

BITES & BREADS

SHORT RIB POUTINE	\$18
shredded short rib, hand-cut fries, melted cheese curds, rich brown gravy, herb-infused oil, fresh chives	
STEAK BITES	\$19
tenderloin tips, crispy onions, charred corn, roasted squash, chipotle ranch, cilantro	
BRUSCHETTA	\$16
goat cheese, roasted tomatoes, balsamic glaze, homemade focaccia, basil	
CHORI-QUESO NACHOS	\$16
hand-cut tortilla chips, monterey jack, chorizo queso, pico de gallo, avocado lime crema, chipotle ranch drizzle, sour cream, add fresh avocado +\$2	
PROSCIUTTO ARUGULA FLATBREAD	\$17
red sauce, monterey jack, parmesan, prosciutto, arugula	
SPINACH ARTICHOKE FLATBREAD	\$14
creamy spinach artichoke spread, white cheddar, parmesan, herb-infused oil, add diced chicken +\$4	
HAND-CUT TORTILLA CHIPS + DIP	\$14
choose from: spinach artichoke or chorizo queso	
CHICKEN WINGS	SIX \$10, TWELVE \$18
crispy drummies and flats	

LADLED & LOADED

add a slice of our homemade focaccia bread \$1

CHICKEN WILD RICE SOUP	CUP \$6, BOWL \$11
MN wild rice, all white meat chicken, medley of fresh veggies, mushrooms, thick & creamy broth	
GRANDPA'S CHILI	CUP \$5, BOWL \$9
ground beef, onions, peppers, tender beans, rich tomato base, topped with white cheddar cheese, sour cream, chopped onions	

THIS & THAT

SMALL HAND-CUT FRENCH FRIES	\$5
LARGE HAND-CUT FRENCH FRIES	\$8
SMALL SWEET POTATO FRIES	\$6
LARGE SWEET POTATO FRIES	\$9
SIDE TIPSY HOUSE SALAD	\$5
EXTRA HOMEMADE SAUCES	\$0.75
SLICE OF WARM HOMEMADE FOCACCIA	\$1.50
BASKET OF WARM HOMEMADE FOCACCIA	\$5

Gluten-Friendly options: we offer several dishes that can be prepared gluten-friendly, the ingredients do not contain gluten. Please note, while we take care in our scratch kitchen, cross-contamination with gluten products may occur.

We offer GF wraps, GF buns, GF waffles and GF pasta!

TOSSED & DRESSED

add protein:
grilled or blackened chicken breast \$6,
tenderloin steak bites \$14

AUTUMN HARVEST SALAD	\$18
mixed greens, roasted brussel sprouts, crispy prosciutto, apple slices, crumbled blue cheese, maple cider vinaigrette	
WALDORF SALAD	\$16
mixed greens, MN wild rice, apple slices, red grapes, candied walnuts, white cheddar cheese, signature Tippy dressing	
ROASTED CORN & SQUASH SALAD	\$17
mixed greens, charred corn, roasted butternut squash, toasted pumpkin seeds, crumbled feta, fresh cilantro, fig vinaigrette	
SOUTHWEST SALAD	\$16
mixed greens, roasted corn, pico de gallo, tortilla strips, avocado, chipotle ranch	
TIPSY HOUSE SALAD	SIDE \$5, FULL \$10
mixed greens, pickled carrots, pickled red onions, roasted tomatoes, signature Tippy dressing	

HOMEMADE DRESSINGS

signature Tippy, blue cheese, chipotle ranch, fig vinaigrette, french, garlic balsamic, maple cider vinaigrette, ranch

WRAPPED & TUCKED

served with kettle chips, hand-cut fries +\$1, sweet potato fries +\$2, side salad +\$2, gluten-free bun or wrap available +\$2

TIPSY WRAP	\$16
herb-roasted diced chicken, caramelized onions, crispy bacon, havarti cheese, mixed greens, Tippy sauce, wheat flour tortilla	
FIG & FIELD WRAP	\$18
herb-roasted diced chicken, prosciutto, caramelized onions, crumbled blue cheese, arugula, fig jam, wheat flour tortilla	
BUFFALO CHICKEN WRAP	\$17
herb-roasted diced chicken, caramelized onions, buffalo hot sauce, crumbled blue cheese, mixed greens, wheat flour tortilla, sub country-fried chicken +\$3	
BEEF or CHICKEN BIRRIA TACOS	c \$14, b \$18
slow cooked beef or chicken, caramelized onions, monterey jack cheese, corn tortillas, birria broth, avocado lime crema, pico de gallo, cilantro, 3 tacos [not served with a side]	

Every dish is hand-crafted with care, from our sauces and dressings to our homemade pickles, hand-battered crispy onions, and roasted tomatoes. No shortcuts. No preservatives. Real food, done right.

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES BEFORE ORDERING!

A 3% fee applies to all credit card transactions.
Split checks are limited to 2 per table.

Mindfully Crafted
From Plate to Cocktail



Signature Country-Fried Chicken

COUNTRY-FRIED CHICKEN STRIPS \$16

five hand-breaded tender chicken breast strips

COUNTRY-FRIED CHICKEN BITES \$14

hand-breaded bite-sized tender chicken breast pieces

HOMEMADE SAUCES, DIPS & DRY RUBS

*choose up to 2 (toss or on the side)

Tipsy sauce, bbq, blue cheese, buffalo, chipotle ranch, garlic aioli, honey mustard, honey habanero, hot honey, ranch, house dry rub

STACKED & SMASHED

served with kettle chips

hand-cut fries +\$1, sweet potato fries +\$2, side salad +\$2, gluten-free bun or wrap available +\$2

PRIME RIB SANDWICH \$21

sliced prime rib, caramelized onions, mushrooms, monterey jack, garlic aioli, au jus, bakery hoagie

CHICKEN PHILLY \$19

herb-roasted diced chicken, caramelized onions, sauteed red peppers, cheese curds, garlic aioli, bakery hoagie
add fresno peppers +\$1, sub goat cheese +\$1

SMASHED BURGERS

two hand-smashed ¼-lb premium angus blend chuck & brisket patties on a bakery bun

TIPSY SYTLE \$17

lettuce, tomato, sliced red onion, burger aioli
add cheese +\$1, add bacon +\$2

MUSHROOM & HAVARTI \$18

roasted mushrooms, caramelized onions, havarti, garlic aioli

CHORI-QUESO \$18

caramelized onions, fresh cilantro, chorizo queso, chipotle ranch

DIXIE CHICK \$18

country-fried chicken breast, homemade pickles, lettuce, tomato, Tipsy sauce, bakery bun

DIRTY BIRD \$17

blackened chicken breast, white cheddar, crispy onions, pickled fresno peppers, homemade pickles, bbq sauce, bakery bun

FARMER'S REWARD \$18

grilled chicken breast, havarti, bacon, pickled onion, roasted tomatoes, lettuce, ranch, bakery bun

NAKED BIRD \$15

grilled chicken breast, lettuce, tomato, bakery bun

consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

HEARTY & HOMESTYLE

entrées available all day

COUNTRY-FRIED CHICKEN & WAFFLE \$22

homemade waffle, country-fried chicken breast, maple syrup, roasted sweet potato & sausage hash [add honey habanero \$2]

pairs well with Sauvignon Blanc

ROOSTER MAC & CHEESE \$23

cavatappi noodles, creamy cheese sauce, herb-roasted chicken, crispy bacon, savory mushrooms, parmesan breadcrumbs [GF pasta +\$2]

pairs well with Chardonnay

PRIME RIB STROGANOFF \$26

ribbon noodles, roasted prime rib, caramelized onions, mushrooms, beef broth, cream [GF pasta +\$2]

pairs well with Cabernet Sauvignon

CHICKEN POT PIE \$19

herb-roasted chicken, mixture of veggies, rich chicken gravy, pie pastry

pairs well with Sauvignon Blanc

CHICKEN & DUMPLINGS \$19

herb-roasted chicken, homemade dumplings, medley of fresh veggies, thick & creamy broth, side of warm focaccia

pairs well with Pinot Grigio

PAN-SEARED WALLEYE \$28

wild caught walleye fillet, lemon herb butter, fresh lemon, seasonal veggie, wild rice pilaf [GF option available]

pairs well with Chardonnay

FORKED & FIRED ENTREES

entrées available after 4pm

8oz FILET MIGNON \$44

brandy cream sauce, wild rice or garlic mashed potatoes, seasonal veggie

pairs well with Pinot Noir

BRAISED BEEF SHORT RIB \$34

tender beef short ribs, bordelaise, herb-infused oil, garlic mashed potatoes, seasonal veggie

pairs well with Merlot

BONE-IN MAPLE GLAZED PORK CHOP \$32

duroc chop, maple glaze, roasted brussel sprouts, sweet potato hash

pairs well with Chardonnay

PORK OSSO BUCCO \$31

pork shank, rich tomato & red wine sauce, herb-infused oil, garlic mashed potatoes, seasonal veggie

pairs well with Cabernet Sauvignon

Signature Prime Rib

seasonal veggie, wild rice pilaf or garlic mashed potatoes, au jus, creamy horseradish

pairs well with Pinot Noir

AVAILABLE THURSDAYS – SATURDAYS AFTER 4PM

12 oz \$36, 16 oz \$44