, Cranberry Wild Rice Bread, Fries

- SANDWICHES -

Served with our Signature House Cut Fries

18 **DOUBLE SMASH BURGER** Double Smash Patty, House Sauce, American Cheese, Pickle, Lettuce, Tomato Add Guacamole, Bacon, Caramelized Onion 2 FRIED CHICKEN SANDWICH 19

Buttermilk Fried Chicken, Slaw, Garlic Aioli, Add Buffalo Sauce or Korean BBQ Sauce 2

PORTOBELLO SANDWICH Marinated Portobello Mushroom, Onion, Peppers, Arugula, Gruyere, Tomato, Ciabatta

- SALADS -

Add Chicken 8, Shrimp 10, Salmon 12

16 **CHICKEN CAESAR SALAD** Caesar, Romaine, Pecorino, Croutons, Housemade Caesar Dressing M HARVEST GARDEN SALAD 15 Strawberry, Pear, Goat Cheese and Walnuts, Honey Citrus Vinaigrette Dressing **GREEN GODDESS COBB SALAD** 17 Chicken, Bacon, Avocado, Hard-Boiled Egg, Tomato, Blue Cheese, Green Goddess Dressing

DESSERTS

DESSERT FLIGHT (Choose 3 Desserts)

23

16

10

BOURBON BREAD PUDDING Bread Pudding, Vanilla Bean Ice Cream, Pecan Crumble, Bourbon Glaze

ONLY OF THE WAFFLE Housemade Churro Waffles, French Vanilla Ice Cream,

Cinnamon Sugar, Chocolate, Caramel, Berries

● TIRAMISU Velvety Layered Coffee-Flavored Dessert, Cocoa Powder, Chocolate Shavings

RASPBERRY DONUT CHEESECAKE Creamy Cheesecake, Raspberry Filling, Raspberry Sauce, Donut Topping

10

12



TASTY GREEN

Tito's Vodka, Cucumber, Basil, Cane Sugar, Lime



AUGUSTA SUNSET

Tito's Vodka, Aperol, Cane Sugar, Lemon



IT'S ABOUT THYME

Wild Turkey Bourbon, Honey, Thyme, Lemon



EL DIABLO

Espolon Blanco Tequila, Ginger, Blackberry, Lime, Soda



POP STAR

Tito's Vodka, Passionfruit, Vanilla, Lime, Sparkling Wine



MARGARITA STANDOFF

Espolon Blanco Tequila, Pineapple, Ancho Chiles, Lime



THE TRANQUILIZER

Aged Rum, Coconut, Nutmeg, Pineapple, Orange



MONARCH'S CROWN

New Amsterdam Gin, St. Germaine, Mint, Cane Sugar, Lemon



ROCK & RYE OLD FASHIONED

Slow & Low Rock and Rye, Bitters



QUEEN'S SWIZZLE

Bacardi White Rum, Mint, Cane Sugar, Lime, Bitters





MARGARITA COMPROMISE

Ancho Infused Ritual Zero-Proof Tequila, Pineapple, Cane Sugar, Lime



SERRANO FIZZ

Ritual Zero-Proof Gin, Blueberry, Serrano Peppers, Cane Sugar, Lime, Soda



THE REVITALIZER

Pineapple, Orange, Coconut, Raspberry, Cane Sugar, Lime



DEMURE SHIRLEY

Pomegranate Grenadine, Cinnamon, Cane Sugar, Lime, Soda



THE 23 COLLECTION \$23

PUTTERY'S ESPRESSO MARTINI

Cincoro Reposado Tequila, Coffee Liqueur, Demerara, Chocolate Bitters

ROYALE MARGARITA

Cincoro Blanco Tequila, Grand Marnier, Cane Sugar, Lime

CHAMPIONS OLD FASHIONED

Cincoro Reposado Tequila, Cane Sugar, Bitters, Grapefruit Oils



handcrafted cocktails from our local bartenders

HONEY CRISP by August Carpenter

Apple Brandy, Orgeat, Honey, Lemon

SKOL CRUSH by Andrew Barlow

Blueberry Vodka, Basil, Cane Sugar, Lemon, Soda

PURPLE SKY by Josh Tipton

Ketel One Grapefruit, Butterfly Pea Flower, Lavender, Cane Sugar, Lemon, Soda

.....DRAFT BEER \$8......

BLUE MOON COORS LIGHT MODELO SUMMIT | Rotating Tap

UTEPILS | Rotating Tap

KONA BIG WAVE MODIST | Rotating Tap **PRYES** | Rotating Tap **CASTLE DANGER** | Rot. Tap **DESCHUTES** | Rotating Tap

......BOTTLES & CANS \$8......

HEINEKEN 0.0 **CORONA EXTRA** MILLER LITE

FREEWHEELER CIDER 10 HIGH NOON SELTZER 10 Assorted Flavors

WINE \$14.....

HOUSE ROSÉ HOUSE RED HOUSE WHITE HOUSE BUBBLY

AOUA PANNA SAN PELLEGRINO **PERRIER**

SAN PELLEGRINO

Essenza | Assorted Flavors



EVERY SATURDAY

11AM-3PM

STEAK FRITES & EGGS Pepper Seared Flat Iron Steak, Cognac Cream Sauce, Sunny Side Up Eggs, Breakfast Potatoes, Onions, Peppers	28
BREAKFAST PIZZA Scrambled Eggs, Salsa Roja, Monterey & Cheddar Cheese, Bacon, Italian Sausage, Pico de Gallo, Poblano Aioli, Cilantro	20
CHICKEN & WAFFLES Fried Chicken Tenders, Belgian Waffle, Pepper Gravy, Syrup	20
FRIED CHICKEN BISCUIT SANDWICH Marinated Deep Fried Chicken, Buttermilk Biscuit, White Cheddar, Hot Honey, Over-Easy Egg, Fresh Fruit	18
BREAKFAST SMASHBURGER Two Patties, Potato Bun, American Cheese, House Sauce, Tomato, Lettuce, Pickle, Egg, French Fries, Sriracha Ketchup	19
BREAKFAST BURRITO Flour Tortilla, Scrambled Eggs, Italian Sausage, Pepperjack Chee Monterey Cheese, Potato, Pico de Gallo, Salsa Roja, Fresh Fruit	18 ese,
SUNRISE SANDWICH Toasted Wheat Bread, Scrambled Egg Whites, White Cheddar, Spinach, Avocado, House Sauce, Fresh Fruit	18
AVOCADO TOAST Wheat Toast, Poached Egg, Grape Tomato, Hot Honey, Everything-Bagel Seasoning, Chili Flakes	16
THICK CUT FRENCH TOAST Battered Thick-Cut Bread, topped with Fresh Fruit, Syrup	18
Kids ■ BRUNCH = ■	
Served with Seasonal Fruit – Ages 12&Under	
BACON & EGGS	15
KIDS WAFFLE	15
KIDS PIZZA Choice of Cheese or Pepperoni	15
~~~~ BRUNCH COCKTAILS ~~	~~
BOTTOMLESS MIMOSAS & BLOODY MARYS 2 hour time limit, does not extend into mini golf courses	25
MIMOSA Champagne and your choice of fruit juice: Orange, Cranberry, Grapefruit, or Pineapple	13
BLOODY MARY Vodka, House Bloody Mix, Tajín	13
<b>ESPRESSO MARTINI</b> Reposado Tequila, Coffee Liqueur, Demerara, Cacao	13
WHISKEY-MOSA Bourbon, Wheat Beer, Cinnamon, Orange, Lemonit	13
APEROL SPRITZ Aperol, Sparkling Wine, Soda Water	13
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