

MARTINIS

Our House Martinis and Cocktails, prepared with The Grill-style generous portions, are carefully crafted by our master bartenders to guarantee your satisfaction.

Absolut Wreck	13.00
<i>Absolut Vodka, Citron and Mandrin, Sweet and Sour, Pineapple Juice, Grenadine</i>	
Boston Sidecar	14.00
<i>Cruzan Rum, Christian Bros. Brandy, Triple Sec, Lime Juice</i>	
Dixon's Girl	14.00
<i>Hendrick's Gin, Cocchi Americano, Prosecco</i>	
Cosmopolitan	14.00
<i>Absolut Citron, Cointreau, Splash of Cranberry Juice</i>	
The Manhattan Experience	15.00
<i>Woodford Reserve Bourbon, Cointreau, Sweet Vermouth, Jamaican #2 Bitters, Cardamom</i>	
Bonita Applebum	15.00
<i>Beefeater Gin, Berentzen Apple Liqueur, Apple Juice, St. Germain</i>	
The Last Word	15.00
<i>Beefeater Gin, Green Chartreuse, Luxardo Maraschino, Lime Juice</i>	
Aviation	15.00
<i>Tattersall Gin, Crème de Violet, Luxardo Maraschino, Lemon Juice</i>	
Ultimate Chocolate	15.00
<i>Absolut Vanilia, Baileys Irish Cream, Tempus Fuget Crème de Cacao</i>	
Brooklyn	15.00
<i>High West Double Rye Whiskey, Dry Vermouth, Aperol, Luxardo Maraschino</i>	

COCKTAILS

Jameson Ginger	10.00
<i>Jameson Irish Whiskey, Ginger Ale</i>	
Huckleberry Margarita	10.00
<i>Sauza Extra Gold Tequila, Lime Juice, Cointreau, Huckleberry Syrup</i>	
Thistle	10.00
<i>Maker's Mark Bourbon, Cocchi Americano, Angostera Bitters</i>	
Minnesota Mule	10.00
<i>Prairie Vodka, Ginger Beer, Simple Syrup, Fresh Lime, Candied Ginger, served in a Copper Mug</i>	
Strange Brew	10.00
<i>Bombay Gin, Velvet Falernum, Pineapple Juice, Summit Saga IPA</i>	
Blood and Sand	10.00
<i>Dewar's Scotch, Tattersall Sour Cherry, Sweet Vermouth, Blood Orange Juice</i>	
Eva's Garden	12.00
<i>Elijah Craig Bourbon, Peach Puree, Ginger Liqueur, Pama Liqueur, Cucumber, Lime Juice</i>	
Rok-Noir	12.00
<i>Roknar Rye, Tuaca, Lemon Juice, Simple Syrup, Cinnamon Bitters, Pinot Noir</i>	

**The St. Paul Grill Gift Cards...
Perfect For Everyone On Your List!**

An MHC Managed Property | morriseyhospitality.com

BEER

DRAFTS (16 oz.)

Michelob Golden Light , <i>St. Louis, MO</i>	6.50
Coors Light , <i>Golden, CO</i>	6.50
Summit Pale Ale , <i>St. Paul, MN</i>	7.50
Heineken , <i>Amsterdam</i>	7.50
Surly Furious , <i>Minneapolis, MN</i>	7.50
Bent Paddle Amber , <i>Duluth, MN</i>	7.50
Summit Saga IPA , <i>St. Paul, MN</i>	7.50
Lift Bridge Farm Girl Saison , <i>Stillwater, MN</i>	7.50
Fulton Standard , <i>Minneapolis, MN</i>	7.50
Bauhaus Brew Labs Wonderstuff Bohemian Pilsner , <i>Minneapolis, MN</i>	7.50

BOTTLED

Miller Lite , <i>Milwaukee, WI</i>	6.00
Budweiser , <i>St. Louis, MO</i>	6.00
Bud Light , <i>St. Louis, MO</i>	6.00
Fulton Lonely Blonde , <i>Minneapolis, MN</i>	7.00
Toppling Goliath Rover Truck Oatmeal Stout , <i>Decorah, IA</i>	7.50
Sociable Cider Werks "Freewheeler" , <i>Minneapolis, MN</i>	8.00
Stella Artois , <i>Belgium</i>	7.00
Red Stripe , <i>Jamaica</i>	7.00
Newcastle Nut Brown Ale , <i>England</i>	7.00
Modelo Especial , <i>Mexico</i>	7.00
Guinness Draught , <i>Ireland</i>	7.00
Bard's Gluten Free , <i>Minneapolis, MN</i>	7.00
Buckler N/A , <i>Holland</i>	6.00

WINE

WHITE

GLASS

White Zinfandel , <i>Beringer, California</i>	7.50
Riesling , <i>Kung Fu Girl, Washington</i>	10.00
Pinot Grigio , <i>Lagaria, Italy</i>	8.50
Sauvignon Blanc , <i>Joel Gott, California</i>	9.75
Rosé , <i>Hess "Shirttail Ranches", California</i>	10.00
Chardonnay , <i>Salmon Creek, California</i>	8.00
Chardonnay , <i>Drumheller, Columbia Valley</i>	10.00
Chardonnay , <i>Miner, Napa Valley</i>	17.00
Vino Verde , <i>Twin Vines, Portugal</i>	8.00
Cava Brut 187mL , <i>Chic, Spain</i>	12.00
Prosecco , <i>IL, Italy</i>	8.50

RED

Pinot Noir , <i>Sokol Blosser "Evolution", Willamette Valley</i>	14.00
Pinot Noir , <i>Ferrari Carano, Anderson Valley</i>	16.00
Malbec , <i>Amalaya, Argentina</i>	9.00
Zinfandel , <i>Turley "Juvenile", California</i>	18.00
Merlot , <i>Hedges, Columbia Valley</i>	9.00
Red Blend , <i>Red Schooner by Caymus "Voyage 4", Argentina</i>	20.00
Syrah , <i>Michael David "6th Sense", Lodi</i>	11.00
Cabernet Sauvignon , <i>Salmon Creek, California</i>	8.00
Cabernet Sauvignon , <i>Shooting Star, Lake County</i>	11.00
Cabernet Sauvignon , <i>Chateau Ste. Michelle "Cold Creek", Columbia Valley</i>	18.00

SINGLE MALT SCOTCH

The exact origins of Scotch are unknown. Originally called *Uisge beatha* or *aqua vitae* (the Latin for "Water of Life"). Tradition has it that the secrets of distilling came to Scotland from Ireland and were introduced there by St. Patrick in the 400's A.D. There are traditionally four distilling regions: Lowland, Highland, Islay and Campbeltown.

The St. Paul Grill encourages you to enjoy the differences each region offers!

LOWLAND

Auchentoshan 3 Wood	19.00
Auchentoshan 12 yr	13.00
Auchentoshan 18 yr	34.00
Glenkinchie 12 yr	14.00

SPEYSIDE

Aberlour 12 yr	14.00
Aberlour 16 yr	19.00
Aberlour a'bunadh	24.00
Balvenie 12 yr	
Double Wood	15.00
Balvenie 15 yr	28.00
Balvenie 21 yr	
Port Wood	56.00
Benromach 10 yr	14.00
Benromach Sassicaia	22.00
Cragganmore 12 yr	18.00
Dalwhinnie 15 yr	18.00
Glenfarclas 12 yr	17.00
Glenfarclas 17 yr	28.00
Glenfarclas 21 yr	35.00
Glenfarclas 105	
Cask Strength	24.00
Glenfiddich 12 yr	12.00
Glenfiddich 15 yr	16.00
Glenfiddich 18 yr	25.00
Glenlivet 12 yr	11.00
Glenlivet 18 yr	22.00
Glenlivet 21 yr	39.00
Glenlivet 25 yr	70.00
Glenlivet	
French Oak 15 yr	18.00
Glenlivet Nàdura 16 yr	20.00

Glenrothes Reserve	16.00
Macallan 12 yr	17.00
Macallan 15 yr	31.00
Macallan 17 yr	52.00
Macallan 18 yr	60.00
Macallan 19 yr	
First Edition	54.00
Macallan 25 yr	250.00
Macallan 30 yr	275.00
Macallan "M"	350.00
Macallan No. 6	275.00
Macallan Rare Cask	75.00
Macallan Reflexion	125.00
Speyburn 10 yr	10.00
Tomatin 12 yr	14.00

CAMPBELTOWN

Springbank 10 yr	16.00
Springbank 15 yr	26.00

HIGHLAND

Dalmore 12 yr	15.00
Dalmore Cigar	
Malt Reserve	27.00
Edradour 10 yr	14.00
Glenronach 12 yr	16.00
Glen Garioch 12 yr	15.00
Glenmorangie 10 yr	15.00
Glenmorangie 18 yr	28.00
Glenmorangie Lasanta	16.00
Glenmorangie	
Quinta Ruban	15.00
Glenmorangie	
Nectar d'Or	22.00
Glenmorangie Signet	53.00

Oban 14 yr	19.00
Old Pulteney 12 yr	12.00
Tamdhu 10 yr	10.00

ISLAND

Highland Park 12 yr	16.00
Highland Park 18 yr	32.00
Highland Park 25 yr	135.00
Highland Park Origins	24.00
Ledaig 10 yr	14.00
Scapa The Orcadian	24.00
Talisker 10 yr	16.00
Tobermory 10 yr	11.00

ISLAY

Ardbeg 10 yr	18.00
Bowmore 12 yr	14.00
Bowmore Legend	11.00
Bunnahabhain 12 yr	15.00
Lagavulin 16 yr	23.00
Laphroaig 10 yr	15.00
Laphroaig 18 yr	26.00
Laphroaig 32 yr	160.00
Laphroaig Cairdeas 2014	23.00
Laphroaig	
Cask Strength	19.00
Laphroaig Lore	38.00
Laphroaig	
Quarter Cask	19.00
Laphroaig Select	14.00
Laphroaig Triplewood	21.00
Port of Charlotte	
Peat Project	22.00

SCOTCH BLENDS

Black Bottle 10 yr	12.00	Dewar's	8.00	Johnnie Walker Gold	21.00
Chivas 12 yr	9.00	Dewar's 12 yr	10.00	Johnnie Walker	
Chivas 18 yr	26.00	J&B	9.00	Platinum	26.00
Chivas 21 yr	38.00	Johnnie Walker Black	11.00	Johnnie Walker Red	9.00
Cutty Sark	8.00	Johnnie Walker Blue	42.00	Pinch 15 yr	12.00

THE GRILL SINGLE MALT SCOTCH

Ardmore 17 yr 18.00/pour 150.00/bottle

Distilled in 1997 and matured for 17 years in a refill bourbon barrel, featuring sweet vanilla custard aromas with pineapple, pear and hints of apricot, complemented by toasted oak. Peppery on the tongue with fruit flavors and a subtle menthol edge.

IRISH WHISKEY

<i>Bushmills Irish</i>	8.50	<i>Jameson 18 yr</i>	36.00	<i>Midleton</i>	32.00
<i>Bushmills Blackbush</i>	13.00	<i>Jameson Black Barrel</i>	11.00	<i>Paddy's</i>	8.50
<i>Jameson</i>	8.50	<i>Jameson Gold</i>	26.00	<i>Redbreast 12 yr</i>	17.00
<i>Jameson 12 yr</i>	16.00	<i>Jameson Vintage</i>	50.00	<i>Tullamore D.E.W.</i>	9.50
		<i>John Powers</i>	8.50		

WHISKEY

<i>Crown Royal</i>	8.50	<i>High West Bourye</i>	19.00	<i>Michter's Sour Mash</i>	9.75
<i>Crown Royal Black</i>	9.00	<i>High West Campfire</i>	15.00	<i>Penderyn Single Malt</i>	22.00
<i>Crown Royal Reserve</i>	12.00	<i>Jack Daniel's</i>	8.50	<i>Slaughter House</i>	12.00
<i>Few White</i>	8.50	<i>Jack Daniel's</i>		<i>Stranahan's</i>	13.00
<i>Gentleman Jack</i>	12.00	<i>Single Barrel</i>	11.00		

RYE WHISKEY

<i>11 Wells, MN</i>	12.00	<i>High West Rendezvous</i>	15.00	<i>Rittenhouse</i>	9.50
<i>Basil Hayden</i>	14.00	<i>High West Yippee Ki-Yay</i>	28.00	<i>Roknar, MN</i>	13.00
<i>Booker's 13 yr</i>	65.00	<i>Knob Creek</i>	13.00	<i>Sazerac</i>	9.00
<i>Bulleit</i>	9.00	<i>Lock, Stock & Barrel 16 yr</i>	28.00	<i>Templeton</i>	12.00
<i>High West Double</i>	12.00	<i>(ri)¹</i>	14.00	<i>Willett 3 yr</i>	14.00
<i>High West Mid-Winter</i>	22.00	<i>Redemption</i>	9.00	<i>Willett 7 yr</i>	20.00

BOURBON

<i>1792</i>	10.00	<i>Elijah Craig</i>		<i>Maker's Mark</i>	
<i>11 Wells, MN</i>	12.00	<i>Barrel Proof</i>	14.00	<i>Cask Strength</i>	16.00
<i>Angel's Envy</i>	15.00	<i>Four Roses Small Batch</i>	11.00	<i>Michter's</i>	11.00
<i>Baker's</i>	15.00	<i>High West</i>	12.00	<i>Michter's 10 yr</i>	34.00
<i>Basil Hayden</i>	12.00	<i>Homestead</i>	11.00	<i>Old Grand-Dad 114</i>	9.00
<i>Bib & Tucker</i>	14.00	<i>Jefferson Reserve</i>	14.00	<i>Wild Turkey 101</i>	9.00
<i>Blanton's</i>	16.00	<i>Jim Beam Black</i>	9.00	<i>Wild Turkey Honey</i>	9.00
<i>Booker's</i>	16.00	<i>Jim Beam Single Barrel</i>	12.00	<i>Willett Pot Still Reserve</i>	12.00
<i>Buffalo Trace</i>	9.00	<i>Jim Beam Distiller's</i>		<i>Woodford Reserve</i>	11.00
<i>Bulleit</i>	9.00	<i>Masterpiece</i>	32.00	<i>Woodford Reserve</i>	
<i>Eagle Rare</i>	10.00	<i>Knob Creek</i>	10.00	<i>Double Oak</i>	14.00
<i>E.H. Taylor Small Batch</i>	12.00	<i>Knob Creek 2001</i>	44.00	<i>Woodford Reserve</i>	
<i>Elijah Craig</i>	9.00	<i>Knob Creek Single Barrel</i>	14.00	<i>Master's Collection</i>	25.00
<i>Elijah Craig 18 yr</i>	38.00	<i>Maker's Mark</i>	9.00	<i>W. L. Weller</i>	10.00
		<i>Maker's Mark 46</i>	10.00	<i>W. L. Weller Antique</i>	14.00

COGNAC & ARMAGNAC

<i>Courvoisier L'essence</i>	250.00	<i>Hennessy VS</i>	9.50	<i>Martell VSOP</i>	11.00
<i>Courvoisier Napoleon</i>	16.00	<i>Hennessy VSOP</i>	16.00	<i>Martell XO</i>	34.00
<i>Courvoisier VS</i>	12.00	<i>Hennessy XO</i>	35.00	<i>Remy Martin</i>	
<i>Courvoisier VSOP</i>	14.00	<i>Hine VSOP</i>	18.00	<i>Louis XIII</i>	275.00
<i>Grand Marnier 100 yr</i>	17.00	<i>Larressingle</i>	14.00	<i>Remy Martin VSOP</i>	13.00
<i>Grand Marnier</i>		<i>Martell Cordon Bleu</i>	32.00	<i>Remy Martin XO</i>	32.00
<i>Quintessence</i>	125.00	<i>Martell VS</i>	9.50		

PORT & SHERRY

<i>Fonseca Bin #27</i>	9.00	<i>Graham's 30 yr</i>	30.00	<i>Taylor Fladgate</i>	
<i>Graham's 10 yr</i>	14.00	<i>Graham's 40 yr</i>	40.00	<i>Late Btd 2000</i>	10.00
<i>Graham's 20 yr</i>	20.00	<i>Harveys Bristol Cream</i>	8.00		

BAR MENU STARTERS

Hand-Cut Idaho Potato Fries	7.95
<i>With Choron Sauce</i>	
Onion Rings	9.95
<i>With Jalapeño-Lime Mayo</i>	
 Escargots	9.95
<i>Stuffed with Boursin Cheese and wrapped in a Crispy Wonton with Lemon Garlic Butter Sauce</i>	
Sizzling Bacon	12.95
<i>Extra Thick Nueske's Bacon by the Slice</i>	
Warm Cheese Sampler	15.95
<i>St. Andre Brie, Cambozola and Honey Goat Cheese with Black Garlic, Apricot Chutney and Grilled Crostini</i>	
Ahi Tuna	16.95
<i>Spicy Sesame Seared with Pickled Cucumber and Ginger, Wasabi and Julienned Vegetable Salad</i>	
Crab Cake	16.95
<i>Sweet, Tender Colossal Blue Crab served with Citrus Tarragon Aioli</i>	
Calamari	17.95
<i>Calamari dusted with Seasoned Flour and fried golden with Lemon Aioli</i>	
 Crab and Artichoke Bake	17.95
<i>Fresh Snow Crab, Artichoke Hearts, Parmesan, Pecorino Toscano and Cream Cheese, served with Grilled Bread</i>	
Classic Shrimp Cocktail	18.95
<i>Jumbo Shrimp with House Cocktail Sauce, Grated Horseradish and Lemon</i>	
Pepper Crusted Lamb	18.95
<i>Grilled and sliced with Rosemary Demi-Glace and Whipped Feta with Cucumber</i>	
 Hot Peppered Shrimp	19.95
<i>Cajun Dusted and tossed in a Sweet, Tangy Hot Sauce</i>	
Cajun Beef Bites	19.95
<i>Beef Tenderloin Bites tossed in Cajun Seasoning with Horseradish Cream</i>	
Hot Sampler Serves 4 - 6	58.95
<i>Crab and Artichoke Bake, Hot Peppered Shrimp and Cajun Beef Bites</i>	
Seafood Sampler Serves 4 - 6	68.95
<i>Crab Cakes, Calamari, Shrimp Cocktail and Ahi Tuna</i>	
French Onion Soup	9.95
The Grill Wedge Salad	11.95
<i>Nueske's Bacon, Crumbled Blue Cheese and Tomato with Choice of Dressing</i>	
Caesar Salad	9.95
<i>Hearts of Romaine, Our Signature Caesar Dressing and Baked Croutons</i>	
Grilled Chicken.....	18.95
Grilled Salmon.....	21.95
Blackened Scallops.....	25.95
 Landmark Salad	21.95
<i>Baby Spinach, Pulled Rotisserie Chicken, Bacon, Asiago, Apples, Eggs, Grapes and Almonds with Champagne Vinaigrette</i>	
Avocado Crab Tower Salad	25.95
<i>Chopped Greens, Bacon and Tomato with a French Cocktail Dressing</i>	

**Consumer Advisory: Please note that there are health risks involved in consuming raw or undercooked meats, poultry, seafood fish & egg.*

BURGERS & SANDWICHES


*Sandwiches and Burger are served with choice of Hand-Cut Fries or Potato Chips.
Substitute Fresh Fruit, Mixed Greens or Caesar Salad for an additional 2.95*

Black and Blue Burger	15.95
<i>Cajun Spices with Blue Cheese and Caramelized Onions</i>	
Bourbon Burger	16.95
<i>Bourbon Glazed with Tillamook Cheddar and Maker's Mark Steak Sauce</i>	
 Bacon Cheddar Burger	17.95
<i>Thick-Cut Bacon, Cheddar Cheese, Lettuce, Tomato and Red Onion</i>	
Capital City Burger	19.95
<i>Thick-Cut Bacon, Smoked Gouda, IPA Marinated Fried Shallots, Blonde Ale Mustard Aioli and Maker's Mark Steak Sauce on a Pretzel Bun</i>	
 The Market Street Charlie's	15.95
<i>Grilled Chicken Breast, Thick-Cut Bacon, Swiss and Cheddar on Potato Rolls with Sriracha Mayo</i>	
Ahi Tuna Charlie's	16.95
<i>Seared Ahi, Pickled Cucumbers, Arugula and Wasabi Mayo on Potato Rolls</i>	
Beer Battered Walleye Charlie's	17.95
<i>Roasted Red Pepper Remoulade on Potato Rolls</i>	
 The Grill Tenderloin Charlie's	21.95
<i>Two Grilled Medallions of Beef Tenderloin topped with Caramelized Onions and Horseradish Mayo on Potato Rolls, served with Béarnaise</i>	
Lobster Roll	19.95
<i>Chilled Lobster Salad with Bibb Lettuce on a Fresh Griddled Bun</i>	

ENTRÉES

 Chicken Pot Pie <i>The Original</i>	16.95
Fish and Chips	21.95
<i>Beer Battered Walleye, Tartar Sauce, Hand-Cut Fries and Coleslaw</i>	
Filet Mignon 6 oz.	36.95
8 oz.	48.95
Bone-In Filet 14 oz.	68.95
Top Sirloin 10 oz. U.S.D.A. Prime	28.95
New York Strip 18 oz. U.S.D.A. Prime	58.95
Ribeye 16 oz.	44.95
Bone-In Ribeye 30 oz.	72.95
Lamb Chops	56.95
<i>Grilled Domestic Lamb Rib Chops with Jalapeño-Mint Jelly</i>	
 Bourbon Pork Chop	19.95
<i>Marinated, Center-Cut Pork Chop with The Grill Apple Sauce</i>	
Scallops	38.95
<i>Pea Puree, Toasted Cous Cous, Sweet Peppers, Sunburst Squash, Baby Zucchini, Preserved Lemon and Ver Jus Gastronomique</i>	
Salmon	30.95
<i>Topped with Seven Spice Butter on a Bed of Sautéed Spinach</i>	
 Walleye	36.95
<i>Pan Fried and dusted with Almond Flour, topped with Pecan Frangelico Butter Sauce and Sautéed Vegetables</i>	

SIDES

Classic Mashed Potatoes <i>With Buttermilk, Butter and Sour Cream</i>	9.95
 Hash Browns <i>Bacon and White Onions</i>	14.95
Baked Mac and Cheese <i>With Tillamook Cheddar and Bacon</i>	9.95
Fresh Asparagus Spears <i>With Hollandaise</i>	half 12.95 full 18.95

DESSERTS

*The St. Paul Grill is proud to serve desserts made fresh daily,
in-house by our pastry chef. Several items are for sharing.
Please ask your server for suggestions!*

Featured Dessert	Priced Daily
Burnt Crème	6.95
Banana Cream Pie	7.95
<i>Creamy Banana Custard with Layers of Fresh Bananas</i>	
 Apple Crisp	7.95
<i>Fresh Seasonal Apples with Spices and Streusel Topping Add Cinnamon or Vanilla Bean Ice Cream \$2.00</i>	
Key Lime Pie	9.95
<i>Tangy Custard with Graham Cracker Crust, Whipped Cream and Lime Zest</i>	
Carrot Cake	8.95
<i>Lightly Spiced, layered with Rich Cream Cheese Frosting, Caramel Sauce and Toasted Coconut</i>	
 Turtle Tart	8.95
<i>Bittersweet Chocolate with Cinnamon Pecan Crust and Caramel Drizzle</i>	
New York Cheesecake	8.95
<i>Topped with Caramel, Chocolate Curls and Cocoa Powder</i>	
 Chocolate Molten Lava Cake	9.95
<i>Warm Chocolate Lava Cake spiked with Kentucky Bourbon and served with Butterscotch Ice Cream and Bourbon Caramel Sauce</i>	
Ghirardelli Chocolate Sundae	9.95
<i>Three Scoops of Vanilla Bean Ice Cream, Ghirardelli Chocolate Sauce, Fresh Whipped Cream and Pecans</i>	

FEATURED DESSERT DRINKS

Espresso	3.50
Cappuccino or Café Au Lait	4.75
Irish Coffee	8.00
<i>Jameson Irish Whiskey, Brown Sugar, Coffee and Fresh Whipped Cream</i>	
Winter Carnival	9.00
<i>Baileys Irish Cream, Tia Maria, Hot Cocoa, Coffee and Fresh Whipped Cream</i>	
Grasshopper	12.00
<i>Tempus Fuget Crème de Cacao, Crème de Menthe, Housemade Vanilla Ice Cream and Fresh Whipped Cream</i>	
Brandy Alexander	12.00
<i>Copper and Kings Aged Brandy, Tempus Fuget Crème de Cacao, Housemade Vanilla Ice Cream and Fresh Whipped Cream</i>	
The Ultimate Chocolate Martini	13.00
<i>Absolut Vanilla, Baileys Irish Cream, Tempus Fuget Crème de Cacao</i>	