

KITCHEN HOURS

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



BRUNCH S&S 9AM - 2PM
TO GO - CALL 612-788-2529

Appetizers

BROCCOLI & CHEDDAR TOTS
house made, served with plum sauce | 6

CREWSHI ROLL
pickles, cream cheese & pastrami | 6

NORDEAST PICKLES
battered in Grain Belt Nordeast, served with cheese sauce or ranch | 7

CHIPS & ONION DIP
house made onion dip. served with bistro chips | 6

JALAPEÑO POPPERS
jalapeño peppers, stuffed with mozzarella & cream cheese, wrapped in bacon & topped with Guinness beer glaze | 8

QUESADILLAS
grilled flour tortilla, filled with 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 with choice of bleu cheese or ranch
1 lb for 9.5

NACHOS
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 | 9

SWEET POTATO FRIES GF
with 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

Salads

HEIRLOOM AND BURRATA GFA
citrus herb mix, heirloom tomatoes, burrata cheese, balsamic reduction, basil & honey vinaigrette | 12

SHRIMP KALE CAESAR GFA
romaine & kale lettuce, brussels sprouts, raisins, pecans & parmesan served with garlic toast | 16
sub chicken | 13

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

CAJUN CHICKEN GFA
kale and arugula mix, roasted corn, roasted red bell peppers, black beans, grilled artichoke, tortilla strips & chipotle ranch dressing | 13

CHICKEN COBB GFA
romaine, bacon, bleu cheese crumbles, hardboiled egg, tomato, avocado & choice of dressing. served with garlic toast | 14

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
sliced house smoked brisket, served with side-winder potatoes, slaw, Texas toast & BBQ sauce | 16

SHRIMP PRIMAVERA PASTA
angel hair pasta tossed with shrimp & spring vegetables in a garlic white wine cream sauce | 16

FISH & CHIPS
Grainbelt Nordeast Beer battered cod, served with fries, slaw & tartar sauce | 14

PHUKET BOWL
green curry, red & green peppers, chili pepper, carrots, green onions, peanuts, cilantro, basil, kale, brussels sprouts & basmati rice.
choice of chicken or tofu | 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 & sour cream

SENTYRZ NE MAC & CHEESE
cavatappi noodles, Grain Belt 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 a bed 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 | 2

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

SIGNATURE REUBEN
corned beef brisket, Swiss, 1000 island dressing, sauerkraut on marble rye bread | 13

BRISKET GRILLED CHEESE
slow roasted Texas style brisket, sautéed onions, cheddar & provolone on sourdough | 14

VEGAN KOREAN BBQ
Herbivorous Butcher vegan short rib & sweet Thai chili coleslaw on a vegan bun | 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

SWEET & SPICY CHICKEN WRAP
smoky sweet rubbed chicken breast, bleu cheese patty, crispy onions, lettuce, tomato, bacon & honey mustard dressing | 11

STANLEY'S FISH SANDWICH
Grain Belt Nordeast battered cod, lettuce, American & house made tartar served on a hoagie roll | 13

BRUNCH CLUB
Two over easy eggs, bacon, cheddar, jalapeños and chipotle mayo on whole wheat toast | 13

Burgers

1/2 lb burgers seasoned w/ **BLAKE SHAKE** & cooked to pink or no pink.
served with bistro chips
sub chicken breast no cost
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, turkey or chicken breast | 10.5
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
+ jalapeño 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

BACON FEST
50/50 bacon & beef burger, applewood smoked bacon, sweet bacon onion jam, 1000 island, lettuce & American cheese | 14

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 & a fried egg | 12.5

CREW
1/4 lb beef patty, smoked pork, brisket, pork belly, cheddar cheese, Jameson glaze & crispy onions | 15

All-Day Breakfast

AVOCADO TOAST
multigrain bread, yogurt butter & fresh avocado | 8 add an egg | 9.5

TEXAS OMELETTE
3 eggs, American fries, BBQ smoked brisket, caramelized onions, cheddar cheese & topped with scallions and shredded cheese. served with toast | 13

BANANAS FOSTER PANCAKES
3 fluffy pancakes topped with decadent bananas foster & fresh whipped cream | 10

Soup

SOUP OF THE DAY
cup 3.5 | bowl 5

Desserts

BANANAS FOSTER BREAD PUDDING | 8

CC'S TRES LECHES | 6

NUTELLA & OREO CHEESECAKE | 7

Cocktails & Martinis

NE OLD FASHIONED

Craft & Crew Single Barrel Knob Creek, simple syrup & cherry bark vanilla bitters [11]

STANLEY'S SOUR

Bulleit Bourbon, egg whites, with fresh lemon juice & simple syrup [10]

STANLEY'S FRENCH SANGRIA

French liquer, wine, fresh juice & fruit. please ask your server for today's flavor [8]

KELLI'S PAINKILLER

Goslings Black Seal Rum, Rum Chata, cream of coconut, pineapple juice, orange juice & a hint of nutmeg [9]

STANLEY'S GINGER

2 Gingers, ginger ale, bitters, lemon & lime garnish [6]

SWEET HIBISCUS

Absolut Citron Vodka, St. Germain, Sweet Hibiscus & grapefruit Juice [8]

AMERICAN MULE

Tito's Handmade Vodka, ginger beer w/lime wedge [7]

NEW YORKER

Craft and Crew Single Barrel Knob Creek, Cocchi di Torino, Trinity Bitters [10]

ORANGE BLOSSOM COSMO

Ketel One Oranje Vodka gives this classic martini a juicy twist [9]

ULTIMATE LEMON DROP

A delicious sweet & sour treat made with citrus vodka & a sugared rim [9]

MIDNIGHT EXPRESS MARTINI

Bailey's Irish Cream, Stoli Vanilla, Kahlua, Frangelico & Tia Maria shaken with espresso [10]

MOJITO

Bacardi, fresh limes, mint, simple syrup & seltzer [8]
(Try it with pineapple rum for a refreshing twist)

BLACKBERRY BELLA

Thatcher's Organic Vodka, Grand Marnier, fresh lemon & lime juice, simple syrup, blackberry puree, with a sugared rim [10]

AD LIB

Tito's Handmade Vodka, cilantro, fresh lemon & lime juice, simple syrup, with a sugared rim [9]

ICE TEA [3] (free refills)

SODA

locally from Minnesoda

cola, diet coke, lemon & lime, grape, orange, rootbeer, ginger ale, lemonade (free refills) [2.75]

JUICE

orange, cranberry, apple, pineapple, grapefruit, tomato [3.75]

COFFEE

locally from Peace Coffee (free refills) [3]

HOT TEA

ask your server for flavors [3]

MILK [2.75]

Weekly Specials & Features

HAPPY HOUR
MONDAY - FRIDAY 3pm - 6pm
SUNDAY - FRIDAY 10pm - 12am
\$1 off all beer, wine and cocktails

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 & Bingo - 6:30pm

Wednesday

Dogs Eat Free w/Purchase of Human Entree! 5pm - 9pm

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

Famous Brunch 9am - 2pm
Stanley's Backyard Bark-B-Q 2pm-8pm
\$2 Off Stanley's Signature Brunch Drinks 9am-2pm

Sunday

Soon To Be Famous Brunch 9am - 2pm
Stanley's Backyard Bark-B-Q 2pm-8pm
Sangria Sunday \$5 2pm - close

SERVICE INDUSTRY NIGHT 8pm-close

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

CRAFT & CREW

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 MINNNEAPOLIS



HASTINGS



Our dog friendly patio is now open!

Featuring our famous dog menu for our furry friends!

**Dog menu also available at
The Howe & Pub 819**