



# The HOWE

DAILY KITCHEN & BAR

## Breakfast

**JALAPEÑO BISCUITS AND GRAVY BOWL** Breakfast potatoes, sausage gravy, sunny-side up egg [11]

**HUEVOS RANCHEROS**  Corn tortillas, black beans, sunny side up eggs, fire roasted salsa, enchilada sauce, heirloom tomatoes, cilantro, avocado salsa, queso fresco and sour cream [12]


**VEGAN CHORIZO BOWL**  Breakfast potatoes, black beans, avocado salsa and enchilada sauce [12]

**LOADED SKILLET HASHBROWN** Topped with green onions, cheddar cheese, thick cut bacon, sunny side egg, sour cream & spicy ketchup served on the side [11]

**PACOS** Three mini pancakes stuffed with cheesy scrambled eggs, hashbrowns, bacon and green onions. Served with our spicy pepper jam & maple syrup [9]

**SPICY BENEDICT** Two poached eggs, jalapeño bacon and chipotle hollandaise on a toasted english muffin with your choice of potato [10]

**CHICKEN & WAFFLES** Broasted chicken leg, thigh and wing, green onion and cheddar waffle, served with country sausage gravy and maple syrup [11]

**CORNED BEEF HASH**  Breakfast potatoes, two eggs and toast [10]

**AVOCADO TOAST** Two poached eggs, avocado, heirloom tomatoes, radishes, baby cucumbers, pea shoots and olive oil on thick-cut multi-grain toast. Served with fresh fruit [9]

**HOWE EVER YOU WANT IT** Two eggs with your choice of bacon, ham, sausage links, or avocado, potatoes and toast [9]

**BREAKFAST BURRITO** Scrambled eggs, cheese, red and green peppers, onions and your choice of bacon, sausage, vegan chorizo or black beans, stuffed in a spicy tortilla. Topped with enchilada sauce, sour cream and choice of potato [11]

**CINNAMON FRENCH TOAST** Cinnamon Butter Toast served with syrup [9]

## Lunch

**BONE-IN WINGS** Served plain, dry rub or tossed in hot chic, buffalo or sweet thai chili. Served with celery & blue cheese or ranch [Small 7 | Large 13]

**ALL-AMERICAN IMPOSSIBLE VEGAN BURGER** Vegan 1000 island, Creamy Chao vegan cheese, shredded lettuce, pickles, onion & vegan bun [15]

**CLASSIC CHEESEBURGER** 2 Beef or Turkey patties with choice of cheese: American, sharp cheddar, bleu cheese, provolone, pepper jack, or Swiss [11]  
+ Cali-Style (LTO), no extra charge!  
+ Ghost pepper cheese [1]  
+ Creamy Chao vegan cheese [1.5]  
+ Sautéed onions [.60]  
+ Bacon [1]  
+ Chili bacon [1.5]

**BUFFALO SALAD** Crispy or grilled buffalo chicken, spring mix, tomatoes, red onions, celery, tossed with ranch dressing & topped with bleu cheese crumbles [13]

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

## Sides

[3] each

Fresh fruit  
Sausage links  
Thick cut bacon  
Jalapeño bacon  
Two eggs  
Hash browns  
Sweet potato hash  
Breakfast potatoes  
Two pieces of toast (including GF)  
English muffin  
One jalapeño biscuit and gravy  
Two pancakes

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## Cocktails

**CRAFT & CREW OLD FASHIONED** Our signature old fashioned made with Craft & Crew hand-selected Knob Creek single barrel bourbon, brown sugar syrup & cherry bark bitters. Served on the rock with an orange peel and cherry [12]

**MINNE-HATTAN** Sweet-Oak-Vanilla. From a small-batch distillery in South Minnesota, Chankaska Whiskey sings next to 4 Roses and Cocci Sweet Vermouth. Finished with Angostura and Cherry Bark Vanilla Bitters. Served Up [14]

**AVIATION 3675** Tart-Dry-Floral. Pay homage to local craft distilling with this mashup of a classic Aviation and a French 75. Du Nord Fitzgerald Gin, Tattersall Creme de Fleur, Luxardo Marachino, J Roget, Lemon, Simple Syrup. Served Up [13]

**LAUGHING WATER** Tropical-Tart-Fruity. Cheers to Minnehaha Falls with Prohibition's Lychee Jasmine Kombucha, paired with tropical Novo Fogo Cachaca, Rumhaven Coconut rum, Pineapple and Lime [9]

**KANYE SOUTH** Spicy-Sweet-Tart. Our fiery staff favorite. Prairie Organic Vodka infused in-house with hot jalapeños, Blackberry Syrup and a Whole Lime [10]

**ON YOUR MARK** Makers Mark, honey syrup, grapefruit & bitters [10]

**SKATING LOON** Bittersweet-Spiced-Creamy. A creamy and comforting caffeine rush. Lac Coeur Organic Coffee Liqueur, Butterscotch schnapps with a Rumchata float over your choice of hot or iced organic Peace Coffee [9]

**THE WACONIA** Complex-Sweet-Citrus-Fennel-Oak. A Minnesotan spin on a New Orleans classic. Finished in Cognac Barrels, Vikre Honor Brand Rye pairs with Copper and King's Brandy, Tattersall Absinthe Blanche, Angostura bitters, Lemon and Simple Syrup. Served on the Rock [12]

**SOLAR HOT TODDY** Sweet- Spiced- Citrus. Bolton from St. Paul is on a mission to save the bees! Using habitat from solar panel fields, their honey is featured in our Orange-infused toddy finished with Cinnamon and Star Anise. Chose your style: WI (brandy) or MN (whiskey) [9]

**MAKERS 46 MANHATTAN** Makers 46, Yzaguirre vermouth, Bittercube cherry bark vanilla bitters. Stir, strain, served up [12]

## Breakfast Cocktails

**THE A\$\$ KICKER MARY** Created especially for those of you who seem to have NO spice threshold. Jalapeño infused vodka, our homemade mix, a sriracha lace and a splash of Guinness. Dressed appropriately with jalapeño bacon, beef stick, olives & pickle [11]

**CLASSIC BLOODY MARY** Vodka and housemade mix. Simple, yet still delicious. Garnished with olive and pickle [7]

**HAIR OF THE DOG** Loon coffee liqueur, Stoli vanilla, cream & splash of Coke [7]

**CLASSIC MIMOSA** Champagne and orange juice [6]

**I SCREWED UP** Absolut Mandarin vodka, orange juice, 7-up, drizzle Aperol [6]

**KICKSTARTER** Creme de Cacao, butterscotch liquor, hot coffee, whip cream, crushed candied walnuts & raw sugar sprinkle [6]

**WHITE CLAW HARD SELTZER** Spiked sparkling water - ask your server for this weeks flavor [5]

### BLACKEYE COLD PRESS NITRO COFFEE

Brewed in Minneapolis!  
12oz Can [5.5]