

TINNERS

• PUBLIC HOUSE •

SHAREABLES

GIANT PRETZEL 🌱

Giant Bavarian style pretzel, served hot from the oven, with cheese sauce for dipping \$15.00

BUFFALO SPROUTS 🌱🌱

Crispy brussels sprouts, tossed in buffalo sauce and topped with blue cheese crumbles \$12.00

TINNERS TRIO 🌱

Homemade guacamole, smoked gouda cheese sauce, and home made salsa, served with tortilla chips \$13.50

FISH BITES

Crispy flakey fish fingers served with house tartar and lemon \$15.00

CRACK CORN DIP

House made sour cream corn dip, served cold with tortilla chips \$11.00

CHICKEN WINGS 🌱

Jumbo wings tossed with your choice: Buffalo Sauce, BBQ, Gold, Cajun, Parmesan Garlic, Stupid Hot sauce, Sweet Chili or Jerk dry rub or; Choice of blue cheese or ranch dressing for dipping 7 each - \$11.50 • 14 each - \$18.50

BUFFALO BEER CHEESE DIP

A blend of sour cream, cheeses, chicken, buffalo sauce, and Fernson's Lions Paw lager. Melted bleu cheese crumbles. Served with tortilla chips and celery sticks \$12.50

CHILI CHEESE FRIES 🌱

Crispy fries, house made chili and gouda cheese sauce, shredded cheddar and red onion, served with a side of sour cream \$10.50

TINNERS NACHOS 🌱

House made tortilla chips, taco beef, smoked gouda queso cheese sauce, lettuce, tomato, red onions, black olives, and jalapenos. Served with salsa and sour cream \$14.50 • Add guacamole \$2.50

STENSLAND CREAMERY CHEESE CURDS 🌱

Stensland Creamery cheese curds, lightly breaded and fried crispy. Served with smoky ranch dipping sauce \$11.50

SWEET CHILI SHRIMP

Lightly breaded shrimp, sweet chili sauce, on a bed of cabbage & shredded carrots. Topped with scallions. Served with boom boom sauce \$12.50

POUTINE

Crispy French fries, topped with bacon, house made gravy, cheese curds and gouda cheese sauce \$15.50

Chislic

Hand cut beef or lamb, fried to perfection and seasoned with garlic salt. Served with Texas Toast and your choice of ranch or BBQ
Beef 🌱 \$17.00 • Lamb 🌱 \$19.00

MAKE IT A BASKET

Served with fries, slaw and Texas toast.
Beef 🌱 \$21.00 • Lamb 🌱 \$23.00

FLATBREADS

Sub Cauliflower crust 🌱 for \$2.50. Add a soup or salad for \$3.00.

JALAPENO POPPER FLATBREAD

Cream Cheese, jalapeno, bacon, pizza cheese blend, with an orange glaze drizzle \$16.00

BUFFALO CHICKEN FLATBREAD

Garlic alfredo sauce, grilled chicken, Buffalo sauce, 4 cheese blend, red onions, blue cheese crumbles \$16.00

GRIZZLY BEAR FLATBREAD

Pepperoni, sausage, 4-cheese blend, red sauce \$16.00

CHICKEN BACON RANCH FLATBREAD

Chicken, smoked bacon, 4-cheese blend, house made ranch \$16.00

SIDES

5.00each 🌱 🌱

SWEET POTATO FRIES • FRENCH FRIES

COTTAGE CHEESE • GARLIC MASHED POTATO • RICE PILAF • STEAMED BROCCOLI
COLE SLAW • SOUP OR SIDE SALAD +\$2.00 • CHEESE CURDS +\$7.00

BASKETS

All baskets served with fries, coleslaw and Texas toast

SHRIMP BASKET

Breaded and golden fried popcorn shrimp, cocktail sauce and lemon \$18.00

FISH BITES BASKET

Golden fried flakey white fish, tartar sauce, lemon \$19.00

CHISLIC BASKET

Hand cut beef or lamb, Seasoned with garlic salt
Beef 🌱 \$21.00 • Lamb 🌱 \$23.00

CHICKEN STRIPS

Golden fried chicken, housemade ranch or BBQ sauce \$16.00

CHICKEN WINGS 🌱

Fried chicken wings tossed in your choice: Buffalo Sauce, BBQ, Gold, Cajun, Parmesan Garlic, Stupid Hot, Sweet Chili or Jerk dry rub. Served with your choice of Ranch or Blue Cheese dressing
7 each 15.50 • 14 each \$22.50

GRILLED CHICKEN WRAP

Grilled Chicken, lettuce, tomato, cheddar cheese, & ranch dressing, in a flour tortilla \$16.00
(NOT SERVED WITH TOAST)

🌱 = Gluten Sensitive. 🌱 = Vegetarian Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Many items can be adjusted without too much craziness. Just ask! Please be aware that during normal kitchen operations involving shared cooking and food products, we are unable to guarantee that any menu item can be completely free of allergens.

BURGERS

Burgers are double Black Angus beef patties.
Choice of side. Sub black bean burger 🍌 or
chicken breast for no charge. Sub Soup or Salad \$2.00.
Sub Gluten friendly bun 🌾 \$2.50.

TINNER’S BURGER

Lettuce, tomato, American cheese,
special sauce \$15.00

BBQ BURGER

Smoky bacon, cheddar, bbq sauce,
lettuce, tomato, crispy onions on a
brioche bun \$16.00

BLACK & BLUE BURGER

Crispy bacon, blue cheese crumbles,
caramelized onions, cajun spices, lettuce,
tomato \$16.00

PATTY MELT

Caramelized onions, American & Swiss
cheese, grilled sourdough \$16.00

CHILI CHEESE BURGER

Shredded cheddar cheese, red onion,
house made chili on grilled Texas toast
\$16.00

VOLCANO BURGER

Jalapenos, pepper jack cheese,
lettuce, tomato, buffalo sauce or
stupid hot sauce on a brioche bun \$16.00

PUB HOUSE BURGER

Swiss cheese, sautéed mushrooms and
caramelized onions smothered with house
made gravy. Served open faced on Texas
toast \$16.00

BEAN BURGER 🍌

Single bean patty, Havarti cheese, garlic
aioli, mixed greens, tomato, & red onion on a
toasted brioche bun \$16.00

SMOKED GOUDA MUSHROOM BURGER

Sautéed mushrooms, caramelized onions,
smoked gouda, lettuce, tomato on a brioche
bun \$16.00

SANDWICHES

Choice of side.
Sub soup or salad for \$2.00.

BURCH’S CHICKEN SANDWICH

Fried chicken tenders, honey mustard, Swiss
cheese, bacon, on grilled sourdough \$16.00

BLACKENED PRIME DIP SANDWICH

Thin sliced prime rib, Cajun seasoning,
crispy onions, Swiss cheese, horseradish
bistro sauce on a toasted ciabatta roll \$18.50

JACK OF CLUBS

Ham, turkey, bacon, Swiss cheese, tomato,
creamy house mayo, grilled sourdough \$15.00

MILE HIGH HAM & HAVARTI

Thin shaved smoked ham piled high and
topped with melted Havarti cheese and
honey mustard on a brioche bun \$15.00

CALIFORNIA CHICKEN

Grilled chicken, bacon, guacamole,
lettuce, tomato, red onions on ciabatta bun
\$15.00

SALADS

Add Grilled Chicken \$5.00
Add 3 Jumbo Shrimp or Salmon \$7.00
Add Sirloin \$8.00

HARVEST SPINACH SALAD 🌾

Spinach, blue cheese crumble, bacon,
apples, candied pecans, craisins, tossed
in creamy cider vinaigrette \$14.00

STEAK SALAD 🌾

Mixed greens, top sirloin, blue cheese
crumbles, tomatoes, red onions, choice
of dressing \$19.00

TEX MEX SALAD 🌾🍌

Mixed greens, black bean relish, tomato,
guacamole, tortilla chips, pepper jack
cheese and smoky ranch dressing \$15.00

CHEF SALAD 🌾

Mixed greens, ham, turkey, bacon,
hard boiled egg, cheddar cheese, tomato,
carrots, choice of dressing \$15.00

SUPER CAESAR

Chopped romaine hearts, Parmesan
cheese, garlic croutons, tomatoes, red
onion, egg, & bacon. Tossed in creamy
Caesar dressing \$15.00

DINNER SALAD

Fresh mixed greens, tomato, shredded
cheese, red onion and croutons with your
choice of dressing \$12.00

SOUPS \$6.00

CHILI
FRENCH ONION SOUP
SOUP OF THE DAY

House Specialties

Add a soup or salad for \$3.00

INFAMOUS BOWL

A bed of garlic mashed potatoes topped
with crispy chicken, sweet corn, shredded
cheddar cheese & brown gravy. Served
with garlic bread \$14.50

CHICKEN FAJITA BOWL

Chicken, corn, black beans, peppers,
onions, fajita seasoning Served on rice,
topped with guacamole and seasoned sour
cream. Served with corn tortilla chips.
\$18.50

CAJUN CREAM JAMBALAYA

Sauteed shrimp, chicken, Andouille
sausage, peppers, onions, tomatoes,
creamy Cajun alfredo, over seasoned rice.
Served with garlic bread \$22.00

SODAK COUNTRY RIBEYE 🌾

12 oz. Grilled ribeye, steamed broccoli,
choice of side, garlic toast \$33.00
Add 3 grilled jumbo shrimp \$6.50
Add mushrooms & onions \$2.00

TINNERS SIRLOIN 🌾

Hand cut grilled Angus top sirloin served
with broccoli & your choice of side &
garlic bread \$18.00
Add 3 grilled jumbo shrimp \$6.50
Add mushrooms & onions \$2.00

VEGETABLE STIR FRY 🌾🍌

Stir fried mixed vegetables tossed in
our house made plum sauce over seasoned
rice with garlic toast \$15.50
Add chicken \$5.00 • shrimp \$7.00 • steak \$8.00

RAGIN’ CAJUN PASTA

Penne pasta tossed with Cajun cream
sauce, chicken, shrimp, Andouille sausage,
peppers, onions, tomatoes with garlic
toast \$22.00

ISLAND SHRIMP BOWL 🌾

Jerk spiced shrimp, black beans & rice,
roasted sweet potatoes, spinach,
mango salsa, guacamole \$22.00

BACON MAC & CHEESE

Crispy bacon, smoked gouda cheese
sauce, herb bread crumbs, parmesan,
garlic bread \$17.50 • Add chicken \$4.50

CHIPOTLE MAPLE SALMON BOWL 🌾

Grilled chipotle & maple salmon, spinach,
roasted sweet potato, grilled red onions,
rice, fresh guacamole, lime crème \$23.50

SIDES

5.00 each 🌾 🍌

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