STOCKYARDS
TAVERN & CHOPHOUSE

# LUNCH MENU

## SHAREABLES

**DEEP-FRIED PICKLES**
dill seasoning & ranch 7

**ONION RINGS**
hand-breaded colossal onions & ranch 8

**ARTICHOKE DIP**
blend of boursin, mozzarella & parmesan, with tortilla chips 9

**BRUSSELS SPROUTS**
crispy fried brussels sprouts, bacon, bleu cheese & balsamic glaze 10

**CHEESE CURDS**
ranch & house-made blueberry chipotle ketchup 12

**CHICKEN WINGS**
choice of dry rubbed, buffalo, sesame sweet chili, or whiskey glaze served with ranch or bleu cheese 13

**NACHOS**
tortilla chips, shredded cheddar cheese, pepper jack cheese sauce, black bean corn salsa, lettuce, avocado cilantro crema & salsa 14
add pulled chicken or pork carnitas +3

**WALLEYE STRIPS**
buttermilk-breaded walleye, tartar sauce & lemon wedges 16

**RIB BITES**
five smoked baby back ribs smothered in blueberry chipotle BBQ sauce 16

**GIANT SOFT PRETZEL**
sea salt, beer cheese & housemade mustard 17

**COCONUT SHRIMP**
sesame sweet chili sauce 17

**CAJUN STEAK BITES***
whiskey glaze & horseradish cream 19

## CLASSICS

**CHICKEN TENDERS**
hand-breaded tenders, fries, coleslaw & honey mustard 18

**POT PIE**
savory cream sauce, peas, carrots, mushrooms & pulled chicken 19

**FISH & CHIPS**
hand-battered haddock, tartar sauce, fries & coleslaw 20

**CHICKEN ALFREDO FLORENTINE**
grilled chicken, spinach & creamy parmesan alfredo sauce 20

**SHORT RIB MAC & CHEESE**
bacon braised short ribs, cavatappi, cheddar cheese sauce, parmesan & pickled red onion 25

**STEAK FRITES**
8oz bistro steak, fries & garlic aioli 25

## SOUPS

**SOUP DU JOUR**
cup 6 – bowl 10

**FRENCH ONION SOUP**
muenster & seasoned crouton 8

## SALADS

**add: chicken + 4 salmon* + 8**
**steak* +8 coconut shrimp +9**

**MIXED GREENS**
carrot, cucumbers, onion, tomato & choice of dressing 6

**WEDGE**
iceberg, tomato, bacon, bleu cheese & choice of dressing 10

**CAESAR**
romaine, parmesan & croutons
side 7 | entrée with garlic toast 14

**GRILLED PEACH**
mixed greens with romaine, fire roasted peaches, seasonal berries, goat cheese, red onion, candied walnuts, avocado & raspberry balsamic vinaigrette
side 9 | entrée with garlic toast 16

**STEAK**
4oz bistro filet, mixed greens, tomato, bleu cheese, haystack onions & basil vinaigrette with garlic toast 20

## CHARBROILED BURGERS

*served with choice of kettle chips, fries, tater tots, fresh fruit or coleslaw*
*mixed greens or caesar salad +2*
*plant-based burger +3 gluten-free bun +3*

**TAVERN BURGER***
your way with lettuce, tomato & red onion 15
add: cheddar, swiss, pepper jack, american, muenster, bleu cheese crumbles, or caramelized onions +1 each
avocado, bacon or fried egg* +2 each
sautéed mushrooms +3

**PATTY MELT***
caramelized onion, muenster, cheddar & horseradish aioli on toasted sourdough 17

**FRENCH ONION BURGER***
muenster, swiss, caramelized onion, garlic, thyme & horseradish aioli served with french onion jus 18

**WHISKEY BURGER***
whiskey glaze, cheddar, bacon, lettuce, tomato, onion & garlic aioli 19

## LUNCH COMBO

*available Wednesday-Friday from 11am-2pm*

**CHOOSE TWO** 14

Chicken Slider
Cheesesteak Slider +3
Half BLT
Half Chicken Bacon Ranch Wrap
Soup Du Jour
French Onion Soup +2
Caesar Salad
Mixed Greens Salad
Fresh Fruit
Kettle Chips
Fries
Tater Tots

## HANDHELDS

*served with choice of kettle chips, fries, tater tots, fresh fruit or coleslaw*
*mixed greens or caesar salad +2*
*sub gluten-free bread +3*

**CHICKEN SLIDERS**
grilled chicken breast, cheddar, bacon & garlic aioli on twin slider buns 15

**TAVERN CHICKEN SANDWICH**
blackened chicken, bacon, cheddar, tomato, lettuce & garlic aioli on ciabatta hoagie 16

**CUBAN SANDWICH**
pork carnitas, ham, pickle, swiss & mustard on ciabatta hoagie 16

**BLT**
thick-cut bacon, lettuce, tomato & mayo on toasted sourdough 16
upgrade to a Ham Club +3

**CHEESESTEAK SLIDERS**
shaved short rib, bell pepper, onion, pepper jack cheese sauce & aioli on twin slider buns 17

**CHICKEN BACON RANCH WRAP**
chicken, bacon, avocado, lettuce, tomato, pepper jack & ranch in a spinach wrap 17

**WALLEYE SANDWICH**
beer-battered walleye, lettuce, tomato & tartar sauce on ciabatta hoagie 19

**BRISKET SANDWICH**
house-smoked brisket, coleslaw, onion ring & housemade BBQ on pub bun 20

**FRENCH DIP**
shaved prime rib, horseradish cream, swiss & caramelized onions on ciabatta hoagie 24

*Consumer advisory: *item is served raw, undercooked or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Our restaurant bakes breads and handles nuts, soy products, eggs, and dairy. Those with severe allergies should note that we are not always able to avoid cross-contamination. 10.07.26*

– *Stockyards' Signature Item*

*Stockyards policy is to add 18% gratuity for groups of 8 or more, thank you for understanding.*

STOCKYARDS
TAVERN & CHOPHOUSE

# BEVERAGE MENU

## COCKTAILS

**PINEAPPLE EXPRESS**
campo bravo tequila, tattersall orange crema, tattersall lime crema, simple syrup & pineapple 8

**MINNESOTA MULE**
house vodka, ginger syrup, tattersall habanero bitters, tattersall sour cherry & tattersall orange crema 9

**SPARKLING CRANBERRY PALOMA**
campo bravo tequila, cranberry, lime, black sea salt & rosemary rim 9

**WATERMELON MOJITO**
bacardi rum, watermelon, mint & lime 9

**HIBISCUS TEA PALMER**
raspberry & hibiscus tea infused prairie organic vodka & lemonade 10

**SPARKLING ELDERFLOWER MARTINI**
house gin, elderflower liqueur, lemon, sparkling wine 10

**HUCKLEBERRY MARGARITA**
campo bravo tequila, orange liqueur, huckleberry, agave & lime 10

**BLUEBERRY LEMON MARTINI**
absolut citron, tattersall blueberry liqueur, limoncello & simple syrup 11

**SOUTH ST. PAUL SUNRISE MARTINI**
coconut vodka, mango nectar, raspberry, pomegranate & lime 11

**TAVERN OLD FASHIONED**
house rye whiskey, four roses bourbon, tattersall orange crema, tattersall sour cherry, bitters & simple syrup 12

**SPICED PEAR WHISKEY SOUR***
spiced pear brandy, bulleit rye whiskey, egg white, lime, demerara 12

**STOCKYARDS BLOODY MARY**
your choice of house-infused pepper, dill, or horseradish vodka, cured meats, green olive, pickle & cheese curds 13

**CHOPHOUSE SMOKED MANHATTAN**
tattersall 6 year wheated bourbon, filthy cherries, smoke show 16

## MOCKTAILS

**HUCKLEBERRY CREAM SODA**
huckleberry, soda & dash of cream 5

**SOUTH ST. PAUL SUNRISE**
mango nectar, raspberry, pomegranate & ginger ale 5

**STRAWBERRY FIELDS**
strawberry purée, mint, lime, sprite & soda 6

**RASPBERRY HIBISCUS LEMONADE**
raspberry hibiscus ice tea, lemonade 6

## RED WINE

**CABERNET SAUVIGNON - SYCAMORE LANE, CA**
glass 7 | bottle 28

**MERLOT - SYCAMORE LANE, CA**
glass 7 | bottle 28

**MALBEC - ALAMOS, ARG**
glass 8 | bottle 32

**PINOT NOIR - MARK WEST, CA**
glass 9 | bottle 36

**PINOT NOIR - SEA SUN, CA**
glass 9 | bottle 36

**RED BLEND - JOSH LEGACY, CA**
glass 10 | bottle 40

**CABERNET SAUVIGNON - FRANCIS COPPOLA, CA**
glass 11 | bottle 45

## WHITE WINE

**CHARDONNAY - SYCAMORE LANE, CA**
glass 7 | bottle 28

**RIESLING - RELAX, DEU**
glass 8 | bottle 32

**PINOT GRIGIO - ECCO DOMANI, ITA**
glass 8 | bottle 32

**MOSCATO - RISATA D'ASTI, ITA**
glass 8 | bottle 32

**CHARDONNAY - KENDALL JACKSON, CA**
glass 10 | bottle 32

**SAUVIGNON BLANC - MURPHY-GOODE, CA**
glass 9 | bottle 36

**SAUVIGNON BLANC - NOBILO, NZL**
glass 10 | bottle 36

## BLUSH

**WHITE ZINFANDEL - CANYON ROAD, CA**
glass 7 | bottle 28

**ROSÉ - FLEURS DE PRAIRIE, FRA**
glass 11 | bottle 32

## SPARKLING

**BRUT - WYCLIFF, CA**
glass 7 | bottle 28

**PROSECCO - LA MARCA, ITA**
glass 9 | bottle 36

## TAP

**LIFT BRIDGE ROOT BEER**
16 oz. 5 | 22 oz. 7

**STOCKYARDS PREYES BREWERY GOLDEN ALE**
16 oz. 5 | 22 oz. 7

**MICHELOB GOLDEN LIGHT**
16 oz. 5 | 22 oz. 7

**COORS LIGHT**
16 oz. 5 | 22 oz. 7

**HAMM'S**
16 oz. 5 | 22 oz. 7

**KONA BIG WAVE**
16 oz. 6 | 22 oz. 8

**SUMMIT EPA**
16 oz. 6 | 22 oz. 8

**CASTLE DANGER CREAM ALE**
16 oz. 6 | 22 oz. 8

**SIERRA NEVADA HAZY IPA**
16 oz. 6 | 22 oz. 8

**LAGUNITAS IPA**
16 oz. 6 | 22 oz. 8

**WAR PIGS***
16 oz. 7 | 22 oz. 9

**BELLS TWO HEARTED IPA**
16 oz. 7 | 22 oz. 9

**SURLY FURIOUS IPA**
16 oz. 7 | 22 oz. 9

## ROTATING SEASONAL TAPS

ask your server for seasonal features

## BOTTLE / CAN

BUDWEISER, BUD LIGHT, BUSCH LIGHT, MILLER LITE, GRAIN BELT PREMIUM, GRAIN BELT, NORDEAST, MICHELOB ULTRA 4
HEINEKEN 6 CORONA 6
STRONGBOW CIDER 6

## NA BEER

HEINEKEN 0.0 6

## HARD SELTZER

WHITE CLAW 5
HIGH NOON 6

## HAPPY HOUR

2 pm - 6 pm | Daily

$2 OFF TAP BEERS
$2 OFF SHAREABLES
$5 HOUSE WINE BY THE GLASS
$2 OFF CRAFT COCKTAILS