

# STARTERS

**Wisconsin Cheese Curds** ..... \$8.5

Famous Ellsworth white cheddar cheese curds seasoned, hand battered and freshly fried. Served with house made ranch.

**Traditional or Boneless Wings**.....\$16 (full) \$8.5 (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

**Hand-cut French Fries** ..... \$5

Crispy, golden brown and dusted in Cajun seasonings.

**Chicken Tenders** ..... \$10

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** ..... \$11

Crisp tater tots and Ellsworth cheese curds smothered in Minnesota wild rice soup.

**Minnesota Tater Tots**..... \$5

Crispy, golden brown and dusted in Cajun seasonings.

**Baby Dill Frickles** ..... \$9

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¢

**The 7th Street Burger** ..... \$10.5

Deliciously simple - topped with white American, resting on a bed of Alary's very own house made pickles.

**Smokehouse Burger** ..... \$12.5

Wisconsin cheddar cheese, crisp cherrywood smoked bacon and southern BBQ sauce topped with crispy onion straws.

**Lowertown Burger** ..... \$12.5

House made jalapeño bacon chutney, melted pepper-jack cheese and a spread of herb mayo.

**Black & Bleu Burger** ..... \$11.5

Wisconsin sharp cheddar, crumbled bleu cheese, sautéed onion and dusted with Cajun seasoning.

**Maple Hangover**..... \$12.5

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

**Burger Havana** ..... \$12.5

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** ..... \$11.5

Cherrywood smoked bacon and choice of cheese; Swiss, white American, cheddar, provolone or pepper-jack.

**Bistro Burger**..... \$12.5

Our signature smash-style burger smothered in creamy, house made cabernet sauce, sautéed herb mushrooms and Swiss cheese.

# 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** ..... \$12

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

**Crispy Fried Chicken**..... \$12

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**..... \$12

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

**Grilled Cheese Deluxe** ..... \$10.5

Bakery fresh Parmesan crusted sourdough with melted pepper jack and cheddar cheese, thick cut cherrywood smoked bacon and sliced tomato.

**Italian Grilled Chicken** ..... \$12

All natural, grilled marinated chicken breast with fresh lettuce, tomato, red onion, herb mayo, house made red wine vinaigrette and topped with melted provolone cheese.

**Italian Grinder**..... \$11

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.

# 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.