

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, soy sauce served on wonton crisps | 13

NORDEAST PICKLES
battered in grain belt northeast & served with cheese sauce or ranch | 7

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 11 | brisket 12

WINGS
plain, dry rubbed, buffalo, bbq, jerk, polynesian or mango habanero. served w/choice of blue cheese or ranch 1 lb for 8.75

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

CHEESE CURDS
fresh wisconsin cheese, 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

BANANAS FOSTER BREAD PUDDING | 8

CC'S TRES LECHES | 6

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 northeast 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, sentyryz 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 | 13

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 northeast 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

HOUSE SALAD | 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

**STANLEY'S
BEER & BACON
FEST
MAY 13TH
TICKETS ON
SALE NOW!**

HAPPY HOUR MONDAY - FRIDAY 3pm - 6pm EVERYDAY 10pm - 12am

\$1 off all beer, wine and cocktails

DOGS EAT FREE IN THE MUTT HUT! Sunday - Thursday 5pm-9pm

One free dog entree, w/purchase of human entree
2-fur-1 Minnesota Titos Vodka Drinks if you bring your pup!

Monday

\$5 off Burgers w/Beverage Purchase

Trivia - 8pm

Minnesota Monday - \$2 off all MN Beers 10pm-close

Texas Tuesday

\$10 Texas Brisket Dinner, \$5 House Margaritas & \$4 Shiner Bock
Bingo - 6:30pm

Wednesday

Happy Hour All Day!

Thursday

Craft Beer Lover's Paradise \$2 Off All Craft Taps! 8pm-close
Karaoke 9:30PM-1:30AM

Friday

\$2 Off Stanley's Signature Drinks and Martinis 9pm-close

Saturday

Brunch 9am - 2pm

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

Sunday

Brunch 9am - 2pm

SERVICE INDUSTRY NIGHT

\$3 Domestic Bottles, Grainbelt Pints, Fireball & Rumpy
\$4 Jameson & Granny

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

MUTT HUTT IS OPEN!