

HI-LO Diner

E. LAKE ST. MPLS, MN



Coffee & Tea

Brewed Coffee 4.00
Cappuccino 5.00

Espresso 3.25
Latte 5.00

Macchiato 4.50
Tea Iced/Hot 3.25

Starters

Nachos

Spiced queso, shredded cheese, jalapeño, pico de gallo, cilantro-garlic crema, salsa. 16.50

Chicken Strips

Hand breaded, house honey mustard, crispy fries. 17.00

Fiery Fries

Jalapeño, cilantro-garlic crema, chipotle remoulade, fiery fry seasoning. 13.50

Tomato Bisque

Cream, fresh basil, croutons. 8.50

Enjoy it with a Grilled Cheese



Salads

+ Add crispy chicken to any salad 3.50

Caesar

Romaine, traditional dressing, Parmesan cheese, and croutons. 16.50

Cobb

Romaine, crispy chicken, tomato, onion, hardboiled egg, avocado, Applewood bacon, blue cheese. With choice of ranch or balsamic vinaigrette. 19.50

Taco

Romaine, Al Pastor pork, black bean salsa, pineapple, tortilla chips, and cilantro lime dressing. 19.50

All-Day Breakfast

+ Applewood Bacon 3.50
+ Turkey Sausage

+ Al Pastor
+ Avocado

Breakfast Burrito

Scrambled eggs, choice of protein, cheese, and breakfast potatoes wrapped in a tomato basil tortilla. 17.00

Fodero Breakfast*

Eggs cooked your way, choice of hash browns or breakfast potatoes, and choice of protein. 16.50

Greek Yogurt Parfait

Vanilla yogurt, blueberries, granola. 8.00

Breakfast Nachos*

Spiced queso, shredded cheese, jalapeño, black beans, eggs. 17.50

HI-LO Pancakes

Stack of 3, served with butter and maple syrup. 15.00

Add strawberries, blueberries or chocolate chips. +2.00

Mains

+ Bacon 5.00
+ Avocado 4.00

All mains are served with crispy french fries

HI-LO Smashed Burger*

Cheddar cheese, lettuce, tomato, onion, and burger sauce on a buttered bun. 17.50

Crispy Chicken Sandwich

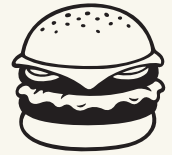
Served with coleslaw on a buttered bun. 17.50

Club Sandwich

Roasted turkey, ham, Applewood bacon, cheddar cheese, lettuce, and tomato on wheat bread. 16.50

The Beyond Burger

Cheddar cheese, lettuce, tomato, onion, and burger sauce on a buttered bun. 17.50



Fish & Chips

Local beer battered Cod, coleslaw, and tartar sauce. 20.00

Don't forget to add a Milkshake!

The Sweet Side

Cheesecake

Served with salted caramel sauce. 8.00

Milkshakes

Vanilla, chocolate, Cookies & Cream, Banana, or Strawberry. 9.90



* Indicates the item is served raw or undercooked; or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food-borne illness.

Vegetarian

Cocktails



Raspberry Peach Sangria

Red wine, Stoli raspberry, peach, lime, lemon, sparkling water.

Casamigos Margarita

Casamigos blanco tequila, lime, Agave.

Minnesota Miracle

Dunord mixed blood whiskey, Dolin sweet vermouth, bitters.

Minnehaha Mule

Foundation vodka, fever tree ginger, beer.

Add a flavor: strawberry or peach

BBQ Bloody Mary

Kurvball BBQ whiskey, Bloody Mary Mix. Traditional choices include:

Tito's Handmade vodka, Grey Goose, Ketel One.

Espresso Martini

Stoli vanilla vodka, Kahlua, Baileys, Espresso.

Grand Mimosa

Prosecco, orange juice, Grand Marnier.

Bottles & Cans

Coors Light
Corona
Blue Moon

High Noon Pineapple
Sam Adams Boston Lager
Michelob Ultra



Adult Shakes

Espresso Martini Shake

Stoli vanilla vodka, Kahlua, Baileys, espresso, ice cream.

Adult Root Beer Float

Root beer, Stoli vanilla, ice cream.

Drafts

Stella Artois
Surly Furious IPA
Sam Adams Seasonal

Bud Light
Bent Paddle Bent Hop

Ask us for a recommendation!

Timeless Wines



Prosecco La Contessa - Veneto, Italy.

Pinot Grigio - Primaterra, Veneto, Italy.

Rosé The Seeker - Provence, France.

Sauvignon Blanc Overstone - Marlborough, New Zealand.

Pinot Noir - Sea Sun by Caymus, California.

Malbec - Doña Paula Estate, Mendoza, Argentina.

Cabernet Sauvignon - Trinity Oaks, California.

Cabernet Sauvignon Joel Gott 815 - California.

*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.*