

# MILWAUKEE ROAD

Milwaukee Road brings back the memories of the former train depot that it resides in by finding regionally inspired foods, made from scratch in our kitchen from locally sourced ingredients and farms.

## to share

<b>ARTISAN MEAT/CHEESE</b> chefs selection of cheeses, house cured meats, pickled vegetables, fruit moustarda, Milk and Honey Acres honey, marcona almonds, housemade crackers grilled bread.	meat or cheese <b>15</b> both <b>20</b>
<b>BREADHAUS PRETZEL STICKS</b> Aki's bakery specialty, beer mustard, spiced cheese dip	<b>11</b>
<b>WALLEYE PO'BOY ROLLS</b> lemon tarragon aioli, housemade pickles	<b>14</b>
<b>CHIPS AND DIP GF</b> Dragsmith Farms and Friends triple onion dip	<b>8</b>
<b>SALT AND VINEGAR FRIES GF</b> house cut, malt vinegar, sea salt, duck mayo	<b>9</b>
<b>WINGS</b> soo line buffalo sauce, or bold north dry rub	<b>14</b>
<b>HUMMUS</b> housemade Minnesota calico bean hummus trio, grilled naan, lefsa chips, vegetables	<b>12</b>

## handhelds

served with choice of house made chips, house cut fries, fresh fruit, or house salad

*all sandwiches can be made gluten free upon request*

<b>CHICKEN CORDON BLEU</b> Aki's BreadHaus fresh roll, cherry wood smoked canadian bacon, Bushel Boy tomato, swiss cheese, Forest Mushroom wild mushrooms, stoneground dijonaise	<b>16</b>
<b>TURKEY BLT</b> Hard roll, smoked bacon jam, arugula, soft herb mayo, Bushel Boy tomatoes	<b>15</b>
<b>CRISPY TEMPURA WALLEYE TACOS</b> beer brined Red Lake walleye, cabbage slaw, cilantro, grilled tortillas, house made salsa	<b>16</b>
<b>DEPOT BACON CHEDDAR BURGER*</b> Petersons hand cut bacon, Caves of Faribault Fini sharp cheddar, Hamburg soft roll	<b>16</b>
<b>PEÑO JUCY LUCY*</b> Depot burger stuffed with jalapeño cheese, bacon, crispy pepper wheels, chipotle sour cream, side of jalapeno jam, pretzel bun	<b>16</b>

## soups & salads

<b>CAESAR SALAD</b> grilled and Revol baby romaine, parmesan chips, prosciutto crisps, garlic crouton, olives, oven roasted Bushel Boy tomatoes, seared lemon, boiled egg <i>choice of blackened salmon or grilled shrimp</i>	<b>18</b>
<b>MASON JAR CHOP COBB SALAD GF</b> Depot lettuce blend, tomato, bacon, Amablu cheese, egg, avacado, chicken, champagne chive vinaigrette	<b>17</b>
<b>DEPOT SALAD* GF</b> seared duck breast, wild baby arugula and Revol baby greens, sweet potatoes, roasted apples, candied walnuts, Amablu cheese, Anderson's pure maple syrup vinaigrette	<b>17</b>
<b>HOBO STEW</b> cheddar cornbread	<b>7/9</b>
<b>ROASTED BUSHEL BOY TOMATO BISQUE GF</b> parmesan garlic crostino	<b>7/9</b>
<b>SOUP OF THE DAY</b>	<b>7/9</b>

## signatures

<b>FILET MIGNON* GF</b> roasted fingerling potatoes, asparagus and roasted carrots, cipollini jus	petite <b>28</b> large <b>38</b>
<b>WILD RICE ENCRUSTED WALLEYE</b> seasonal succotash, 56 Brewing 'ssippi Squeeze IPA tartar sauce	<b>28</b>
<b>SUPERIOR FRESH ATLANTIC SALMON* GF</b> cauliflower, kale, pureed red bean	<b>28</b>
<b>NORTHSTAR BISON HOTDISH</b> braised Northstar bison shortrib, Fini cheddar potato croquette, Forest Mushrooms wild mushrooms, peas, green beans	<b>29</b>
<b>MAC-N-CHEESE</b> cavatappi pasta, truffle three cheese sauce <i>choice of shrimp, duck* or housemade italian sausage</i>	<b>21</b>
<b>RISOTTO GF</b> creamy risotto with chef select seasonal ingredients <i>ask your server for today's variety</i>	<b>21</b>
<b>IRON SHOE FARMS FREE RANGE CHICKEN ROULADE GF</b> stuffed with Minnesota boudin made with Kramarczuk's chorizo sausage and wild rice, elote, salsa verde	<b>25</b>

*Our local farmers and suppliers include Aki's Breadhaus, Anderson's Maple Syrup, Bushel Boy Tomatoes, Caves of Faribault Cheese, Dragsmith Farms and Friends, Forest Mushrooms, Iron Shoe Farms, Kramarczuk's, Milk and Honey Acres, Northstar Bison, Peterson's Craftsman Meats, Red Lake Walleye, Revol Greens, Superior Fresh*

\*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. 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 have any concerns regarding food allergies, please alert your server prior to ordering

# wine list

## champagne & sparkling

<b>La Marca Prosecco</b> D.O.C Veneto, IT	11	34
<b>Chandon Brut Classic</b> California	14	40
<b>Moët Reserve Impérial Cuvee</b> Champagne, FR		73
<b>Veuve Clicquot Yellow Label</b> Champagne, FR		95
<b>Dom Perignon</b> Champagne, FR		225
<b>Louis Roederer Cristal</b> Champagne, FR		325

## white

### chardonnay

	glass	btl
<b>William Hill</b> Central Coast, CA	8	30
<b>Estancia Unoaked</b> Monterey, CA	9	34
<b>Frei Brothers</b> Russian River, CA	11	42
<b>Meiomi</b> Coastal, CA		45
<b>Landmark Overlook</b> Sonoma, CA		58
<b>Rombauer</b> Carneros, CA	19	70

### pinot grigio / gris

<b>Davinci Pinot Grigio</b> Italy	8	30
<b>A to Z Pinot Gris</b> Oregon		38
<b>Santa Margherita Pinot Grigio</b> Alto Adige, IT		58

### sauvignon blanc

<b>Gryphus</b> Chile		32
<b>Benziger</b> North Coast, CA	10	38
<b>Frei Brothers</b> Russian River, CA		41
<b>Kim Crawford</b> Marlborough, NZ	12	42
<b>Kim Crawford 'Signature Reserve'</b> Marlborough, NZ		58

### sweet and interesting

<b>Bex Riesling</b> Germany	8	30
<b>Piquitos Moscato</b> Valencia, SP	8	30
<b>Bieler Pere et Fils Rosé</b> Provence, FR	11	42
<b>Ramón Bilbao Albariño</b> Spain		46

## local craft beer

<b>Bent Paddle Black</b> Bent Paddle, Duluth, Minnesota <i>American Porter</i>	7.50
<b>Wilderness Tuxedo</b> Bent Paddle, Duluth, Minnesota <i>Seasonal Sour Ale</i>	7.50
<b>Lonely Blonde</b> Fulton, Minneapolis, Minnesota <i>Blonde Ale</i>	7.50
<b>Northeast Nectar</b> 56 Brewing, Minneapolis, Minnesota <i>Honey Wheat Ale</i>	7.50
<b>Nose Hair Bender</b> 56 Brewing, Minneapolis, Minnesota <i>IPA</i>	7.50
<b>Summit Sága IPA</b> Summit, St. Paul, Minnesota <i>IPA</i>	7.50
<b>Farm Girl</b> Lift Bridge, Stillwater, Minnesota <i>Saison</i>	8
<b>Ewald the Golden</b> Utepils, Minneapolis, Minnesota <i>Hefeweizen</i>	8
<b>Coffee Bender</b> Surly, Minneapolis, Minnesota <i>Coffee Brown Ale</i>	8
<b>Hell</b> Surly, Minneapolis, Minnesota <i>Helles Lager</i>	8

PLUS 12 CRAFT BEERS ON TAP

## domestic and import beer

Angry Orchard Cider	7	Budweiser	6.50
Blue Moon	7	Bud Light	6.50
Corona	7	Coors Light	6.50
Corona Light	7	Grain Belt Nordeast	6.50
Guinness	7	Michelob Golden Light	6.50
Heineken	7	Michelob Ultra	6.50
Stella Artois	7	Miller Lite	6.50
Kaliber NA	7		

## red

### merlot

	glass	btl
<b>The Velvet Devil</b> Washington	8	30
<b>Wild Horse</b> Central Coast, CA		43
<b>Frei Brothers</b> Dry Creek Valley, CA		46
<b>Emmolo</b> Napa Valley, CA		85

### pinot noir

<b>Angeline</b> California	9	34
<b>Frei Brothers</b> Russian River, CA		44
<b>MacMurray</b> Central Coast, CA	13	50
<b>Amity Vineyards</b> Willamette Valley, OR	15	58
<b>Landmark Overlook</b> California		62
<b>Château Créé Clos de la Confrérie</b> Santenay, FR		90
<b>Domaine Serene Evenstad Reserve</b> Willamette Valley, OR		95
<b>Dumol Estate</b> Russian River, CA		120

### cabernet sauvignon

<b>William Hill</b> Central Coast, CA	8	30
<b>Avalon</b> California	9	34
<b>Sebastiani</b> Sonoma County, CA	11	42
<b>Robert Mondavi</b> Napa Valley, CA		54
<b>Frei Brothers</b> Alexander Valley, CA	16	60
<b>Mount Veeder Winery</b> Napa Valley, CA		70
<b>Roberts &amp; Rogers</b> Howell Mountain, CA		85
<b>Hess Collection</b> Mount Veeder, CA	25	95
<b>Caymus</b> Napa Valley, CA	29	115
<b>Orin Swift 'Mercury Head'</b> Napa Valley, CA		150
<b>Caymus Special Selection</b> Napa Valley, CA		275

### bordeaux, blends, and internationals

<b>Delas Saint-Esprit</b> Côtes-du-Rhône, FR	8	30
<b>Peterson Mendo Blendo</b> Mendocino County, CA		45
<b>Ghost Pines Red Blend</b> California	12	46
<b>Marqués de Murrieta Reserva</b> Rioja, SP		50
<b>Shatter Grenache</b> Maury, FR		58
<b>Orin Swift 'Abstract'</b> Sonoma County, CA		68
<b>The Prisoner</b> Napa Valley, CA	19	70
<b>Rémy Ferbras Châteauneuf-du-Pape</b> Rhone Valley, FR		70
<b>Orin Swift 'Papillon'</b> Napa Valley, CA		95
<b>Chimney Rock 'Elevage' Meritage</b> Stag's Leap District, CA		120
<b>Gaja Brunello di Montalcino</b> Tuscany, IT		120
<b>Justin Isosceles Reserve</b> Paso Robles, CA		200
<b>Dominus Estate</b> Napa Valley, CA		375

### zins, syrahs, and malbecs

<b>Artezin Zinfandel</b> Mendocino County, CA	9	34
<b>Frei Brothers Zinfandel</b> Dry Creek Valley, CA		42
<b>Saldo Zinfandel</b> California		55
<b>Seghesio Old Vine Zinfandel</b> Dry Creek Valley, CA		63
<b>Doña Paula Estate Malbec</b> Mendoza, AR	9	34
<b>Trapiche Broquel Malbec</b> Mendoza, AR		40
<b>Stolpman Para Maria Syrah</b> Santa Barbara County, CA		48
<b>Maxville Petite Sirah</b> Napa Valley, CA		75

## non-alcoholic

<b>Freshly Brewed Dunn Brothers</b> regular or decaffeinated	4	<b>Milk</b> skim, 2%, whole, almond, soy, chocolate	4
<b>Dunn Brothers Espresso</b> single	5	<b>Soft Drink</b> pepsi, diet pepsi, sierra mist, mountain dew, diet mountain dew, dr. pepper	4
	6		
<b>Americano</b>	5		
<b>Cappuccino, Latte, Breve, Macchiato, or Mocha</b>	6	<b>Red Bull</b> regular and sugar free	5
<b>Mighty Leaf Hot Tea</b>	4	<b>Fiji Bottled Water</b>	5
		<b>Perrier Sparkling Water</b>	5

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RENAISSANCE®

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THE DEPOT

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