



Appetizers

HOUSE CUT FRENCH FRIES 5.00

Choice of two sauces: ketchup, peppercorn ranch, blue cheese, masterwork sauce

CHICKEN WINGS 12.50

Choice of: dry rub, bbq, buffalo, sweet chili glaze with peppercorn ranch or blue cheese

ELLSWORTH CO-OP CHEESE CURDS 9.00

With peppercorn ranch dressing

BROOKLYN NACHOS 13.00

Choice of: Chipotle pork or chicken with cheddar cheese, lime crema, pico de gallo, cilantro, salsa verde, chipotle sauce

CHICKEN FLATBREAD 11.00

Queso fresco, salsa verde, poblanos, lime crema

MARGHERITA FLATBREAD 11.00

Fresh tomato, mozzarella, basil pesto, olive oil

SAUSAGE FLATBREAD 11.00

Sausage, roasted peppers, four cheeses

Soups & Salads

GRILLED CHICKEN SALAD 15.00

Mixed greens, goat cheese, strawberries, candied walnuts, strawberry vinaigrette

HARVEST CHICKEN SALAD 15.00

Mixed greens, grilled chicken, roasted butternut squash, pickled red onions, feta, maple mustard vinaigrette

COBB SALAD 15.00

Mixed greens, grilled chicken, blue cheese, tomato, bacon, hard boiled egg, red wine vinaigrette

BROOKLYN SIDE SALAD 7.00

Mixed greens, cucumbers, tomato, champagne vinaigrette

CAESAR SALAD 7.00

Romaine, croutons, aged parmesan
Add grilled chicken breast 5.00

BEEF CHILI BOWL 11.00

Sour cream, cheddar, scallions

CHICKEN WILD RICE SOUP 6.00, bowl 10.00

Served with toasted almonds

SOUP 6.00, bowl 10.00

Daily preparation

Sandwiches

Served with French fries and pickles
Sub fresh fruit or a side salad for \$1.50
Sub Beyond Vegan patty for \$1.50

FRIED WALLEYE SANDWICH 15.00

Potato bun, dill pickles, napa slaw

GRILLED CHICKEN SANDWICH 13.50

Potato bun, lettuce, tomato, Provolone, roasted garlic mayonnaise

BLT CHICKEN WRAP 13.50

Mixed greens, bacon, tomato, peppercorn ranch

CLUBHOUSE SANDWICH 14.00

Organic sprouted multigrain bread, turkey, ham, Provolone cheese, bacon, lettuce, tomato, mayonnaise

BROOKLYN MASTERWORK BURGER* single 12.00 double 15.00

Potato bun, house ground beef, American cheese, confit tomato, pickles, shredded lettuce, masterwork sauce

MUSHROOM SWISS BURGER* single 11.00 double 14.00

Potato bun, house ground beef, mushrooms, caramelized onions

BACON CHEDDAR BURGER* single 11.00 double 14.00

Potato bun, house ground beef, aged yellow Cheddar cheese, applewood smoked bacon, lettuce, tomato

Entrees

Available from 5:00-9:00pm

STEAK FRITES 19.50

Seared steak, French fries, black pepper cream sauce

SIGNATURE SPAGHETTI AND MEATBALLS 16.50

Fresh tomato sauce, aged parmesan

HERB CRUSTED WALLEYE 21.50

Wild rice risotto, lemon butter

Desserts

WARM DARK CHOCOLATE FUDGE CAKE

Vanilla bean ice cream, sea salt caramel almond crunch 7.50

CINNAMON SUGAR MINI DONUTS 7.00

ICE CREAM AND SORBET 6.00

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.
Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 3% wellness charge is added to all guest checks to help offset the rising costs of employee wages and benefits. This charge is not a gratuity.

Wines

<i>Sparkling</i>	6 oz	Bottle
Prosecco, Maschio, Teviso, Italy	10	38
Moscato, Saracco, Italy	10	38
Blanc de Noirs, Domaine Chandon, California		70
Champagne, Pol Roger Brut Reserve, Épernay, France		105

White/Rose

Pinot Grigio, Anziano, Italy	8	30
Gavi, La Scolca, Piedmont, Italy		45
Sauvignon Blanc, Giesen, New Zealand	10	38
Sauvignon Blanc, Hanna Winery, Russian River Valley, Sonoma County, California		45
Chenin Blanc/Viognier, Pine Ridge, California	9	34
Saint-Véran, Albert Bichot, Burgundy, France		65
Chardonnay, Forestville, California	7	26
Chardonnay, Frank Family Vineyards, Carneros, Napa Valley, California		80
Rose, Champs de Province, France	11	42
Pinot Noir Rosé, Stoller Family Estate, Willamette Valley, Oregon		55

Red

Pinot Noir, Pepperwood, Chile	7	26
Pinot Noir, Duck Pond Cellars, Willamette Valley, Oregon		55
Chianti, Cecchi, Tuscany, Italy	9	34
Toscana Rosso, Casa Brancaia, 'Tre,' Tuscany, Italy	12	46
Barbaresco, Franco Serra, Peimonte, Italy		75
Malbec, Cigar Box, Piedmont, Italy	9	32
Nebbiolo, Renato Ratti, 'Ochetti,' Langhe, Piedmont, Italy		65
Zinfandel Blend, Kuleto Estate, 'Native Son,' Napa Valley, California		55
Cabernet Sauvignon, Forestville	7	26
Cabernet Sauvignon, Hendry, HRW, Napa Valley, California		80

The Brooklyn Cocktails

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- Cork & Cleaver Cosmo** Tito's Vodka, Orange Liqueur, Cranberry, Lime
- Blue Mule** Prairie Organic Vodka, Blueberry, Lime, Ginger Beer, Thyme
- Get a Buzzzzz** Gordon's London Dry Gin, Tattersall Orange Crema, Lemon, Honey
- Up to Eleven** Cabrito Blanco Tequila, Ancho Reyes Verde, Lime, Agave Nectar, Tajin
- Brooklyn Spritz** Tattersall Bitter Orange, Sparkling Wine, Seltzer, Orange
- Whiskey Sour-ish** Old Overshot Rye, Green Chartreuse, Pineapple, Lemon, Basil

Beer

Domestic & Craft

White Claw Mango and Black Cherry	6.00
Michelob Golden Light, MO	4.50
Coors Light, CO	4.50
Grain Belt Nordeast, MN	4.50
Crispin Apple Cider, MN	5.50
Fulton Sweet Child of Vine IPA, MN	5.50
Surly Furious IPA, MN	8.00
Summit EPA, MN	4.50
Bud	4.50
Bud Light	4.50

Import

Corona Extra, Mexico	5.50
Stella Artois, Belgium	5.50
Heineken 0.0, Holland	5.50

Ask your server about our 8 rotating and seasonal draft selection