Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

IF YOU LIKE TO SHARE

Loaded Nachos 14
Guacamole, Oaxaca Cheese, Salsa La Casita, Crema

Firecracker Wings 12
Fresh Crispy Chicken Wings, Bleu Cheese, Icicle Celery

Walleye Baja Fish Tacos 14
Organic Tortillas, Chipotle Crema, Black Beans, Oaxaca Cheese, Pickled Red Cabbage

Fried Cheese Curds 12
Ellsworth Wisconsin Cheese Curds, Honey Dijonnaise

Guacamole 10
Crispy Fresh Pita Chips

Pork Belly Bao Buns 12
Hot & Sour Sticky Sauce, Mango Slaw

Marinated Grilled Skirt Steak Tacos 12

Hummus X2 11
Chick Pea & Edamame Hummus, Crisp Crudité, Grilled Pita

Gloria’s Shrimp Ceviche 12

Margherita Flatbread 12
Heirloom Tomato, Basil, Fresh Mozzarella

Beef & Chorizo Empanadas 10
Oaxaca Cheese, Guacamole, Salsa La Casita

ORGANIC GREENS & GRAINS

Add Grilled Chicken 6  Grilled Salmon 7  Grilled Skirt Steak 8

Fresh Burrata & Heirloom Tomatoes 14

Fried Rice Bowl 13
Brown, White or Wild Rice, Scallion, Radish, Serrano Chile, Egg

Local Organic Simple Greens Side 7 Entrée 11
Mizuna, Frisee, Watercress & Arugula, Heirloom Tomato, Icicle Cucumber Sliced Avocado, Green Goddess Dressing

Little Gem Chopped Salad 13
Avocado, Chopped Kalamata Olive, Hard Cooked Egg, Diced Cucumber Peruvian Sweet Peppers, Charred Scallion Vinaigrette

Classic Caesar Salad Side 7 Entrée 11
Hearts of Romaine, Brioche Croutons, Parmesan Reggiano, Scratch Caesar Dressing

Arugula, Watercress & Quinoa Salad, Lemon Tarragon Vinaigrette 12
Organic Baby Arugula, Red Quinoa, Pickled Red Onion, Crispy Lotus Chips

SOUPS, STEWS & SHANKS

Home Made Wild Rice Soup Side 7 Entrée 11
Minnesota Wild Rice, Double Chicken Broth

Black Bean Bison Chili Side 7 Entrée 11
Fresh Prairie Bison, Chipotle Chiles, Local White Cheddar, Cilantro Sweet Onions

Stewed Short Ribs on Pappardelle Pasta 18
Roasted Pearl Onions, Local Young Vegetables, Horseradish Cream Fraiche

Minnesota Grown® Braised Lamb Shank 19
Celeriac & Parsnip Puree, Braised Cabbage, Yukon Gold Mashed Potatoes

NEW MINNESOTA MAINS

Pan Fried Walleye 22
Brown Butter & Lemon, Golden Smashed Potatoes, Peeled Colossal Asparagus

Brick Chicken 18
Antibiotic Free ½ Chicken, Pressed While Roasting, Cranberry Wild Rice, Pan Jus, Local Young Vegetables

Miso Glazed Salmon 22
Soy Chile Glaze, Fresh Mango Slaw, Wild Rice & Young Vegetables

Carne Asada Tampiquena 22
Marinated Grilled Skirt Steak, Cheese Enchilada y Crema, Black Beans, Guacamole

Crispy Pork Belly 21
Celeriac & Parsnip Puree, Braised Cabbage, Smashed Potatoes

Fish & Chips, Lemon Caper Tartar Sauce 18

BISON, BEEF & BURGERS

Choice of Side Salad, Fries, Sweet Potato Fries or Tater Tots

Bison Sliders 14
Fresh Prairie Bison, Straw Onions, Local White Cheddar

Cheeseburger 14
Bacon Cheeseburger 15

Mushroom Swiss Burger 15
Gentleman Forager Sautéed Mushrooms, Cady Creek Swiss

Grilled Chicken Avocado Sandwich 12
Spicy Slaw, Provolone Cheese, Toasted Sourdough Bun

Classic Reuben 13
Marble Rye, Cady Creek Swiss, Corned Beef & Kraut

SIDES 5

Fries, Sweet Potato Fries, Tater Tots, Smashed Potatoes, Local Young Vegetables
FROM OUR LOCAL FARMS TO YOUR PLATE

Stones Throw Farms, Wrenshall, MN.
Happy Fish Aquaponics - Stacy, MN Gentleman Forager - St. Paul, MN
Larry Shultz Organic Farm - Owatonna, MN
Dragsmith Farms - Barron, WI

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