

# The HOWE

DAILY KITCHEN & BAR

## Appetizers

**BRUSSELS SPROUTS** ●  
bacon, bleu cheese crumbles,  
Northeast beer & balsamic glaze [8.5]

**BROCCOLI & CHEDDAR TOTS**  
house made, served w/spicy  
ketchup [8]

**HUMMUS DUO** ●  
roasted garlic hummus & chipotle red  
pepper hummus, carrot, celery,  
cucumber, green pepper, red bell  
pepper, pita bread [10]

**BEER BATTERED  
ONION RINGS**  
served w/spicy ketchup [7]

**BROASTED BONE-IN OR  
BONELESS WINGS**  
served plain, dry rub or tossed in  
buffalo, hot chic or sweet thai chili.  
served with celery & bleu cheese or  
ranch [small 7 | large 12]

**ELLSWORTH, WI  
CHEESE CURDS**  
served w/spicy jam [7]

**PRETZEL STICKS**  
served with honey mustard or warm  
beer cheese [7]

**IDAHO NACHOS**  
waffle fries, beer cheese sauce,  
carnitas, jalapeños, pico de gallo,  
sour cream & guacamole [13]

**CHIPS & ONION DIP** [5]

**CREWSHI ROLL**  
pickles, cream cheese & pastrami [7]

**TENDERS & FRIES**  
w/choice of sauce [11]

**BRISKET POUTINE**  
cheese curds, cheese sauce, stout  
gravy, bacon & green onions [12]

**SWEET POTATO FRIES**  
topped w/chipotle mayo & green onions [8]

**HOWE DEVEILED EGGS** ●  
sriracha stuffed deviled eggs, jalapeño  
bacon [7]

## Flatbreads

**PROSCIUTTO & FIG**  
shaved prosciutto, fig & caramelized  
onion spread, mozzarella, grated  
parmesan, baby arugula & balsamic  
glaze [12]

**MARGHERITA**  
house made pizza sauce, tomato,  
basil, roasted garlic, mozzarella &  
extra virgin olive oil [9.5]

● indicated items are or can be prepared  
gluten friendly

why do we call it gluten friendly? because we use flour in  
our kitchen there is a chance of cross-contamination on  
all menu items, so we cannot ensure that menu items are  
100% gluten-free

\*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR  
UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE OUR RISK OF FOODBORNE ILLNESS.

## Broasted

delicious & always freshly cooked to order  
& can take up to 20 min, but worth it!  
choose original or hot chick  
served with mashed potatoes, gravy,  
coleslaw & house pickles  
substitute breast [2]  
add cornbread muffin [2]  
add jalapeño mac & cheese [5]

### 2 PIECE MEAL

leg & wing [10] leg & thigh [11]  
breast & wing [12] breast & thigh [13]

### 1/2 A BIRD [15]

**THE WHOLE DAMN BIRD** [25]

## Entrees

**BRISKET DINNER**  
house smoked, sliced & served with  
fries, coleslaw, bbq & texas toast [16]

**CHICKEN MAC & CHEESE**  
jalapeño bacon, jalapeños, smoked cheddar  
& American, cavatappi noodles, topped w/  
hot broasted chicken breast [15]

**BRISKET MAC & CHEESE**  
jalapeño bacon, jalapeños, smoked cheddar  
& American, cavatappi noodles, topped w/  
brisket, crispy onions & bbq [15]

**FISH & CHIPS**  
Northeast-battered cod, served with fries,  
coleslaw & jalapeño tartar sauce [14]

**THAI CURRY BOWL** (vegan)  
green curry, red & green peppers, carrots,  
peanuts, cilantro, basil, kale, brussels sprouts &  
basmati rice  
choice of chicken or tofu [14]

## Salads

add chicken breast [4]  
add tofu [3]

**BUFFALO CHICKEN** ●  
crispy or grilled buffalo chicken, mixed  
greens, tomatoes, red onions, celery,  
tossed with ranch dressing & topped with  
bleu cheese crumbles [13]

**STEAK COBB**  
mixed greens, steak, hard boiled egg,  
bacon, bleu cheese crumbles, avocado,  
tomatoes & choice of dressing [15.5]

**HARVEST** ●  
apple, roasted butternut squash, golden  
beets, dried cranberries, candied pecans,  
red onions, spring mix tossed with maple  
roasted garlic vinaigrette [10] w/chicken [14]

**SIDE SALAD** ●  
spring mix, onion, tomato, cucumber,  
croutons & choice of dressing [5]

## Soup

**SOUP OF THE DAY**  
[cup 4 | bowl 6]

**STOUT BRISKET CHILI**  
served with jalapeno cornbread [cup 5 |  
skillet 9]

20% gratuity will be added to parties of 8 or more.

## Burgers & More

burgers cooked to pink\*\* or no pink.  
served with bistro chips, fries or coleslaw  
sub gluten free bun [1]  
upgrade your side [2]  
sweet potato fries, onion rings, soup, salad,  
or broccoli & cheddar tater tots

**DRUNKIN' LUCY**  
bleu cheese-stuffed patty, beer cheese  
sauce, crispy onions & Jameson glaze  
(cooked to well done) [14]

**STATION 21**  
jalapeño bacon, ghost pepper cheese,  
sautéed onions & spicy ketchup [14]

**CLASSIC CHEESE BURGER**  
beef or turkey patty with choice of  
cheese: American, Swiss, sharp cheddar,  
provolone, pepper jack, bleu cheese [11]  
cali-style no extra charge (just ask)

sub ghost pepper cheese [1]  
+ sautéed onions or bbq sauce [.60]  
+ bacon or mushrooms [1]  
+ jalapeño bacon [1.5]

**TURKEY**  
seasoned ground turkey, green onions,  
lettuce, tomato, chipotle mayo & avocado [10]

**LONGFELLOW**  
2 - 1/4 lb patties, 1000 island, lettuce, pickles,  
tomatoes, bacon, cheddar & provolone [13]

**BLACK & BLEU**  
bleu cheese crumbles, black pepper &  
caramelized onions & arugula [13]

**DOUBLE ROYAL**  
2 - 1/4 lb patties, American cheese, red onion  
roasted garlic aioli, house pickles [12]  
add bacon [1] add egg [1]

**IMPOSSIBLE VEGAN BURGER**  
garlic mayo, avocado, lettuce, tomato &  
vegan bun [15]

...more

**BROASTED CHICKEN  
SANDWICH**  
house seasoned or hot chick, coleslaw &  
pickles [11]

**REUBEN**  
corned beef brisket, Swiss, 1000 island  
dressing, sauerkraut on pumpernickel [12]

**BRISKET GRILLED CHEESE**  
slow roasted Texas style brisket, sautéed  
onions, sharp cheddar & provolone [14]

**BRISKET FRENCH DIP**  
slow roasted Texas style brisket, sautéed onion,  
provolone cheese [14]

**VEGAN KOREAN BBQ**  
Herbivorous Butcher vegan short rib,  
sweet thai chili coleslaw, vegan chipotle mayo  
on a vegan bun [14]

**B.E.L.T.A.** ●  
apple-wood bacon, fried egg, arugula, tomatoes,  
avocado, roasted garlic mayo on multi-grain [13]

**3 TACOS**  
lettuce, pico de gallo, chipotle mayo, flour  
tortillas - fish or carnitas [11]  
vegan korean bbq w/vegan mayo [14]

## Dessert

**SKILLET SALTED CARMEL  
CRUNCH COOKIE W/ICE  
CREAM** [6]

**SKILLET CHOCOLATE CHIP  
COOKIE W/ICE CREAM** [6]

PER COMPANY POLICY, WE KINDLY ASK THAT ALL  
PATIO TABLE PATRONS PROVIDE A CREDIT CARD TO  
AUTHORIZE FOR THEIR VISIT

# LIQUOR

\*\* House Whiskey

## COCKTAILS

### HOWE OLD FASHIONED

Single Barrel Knob Creek, Brown Sugar Syrup, Cherry Bark Vanilla & Angostura bitters, orange slice and a cherry, on the rocks [11]

### HOWE MANHATTAN

Knob Creek Rye, Cocchi vermouth, angostura bitters and a cherry, on the rocks [11]

### DARK & STORMY

Black Magic rum, St. Elizabeth allspice dram, ginger beer and lime, on the rocks [7]

### AMERICAN MULE

Titos Handmade Vodka, ginger beer & lime wedge [8]

### HEMMINGWAY'S WINTER

Tres Agaves Tequila, Del Maguey Mezcal, grapefruit bitters, lime, simple syrup & soda [9]

### NEGRONI

London Dry Gin, Cocchi Vermouth, Campari & Coffee Tincture [10]

### BIG GINGER

2 Gingers, ginger ale, bitters, served w/ lime & lemon wedge [7]

### BLACKBERRY FRENCH 75

London dry gin, cassis, lemon juice, simple syrup and champagne, served up [9]

## MOCKTAILS \$5

### TRAVELING SALESMAN

Fresh lime juice, simple syrup, ginger beer, mint

### SCRATCH GOLFER

Hibiscus syrup, pink lemonade and soda water

## WINE

### WHITE

	Glass	Carafe	Bottle
<b>PINOT GRIGIO, MONTEVINA, California</b> <i>Juicy Bartlett pears and citrus with subtle hints of nutmeg and spice</i>	8	15	29
<b>SAUVIGNON BLANC, ECHO BAY, New Zealand</b> <i>Festy citrus and floral aromas lead to balanced flavors of passion fruit, melon, fig and gooseberry</i>	10	19	36
<b>CHARDONNAY, CHARLES &amp; CHARLES, Washington</b> <i>Flavors intensify on the palate where they are joined by light tropical notes and a streak of minerality on its mid-weight frame</i>	9	17	33
<b>RIESLING, SEAGLASS, Monterey County</b> <i>Ripe apricot, sweet peaches, tropical fruit and floral aromas</i>	8	15	29
<b>ROSE, POMELO, California</b> <i>Summer strawberry aromas with juicy watermelon and raspberry flavors</i>	10	19	36

### RED

	Glass	Carafe	Bottle
<b>CABERNET SAUVIGNON, SEAGLASS, Paso Robles</b> <i>Ripe blackberry and black cherry framed by hints of spicy oak</i>	9	17	33
<b>MERLOT "BORDEAUX" BLEND, CHARLES &amp; CHARLES, Washington</b> <i>Aromas of black cherry, dark chocolate and boysenberry with notes of vanilla, crushed gravel, wet earth and tar</i>	10	19	38
<b>SYRAH BLEND, HOPES END, South Australia</b> <i>Forest fruit jam, vanilla with subtle oak, a hint of chocolate and a velvety, smooth finish.</i>	8	15	29
<b>MALBEC, DOÑA PAULA, Argentina</b> <i>Aromas of black fruits, violets, spices and mineral notes</i>	8	15	29
<b>PINOT NOIR, FOLIE À DEUX, Sonoma, California</b> <i>Seductive and complex. Bold raspberry and cherry flavors</i>	11	21	40

## WHISKEY

### BOURBON

**\*\*Knob Creek-KENTUCKY** 8 12.5  
120 proof - exclusively made for The Howe  
We hand select our house barrels for a distinctive whiskey experience you won't find anywhere else

	1.25 oz	2 oz
Bakers 7	9	14
Basil Hayden's	9	14
Buffalo Trace	9	14
Bookers	10	14
Elijah Craig	7	10
High West American Prairie	9	14
High West Campfire	6	9
Jim Beam Single Barrel	9	14
Knob Creek	6	10
Maker's 46	8	11
Slaughter House	7	12
Willett Pot Still Reserve	10	15
Wild Turkey 81	5	8
Woodford Reserve	7	10

### REST OF THE WORLD

	1.25 oz	2 oz
Brenne French Single Malt	10	14
Suntory Toki	8	12
Yamazaki 12 year	15	20
Mayalen Mezcal	7	10

### RYE

	1.25 oz	2 oz
High West Double Rye	8	13
High West Rendezvous	10	16
Templeton Rye	7	11
Redemption Rye	6	9
Hochstaders Slow & Low	6	9

### SCOTCH

	1.25 oz	2 oz
<b>SINGLE MALT</b>		
Glenlivet 12 year	8	13
Glenfiddich 12 year	8	12
Macallan 12 year	12	17
Laphroaig	11	17

### BLENDED

Johnnie Walker Blue 38 65

### IRISH

	1.25 oz	2 oz
<b>BLENDED</b>		
2 Gingers	5.5	8.5
Jameson Black Barrel	7	11
Jameson Caskmates	7	11
Tullamore Dew	7	11

### SINGLE POT STILL

Red Breast 12 12 17

### CANADIAN

	1.25 oz	2 oz
Crown Royal Rye	7	10

### TEQUILA

	1.25 oz	2 oz
Cazadores Blanco	7	10
Cazadores Reposado	7	10
Riazul Blanco	9	14
Riazul Reposado	10	15
Riazul Anejo	11	17

## CRAFT & CREW

### OUR MISSION

As a family company we are passionate about service and innovation. We're dedicated to providing craft food and spirits in a fun, welcoming setting that reflects our community, our guests and our staff.



HOPKINS



NE MINNEAPOLIS



HASTINGS

## WEEKLY SPECIALS

### MONDAY

\$5 off burgers w/drink purchase

### TUESDAY

\$15 Whole Chicken (sides extra)

5pm-10pm

Trivia - 8:30pm

### WEDNESDAY

Dogs Eat Free 5pm-10pm

### THURSDAY

Earn Double Loyalty Rewards 5pm-10pm

### SUNDAY

Kids Eat Free 5pm-10pm

### EVERYDAY - ALL DAY

Service Industry Night w/Paystub