

STONE ARCH

FOOD CRAFT BEER

APPETIZERS

BAVARIAN PRETZEL ^V

Large Bavarian pretzel served w/ beer infused brown mustard and jalapeno cheese dip. 13.5

FRIED PICKLES ^V

w/ sriracha ranch 10

ELLSWORTH CHEESE CURDS ^V

Beer battered and fried crispy and served with house made ketchup. 12.5

GRILLED CHICKEN WINGS

Chipotle-lime sauce or coffee-chili dry rub and served with your choice of house ranch or blue cheese dressing. 18

BACON CHEESE FRIES

House cut fries topped with fresh cheese curds, sweet bacon-onion jam, spicy beer cheese sauce, whiskey glaze and green onions. 12

BRUSSELS & APPLES

Roasted Brussels sprouts, Honeycrisp apples, raisins, garlic, spicy maple pepitas and topped with blue cheese and bacon. 14

BAR SNACKS

Local Trail Mix 4 | Marinated Olives 6 | Cajun Cheese Curds (Fresh) 6

SALADS

All dressings made in-house*

Add on to any salad, grilled chicken...5.5 | grilled salmon...10 | crispy chicken...5.5 | bacon...3 | avocado half...3

COBB

w/avocado, olives, egg, bacon, cucumber, blue cheese, turkey and tomatoes 16

CAESAR ^V

w/romaine, parmesan, herbed baguette croutons 11.5

KALE HARVEST ^V

w/roasted delicata squash & Honeycrisp apples, red onions, candied pecans, fresh kale, parmesan vinaigrette 16

SPINACH ^V

w/spinach, blue cheese, almonds, red onions, fresh Honeycrisp apples, maple-cayenne pepitas, cider poppyseed vinaigrette 15

SOUP BOWL 9

Served with crackers

SOTA ORIGINAL

CREAMY CHICKEN & WILD RICE

Smoked bacon and mushrooms.

CREAMY HERBED TOMATO

Fresh cream with garlic and basil.

HEARTY CHILI

Ground chuck and beef brisket, kidney beans, onion, jalapeno with cheddar cheese.

*Consuming raw, or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

A 4.5% Hospitality Charge will be added to all guest checks to cover higher airport operating costs.

For more information visit www.mspairport.com/hospitality-charge

^V Vegetarian

SANDWICHES & BURGERS

Served with fries or home-made slaw, substitute soup 4 | Start with a House Salad 5

① Substitute marinated Portobello for any burger or chicken sandwiches +2 | Gluten-free Bun available +3

FRIED EGG AND BACON SANDWICH

Two eggs* w/ two strips of smoked bacon, white cheddar, arugula and spicy mayo on an English muffin. 14

RACHEL

Roasted turkey w/swiss cheese, cranberry-coleslaw and spicy thousand island on toasted pumpernickel. 15

SOTA ORIGINAL

WALLEYE SANDWICH

Wild caught walleye fillet seasoned with Old Bay on French roll with lettuce, tomato and garlic basil aioli. 19

GRILLED CHEESE & TOMATO SOUP

Grilled sourdough with white cheddar, American and herbed cream cheese served with a cup of Creamy Herbed Tomato Soup (no fries.) 14

add crispy bacon strips 3 add fresh tomato 1
add grilled Spam® 4 add bacon-onion jam 2

TURKEY PATTY MELT

House made turkey burger mixed with cranberries and cheddar, grilled and topped with sauteed onions, Swiss & American Cheeses, cranberry aioli on wild rice-cranberry bread. 16

BIG HAM CHICKEN

Brined chicken breast with white American cheese, ham, arugula, tomato and beer mustard. 18

MEATLOAF

Our signature bacon wrapped, meatloaf with American cheese, lettuce, house ketchup and onion on our house baked bun. Served hot or cold. 16

PORTOBELLO ①

Balsamic marinated Portobello with arugula, Swiss, sun-dried tomatoes and garlic basic aioli on our house baked bun. 15

STONE ARCH CHEESEBURGER

Bacon-onion jam, REAL American cheese, Stone Sauce and pickles on a house-made bun. 16

STICKY WHISKEY

Local Panther Distillery Whiskey glazed burger with aged cheddar, bacon and crispy onions. 19

BLUE & BACON

Blue cheese, trio of marinated mushrooms, bacon, pickles and mayo. 18

SOTA ORIGINAL

JUICY LUCY

Beef patty stuffed and topped with REAL American cheese and fried or raw onion. 16

CHILI-CHEESE BURGER

Served open faced with the fries layered between our signature burger patty, chili and cheddar cheese. 18

SKY-HIGH BURGER

Two special seared burger patties, American cheese, bacon, lettuce, tomato, caramelized onions and Stone Arch sauce on our freshly baked bun and topped with a spicy pickle spear. 22

We take our burgers SERIOUSLY. USDA Choice ground chuck and brisket hand-pattied burgers.

We bake our buns fresh all day in our bakery. Fresh toppings, house-made sauces and fresh cut fries.

ENTREES

Start with a House Salad 5 | Add cup of soup 5

STONE ARCH MEATLOAF

Ground beef, ground pork and bacon meatloaf w/ spicy house made ketchup and buttermilk mashed potatoes, gravy and green beans. 21

CHICKEN & RICE

Seared chicken breast over our wild rice blend with portobello, crimini & shiitake mushrooms and scallions in an aromatic mushroom sauce. Served with today's vegetables. 20

PAN-SEARED SALMON

Salmon topped with lemon butter sauce, served on a bed of our wild rice blend and today's fresh vegetables. 26

ISLAND CHICKEN

Jerk marinated chicken thighs, grilled and served with turmeric rice with veggies and topped with pineapple pico de gallo. 18

STUFFED DELICATA SQUASH

Roasted delicata squash stuffed with our wild rice blend, kale, parmesan, mushrooms and onions, topped with cranberries and maple pepitas. Served with a side of roasted Brussels sprouts and apples. 18

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