

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	17.00
<i>Absolut Vodka, Citron and Mandrin, Sweet and Sour, Pineapple Juice, Grenadine</i>	
Dixon's Girl	17.00
<i>Hendrick's Gin, Cocchi Americano, Prosecco</i>	
Cosmopolitan	17.00
<i>Absolut Citron, Cointreau, Splash of Cranberry Juice</i>	
Ultimate Chocolate	17.00
<i>Absolut Vanilia, Baileys Irish Cream, Tempus Fugit Crème de Cacao</i>	
The Bold North	17.00
<i>Tattersall Aquavit, Lemon Juice, Honey</i>	
Sundog Millionaire	17.00
<i>Crooked Water Sundog Gin, St. Germain, Grapefruit Juice, Prosecco</i>	
Between the Sheets	18.00
<i>Couvosier VS cognac, Triple Sec, Cruzan White Rum, Lemon Juice</i>	
New York Minute	18.00
<i>Patron Reposado Tequila, Antica Vermouth, Luxardo Maraschino, Simple Syrup, Whiskey Barrel Bitters</i>	
The Seelbach	17.00
<i>Maker's Mark Bourbon, Cointreau, Angostura Bitters, Sparkling Wine</i>	
The Manhattan Experience	18.00
<i>Elijah Craig Single Barrel Bourbon, Cointreau, Sweet Vermouth, Jamaican #2 Bitters, Cardamom</i>	

COCKTAILS

Huckleberry Margarita	11.00
<i>Sauza Silver Tequila, Lime Juice, Cointreau, Huckleberry Syrup</i>	
Minnesota Mule	11.00
<i>Prairie Vodka, Ginger Beer, Simple Syrup, Fresh Lime, Candied Ginger served in a Copper Mug</i>	
Sunset Boulevard	11.00
<i>Absolut Mandarin, Blood Orange Puree, Orange Bitters, Ginger Ale</i>	
Redlocks Irish Coffee	12.00
<i>Hot coffee, Redlocks Irish Whiskey, brown sugar, stirred, and topped with cream</i>	
Sorrentino	13.00
<i>Limoncello, Campari, Antica Vermouth, Soda, Thyme, Orange</i>	
Blood and Sand	13.00
<i>Dewar's Scotch, Tattersall Sour Cherry, Sweet Vermouth, Blood Orange</i>	
Brown Derby	13.00
<i>Maker's Mark Bourbon, Grapefruit Cordial, Grapefruit Juice, Honey, Soda</i>	

A 4% surcharge will be added to your bill to contribute to the restaurants efforts to provide wages and benefits to attract and retain the talented team members who deliver your guest experience. The surcharge applied to your bill is not a server gratuity, is not obligatory, and will be removed from your bill by your server if requested.

BEER

DRAFTS (16 oz.)

Michelob Golden Light , <i>St. Louis, MO</i>	8.00
Summit Extra Pale Ale , <i>St. Paul, MN</i>	8.00
Grain Belt Nordeast , <i>New Ulm, MN</i>	8.00
Stella Artois , <i>Belgium, MN</i>	8.00
Heineken , <i>Amsterdam</i>	8.00
Bell's Two Hearted Ale , <i>Kalamazoo, MI</i>	8.00

Please ask your server about featured Craft Beers

BOTTLED

Coors Light , <i>Golden, CO</i>	7.50
Miller Lite , <i>Milwaukee, WI</i>	7.50
Miller High Life , <i>Milwaukee, WI</i>	7.50
Bud Light , <i>St. Louis, MO</i>	7.50
Budweiser , <i>St. Louis, MO</i>	7.50
Fulton Lonely Blonde , <i>Minneapolis, MN</i>	8.00
Surly Furious , <i>Minneapolis, MN</i>	8.00
Summit Saga IPA , <i>St. Paul, MN</i>	8.00
Red Stripe , <i>Jamaica</i>	8.00
Modelo Especial , <i>Mexico</i>	8.00
Heineken Zero NA , <i>Amsterdam</i>	8.00
Lift Bridge Root Beer , <i>Stillwater, MN</i>	7.00

CIDER & SELTZER

Sociable Cider Werks "Freewheeler" , <i>Minneapolis, MN</i>	8.50
High Noon, Mango , <i>Modesto, California</i>	8.00
High Noon, Pineapple , <i>Modesto, California</i>	8.00
High Noon, Grapefruit , <i>Modesto, California</i>	8.00

WINE

Beringer, White Zinfandel , <i>NV, California</i>	8.00
Trinquevedel, Tavel Rose , <i>Rhone, France</i>	12.00
Marques de Caceres , <i>Cava, NV, Spain</i>	10.00
Francois Montand, 187ml, Brut Rose , <i>NV, France</i>	15.00
Vietti, Moscato , <i>Castiglione Tinella</i>	11.00
Dr. Loosen, Riesling Kabinett , <i>Mosel Germany</i>	14.00
J" Vineyards, Chardonnay , <i>Sonoma</i>	14.00
Alexander Valley Vineyards , <i>Sangiovese, Rose</i>	15.00
Van Duzzer, Estate Vineyard, Pinot Grigio , <i>Willamette Valley</i>	16.00
Rombauer, Chardonnay , <i>Napa</i>	22.00
Chateau Vieux Ferrand, Merlot Blend , <i>France</i>	12.00
Willakenzie, Pinot Noir , <i>Willamette Valley</i>	18.00
Miner, Emily's Cuvee, Cabernet Sauvignon , <i>Napa</i>	20.00
Catena Alta, "Historic Rows", Malbec , <i>Mendoza</i>	21.00
Stags' Leap, Petite Syrah , <i>Napa</i>	25.00
Orin Swift, "8 years in the Desert," Red Blend , <i>California</i>	28.00
Turnbull, Cabernet Sauvignon , <i>Napa</i>	30.00

SINGLE MALT SCOTCH

The exact origins of Scotch are unknown. Originally called *Uisge beatha* or *aqua vitae* (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. The St. Paul Grill encourages you to enjoy the differences each region offers!

LOWLAND

Auchentoshan 3 Wood	20.00
Auchentoshan 12 yr	16.00
Auchentoshan 18 yr	34.00
Glenkinchie 12 yr	18.00

SPEYSIDE

Aberlour 12 yr	16.00
Aberlour 16 yr	28.00
Aberlour a'bunadh	32.00
Balvenie 12 yr	
Double Wood	19.00
Balvenie 15 yr	34.00
Balvenie 21 yr	
Port Wood	58.00
Benromach Sassicaia	22.00
Cragganmore 12 yr	18.00
Dalwhinnie 15 yr	22.00
Glenfarclas 12 yr	17.00
Glenfarclas 17 yr	28.00
Glenfarclas 21 yr	35.00
Glenfarclas 25 yr	45.00
Glenfarclas 105	
Cask Strength	26.00
Glenfiddich 12 yr	14.00
Glenfiddich 15 yr	20.00
Glenfiddich 18 yr	31.00
Glenlivet 12 yr	14.00
Glenlivet 18 yr	32.00
Glenlivet 21 yr	44.00
Glenlivet 25 yr	70.00
Glenlivet	
French Oak 15 yr	22.00
Glenlivet Nàdura 16 yr	29.00
Glenrothes Reserve	16.00

Macallan 12 yr	22.00
Macallan 15 yr	36.00
Macallan 17 yr	62.00
Macallan 18 yr	75.00
Macallan 25 yr	275.00
Macallan 30 yr	350.00
Macallan 40 yr	650.00
Macallan "M"	500.00
Macallan No. 6	275.00
Macallan Rare Cask	75.00
Macallan Reflexion	125.00
Speyburn 10 yr	12.00
Tomatin 12 yr	14.00

CAMPBELTOWN

Springbank 10 yr	16.00
Springbank 15 yr	26.00

HIGHLAND

Dalmore 12 yr	20.00
Dalmore Cigar Blend	48.00
Edradour 10 yr	19.00
Glendronach 12 yr	18.00
Glenmorangie 10 yr	15.00
Glenmorangie 18 yr	32.00
Glenmorangie Lasanta	16.00
Glenmorangie	
Quinta Ruban	18.00
Glenmorangie	
Nectar d'Or	24.00
Glenmorangie Signet	58.00
Oban 14 yr	27.00
Old Pulteney 12 yr	14.00
Tamdhu 10 yr	17.00

ISLAND

Highland Park 12 yr	18.00
Highland Park 18 yr	42.00
Highland Park 25 yr	135.00
Ledaig 10 yr	14.00
Ledaig 19 yr	50.00
Scapa The Orcadian	26.00
Talisker 10 yr	18.00
Tobermory 10 yr	18.00
Tobermory 42 yr	185.00

ISLAY

Ardbeg 10 yr	18.00
Bowmore 12 yr	17.00
Bowmore Small Batch	16.00
Bunnahabhain 12 yr	18.00
Lagavulin 16 yr	28.00
Laphroaig 10 yr	15.00
Laphroaig 18 yr	26.00
Laphroaig 27 yr	120.00
Laphroaig 30 yr	125.00
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

JAPAN

Hakushu 12 yr	26.00
Hakushu 18 yr	65.00
Yamazaki 12 yr	26.00
Yamazaki 18 yr	65.00

SCOTCH BLENDS

Black Bottle 10 yr	12.00	Hibiki 21 yr	65.00	Johnnie Walker Gold	21.00
Chivas 12 yr	9.00	Hibiki Harmony	20.00	Johnnie Walker	
Chivas 18 yr	26.00	J&B	9.00	Platinum	28.00
Chivas 21 yr	38.00	Johnnie Walker Black	12.00	Johnnie Walker Red	9.00
Cutty Sark	8.00	Johnnie Walker Blue	42.00	Monkey Shoulder	11.00
Dewar's	8.00	Johnnie Walker Blue		Pinch 15 yr	12.00
Dewar's 12 yr	10.00	Ghost Port of Ellen	65.00	Suntory Toki	12.00

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



IRISH WHISKEY

<i>Bushmills Irish</i>	9.00	<i>Jameson 18 yr.</i>	42.00	<i>Midleton</i>	48.00
<i>Bushmills Blackbush</i>	13.00	<i>Jameson Black Barrel</i>	11.00	<i>Paddy's</i>	8.00
<i>Jameson</i>	9.00	<i>Jameson Gold</i>	30.00	<i>Redbreast 12 yr</i>	18.00
<i>Jameson 12 yr.</i>	28.00	<i>John Powers</i>	9.50	<i>Tullamore D.E.W.</i>	12.00

WHISKEY

<i>Booker's Little Book</i>	22.00	<i>Heaven's Door Bootleg 27yr.</i>	65.00	<i>Michter's Sour Mash</i>	12.00
<i>Crown Royal</i>	8.50	<i>High West Bourye</i>	19.00	<i>Penderyn Single Malt</i>	22.00
<i>Crown Royal Black</i>	10.00	<i>High West Campfire</i>	18.00	<i>Slaughter House</i>	12.00
<i>Crown Royal Reserve</i>	14.00	<i>Jack Daniel's</i>	8.50	<i>Stranahan's</i>	13.00
<i>Crown Royal XR</i>	35.00	<i>Jack Daniel's</i>		<i>Uncle Nearest</i>	15.00
<i>Gentleman Jack</i>	12.00	<i>Single Barrel</i>	11.00		

RYE WHISKEY

<i>Angel's Envy</i>	24.00	<i>New Richmond</i>	13.00	<i>Tattersall, MN</i>	11.00
<i>Barrell</i>	25.00	<i>Old Overholt</i>	8.50	<i>Templeton</i>	12.00
<i>Basil Hayden, Dark</i>	14.00	<i>Peerless</i>	30.00	<i>Whistle Pig 10 yr</i>	22.00
<i>Basil Hayden Rum Cask</i>	14.00	<i>(ri)¹</i>	14.00	<i>Whistle Pig 12 yr</i>	29.00
<i>Bulleit</i>	9.00	<i>Redemption</i>	9.00	<i>Whistle Pig 15 yr</i>	36.00
<i>High West Double</i>	12.00	<i>Rittenhouse</i>	9.50	<i>Whistle Pig "Boss Hog"</i>	
<i>High West Mid-Winter's</i>	25.00	<i>Roknar, MN</i>	13.00	<i>5th edition</i>	75.00
<i>High West Rendezvous</i>	18.00	<i>Roknar, MN</i>		<i>Willett 4 yr</i>	18.00
<i>High West Yippee Ki-Yay</i>	20.00	<i>100% Maryland</i>	13.00	<i>Willett "Stop the World" 6yr</i>	28.00
<i>Knob Creek</i>	13.00	<i>Roknar, MN</i>		<i>Willett "Faded Love" 6 yr</i>	28.00
<i>Kentucky Owl 10 yr.</i>	25.00	<i>Sauternes Cask</i>	13.00	<i>Heaven's Door</i>	22.00
<i>Lock, Stock & Barrel 18 yr.</i>	34.00	<i>Sazerac</i>	9.00		

BOURBON

<i>1792</i>	10.00	<i>E.H. Taylor Single Barrel</i>	18.00	<i>Maker's 46</i>	12.00
<i>1792 Sweet Wheat</i>	12.00	<i>Elijah Craig</i>	11.00	<i>Maker's Mark</i>	
<i>Angel's Envy</i>	15.00	<i>Elijah Craig 18 yr.</i>	38.00	<i>Cask Strength</i>	16.00
<i>Angel's Envy Cask</i>	55.00	<i>Elijah Craig</i>		<i>Michter's</i>	11.00
<i>Baker's</i>	15.00	<i>Barrel Proof</i>	16.00	<i>Michter's 10 yr</i>	34.00
<i>Baker's 13 yr.</i>	30.00	<i>Four Roses Small Batch</i>	10.00	<i>Old Fitzgerald 15 yr</i>	44.00
<i>Barrell</i>	25.00	<i>Four Roses Single Barrel</i>	14.00	<i>Old Grand-Dad 114</i>	9.00
<i>Basil Hayden</i>	12.00	<i>Heaven's Door 10 yr.</i>	35.00	<i>Remus Volstead RSV 14 yr</i>	65.00
<i>Bib & Tucker</i>	15.00	<i>High West</i>	12.00	<i>Wild Turkey 101</i>	9.00
<i>Blanton's</i>	25.00	<i>Jefferson's Small Batch</i>	14.00	<i>Wild Turkey Honey</i>	9.00
<i>Booker's</i>	18.00	<i>Jefferson's Ocean</i>	22.00	<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>Crooked Water, MN</i>		<i>Kentucky Owl</i>	36.00	<i>Double Oak</i>	16.00
<i>Kings Point</i>	15.00	<i>Knob Creek</i>	10.00	<i>Woodford Reserve</i>	
<i>Crooked Water, MN</i>		<i>Knob Creek 2001</i>	44.00	<i>Master's Collection</i>	25.00
<i>Old Hell</i>	15.00	<i>Knob Creek Single Barrel</i>	14.00	<i>W. L. Weller</i>	
<i>Eagle Rare</i>	10.00	<i>Larceny</i>	11.00	<i>Special Reserve</i>	12.00
<i>E.H. Taylor Small Batch</i>	12.00	<i>Maker's Mark</i>	9.00		

BAR MENU STARTERS

Hand-Cut Idaho Potato Fries full 7.95
With Choron Sauce

Sizzling Bacon 16.95
Extra Thick Nueske's by the Slice

Warm Cheese Sampler 17.95
*St. Andre Brie, Cambozola and Honey Goat Cheese with Black Garlic,
 Apricot Chutney and Grilled Crostini*

Shrimp Cocktail 19.95
Jumbo Shrimp with House Cocktail Sauce, Grated Horseradish and Lemon



Hot Peppered Shrimp 20.95
Cajun Dusted and tossed in a Sweet, Tangy Hot Sauce

Calamari 22.95
Dusted with Seasoned Flour and fried golden with Lemon Aioli

Cajun Beef Bites * 21.95
Beef Tenderloin Bites tossed in Cajun Seasoning with Horseradish Cream

Oysters * half dozen 24.95 dozen 42.95
On the Half Shell with Mignonette and Cocktail Sauce

Hot Sampler * serves 4-6 64.95
Cajun Beef Bites, Hot Shrimp and Calamari

French Onion Soup 11.95

Caesar Salad 12.95
Hearts of Romaine, Our Signature Caesar Dressing and Baked Croutons
 Grilled Chicken..... 19.95 Grilled Salmon..... 23.95

The Grill Wedge Salad 16.95
Nueske's Bacon, Crumbled Blue Cheese and Tomato with Choice of Dressing



Landmark Salad 22.95
*Baby Spinach, Pulled Rotisserie Chicken, Bacon, Asiago,
 Apples, Eggs, Grapes and Almonds with Champagne Vinaigrette*

Charred Salmon Salad * 25.95
*Hoisin Seasoned Salmon over Champagne Vinaigrette Dressed Greens with
 Red Pepper, Lemon and Spicy Ginger Aioli*

**Consumer Advisory: *These items are served raw or undercooked or contain raw or undercooked ingredients.
 Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*


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 4.95

Black and Blue Burger * 19.95
Cajun Spices with Blue Cheese and Caramelized Onions

 **The Market Street Charlie's** 19.95
Grilled Chicken Breast, Thick-Cut Bacon, Swiss and Cheddar on Potato Rolls with Sriracha Mayo

 **Bacon Cheddar Burger** * 20.95
Thick-Cut Bacon, Cheddar Cheese, Lettuce, Tomato and Red Onion

Beer Battered Walleye Charlie's 21.95
Roasted Red Pepper Remoulade on Potato Rolls

 **The Grill Tenderloin Charlie's** * 27.95
Two Grilled Medallions of Beef Tenderloin topped with Caramelized Onions and Horseradish Mayo on Potato Rolls served with Béarnaise Sauce


ENTRÉES

 **Chicken Pot Pie** *The Original* 25.95

Fish and Chips 26.95
Beer Battered Walleye, Tartar Sauce, Hand-Cut Fries and Coleslaw

 **Bourbon Pork Chop** * 26.95
Marinated, Center-Cut Pork Chop with The Grill Apple Sauce

 **Salmon** * 37.95
Topped with Seven Spice Butter on a Bed of Sautéed Spinach

 **Walleye** 38.95
Pan Fried and dusted with Almond Flour, topped with Pecan Frangelico Butter Sauce and Sautéed Vegetables

Scallops * 55.95
Pan seared Scallops over Fresh English Peas,, Nueske Bacon, Cipollini Onion Tomato Chili-jam and Fennel Salad

Filet Mignon * 6 oz. 45.95
 8 oz. 55.95

Bone-In Ribeye * 30 oz. 85.95

SIDES

Serves 2 - 4

Au Gratin Potatoes 10.95

 **Hash Browns** *Bacon and White Onions* 16.95

Onion Rings *with Jalapeño-Lime Mayo* 15.95

Mushrooms *Sauteed with Fresh Herbs, Garlic and Shallots* 13.95

Asparagus Spears *With Hollandaise* half 14.95 full 20.95

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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!*

Burnt Crème 9.95

Banana Cream Pie 10.95

Creamy Banana Custard with Layers of Fresh Bananas



Apple Crisp 10.95

Fresh Seasonal Apples with Spices and Streusel Topping

Add Cinnamon or Vanilla Bean Ice Cream 2.00



Chocolate Molten Lava Cake 10.95

Warm Chocolate Lava Cake spiked with Kentucky Bourbon

and served with Butterscotch Ice Cream and Bourbon Caramel Sauce



Turtle Tart 12.95

Bittersweet Chocolate with Cinnamon Pecan Crust and Caramel Drizzle

Carrot Cake 12.95

Lightly Spiced, layered with Rich Cream Cheese Frosting,

Caramel Sauce and Toasted Coconut

Ghirardelli Chocolate Sundae 12.95

Three Scoops of Vanilla Bean Ice Cream, Ghirardelli Chocolate Sauce,

Fresh Whipped Cream and Pecans

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