

STARTERS

Wisconsin Cheese Curds\$8
Famous Ellsworth white cheddar cheese curds seasoned, hand battered and freshly fried. Served with house made ranch.

Traditional or Boneless Wings.....\$14 (full) \$7.5 (half)
Freshly fried and tossed in your choice of sauce or rub, served with fresh celery sticks and dipping sauce.

Sauce	Dry Rub
Classic buffalo style with bleu cheese	Signature rub with house made ranch
Sweet sesame with habanero ranch	Cajun rub with house made ranch
BBQ with house made ranch	Salt & Vinegar with bleu cheese

Chips, Salsa and Guac\$8
House made roasted vegetable salsa and fresh guacamole with chili-lime tortilla chips.

Hand-cut French Fries.....\$4.5
Crispy, golden brown and dusted in Cajun seasonings.

Chicken Tenders..... \$9
Hand breaded tenders fried to a crisp golden brown. Served with choice of BBQ, Mustard Girl® honey mustard, house made ranch or habanero ranch.

Minnesota Poutine \$10
Crisp tater tots and Ellsworth cheese curds smothered in Minnesota wild rice soup.

Fried Green Tomatoes..... \$7
Fresh green tomato slices fried golden brown with a drizzle of house made ranch.

Roasted Garlic Hummus \$7.5
House made hummus with Naan and fresh vegetables.

Minnesota Tater Tots \$4.5
Crispy, golden brown and dusted in Cajun seasonings.

Baby Dill Frickles..... \$8.5
Crispy, fried, hand breaded Milwaukee's Best® petite dill pickles served with house made habanero ranch.

BURGERS

FRESH SIGNATURE BLEND SMASH-STYLE 1/3 LB BURGERS ON A LOCAL BAKERY FRESH BUN, SERVED WITH HOUSE MADE PICKLES AND CHOICE OF KETTLE CHIPS OR HOUSE MADE COLE SLAW
SUBSTITUTE CHOICE OF HAND-CUT CAJUN FRENCH FRIES, CAJUN TATER TOTS OR FRESH VEGETABLES WITH RANCH - \$1.5
SUBSTITUTE CUP OF SOUP OF THE DAY, CUP OF MINNESOTA WILD RICE SOUP OR SIDE SALAD WITH DRESSING CHOICE - \$2.5
SUBSTITUTE GRILLED CHICKEN - NO CHARGE, SUBSTITUTE VEGETARIAN BEYOND® BURGER - \$2, SUBSTITUTE GLUTEN FREE BUN - \$2
ADD HOUSE MADE SEASONED SOUR CREAM - 75¢

Our 70th Anniversary Burger \$11
Thinly sliced pork belly dipped in Italian jus, piled high and topped with smoked American.

The 7th Street Burger..... \$9.5
Deliciously simple - topped with white American, resting on a bed of Alary's very own house made pickles.

Smokehouse Burger..... \$11.5
Wisconsin cheddar cheese, crisp cherrywood smoked bacon and southern BBQ sauce topped with crispy onion straws.

Lowertown Burger \$11.5
House made jalapeño bacon chutney, melted pepper-jack cheese and a spread of herb mayo.

Black & Bleu Burger..... \$10.5
Wisconsin sharp cheddar, crumbled bleu cheese, sautéed onion and dusted with Cajun seasoning.

Pattie Melt..... \$10
Sautéed onions, house made thousand island dressing, melted cheddar and Swiss cheese on grilled marble rye.

Maple Hangover \$11.5
White American cheese, cherrywood smoked bacon, fresh fried egg sunny-side-up and topped with melted maple syrup infused butter.

Burger Havana..... \$11.5
Our burger the Cubano way - topped with hand sliced ham, house pickles, melted Swiss cheese and a spread of Mustard Girl® stone ground mustard.

Bacon Cheeseburger..... \$10.5
Cherrywood smoked bacon and choice of cheese; Swiss, white American, cheddar, provolone or pepper-jack.

Burger of the "Moment" \$10
Ask your server or bartender about our current featured specialty burger. Get it while you can before the "moment" is gone!

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SPICE**

Love our burgers?
Our signature wings and every burger at Alary's Bar is generously seasoned with 14 Spice made locally right here in St. Paul, MN.
Available For Purchase.....\$4 (2oz Jar)

SANDWICHES

SANDWICHES ARE SERVED WITH HOUSE MADE PICKLES AND CHOICE OF KETTLE CHIPS OR HOUSE MADE COLE SLAW
SUBSTITUTE CHOICE OF HAND-CUT CAJUN FRENCH FRIES, CAJUN TATER TOTS OR FRESH VEGETABLES WITH RANCH - \$1.5
SUBSTITUTE CUP OF SOUP OF THE DAY, CUP OF MINNESOTA WILD RICE SOUP OR SIDE SALAD WITH DRESSING CHOICE - \$2.5
ADD HOUSE MADE SEASONED SOUR CREAM - 75¢

Italian Beef \$11
Hand sliced Vienna Beef® simmered in our house made gravy, served on a fresh hoagie roll with giardiniera and au jus.
Add provolone cheese - \$1

Fried Green Tomato BLT..... \$9
Cherrywood smoked bacon, crisp lettuce and fresh fried green tomatoes on toasted sourdough with a house made ranch.

Crispy Fried Chicken \$11
Buttermilk marinated chicken breast, hand battered then fried to a golden crisp. Served on a bakery fresh bun with house made pickles and herb mayo.
Dipped in buffalo sauce - \$1

Classic Club \$11
Hand sliced ham and turkey, Swiss cheese, cherrywood smoked bacon, crisp lettuce, tomatoes and house made herb mayo served on bakery fresh sourdough.

Rachel \$11
Hand sliced turkey, house made coleslaw, Swiss cheese and house made thousand island dressing on bakery fresh grilled marble rye.

Bison Reuben \$13
Scratch house made bison pastrami sliced by hand, sauerkraut, swiss cheese and house made thousand island dressing on grilled, bakery fresh marble rye.

Grilled Cheese Deluxe.....\$9.5
Bakery fresh Parmesan crusted sourdough with melted pepper jack and cheddar cheese, thick cut cherrywood smoked bacon and sliced tomato.

Italian Grilled Chicken\$11
All natural, grilled chicken breast with fresh lettuce, tomato, red onion, herb mayo, house made red wine vinaigrette and topped with melted provolone cheese.

Italian Grinder\$10
Hand sliced salami, ham and provolone with crisp lettuce, tomato, red onion, giardiniera, red wine vinaigrette and a house made herb mayo spread on a bakery fresh hoagie roll.

Chicago Hot Dog\$8.5
All beef hot dog with all the fixins' - fresh sliced tomato, pickle, sport peppers, diced onion, neon green relish, pickle, Mustard Girl® yellow mustard and a dash of celery salt.

SOUPS & SALADS

Minnesota Wild Rice\$4.5 (cup) \$6 (bowl)
Creamy house made soup with carrots, celery, chicken and authentic Minnesota wild rice.

Chicken Caesar\$10.5
Hand torn Romaine hearts, house made croutons, freshly grated parmesan and cheese tossed Caesar dressing.

Soup of the Day..... \$4.5 (cup) \$6 (bowl)
House made soup made fresh every day.

Wedge \$8.5
A hearty wedge of iceberg lettuce, smoked cherrywood bacon, fresh tomato with house made bleu cheese dressing and a dusting of bleu cheese crumbles.