

# APPETIZERS

## BRUSSELS SPROUTS

Bacon, bleu cheese crumbles, Nordeast beer & balsamic glaze | 8.5

## BROCCOLI & CHEDDAR TOTS

House made, served with spicy ketchup | 8

## BEER BATTERED ONION RINGS

House made, Nordeast beer battered | 7

## BROASTED BONE-IN OR BONELESS WINGS

Choice of plain, cajun dry rub, buffalo, BBQ, hot chick, or sweet Thai chili. Served with celery & bleu cheese or ranch | small 7 | large 13

## ELLSWORTH, WI CHEESE CURDS

Served with spicy jam | 7

## SIDEWINDERS

Twisted fries served with seasoned sour cream | 7

## TWISTED NACHOS

Sidewinders, beer cheese sauce, carnitas, jalapeños, pico de gallo, sour cream & guacamole | 13

## CHIPS & ONION DIP | 5

## CHIPS AND DIP PARTY

Guacamole, Salsa & Beer Cheese with tortilla chips | 9

## TENDERS & FRIES

With choice of sauce: ranch, bleu cheese, honey mustard, BBQ | 11

# SOUP

## SOUP OF THE DAY | cup 4 | bowl 6

## SKILLET STOUT BRISKET CHILI

Topped with sour cream, cheddar cheese & scallions, served with house-made cornbread. | 8



# TOP CHEF

Craft & Crew asked all of our staff to submit recipes to be entered into being apart of our menus. We then narrowed them down and voted on our favorites. These dishes won and are now on all of our restaurant's menus. Enjoy!

## SWEET POTATO DEVEILED EGGS

Sweet potato stuffed, topped with roasted sweet corn, green onion, and Tajin | 8

*created by Caitlin Varner, FOH Manager at The Howe*

## VOLCANO BURGER

Pepper jack, sautéed onion, jalapeño, queso sauce & an onion ring, stacked high and spewing fries | 14  
*Overall winner - created by Gustavo Rodriguez, KM at Stanley's*

## CREOLE PASTA

Chicken & andouille sausage, peppers, onions, and cavatappi pasta tossed with Cajun cream sauce | 14  
*created by Jorge Gonzales, KM at The Howe*

# DESSERT

## VEGAN CHOCOLATE CHEESECAKE | 8

## STRAWBERRY CHEESECAKE | 8

## CHOCOLATE TORTE (GF) | 8

# BOWLS

## VOLCANO AHI TUNA BOWL (GF)

Sushi Grade Ahi Tuna in poke sauce, jalapeño, edamame, green onion, carrots, red peppers, avocado, cucumber, chipotle mayo, coconut rice | 14

## THAI CURRY BOWL (vegan)

Choice of chicken or tofu, green curry, carrots, red & green bell peppers, peanuts, cilantro, basil, kale, brussels sprouts & coconut rice | 14

## KUNG-PAO BOWL

Choice of chicken or tofu, bell peppers, onions, dry chilies, peanuts, and celery served over coconut rice | 13

## FAJITA BOWL

Choice of chicken or tofu, bell peppers, onions, cilantro crema, black bean salsa, over coconut rice | 14  
+ Sub Cajun seasoned steak | 2

# BROASTED

Delicious & always freshly cooked to order. Can take up to 20 min, but worth it!

Choose original or spicy hot chick. Served with coleslaw, house pickles & choice of mashed potatoes or bistro chips.

Side of mashed potatoes & gravy | 3  
Side of 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

# SALADS

## SIDE SALAD

Mixed greens and romaine, onion, tomato, cucumber, croutons & choice of dressing | 5

## BUFFALO CHICKEN SALAD

Crispy or grilled buffalo chicken, mixed greens and romaine, tomatoes, red onions, celery, tossed with ranch dressing & topped with bleu cheese crumbles | 13

## COBB

Choice of chicken or Jackfruit, mixed greens and romaine, bacon, bleu cheese crumbles, egg, tomato, avocado & scallions with your choice of dressing | 14  
+ Sub Cajun seasoned steak | 2

## HARVEST SALAD

Spring mix and romaine, apples, roasted sweet potatoes, dried cranberries, bleu cheese, candied pecans, farro grains and maple vinaigrette | 14

# ENTREES

## BRISKET MAC & CHEESE

Jalapeño bacon, jalapeños, smoked cheddar & American, cavatappi noodles, topped with brisket, crispy onions & BBQ | 15

## RIB TIPS

Smoked pork rib tips tossed with house BBQ sauce, served with fries & coleslaw | 13

## FISH & CHIPS

Nordeast-battered cod, served with fries, coleslaw & jalapeño tartar sauce | 14

# BURGERS + MORE

Burgers cooked to pink\*\* or no pink. Served with bistro chips, fries, or coleslaw. Upgrade your side: sweet potato fries, sidewinders, onion rings, broccoli & cheddar tots, soup, or salad | 2  
Sub gluten-free bun | 2

## DRUNKIN SMASHED

2 - 1/4 lb patties stuffed with bleu cheese & topped with beer cheese sauce, crispy onions & Jameson BBQ glaze (prepared well done) | 14

## CLASSIC CHEESE BURGER

Beef or Turkey patty 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    + Spicy bacon | 1.5  
+ Egg | 1

## ALL-AMERICAN IMPOSSIBLE VEGAN BURGER

Vegan 1000 island, Creamy Chao vegan cheese, shredded lettuce, pickles, onion & vegan bun | 15

## LONGFELLOW

2 - 1/4 lb patties, 1000 island, lettuce, pickles, tomatoes, bacon, cheddar & provolone | 13

## DOUBLE ROYAL

2 - 1/4 lb patties, American cheese, red onion, roasted garlic aioli & house pickles | 12  
+ bacon | 1    + egg | 1

## TURKEY BURGER

Seasoned ground turkey, green onions, lettuce, tomato, chipotle mayo & avocado | 11

## HANGOVER

Bacon, cheddar cheese & a fried egg | 13

## TURKEY CLUB

Triple stacked with turkey, thick bacon, lettuce, tomato & mayo on multigrain | 13

## B.E.L.T.A.

Applewood bacon, fried egg, arugula, tomatoes, avocado, roasted garlic mayo on multi-grain | 13

## TURKEY COMMERCIAL

Smoked turkey, provolone cheese, mashed potatoes & gravy, fresh rosemary, side of cranberry sauce | 13

## BROASTED CHICKEN SANDWICH

House seasoned or hot chick, coleslaw & pickles | 12

## BRISKET GRILLED CHEESE

Slow roasted Texas style brisket, sautéed onions, sharp cheddar & provolone | 14

## REUBEN

Corned beef brisket, Swiss, 1000 island dressing, sauerkraut on rye bread | 12

## 3 TACOS

Fish, Carnitas, or \*Jackfruit, lettuce, pico de gallo, chipotle mayo, flour tortillas | 11  
+ \*Vegan Chorizo | 1  
+ \*Vegan Korean BBQ | 1  
\*made with vegan chipotle mayo

## SWEET & SPICY CHIX WRAP

Smoky, sweet rubbed chicken, creamy bleu cheese, crispy onions, lettuce, tomato, bacon & honey mustard dressing in a flour tortilla | 12.5

## VEGAN KOREAN BBQ

Herbivorous Butcher vegan short rib, sweet Thai chili coleslaw, vegan chipotle mayo on a vegan bun | 15

# FEATURED 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 and cherry | 12

## ON YOUR MARK

Makers Mark, honey syrup, grapefruit & bitters | 10

## MAKERS 46 MANHATTAN

Makers 46, Yzaguirre vermouth, Bittercube cherry bark vanilla bitters. Stir, strain, served up | 12

# LOCAL COCKTAILS

## MINNE-HATTAN

Sweet-Oak-Vanilla. From a small-batch distillery in South Minnesota, Chankaska Whiskey sings next to Makers 46 and Yzaguirre Vermouth. Finished with Angostura and Cherry Bark Vanilla Bitters. Served Up | 14

## 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

## 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

## 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

## 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

## 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 Star Anise. Choose your style: WI (brandy) or MN (whiskey) | 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

# MOCKTAILS

## TRAVELING SALESMAN

Fresh Lime juice, simple syrup, ginger beer, mint garnish | 5

## SCRATCH GOLFER

Hibiscus Syrup, Pink Lemonade, and Soda Water | 5

# WINE

## WHITE

### PINOT GRIGIO, TERRA D'ORO, California

Ripe, bright pear and clover blossom. Rich with juicy pear and stone fruit flavors



GLASS CARAFE BOTTLE

10 18 30

### SAUVIGNON BLANC, ECHO BAY, New Zealand

Zesty citrus and floral aromas lead to balanced flavors of passion fruit, melon, fig & gooseberry

11 20 37

### CHARDONNAY, SEAGLASS, Santa Barbara County

Unoaked. Notes of asian pear, apple, and nectarine with a hint of jasmine.

10 18 34

### ROSÉ, TERRA D'ORO, California

Medium-bodied and off-dry finish. Strawberry balanced by subtle hints of ruby red grapefruit and violets.

10 18 34

### REISLING, SEAGLASS, Monterey County

Ripe apricot, sweet peaches, tropical fruit with floral aromas.

9 16 30

## RED

### PINOT NIOR, FOLIE À DEUX, Sonoma, California

Seductive and complex with bold raspberry and cherry flavors.

12 22 41

### CABERNET SAUVIGNON, SEAGLASS, Pasa Robles

Ripe blackberry and black cherry framed by hints of spicy oak.

10 18 34

### MALBEC, DONA PAULA, Argentina

Aromas of black fruits, violets, spices and mineral notes.

9 16 30

### SYRAH BLEND, HOPES END, South Australia

Forest fruit jam, vanilla, subtle oak, hint of chocolate and a velvety smooth finish.

9 16 30

# SLUSHIES

## 3OZ SLUSHIE SAMPLE 2

### BLUEBERRY FROSÉ

New Amsterdam vodka, lemon, blueberry & rose | 8

### BANANA CHI-CHI

New Amsterdam coconut vodka, coconut cream, pineapple, vanilla liqueur & banana puree | 8

### HOWE VICE

A layered mix of both slushies! | 8

# WEEKLY SPECIALS

## MONDAY

\$5 Off Burgers All Day.  
With drink purchase. Dine in only

## TUESDAY

Winner Winner, Chicken Dinner - \$15  
Broasted Whole Chicken 5pm- 10pm  
Dine In Only. Sides Sold Separate.  
Get a Clu? Trivia Tuesday at 8pm

## WEDNESDAY

Dogs Eat Free 4pm-10pm

## THURSDAY

Double Loyalty Points.  
10% back on every \$\$ spent

## SUNDAYS

Vikings and Packers game day specials  
(dine in only)

## EVERYDAY

Service Industry Night with paystub  
10pm-close

# 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.

## CORE VALUES

- Guest Satisfaction
- Crew Development
- Teamwork
- Creative and Fun
- Growth



## NOW OPEN

### Al's Place Speakeasy

Located above of Stanley's  
Open Thursday - Sunday at 5pm.

