

TINNERS

• PUBLIC HOUSE •

SHAREABLES

GIANT PRETZEL 🌿

Giant Bavarian style pretzel, served hot from the oven, with cheese sauce for dipping \$13.50

BUFFALO SPROUTS 🌿🌱

Crispy brussels sprouts, tossed in buffalo sauce and topped with blue cheese crumbles \$10.50

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 \$13.50

CRACK CORN DIP

House made sour cream corn dip, served cold with tortilla chips \$9.50

CHICKEN WINGS 🌱

Jumbo wings tossed with your choice: Buffalo Sauce, BBQ, Gold, Cajun, Parmesan Garlic, Stupid Hot sauce 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

MAC & CHEESE BITES

Golden fried breaded bacon & white cheddar mac and cheese nuggets. Served with ranch \$13.50

POUTINE

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

Chislic

10 oz of 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 🌱 \$16.50 • Lamb 🌱 \$18.50

MAKE IT A BASKET

10 oz served with fries, slaw and Texas toast.
Beef 🌱 \$20.50 • Lamb 🌱 \$22.50

FLATBREADS

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

JALAPENO POPPER FLATBREAD

Cream Cheese, jalapeno, bacon, pizza cheese blend, with an orange glaze drizzle \$15.50.

BUFFALO CHICKEN FLATBREAD

Garlic alfredo sauce, grilled chicken, Buffalo sauce, 4 cheese blend, red onions, blue cheese crumbles \$15.50

GRIZZLY BEAR FLATBREAD

Pepperoni, sausage, 4-cheese blend, red sauce \$15.50

CHICKEN BACON RANCH FLATBREAD

Chicken, smoked bacon, 4-cheese blend, house made ranch \$15.50

SIDES

5.00each 🌱 🌿

SWEET POTATO FRIES • FRENCH FRIES

COTTAGE CHEESE • GARLIC MASHED POTATO • RICE PILAF • STEAMED BROCCOLI
COLE SLAW • SOUP OR SIDE SALAD +\$1.50 • CHEESE CURDS +\$7.00

BASKETS

All baskets served with fries, coleslaw and Texas toast

SHRIMP BASKET

Breaded and golden fried butterfly shrimp, cocktail sauce and lemon \$17.50

FISH BITES BASKET

Golden fried flakey white fish, tartar sauce, lemon \$17.50

CHISLIC BASKET

10oz hand cut beef or lamb, Seasoned with garlic salt
Beef 🌱 \$20.50 • Lamb 🌱 \$22.50

CHICKEN STRIPS

Golden fried chicken, housemade ranch or BBQ sauce \$13.50

CHICKEN WINGS 🌱

Fried chicken wings tossed in your choice: Buffalo Sauce, BBQ, Gold, Cajun, Parmesan Garlic, Stupid Hot 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 \$15.50
(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

TINNER’S BURGER

Lettuce, tomato, American cheese, special sauce \$14.50

BBQ BURGER

Smoky bacon, cheddar, bbq sauce, lettuce, tomato, crispy onions on a brioche bun \$15.50

BLACK & BLUE BURGER

Crispy bacon, blue cheese crumbles, caramelized onions, cajun spices, lettuce, tomato \$15.50

PATTY MELT

Caramelized onions, American & Swiss cheese, grilled sourdough \$15.50

CHILI CHEESE BURGER

Shredded cheddar cheese, red onion, house made chili on grilled Texas toast \$15.50

Burgers are double Black Angus beef patties. Choice of side. Sub black bean burger 🍌 or chicken breast for no charge. Sub Soup or Salad \$1.50. Sub Gluten friendly bun 🌾 \$2.50.

VOLCANO BURGER

Jalapenos, pepper jack cheese, lettuce, tomato, buffalo sauce or stupid hot sauce on a brioche bun \$15.50

PUB HOUSE BURGER

Swiss cheese, sautéed mushrooms and caramelized onions smothered with house made gravy. Served open faced on Texas toast \$15.50

BEAN BURGER 🍌

Single bean patty, Havarti cheese, garlic aioli, mixed greens, tomato, & red onion on a toasted brioche bun \$15.50

SMOKED GOUDA MUSHROOM BURGER

Sautéed mushrooms, caramelized onions, smoked gouda, lettuce, tomato on a brioche bun \$15.50

SANDWICHES

BURCH’S CHICKEN SANDWICH

Fried chicken tenders, honey mustard, Swiss cheese, bacon, on grilled sourdough \$15.50

BLACKENED PRIME DIP SANDWICH

Thin sliced prime rib, Cajun seasoning, crispy onions, Swiss cheese, horseradish bistro sauce on a toasted ciabatta roll \$17.50

JACK OF CLUBS

Ham, turkey, bacon, Swiss cheese, tomato, creamy house mayo, grilled sourdough \$14.50

Choice of side. Sub soup or salad for \$1.

MILE HIGH HAM & HAVARTI

Thin shaved smoked ham piled high and topped with melted Havarti cheese and honey mustard on a brioche bun \$14.50

CALIFORNIA CHICKEN

Grilled chicken, bacon, guacamole, lettuce, tomato, red onions on ciabatta bun \$14.50

House Specialties

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 \$19.50

SODAK COUNTRY RIBEYE 🌾

12 oz. Grilled ribeye, steamed broccoli, choice of side, garlic toast \$28.50
*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 \$16.50
*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 \$14.50
Add chicken \$4.50 • shrimp \$6.50 • steak \$7.50

SALADS

*Add Grilled Chicken \$4.50
Add 3 Jumbo Shrimp or Salmon \$6.50
Add Sirloin \$7.50*

HARVEST SPINACH SALAD 🌾

Spinach, blue cheese crumble, bacon, apples, candied pecans, craisins, tossed in creamy cider vinaigrette \$13.50

STEAK SALAD 🌾

Mixed greens, top sirloin, blue cheese crumbles, tomatoes, red onions, choice of dressing \$18.50

TEX MEX SALAD 🌾 🍌

Mixed greens, black bean relish, tomato, guacamole, tortilla chips, pepper jack cheese and smoky ranch dressing \$14.50

CHEF SALAD 🌾

Mixed greens, ham, turkey, bacon, hard boiled egg, cheddar cheese, tomato, carrots, choice of dressing \$14.50

SUPER CAESAR

Chopped romaine hearts, Parmesan cheese, garlic croutons, tomatoes, red onion, egg, & bacon. Tossed in creamy Caesar dressing \$14.50

DINNER SALAD

Fresh mixed greens, tomato, shredded cheese, red onion and croutons with your choice of dressing \$11.50

SOUPS \$6.00

CHILI
FRENCH ONION SOUP
SOUP OF THE DAY

Add a soup or salad for \$2.55

RAGIN’ CAJUN PASTA

Penne pasta tossed with Cajun cream sauce, chicken, shrimp, Andouille sausage, peppers, onions, tomatoes with garlic toast \$19.50

ISLAND SHRIMP BOWL 🌾

Jerk spiced shrimp, black beans & rice, roasted sweet potatoes, spinach, mango salsa, guacamole \$19.50

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 🌾 🍌

SWEET POTATO FRIES • FRENCH FRIES
COTTAGE CHEESE • GARLIC MASHED POTATO • RICE PILAF • STEAMED BROCCOLI
COLE SLAW • SOUP OR SIDE SALAD +\$1.50 • CHEESE CURDS +\$7.00

🌾 = 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.