

KITCHEN HOURS

SUNDAY - WEDNESDAY TIL 11PM
THURSDAY - SATURDAY TIL 12AM



BRUNCH S&S 9AM - 2PM

Appetizers

BROCCOLI & CHEDDAR TOTS
housemade, served with plum sauce | 6

TUNA TARTARE
sashimi-grade tuna, avocado, fried shallots, crispy rice served with wonton crisps | 13

FRUIT & CHEESE
warm brie & bacon dip, served with granny smith apples & crostini | 11

HUMMUS
roasted red pepper hummus, seasonal vegetables, pita bread | 8

JALAPEÑO POPPERS ^{GFA}
jalapeño peppers, stuffed with mozzarella & cream cheese, wrapped in bacon & topped with guinness beer glaze | 8

QUESADILLAS
grilled flour tortilla, filled w/mixed cheese & pico de gallo, served with sour cream, guacamole & salsa
cheese 9.5 | chicken 10.5 | brisket 11.5

WINGS
plain, dry rubbed, buffalo, bbq, polynesian or mango habanero. served w/choice of blue cheese or ranch
1 lb for 7 | 2 lb for 13

NACHOS ^{GF}
corn tortilla chips, shredded cheese, queso, pico de gallo, sour cream, guacamole & salsa
cheese 11.5 | chicken 12.5 | brisket 13.5

LONE GRAZER CHEESE CURDS
served with spicy jam | 8.5

SWEET POTATO FRIES ^{GF}
w/chipotle mayo | 7

FIESTA FRIES
side-winder potatoes, queso, pulled chicken, jalapeños, scallions, pico de gallo, sour cream & guacamole | 13

TENDERS & FRIES
served with choice of sauce | 10

Soup

SOUP OF THE DAY
cup 3.5 | bowl 5

GUINNESS CHILI
cup 4.5 | bowl 7

Desserts

SEASONAL FRUIT CRISP ALAMODE | 7

VEGAN CHOCOLATE MOUSSE CAKE | 7

^{GF} gluten friendly

^{GFA} gluten friendly available

why do we call it gluten friendly? the indicated items are gluten free, but because we use high gluten flour in our kitchen, there is a chance of cross-contamination on all menu items. we cannot guarantee that menu items are 100% gluten-free

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

Entrees

TEXAS BRISKET
house smoked brisket, sliced & served with side-winder potatoes, slaw, texas toast & bbq | 15

SPAGHETTI & MOZZARELLA STUFFED TURKEY MEATBALLS | 13

FISH & CHIPS
grainbelt premium beer battered cod, served with fries, slaw & tartar sauce | 14

PORTABELLA & POBLANO ENCHILADAS
served with cilantro rice, queso fresco, pico de gallo, lettuce & sour cream | 14

3 TACOS | 12
FISH or VEGAN KOREAN BBQ ^{GFA}
asian slaw, pico de gallo & cilantro crema
PULLED CHICKEN or BRISKET
lettuce, pico de gallo & mixed cheese served with salsa and sour cream

SENTYRZ NE MAC & CHEESE
cavatappi noodles, grainbelt premium beer cheese sauce, sentyrz hot dogs, topped with crispy onions. served with garlic toast | 13

NE POLISH DINNER
kramarczuk's polish sausage, served on top of potato & cheese pierogies, grilled onions, sauerkraut & sour cream | 14.5

Sandwiches

served with bistro chips
upgrade your side
fries, tots or coleslaw | 1

onion rings, soup, salad, sweet potato fries, side-winders or broccoli & cheddar tots | 2
sub gluten free bun or bread w | 2

HONEY BBQ PULLED PORK
slow roasted pork, topped with crispy onions & slaw, on a brioche bun | 12

SIGNATURE REUBEN
corned beef brisket, swiss, thousand island dressing, sauerkraut on marble rye bread | 12

BRISKET GRILLED CHEESE
slow roasted texas style brisket, sautéed onions, cheddar & provolone on sourdough | 13.5

VEGAN KOREAN BBQ
herbivorous butcher vegan short rib, sweet thai chili coleslaw on a vegan hoagie | 12

BLT & A
thick smoked bacon, lettuce, tomato, avocado, mayo on multi-grain | 11

TURKEY CLUB
triple stacked with turkey, thick bacon, lettuce, tomato & mayo on sourdough | 12.5

STANLEY'S SMOKED BRISKET
honey bbq brisket, sautéed onions & slaw, on a brioche bun | 13.5

POLYNESIAN CHICKEN
polynesian grilled chicken breast, provolone cheese, grilled pineapple, red onion & arugula on brioche | 12

SWEET & SPICY CHICKEN WRAP
smokey sweet rubbed chicken breast, bleu cheese patty, crispy onions, lettuce, tomato, bacon, honey mustard dressing | 10.5

STANLEY'S FISH SANDWICH
grainbelt premium battered cod, lettuce, american & housemade tartar served on a hoagie roll | 13

Burgers

1/2 lb burgers seasoned w/ **BLAKE SHAKE** & cooked to pink or no pink.
served with bistro chips
upgrade your side
fries, tots or coleslaw | 1
onion rings, soup, salad, sweet potato fries, side-winders or broccoli & cheddar tots | 2
sub gluten free bun | 2

YOU'RE THE BOSS BURGER
beef or turkey 9.75
add:

+ cheese (american, cheddar, swiss, provolone or pepper jack) .80
+ ghost pepper cheese 1
+ raw onions, sautéed onions or bbq .60
+ bacon or mushrooms 1
+ jalapeno bacon 1.5

RED WINE
sautéed mushrooms, sautéed onions, melted brie cheese, arugula & port wine reduction | 13.5

DRUNKIN' LUCY
bleu cheese stuffed patty, beer cheese sauce, crispy onions & Jameson glaze | 14

LOCAL 82
jalapeño bacon, ghost pepper cheese, hot onions, atomic sauce & arugula | 14

DOUBLE BACON CHEESE
two quarter-pound 50/50 bacon & beef patties, american cheese | 12

TURKEY
homemade turkey patty, lettuce, tomato, chipotle mayo & avocado | 10

VEGGIE
quinoa & black bean patty, provolone, arugula, tomato, red onion & chipotle mayo served on a vegan hoagie | 13

HANGOVER
bacon, cheddar cheese & fried egg | 12

STANLEY 2.0
smoked brisket, bacon, provolone, cheddar & crispy onions | 14

Salads

SIDE SALAD | 3.5 ^{GFA}
choice of ranch, bleu cheese, french, honey mustard, thousand island, balsamic vinaigrette, italian

CAESAR SALAD ^{GFA}
romaine, parmesan, croutons, hardboiled egg & caesar dressing | 9 | w/chicken 13

APPLE PECAN SALAD ^{GFA}
mixed field greens, fresh apple chunks, candied pecans, scallions, bleu cheese crumbles & maple pecan vinaigrette, served with garlic toast | 10 | w/chicken 14

AHI TUNA SALAD ^{GFA}
seared sesame-encrusted ahi tuna, wasabi aioli, romaine, lemon vinaigrette dressing w/ julienne carrot & cucumber | 14.5

COBB SALAD ^{GFA}
romaine, chicken, bacon, bleu cheese crumbles, hardboiled egg, tomato, avocado, choice of dressing & garlic toast | 14

CRAFT & CREW

HOSPITALITY

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.



HOPKINS



SOUTH MINNEAPOLIS



HASTINGS

Weekly Specials & Features

HAPPY HOUR
MONDAY - FRIDAY 3pm - 7pm
EVERYDAY 10pm - 12am

\$1 off all beer, wine and cocktails

SERVICE INDUSTRY Sunday & Monday 8pm - Close
\$3 Domestic Bottles, Grainbelt Pints, Fireball & Rumpy
\$4 Jameson & Granny

YAPPY HOUR (for our furry friends)
MONDAY THRU FRIDAY 3pm - 6pm
\$1 off dog entrees

Monday

1/2 Price Burgers w/Beverage Purchase
Trivia - 8pm

Tuesday

Texas Tuesday!
Bingo - 6:30pm

Wednesday

Happy Hour All Day!

Thursday

6pm - Neighborhood Night Out - 15% off food
zip codes : 55413 – 55414 – 55418 or 55421
Craft Beer Lover's Paradise \$2 Off All Taps! 7pm-close
Karaoke 9:30PM-1:30AM

Friday

\$2 Off Stanley's Signature Drinks and Martinis 7pm-close

Saturday

Brunch 9am - 2pm
\$2 Off Stanley's Signature Brunch Drinks 9am-2pm
\$2 off Signature Drinks 7pm-close

Sunday

Brunch 9am - 2pm
VIKINGS SHUTTLE BUS TO ALL HOME GAMES ONLY \$10!
Join us for great game day specials and number board

Stanley's Famous Dog Menu

Treats by Von Hanson's

Frozen Smoked Beef Marrow Bone

\$3 Small | \$6 Large

Chewy Smoked Pig's Ear \$4

Entree's

Turkey "Mutt" loaf

Homemade Turkey Meatloaf loaded with Veggies, Oats and Flax \$5

Salmon Cakes

Two Puuuurfectly seared Salmon Cakes prepared with Salmon, Quinoa, Brown Rice, Flax, Spinach, Celery, Apples and Parsley. \$8

(feel free to order some to go if you have a sweet meow meow at home :)

K-9 Chicken

6 oz Baked Chicken Breast served on a bed of Organic Jasmine Brown Rice, Veggies, and Sweet Potatoes \$7

NE PUP Burger

1/3 Pound Burger served on a bed of Organic Jasmine Brown Rice, Veggies, and Sweet Potatoes \$7

"Pooched" Egg Brunch Bowl

One Poached Egg on a bed of Brown Rice, Veggies and Sweet Potatoes \$5 (Available during Brunch Only)

Sweet Treats

Izzy's Peanut Butter Banana Pupcream Sundae \$4

Peanut Butter and Banana Frozen Pup Cake \$5

MUTT HUTT COMING SOON!