



1811 SELBY AVE, STP | 3448 42ND AVE S, MPLS | 1514 COMO AVE SE, MPLS | 3006 LYNDALE AVE S, MPLS

BREAKFAST

Served until 10am.

HUMANGA-CHANGA*

Flour tortilla, breakfast sausage, scrambled eggs, queso, tater tots, crema, taco sauce.
16.95

MORNING GLORY BLUCY*

Egg, breakfast sausage, hashbrowns, garlic aioli, on English muffin with choice of white or yellow American cheese.
16.75

FARMERS BREAKFAST*

Two eggs, hashbrowns, choice of sausage or bacon, and choice of English muffin, or wheat toast.
14.95

EGGSISTENTIAL

EGG WHITES*

Egg white omelette with veggie mix, served with mixed greens.
15.45

MORNING DRINKS

BLOODY MARY

Tito's Handmade Vodka, Demitri's Bloody Mary Mix, Bacon Rimshot
14

MIMOSA

Silver Gate Sparkling Wine, orange juice.
14

BREAKFAST SIDES

Breakfast sausage 6.00 • Tater tots 4.10 • Hash brown 5.50 • Bacon 6.00 • Egg 3.50 • English muffin 2.50 • Toast 3.00 • Mixed greens 4.50

APPETIZERS

CHEESE CURDS

Beer battered white cheddar, served with marinara sauce. Want heat? Make them with buffalo sauce!
12.05

TATER TOTS

A heaping basket of this MN favorite.
8.00

NACHO TOTCHOS

Tater tots, queso, lettuce, tomato, red onion, crema.
12.10

Add crispy or grilled chicken. 5.50

DEEP-FRIED PICKLES

Beer battered, served with garlic aioli.
11.55

DEEP-FRIED GREEN BEANS

Beer battered, served with house-made ranch.
11.55

MINNESOTA SAMPLER PLATTER

Tasting of cheese curds, tater tots, deep-fried pickles, and deep fried green beans.
15.55

FRIED CAULIFLOWER

Cajun seasoned, served with house-made ranch.
11.55

BLUCYS

Two fresh-ground Prime Chuck patties collaborate to encompass a veritable cornucopia of ingredients, creating a cavern of delightful deliciousness. It's a collision of culinary creativity and Northern ingenuity.

Often imitated, never duplicated. A St. Paul original. Experts know to exercise caution in those first few bites to avoid the scalding cheese.



Each Blucy is priced à la carte.

Add tots or french fries. 4.10

Add deep-fried green beans. 4.65

BACON BLUCY*

Smoked bacon-cheddar cheese, bacon (psst...it's on the inside!), pickle.
13.45

THE BLUCY*™

Bleu cheese, garlic, and pickle.
12.35

THE CLASSIC*

White American cheese and pickle.
12.35

JIFFY BURGER*

Pepperjack cheese, peanut butter, bacon, mayo.
14.80

SALADS

Add crispy or grilled chicken. 5.50

COBB SALAD

Mixed greens, tomato, red onion, hard boiled eggs, avocado, bacon, bleu cheese. Dressing choices ranch • oil & vinegar • garlic aioli
15.65

CAESAR SALAD

Romaine lettuce, croutons, parmesan cheese.
13.55

BOWL-O-RAMA

Cilantro-coconut rice, avocado, corn salsa, lettuce, tomato, red onion, crema, green onion.
14.65

BURGERS & SANDWICHES

Add tots or french fries. 4.10

Add deep-fried green beans. 4.65

Add cheese. 1.80

Add mixed greens. 4.50

THE 76'ER*

Original: single patty, lettuce, tomato, onion, mayo.
14.25

Grilled chicken: grilled chicken, lettuce, tomato, onion, mayo.
16.45

THE BEYOND

Plant-based, lettuce, tomato, onion, mayo.
14.30

HOT MOTHER CLUCKER

Crispy chicken: buffalo sauce, coleslaw, and pickles on a brioche bun.
16.45

CLUCK YEAH

Crispy chicken: bbq sauce, Applewood smoked bacon, cheddar cheese, and pickles on a brioche bun.
16.45

WINGS

Served with carrots, celery, and choice of ranch or bleu cheese dressing.

SMOKY BANDIT

Hickory chip-smoked 9-spice rub. Sweet & smoky.
17.05

CAJUN

A classic spice dry rub with garlic, paprika, cayenne, onion, & black pepper.
17.05

BUFFALO

A mild rendition of an all-American sauce. Want heat? Tell us to make it scary!
17.05

BBQ

Sweet and tangy.
17.05

VEGAN VEGETARIAN

*All beef patties can be cooked to order. *18% gratuity will be added for parties of six (6) or more A 4.5% hospitality charge will be added to all guest checks. This surcharge is not a gratuity payable directly to staff. * Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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DRAFT BEER

NOW POURING

SAMUEL ADAMS

5% ABV Vienna Lager Boston, MA
9/12

SURLY FURIOUS IPA

6.6% ABV • American IPA • Minneapolis, MN
9/12

BLUE MOON

5.4% ABV • Belgian White • Golden, CO
8/11

BUD LIGHT

4.2% ABV • Light Lager • St. Louis, MO
7.70/10.70

STELLA ARTOIS

5.0% ABV • Euro Pale Lager • Leuven, Belgium
7.70/10.70

BENT PADDLE BENT HOP

6.2% ABV • American IPA • Duluth, MN
9/12

BAD WEATHER HOPCROMANCER

6.2% ABV • American IPA • St. Paul, MN
7.70/10.70

HAMM'S

4.6% ABV • American Lager • Milwaukee, WI
9/12

BOTTLES & SELTZERS

HIGH NOON

Lime & Pineapple
8

WHITE CLAW

Black Cherry, Mango, or Raspberry
7.70

COORS LIGHT

4.2% ABV • Light Lager • Golden, CO
5.50

SOL

7

COFFEE

ESPRESSO

3.25

MACCHIATO

4.50

HOT TEA

3.50

BREWED COFFEE

4.00

LATTE

5.00

CAPPUCCINO

5.00

COCKTAILS

BLOODY MARY

Tito's Handmade Vodka • Demitri's Bloody Mary Mix •
Bacon Rimshot
14

MIMOSA

Silver Gate Sparkling wine • orange juice
14

MARGARITA

Sauza Tequila • DeKuyper Triple Sec • Finest Call Sweet
& Sour Mix • Demitris Margarita Rimshot
16

MOJITO

Cruzan Light Rum • Finest Call Simple Syrup • mint
16

MARTINI

New Amsterdam Vodka • Dry Vermouth
15.40

MANHATTAN

Crown Royal Whiskey • sweet vermouth • bitters
17

LEMON DROP

New Amsterdam Vodka • DeKuyper Triple Sec
• Finest Call Sweet & Sour • Finest Call Simple Syrup
16

WHISKEY PUCKER

Jameson Irish Whiskey • DeKuyper Sour Apple Pucker
16

LONG ISLAND ICED TEA

Don Julio Blanco Tequila • DeKuyper Triple Sec
• New Amsterdam Vodka • Finest Call Sweet & Sour
16

IRISH COFFEE

Jameson Irish Whiskey • fresh, hot coffee
• whipped cream
14

TEQUILA SUNRISE

Sauza Tequila, Finest Call Grenadine, orange juice.
16.50

DU NORD COCKTAILS



DIMITRIS BLOODY MARY

Foundation Vodka, Lovejoy's Rim Seasoning,
Lovejoy's Bloody Mary Mix, lemon juice.

MINNESOTA MIRACLE

Mixed Blood Whiskey, sweet vermouth, bitters.

MINNESOTA GOODBYE

Cafe Frieda Coffee Liqueur, steamed milk,
espresso, chocolate syrup.

SUPERIOR VIBES

Cafe Frieda Coffee Liqueur, Foundation Vodka,
orange curacao, coffee, salt.

MINNEHAHA MULE

Foundation Vodka, Pronounced Apple Liqueur,
ginger beer.

RED WINE

MALBEC

Doña Paula 13/48

PINOT NOIR

Seaglass 13/48

Our Favorite Red

CABERNET SAUVIGNON 15/54

JOEL GOTT 815 [CALIFORNIA]

Aromatics of mocha, roasted blue fruits, plums, and
cherry spice. The wine enters sweet on the palate,
well-structured with firm tannins mid-palate,
followed by a long, balanced finish.

WHITE WINE

PINOT GRIGIO

Sycamore Lane 10/36

CHARDONNAY

Sycamore Lane 10/36

Our Favorite White

SAUVIGNON BLANC 13/48

ECHO BAY [CALIFORNIA]

With bright, pure flavors and a fun-loving personality,
every glass of our dazzling Sauvignon Blanc echoes the
spectacular natural beauty of New Zealand's South
Island. Zesty citrus aromas lead to layers of
passionfruit, grapefruit and gooseberry flavors,
followed by a clean, refreshing finish.

ROSÉ

COTES DU RHONE

Chapoutier Belleruche 13/48

SPARKLING

SPARKLING WINE

Silver Gate, California 13



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