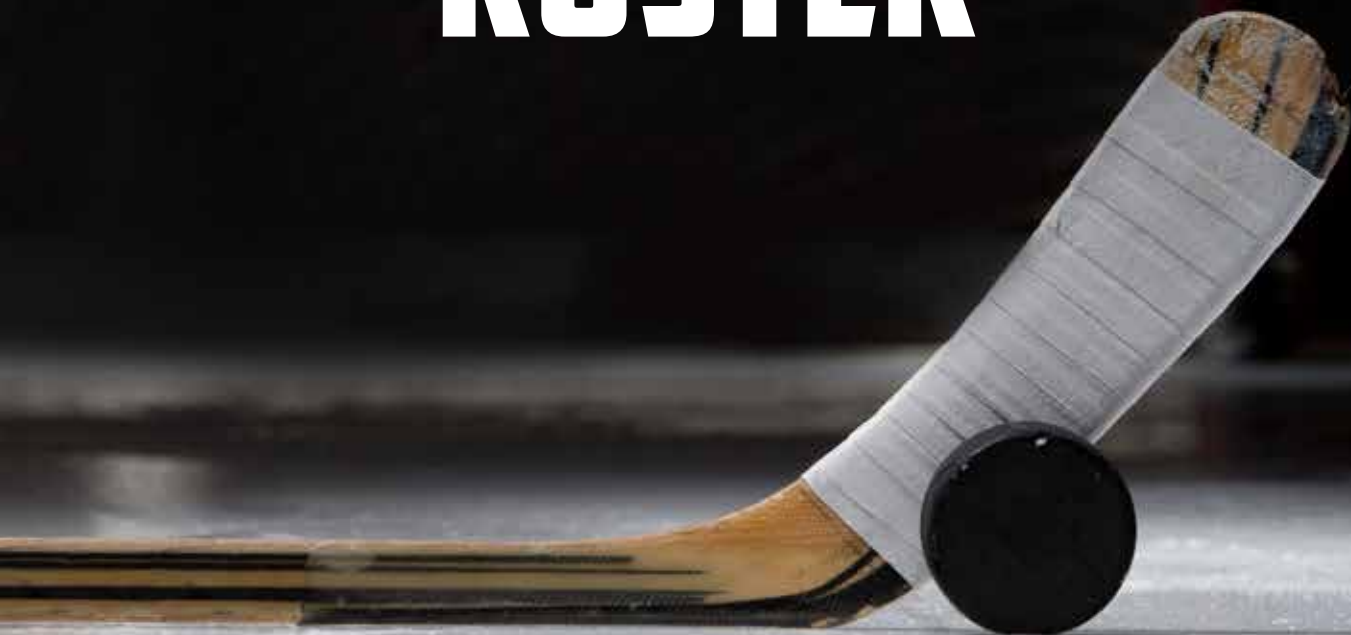




ROSTER





WARM UPS

STUFFED MUSHROOM CAPS 8.99

Fresh mushroom caps stuffed with blend of cream cheese, garlic and Parmesan.

BUFFALO CHICKEN DIP 7.99

Buffalo Chicken perfectly blended with cream cheese served warm with homemade flour tortilla chips.

JALAPEÑO CHEESE CURDS 7.49

Natural white cheddar curds lightly coated in jalapeno seasoned flour served with Marinara.

QUESADILLA 9.49

12 inch flour tortilla with a cheese blend, red and green peppers and chipotle ranch. Your choice of Prime Rib, Chicken or Cheese.

SOUTHWEST EGG ROLLS 8.49

Smoked chicken, black beans, corn, pepper jack cheese, red peppers, and spinach in a crispy egg roll wrapper. Served with a side of house made Southwest Sauce.

CHICKEN SRIRACHA WONTONS 8.99

Crispy wontons filled with white meat chicken, cream cheese, and spicy Sriracha sauce with Sweet Chili for dipping!

NACHOS 11.99

Tri colored corn chips, house made pico de gallo, jalapeno, black olives covered in white cheese sauce with your choice of beef or chicken. Served with sour cream.

MOZZARELLA STICKS 7.49

Not your regular mozzarella sticks! These 100% natural cheese sticks are beer battered for a bold flavor and deep fried golden brown and served with a side of Marinara.

PICKLE FRIES 6.49

Dill pickles, coated in flour, deep fried and served with Southwest Sauce.

PORTO FRIES 7.99

Portabella mushrooms, sliced and coated in crunchy panko breading. Served with house made Southwest Sauce.

SWEET CORN NUGGETS 6.49

Golden nuggets with a sweet corn filling served with house made Chipotle Ranch.

CHICKEN TENDERS 8.99

Beer Battered all white meat chicken tenderloins deep fried to a golden brown, served with your choice of sauce.

WINGS

Your Choice of Jumbo Bone-In or All White Meat Boneless or Dark Meat with skin on.

VARSITY 8.50 / JV 5.50

RASPBERRY INFERNO

HONEY GARLIC

BBQ

HONEY SRIRACHA

BUFFALO HOT/MILD

SWEET CHILI

KICKIN' BOURBON

GINGER ORANGE

GARLIC PARMESAN

MANGO HABAÑERO

OYSTER

REAPER



SALADS / SOUPS

HOUSE SALAD 7.49

Large Salad with cheese, cucumber, tomato and croutons. Choice of dressing. Add Chicken for 3.00

CHEF SALAD 9.99

Ham, Turkey, bacon, tomato, cheese, hard-boiled egg and croutons. Choice of dressing.

TACO SALAD 7.49

Seasoned beef, house made pico do gallo, lettuce and shredded cheddar all in a tortilla shell. Served with sour cream and taco sauce or salsa. Substitute Chicken for \$2.00

SEAFOOD SALAD 10.99

Salad shrimp, mock crab, hard boiled egg, red onion, cheese & croutons. Choice of dressing.

CHILI 4.99

Enjoy a cup of our house made Chili served with Sour cream, cheese and onion. Upgrade to a crock for \$1.50

SOUP OF THE DAY 3.99

Delicious house made soup! Ask your server for today's specialty. Upgrade to a Crock for \$1.50

SQUIRTS 12 & UNDER

SPAGHETTI 5.99

Sauce with spaghetti noodles, a jumbo meatball and a bread stick.

HAMBURGER 6.99

100% fresh Angus Beef patty with fries. Add Cheese \$.50

FISH N CHIPS 7.99

Beer battered deep fried Alaskan Cod, served with fries.

ALFREDO 5.99

Creamy house made Alfredo over fettuccini noodles. Add Chicken for \$2.50 or Shrimp \$3.50

GRILLED CHEESE 4.49

Served with fries.

MAC AND CHEESE 4.99

Every kids favorite!

ARTISAN WOOD FIRED PIZZA

Wood fired Neapolitan crust with creative toppings and 100% real cheese.

MEDITERRANEAN 11.99

Wood fired crust with spinach, fire roasted tomato black olives, onions & Feta cheese with a balsamic drizzle.

SPINACH ARTICHOKE 12.49

House made Spinach Artichoke with Mozzarella on a wood fired crust.

BUFFALO CHICKEN 11.99

Spicy Buffalo Chicken & Bleu Cheese crumbles on a wood fired crust.

GYRO 12.49

Delicious Gyro meat with lettuce, tomato, onion with Mozzarella cheese & Tzatziki sauce.

PEPPERONI 11.49

Classic Pepperoni with red sauce and Mozzarella cheese.



BURGERS

Served with fries and a pickle spear. Substitute Waffle Fries, Sweet Potato Fries or Onion Rings for 1.00. Make it a double for 2.00. Add Onion Tangles to any burger for \$.50. Try them with a grilled Chicken Breast instead!

THE RINK 12.99

Double patty, double Swiss, double American, double bacon, double delicious. Topped with caramelized onion.

GOPHER STATE 8.99

Lettuce, tomato, & onion with mayo on the side! Add Cheese .50. Add bacon 1.00.

SMOTHERED PUCK 9.99

Fresh sliced mushrooms, Swiss cheese drizzled with cool sour cream mayo.

PENALTY SHOT 9.99

Seasoned cream cheese with your choice of jalapeño peppers or green olives.

BLUE LINE 9.99

Blackened, Chipotle Tabasco, house made bleu cheese and chopped bacon & onion tangles.

BULLDOG 9.49

Your choice of American, Cheddar, Swiss, Provolone or Pepper Jack Cheese.

NORTH STAR 9.99

Stacked with Roast Beef, caramelized onions and Provolone.

5-HOLE 9.99

Topped with Marinara, Pepperoni and Mozzarella cheese.



PASTA

RANGE MAC 11.99

Creamy white wine cheddar cheese sauce with sautéed onions, ham, and kielbasa. Topped with panko bread crumbs & apple wood smoked bacon. Served with a bread stick. Best mac on The Range.

ALFREDO 11.49

Creamy house made Alfredo served over fettuccine noodles, with a bread stick and your choice of soup or a side salad. Add Chicken \$3.00 or Shrimp \$4.00.

SPAGHETTI 10.99

Traditional marinara, thin spaghetti noodles, 2 homemade jumbo meatballs, and a bread stick with your choice of soup or a side salad. Add extra meatball for \$2.00 each.

SANDWICHES

Served with fries and a pickle spear. Substitute Waffle Fries, Sweet Potato Fries or Onion Rings for 1.00. Substitute a cup of soup for 1.49.



THE RINK CLUB 9.99

A classic club sandwich.

REUBEN SANDWICH 9.99

Slow cooked corned beef brisket stacked on Marble Rye with Swiss cheese, sauerkraut, and house made Russian dressing on the side.

FRENCH DIP 9.99

Thin sliced slow cooked Roast Beef on a hoagie with homemade Aus jus. Add Swiss Cheese for \$.50

PATTY MELT 9.49

Swiss, American, & caramelized onions, on toasted Marble Rye.

BUFFALO CHICKEN 9.99

Flame grilled chicken smothered with buffalo sauce, house made bleu cheese, lettuce, & tomato. Try it with Reaper sauce for extra hot! Try it as a wrap!

SHRIMP PO'BOY 9.99

Deep fried corkscrew shrimp with lettuce, tomato, onion & Po'Boy sauce on a hoagie. Try it as a wrap!

DOUBLE BLT 9.49

Three slices of bread with 2 layers of classic BLT inside.

MONTE CRISTO 10.49

Ham, Turkey, American, Swiss on batter dipped Texas toast and deep fried, served with a side of Raspberry Cream Cheese, Maple Syrup or Raspberry Inferno. Not available after 4:00 on Wednesday & Friday.

PHILLY - BEEF OR CHICKEN 9.99

Topped with green & red peppers, caramelized onion, & Swiss on a hoagie. Try it as a wrap!

CHICKEN BACON RANCH 9.99

Its all in the name! Flame grilled chicken, bacon, lettuce and tomato on focaccia. Try it as a wrap!

PULLED PORK WITH SLAW 9.99

BBQ pulled pork topped with onion tangles served with creamy coleslaw.

GYRO WRAP 9.99

An all time favorite!! Gyro meat, with lettuce, tomato, onion & Tzatziki sauce in a wrap.

PORKETTA 9.99

An Iron Range favorite. Seasoned pork served on focaccia.



ENTREES

All entrées served with choice of soup or salad, vegetable, choice of potato or wild rice pilaf.



RIBEYE 23.99

12 oz hand cut succulent Ribeye steak grilled to perfection.

FISH N' CHIPS 13.99

Alaskan White Ale beer battered Cod with your choice of house made cocktail or tarter sauce.

GRILLED CHICKEN 12.99

Three marinated grilled chicken breasts.

SHRIMP DINNER 13.99

Deep fried, grilled or scampi style your choice of house made cocktail or tarter sauce.

SIRLOIN 18.99

8 oz Sirloin steak grilled to perfection.

DESSERTS



S'MORES LAVA CAKE 8.99

Graham cake filled with chocolate and topped with marshmallow, served warm ~ enough for two. Add a scoop of ice cream for 1.00.

CARROT CAKE 7.49

CHEESECAKE 7.49

SUNDAE 5.99

Chocolate, Caramel or Strawberry



= Rink Favorite

SIDES

SWEET POTATO FRIES 4.49

ONION RINGS 4.49

FRENCH FRIES 4.49

WAFFLE FRIES 4.49

WILD RICE PILAF 3.99

BAKED POTATO 1.99

Add Bacon & Cheese \$0.75

After 4:00 please.

BEVERAGES

COFFEE & TEA 1.99

Selection of Herbal Tea.

IRON HORSE SODA 2.25

Root Beer & Cream Soda.

ICE TEA 2.25

Unsweetened or Raspberry. Free Refills.

SUNKIST ORANGE 2.25

Bottles.

MILK 1.99

FOUNTAIN POP 2.25

Coke, Diet Coke, Sprite, Mellow Yellow and Dr. Pepper. Free Refills.

SPECIALTY COCKTAILS

BLUE LINE LEMONADE

Bombay Sapphire Gin, KINKY® Blue, lemon lime soda, and a lemon wedge

5 HOLE TEA

Classic Long Island Iced Tea with premium spirits, citrus sour and cola

WHISKY SUNRISE

Revel Stoke Pineapple Whisky, lemon lime soda, grenadine and garnished with an orange

BLOOD ORANGE BREAKAWAY

Three Olives Mango Vodka, blood orange martini mix, lemon lime soda, topped with a cherry and garnished with an orange slice

THE GOLDEN BEAR

Hangar One Vodka, KINKY® Gold, pineapple and orange juice with a splash of soda

PREMIUM MARGARITA

Your choice of tequila, triple sec in any of the following flavors: Original, Strawberry, Blood Orange and Watermelon. Your choice on the rocks or blended

THE PERFECT STORM

The Kraken Black Spiced Rum, Kraken Dark Ginger Beer and a splash of lime juice served in a mason jar mug

HANGAR ONE BLOODY MARY

Hangar One Vodka made with our in house special bloody mary mix with your choice of stuffed olives: Regular Pitted, Pimento Stuffed, Pickle Stuffed or Pepper Stuffed

THE HOCKEY MOM

A favorite of local hockey parents and fans alike! Revel Stoke Root Beer Whisky, RumChata and root beer

WASHINGTON APPLETINI

Crown Royal Regal Apple, Apple Pucker, triple sec and a splash of cranberry juice shaken over ice, served in a martini glass with a twist of lime

SHOTS ON GOAL

THE STANLEY CUP

Revel Stoke Cinnamon,
Apple Schnapps &
Cranberry Juice

HERB BROOKS

Southern Comfort, Triple Sec
& Cranberry Juice

NORDY

Goldschlager, Apple Pucker
& Pineapple Juice

HOLY PUCK

Jagermeister, Melon Liqueur
& Pineapple Juice

NISKY WHISKY

Revel Stoke Cinnamon, Baileys
& Butterscotch Schnapps

SHUT YOUR FIVE-HOLE

Amaretto, Butterscotch Schnapps
& Root Beer Schnapps

THE WINTER CLASSIC

Grand Marnier, Baileys & Kahlua

SLAP SHOT

Revel Stoke Cinnamon &
Coconut Rum

GOON

Vodka, Blue Curacao, Cranberry Juice,
Pineapple Juice & Grenadine

HAT-TRICK

Revel Stoke Pineapple,
Peach Schnapps & Cranberry Juice

CHANGE ON THE FLY

Vanilla Vodka, Amaretto,
Coconut Rum & Cream

CARLSON BROTHERS

Tequila & Tabasco

GRETZKY

Vanilla Vodka, Watermelon Pucker
& Sweet n Sour



PLEASE DRINK RESPONSIBLY

BOURBON/BLENDS

Bulleit Bourbon

Bulleit Rye

 Panther Pike Street [the only MN Climate Aged Bourbon] Panther St. Paul Bourbon

Jim Beam

Southern Comfort

WHISKY

Crown Royal

Seagram's 7

Seagram's VO

Windsor

Jack Daniels

 Far North Roknar

Canadian Club

FLAVORED WHISKY Revel Stoke[Roasted Apple | Cinnamon | Pumpkin | Root Beer
Roasted Pecan | Roasted Pineapple]**IRISH WHISKEY**

2 GINGERS®

Jameson

SCOTCH

Johnny Walker Red

Johnny Walker Black

Dewars White Label

Brenne [French Single Malt]

Glenlivet 12 Year

TEQUILA

Jose Cuervo Gold

Patron Silver

Casa Noble Blanco

Don Julio Blanco

Asombroso La Reposado

GIN Prairie Organic Far North "Navy Strength" [114 Proof]

Bombay Sapphire

Tanqueray

VODKA

Hangar One

 Du Nord [Sugar Beet Based] Prairie Organic [Double Gold Award Winner]

Ketel One

Absolut

Grey Goose

Tito's Handmade Vodka

FLAVORED VODKA

Referent [Horseradish]

 Prairie Organic [Cucumber] UV Vodka [Blue | Sriracha]Three Olives [Apples & Pears | Blueberry | Cherry
Mango | Raspberry]

Hangar One [Citron]

Smirnoff [Vanilla | Watermelon]

Jeremiah Weed

RUM

Bacardi

Bacardi Limon

Captain Morgan Spiced

Kraken Black Spiced

Malibu

Don Pancho 8 Year

CORDIALS

Baileys Irish Cream

 Ice Hole [Butterscotch | Root Beer | Cherry | Mint
Hot as Hexx [Cinnamon] | Plum]

Jagermeister

KINKY® [Blue | Gold | Red]

Rumchata

Southern Comfort

Grand Marnier

Kahlua

Disaronno

Goldschlager

PREMIUM VERMOUTH

Riserva Carlo Alberto [Rosso | Bianco]

 = Made In Minnesota

DAILY SPECIALS

MINNESOTA MONDAY

**\$1 OFF ALL MINNESOTA
CRAFT BEER & SPIRITS**

\$3.50 LOON JUICE

TUESDAY T-N-T

Best Taco N Tequila Special in Town!

TEQUILAS AND TACOS

Choice of Blood Orange,
Strawberry or
Regular Margaritas \$5

\$3 CORONA

WHISKEY WEDNESDAY

WHISKEY DRINKS \$4

Jameson Irish Whiskey,
2 Gingers® Irish Whiskey or Windsor

PITCHER & A POUND OF WINGS

1 Pound of wings and a pitcher of domestic
tap \$13.99. Upgrade to a specialty tap for \$5 more!

HAPPY HOUR

MONDAY - FRIDAY 3PM-6PM

SATURDAY & SUNDAY 11AM-3PM

**2 FOR 1 RAIL DRINKS
& DOMESTIC TAP BEER**

THIRSTY THURSDAY

FLAVORED VODKA DRINKS \$4

Featuring Three Olives, KINKY®
and UV Vodka

WINE \$4/GLASS

SUNDAY RUMDAY

All Rum Drinks 2 for 1

RUM DRINKS

Mojito | Rum Cola | Ginger Beer | Rum Punch

PERFECT STORM

Kraken Black Spiced Rum and Ginger Beer

\$4 SPECIALS [24/7]

REVEL STROKE WHISKY SHOTS

ICE HOLE SCHNAPPS SHOTS



WINES ON TAP

WHITE

10 SPAN PINOT GRIGIO

Monterey County, California

On the nose, flavors of ripe apple and cantaloupe overwhelm the senses. The bouquet is perfumed with vibrant notes of apricot and honeysuckle. The palate is bright, clean and smooth due to the malolactic fermentation that gives the Pinot Gris weight in the mid-palate.

ANGELINE SAUVIGNON BLANC

Sonoma County, California

With graceful aromas of white peach and nectarine, green apple and lemon, wine is balanced by subtle minerality and fresh green notes. Crisp and clean on the palate with a lingering ripened fruit finish.

MARTIN RAY CHARDONNAY

Sonoma County, California

Delicious aromas of ripe cantaloupe, golden apples, decadent coconut cream pie, and aromatic honeysuckle, with pronounced Meyer lemon zest make this fresh, crisp Chardonnay an effortless companion with food as well as elegant everyday drinker.

RED

MARK WEST PINOT NOIR

California

Medium-bodied with black cherry, cola, strawberry, plum, and soft tannins. No wonder this Pinot is a favorite.

DISEÑO MALBEC

Mendoza, Argentina

A rich and lively Malbec with simple spiced cherry aromas and tangy raspberry fruit flavors. Dark berry fruit medley, bittersweet dark chocolate and almost minty bursts of blackberry jam, finishing with a juicy kick of cherries and minerals.

WILLIAM HILL CABERNET

North Coast, California

This wine encompasses a rich palate of dark fruit flavors, with subtle hints of caramel, cocoa, ripe blackberry and black cherry flavors.

WINE BY THE BOTTLE

WAYNE GRETZKY CABERNET

Ontario, Canada

Full-bodied and firm. Deep garnet in color, with a lovely bouquet of black currant, pepper, eucalyptus, Earl Grey tea and violet. Flavors of black currant, black tea and spice mingle together on the palate. Tart black fruits, black tea and cocoa powder notes linger on the finish.

SWEET WHITES BY THE GLASS

BREE RIESLING

Pfalz, Germany

Enjoy flavors of crisp apple, passionfruit and lime. Whether you are having fish, Asian cuisine or a light salad, Bree Riesling will not only complement your meal, but your table as well. The Pfalz region has a cooler climate than the Mosel.

PIQUITOS MOSCATO

Valencia, Spain

Bright lemon-gold color with light pearliness. Pronounced fruit and floral notes reminiscent of mandarin peel, honeysuckle and sweet orange blossom. A sweet lushness that coats the mouth and yet refreshes itself with airy bubbles and harmonious balance.



