



TAVERN & CHOPHOUSE

Daily Tavern Menu 11:30 am - Close
Daily Chophouse Menu 4:00 pm - Close

WEEKEND BRUNCH

Saturday & Sunday
10:00 am - 2:00 pm

TAVERN MENU

SHAREABLES

Onion Rings
colossal sweet onions & buttermilk ranch 7.95

Cheese Curds
tomato jam & buttermilk ranch 9.95

Giant Soft Pretzel
beer cheese & carolina mustard 11.95

Nachos
cheddar, jack, salsa, jalapeños, sour cream
& guacamole 11.95 ~ add chicken or carnitas 3.00

Chicken Wings
choice of dry rubbed, buffalo or whisky-glazed
with buttermilk ranch or blue cheese 15.95

Steak Bites *
whisky-glazed cajun steak &
horseradish sauce 17.95

Blackened Shrimp
sweet, tangy hot sauce 17.95

Shrimp Cocktail
housemade cocktail 18.95

FLATBREADS

Chicken
roisserie chicken, pesto, red onions, mozzarella,
garlic aioli & balsamic glaze 13.95

Fig, Bacon & Bleu
boursin, caramelized onion, arugula, balsamic 14.95

Stockyards' Signature Item

CHARBROILED BURGERS *

¹/₂ lb burgers cooked to awesome with pickles & choice of
kettle chips, fries, tater tots, fruit or coleslaw

Substitute side with a mixed greens or caesar salad 3.00
burger with a plant based patty 2.00

Tavern
make it your way with lettuce, tomato & onion 11.95

add: sharp cheddar, swiss, pepper jack,
american, muenster, gouda, sautéed mushrooms,
caramelized onions or amablu cheese crumbles 1.00 each
add: avocado, fried egg * or bacon 2.00 each

Patty Melt
caramelized onions, muenster, cheddar & horseradish aioli
on grilled sauerkraut sourdough 14.95

Bacon Jam
white cheddar, arugula, housemade caramelized onion
bacon jam 16.95

Whisky
whisky-glazed with thick-cut bacon, sharp cheddar,
lettuce, tomato, onion & garlic aioli 16.95

TAVERN FAVORITES

Mac & Cheese
creamy cheddar & gouda 13.95
add rotisserie chicken or pulled pork 3.00

Pot Pie
roisserie chicken pot pie 15.95

Chicken Tenders
buttermilk hand-breaded, honey mustard,
coleslaw & fries 17.95

Fish & Chips
hand-battered cod bites, tartar sauce,
coleslaw & fries 17.95

Steak Frites
fries & chimichurri 21.95

HANDHELDS

with pickles & choice of kettle chips, fries, tater tots, fruit or
coleslaw. Substitute side with a mixed greens or caesar salad 3.00

BLT
thick-cut bacon, lettuce, tomato & mayo on toasted
sourdough 12.95 ~ add a fried egg or avocado 2.00

Asiago Turkey
roasted turkey, swiss, tomato, fresh basil & garlic
mayo on asiago encrusted ciabatta hoagie 12.95

Chicken Bacon Wrap
roisserie chicken, thick-cut bacon, lettuce, tomato,
pepper jack & ranch in a spinach wrap 13.95
add avocado 2.00

Chophouse Club
turkey, ham, thick-cut bacon, lettuce, tomato & mayo
on toasted sourdough 14.95 ~ add avocado 2.00

Cuban
housemade carnitas, ham, Carolina mustard,
pickle, swiss, asiago crusted ciabatta hoagie 15.95

Walleye
lightly flour dusted and pan fried with lettuce,
tomatoes & tartar sauce grilled ciabatta hoagie 15.95

BIG GREENS

with a toasted baguette

Caesar
romaine, shaved parmesan, croutons
& caesar dressing 12.95 add blackened chicken 3.00
add blackened salmon * or shrimp or grilled steak * 5.00

Farmer's Market
roisserie chicken, mixed greens, butternut squash,
apples, dried cranberries, amablu cheese crumbles,
candied walnuts & sherry vinaigrette 15.95

Cobb
thick-cut bacon, iceberg lettuce, avocado, eggs, tomatoes,
amablu cheese crumbles, choice of dressing with
grilled chicken 15.95 ~ grilled steak * 17.95

Roasted Beet
goat cheese, candied walnuts, grilled chicken
sherry vinaigrette 16.95

CHOPHOUSE MENU AVAILABLE 4:00 PM

FIRE KISSED SKEWERS

with a vegetable skewer

Beef * whisky-glazed filet served over mashed
potatoes 21.95

Shrimp whisky-glazed, served over mashed
potatoes 21.95

CHOPHOUSE FAVORITES

Rotisserie Chicken
half rotisserie chicken with mashed potatoes 19.95

Chicken Fettuccini
roisserie chicken, fresh pasta, mushrooms, spinach
& parmesan tossed in garlic thyme cream sauce 21.95

Salmon *
almond crusted, butternut squash risotto
& cider glaze 26.95

Walleye
lightly flour-dusted and pan-fried with chipotle
tartar sauce & asparagus 29.95

CHARBROILED MEATS

with choice of fries, tater tots, mashed or baked potato ~
add bacon & cheddar 2.00

St. Louis Style Spare Ribs
our own bbq sauce & coleslaw
4 bones 19.95 ~ 8 bones 29.95

Rib & Chicken Combo
4 bones, 3 chicken tenders, coleslaw, bbq
& honey mustard sauces 21.95

Pork Chop *
whisky-glazed bone-in rib chop 12 oz 21.95

USDA Prime Sirloin *
with herb butter 6 oz 23.95

Filet Mignon *
with herb butter 4 oz 27.95 ~ 6 oz 39.95

Ribeye *
with herb butter 14 oz 44.95

STEAK TOPPINGS

whisky glaze, caramelized onions, amablu cheese crumbles,
sautéed mushrooms or one colossal onion ring 2.00 each

SOUPS & LITTLE GREENS

Soup
Rotisserie Chicken Noodle cup 5.95 ~ bowl 8.95
New England Clam Chowder cup 5.95 ~ bowl 8.95
French Onion crock 7.95

Mixed Greens
carrots, cucumbers, red onions, tomatoes
& choice of dressing 5.95

Caesar romaine, croutons & shaved parmesan 5.95

Wedge iceberg lettuce, tomatoes, thick-cut bacon,
amablu cheese crumbles & choice of dressing 7.95

House Dressings:
buttermilk ranch, thousand island, blue cheese,
french, sherry vinaigrette, honey mustard,
oil & red wine vinegar

SIDES

Mashed Potatoes, Baked Potato
or Sautéed Vegetables 5.95

Tavern Fries, Tater Tots or Three Onion Rings 5.95

Sautéed Mushrooms or Asparagus 7.95

Mac & Cheese 7.95
add rotisserie chicken or pulled pork 2.00

Consumer Advisory: * Items are served raw, undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

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JOIN US FOR HAPPY HOUR
Sunday - Thursday
2:00 pm - 6:00 pm

BEER, WINE & COCKTAIL MENU

DRAUGHT CRAFT COCKTAILS

Pineapple Express

Campo Bravo tequila, Tattersall orange crema,
Tattersall lime crema & pineapple juice 11.00

MN Mule

Tattersall vodka, ginger syrup,
habanero bitters & lime 11.00

Blueberry Belt Buckle

Tattersall blackstrap rum, spiced rum,
blueberry liqueur, mint & lime 12.00

Farmers Daughter

New Amsterdam gin, Aperol, honey syrup 11.00

Tavern Old Fashioned

Tattersall rye whiskey, Four Roses
bourbon & cherry 12.00

SIGNATURE COCKTAILS

Stockyards Sangria

red wine, mint, seasonal fruit 10.00

Branding Iron

scotch, Tattersall orange crema,
beet simple syrup 10.00

Threshing Bee

gin, vodka, sauvignon blanc, lemongrass 10.00

Butch & Sundance *

Tattersall blackstrap rum,
tom & jerry batter, chocolate 10.00

Ranchers Gimlet

New Amsterdam gin, Nixta licor de clote,
cranberry 11.00

Savannah Sidecar

brandy, Cointreau, mango nectar 11.00

The Brick Crease

Buffalo Trace bourbon, honey syrup,
grapefruit, thyme 11.00

Crop Circles

Butterfly Cannon tequila,
jalapeno infused citrus 12.00

Tipped Cow

milk washed bourbon, earl grey, brown sugar 12.00

Midnight Cowboy

nitro espresso, vodka, chocolate liqueur 12.00

Ultimate Chocolate Martini

Absolut Vanilia vodka, Baileys irish cream,
Crème de Cacao & chocolate syrup 12.00

DRAUGHT BEER 16 OZ / 22 OZ

*Ask your bartender or server for seasonal feature

Coors Light 4.50 / 6.00

Hamm's 4.50 / 6.00

Michelob Golden Light 4.50 / 6.00

*Fulton Brewing 5.50 / 7.00

Kona Big Wave 5.50 / 7.00

Firestone Walker Cali Squeeze 6.50 / 8.00

Central Waters Mudpuppy Porter 6.50 / 8.00

Castle Danger Cream Ale 6.50 / 8.00

Bell's Two Hearted 6.50 / 8.00

Blue Moon 6.50 / 8.00

*Schell's 6.50 / 8.00

*Indeed Brewing 6.50 / 8.00

*Lift Bridge 6.50 / 8.00

*Sam Adams 6.50 / 8.00

Sierra Nevada Hazy Little Thing 6.50 / 8.00

Surly Furious 6.50 / 8.00

*Bent Paddle 7.50 / 9.00

*Wild State Hard Cider 7.50 / 9.00

BOTTLE / CAN BEER, CIDER & SELTZER

Bud Light / Budweiser / Busch Light

Miller High Life / Miller Lite

Michelob Ultra / Grain Belt Premium

Grain Belt Nordeast 4.00

Heineken / Corona

Beck's NA / Summit 5.00

White Claw Black Cherry 5.00

*High Noon 7.50

WINE BY THE GLASS

Sparkling

Wycliff Brut, CA 7.00

Benvolio, Prosecco, Veneto, IT 10.00

White / Rosé

Beringer, White Zinfandel, CA 7.00

Sycamore Lane, Chardonnay, CA 7.00

Chateau Ste. Michelle, Riesling, Columbia Valley 8.00

Folonari, Pinot Grigio, Delle Venezie, IT 8.00

Hess, Sauvignon Blanc, Shirttail Ranches, North Coast 9.00

Nobilo Sauvignon Blanc, Marlborough, New Zealand 9.00

Fleurs de Prairie, Rose, Languedoc, FR 11.00

Kendall Jackson VR, Chardonnay, CA 11.00

Red

Sycamore Lane, Merlot, CA 7.00

Sycamore Lane, Cabernet Sauvignon, CA 7.00

Chloe, Pinot Noir, Monterey County 9.00

Avalon, Red Blend, CA 9.00

Dona Paula, Malbec, Mendoza, AR 9.00

Predator, Old Vine, Zinfandel, Lodi 11.00

Columbia Crest, H3, Cabernet Sauvignon, Horse
Heaven Hills, Columbia Valley 11.00

WINE BY THE BOTTLE

Sparkling

Wycliff Brut, CA 28.00

Benvolio, Prosecco, Veneto, IT 40.00

White / Rosé

Beringer, White Zinfandel, CA 28.00

Sycamore Lane, Chardonnay, CA 28.00

Folonari, Pinot Grigio, Delle Venezie, IT 32.00

Chateau Ste. Michelle, Riesling, Columbia Valley 32.00

Nobilo Sauvignon Blanc, Marlborough, New Zealand 36.00

Hess, Sauvignon Blanc, Shirttail Ranches, North Coast 36.00

Fleurs de Prairie, Rose, Languedoc, FR 44.00

Kendall-Jackson, VR, Chardonnay, CA 44.00

Pine Ridge, Chenin Blanc -Viognier, CA 46.00

Red

Sycamore Lane, Merlot, CA 28.00

Sycamore Lane, Cabernet Sauvignon, CA 28.00

Chloe, Pinot Noir, Monterey County 36.00

Doña Paula, Malbec, AR 36.00

Avalon, Red Blend, CA 36.00

Predator, Old Vine Zinfandel, Lodi 44.00

Columbia Crest, H3, Cabernet Sauvignon, Horse

Heaven Hills, Columbia Valley 44.00

Chemistry, Pinot Noir, Willamette Valley 48.00

St. Francis, Cabernet Sauvignon, Sonoma County 52.00

Meiomi, Pinot Noir, CA 56

Campo Viejo, Rioja, ES 65.00

Ferrari-Carano, 'Siena,' Red Blend, Sonoma County 68.00

Quilt, Cabernet Sauvignon, Napa Valley 92.00

Groth, Cabernet Sauvignon, Napa Valley 120.00