

APPETIZERS

FRENCH FRIES

\$8.99

CHEESE CURDS

\$11.99

WAFFLE FRIES

\$8.99

PIZZA FRIES

\$11.99

CHEESY PIZZA CUPS

\$12.99

EATS

SMALL, FAMILY-OWNED
BUSINESS, BIG
ENTERTAINMENT



WINGS AND TENDERS

Sauces: parmesan garlic, honey mustard, teriyaki, bbq, sweet chili, buffalo

Rubs: house rub, Bogart's rub, bloody mary rub, cajun rub, honey habanero rub

BONELESS WINGS BASKET

Wings served with fries and tossed in your choice of dipping sauce or rub | \$13.99

WINGS

8-piece, twice-fried bone-in wings seasoned with our own blend of spices and tossed in your favorite sauce or rub | \$12.99

BURGERS AND SANDWICHES

Your choice of chips, fries, side salad. Upgrade to waffle fries or onion rings for \$2. Upgrade your burger for \$2 with our maple bourbon jalapeño bacon jam.

COWBOY BURGER

Two 1/4 lb. all-beef burgers, cheddar cheese, bacon, haystacks, bourbon bbq sauce on a toasted brioche bun | \$17.99

BOGART'S BURGER

Two 1/4 lb. all-beef burgers, cheddar, applewood smoked bacon, chipotle aoli on a toasted brioche bun | \$15.99

PATTY MELT

One 1/4 lb. all-beef burger, sautéed onions, cheddar and swiss cheese on toasted rye | \$14.99

PRIME RIB DIP

Roasted and sliced prime rib, sautéed onions and melted Swiss on a hoagie roll.

Served with a side of au jus | \$17.99

TURKEY BLT HOAGIE

Hearty portion of turkey, bacon, lettuce, tomato, onion, mayo and your choice of cheese | \$14.99

REUBEN OR RACHEL

Corned beef or turkey on marble rye with thousand island, sauerkraut and swiss | \$13.99

BLT

Bacon, lettuce, tomato and mayo on texas toast | \$10.99 | Add an over-medium egg for \$2

WRAPS AND SALADS

Wraps include chips, fries or side salad. Upgrade to waffle fries or onion rings for \$2

BUFFALO CHICKEN WRAP

Grilled chicken smothered in buffalo sauce with blue cheese, celery, lettuce, tomato and onion | \$14.99

GRILLED CHICKEN WRAP

Grilled chicken, bacon, lettuce, tomato, onion, drizzled with ranch | \$13.99

BEYOND CHICKEN WRAP vegan friendly

Golden-fried Beyond chicken, lettuce, tomato, onion, drizzled with Diya ranch dressing | \$14.99

CHICKEN COBB SALAD

Romaine, grilled chicken, avocado, tomato, onion, hard-boiled egg & bacon | \$18.99

CHICKEN CAESAR SALAD

Romaine, grilled chicken, seasoned croutons, parmesan cheese, caesar dressing | \$15.99

PIZZA AND FLATBREADS

All our crusts are made locally by Alive & Kickin' Pizza Crust in Prior Lake

BUILD YOUR OWN

Flatbread: \$13.99 | Pizza: \$16.99

14" thin crust or 12" cauliflower crust (GF)

Pizza toppings: \$2 each

Flatbread toppings: \$1.50 each

Pepperoni

Italian sausage

Bacon

Grilled chicken

Canadian bacon

Extra sauce

Extra cheese

Red onion

Tomato

Jalapeño

Pineapple

Green peppers

Green olives

Black olives

Sautéed mushrooms

DESSERTS

CARAMEL APPLE EMPANADAS

Two empanadas with a side of caramel sauce
\$8.99 | A la mode for +\$1.50

CHOCOLATE LAVA CAKE A LA MODE

Chocolate lava cake with a scoop of vanilla ice cream and topped with chocolate sauce | \$9.99

MINI DONUTS

A dozen mini donuts dusted with cinnamon and sugar | \$8.99

DESSERT PIZZA OF THE MONTH

On a 9-inch pizza crust | \$14.99

HANDCRAFTED COCKTAILS & MOCKTAILS

THE SPARE

A smooth blend of Hendrick’s Gin, Chambord, and St. Germain, balanced with simple syrup and sour mix for sweet-tart perfection

BOGART’S OLD FASHIONED

Muddled cherries and orange with maple, bitters, and bourbon for a smooth, complex sip

7-10 SPRITZ

A bubbly blend of St. Germain, Sparkling Wine, and a splash of soda for a crisp, refreshing finish

THE 300 MARGARITA

Don Julio Silver, Chambord, pomegranate, and lime create a zesty, refreshing margarita with a salted rim

BOGART'S RUM PUNCH

A tropical mix of Bacardi rum, pineapple juice, and a splash of ginger ale

BOWLINI

Sweet peach syrup and crisp Prosecco

BOGART’S SMASH

A refreshing mix of muddled blueberries or raspberries, mint, and lime, with Stoli Blueberi or raspberry and a hint of elderflower from St. Germain. Finished with soda water

MULE OF THE MONTH

Ask your server about this month's featured mule

PINEAPPLE MULE MOCKTAIL

Pineapple and lime with ginger beer for a refreshing, flavorful kick

PEACHYTEA MOCKTAIL

Peach nectar, iced tea, sour mix, topped with a peach ring

SIPS

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BOTTLED

Busch Light Pounder	Heineken 0.0 (N/A)
Coors Light	Michelob Ultra
Corona	Michelob Golden Light
Lagunitas IPNA (N/A)	300 IPA

ON TAP

Blue Moon	Leinie’s Honey Weiss
Boundary Waters Brunette	Loon Juice Extra Juicy
Castle Danger Cream Ale	Lupulin Fashion Mullet
Cold Press Black (coffee ale)	Miller Lite
Coors Light	Mirror Universe Hazy IPA
Daytripper Pale Ale	Modelo
Fulton Lonely Blonde	Surly Furious
Hamms	VooDoo Ranger

SETLZERS, CIDERS, WINE & MORE

Downeast Black Berry Cider
White Claw: Black Cherry
High Noon: Grapefruit, Peach, Pineapple
Carbliss: Black Raspberry, Cranberry, Pineapple
Wine: Cabernet, Chardonnay, Merlot, Moscato, Pinot Grigio, Prosecco
Red Bull: Blueberry, Tropical, Regular, Sugar Free