

APPETIZERS

FRENCH FRIES

\$7.99

PIZZA FRIES

\$11.99

CHEESE CURDS

\$10.99

ONION RINGS

\$10.99

MINI CORN DOGS

\$9.99

STEAK BITES WITH HORSEY SAUCE

\$14.99

WALLEYE FINGERS WITH HOUSE-MADE TARTAR SAUCE

\$14.99

PRETZEL BITES WITH CHEESE

\$7.99

BACON BROCCOLI CHEDDAR BITES

\$11.99

WAFFLE FRIES WITH SEASONED SOUR CREAM

\$8.99

NACHOS NUEVOS

Topped with lettuce, olives and tomatoes. Served with a side of sour cream, salsa and jalapeños | \$13.99
Add seasoned beef for \$4
Add seasoned chicken for \$3

BURGERS, SANDWICHES AND DOGS

All burgers served with pickles, lettuce, tomato and onion

Your choice of chips, French fries, side salad. Upgrade to waffle fries or onion rings for \$2

SINGLE CHEESEBURGER

One 1/4 lb. all-beef burger, cheddar on a toasted brioche bun | \$10.99

CALIFORNIAN

Two 1/4 lb. all-beef burgers, American cheese, avocado, bacon on a toasted brioche bun \$15.99

BREAKFAST BURGER

One 1/4 lb. all-beef burger, sausage patty, fried egg, bacon, cheddar on a toasted brioche bun | \$15.99

BOGART'S BURGER

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

COWBOY BURGER

Two 1/4 lb. all-beef burgers, cheddar cheese, bacon, haystacks, bourbon bbq sauce on a toasted brioche bun | \$15.99

MUSHROOM AND SWISS

Two 1/4 lb. all-beef burgers, Swiss cheese, sautéed mushrooms on a toasted brioche bun \$15.99

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

REUBEN

Corned beef on marble rye with thousand island, sauerkraut and Swiss | \$13.99

PATTY MELT

One 1/4 lb. all-beef burger, sautéed onions, cheddar and Swiss cheese on toasted rye \$12.99

PHILLY CHEESESTEAK HOAGIE

Tender beef cooked to perfection with peppers, onions, mushrooms and American cheese \$13.99

TURKEY BLT HOAGIE

Hearty portion of turkey, bacon, lettuce, tomato, onion and mayo, with your choice of cheese \$12.99

CLASSIC GRILLED CHEESE

Cheddar, Swiss and American on Texas toast \$9.99

BLT

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

CHICAGO DOG

Premium all-beef hot dog topped with mustard, dash of celery salt, diced onion, sweet relish, tomato, a pickle spear and pepperoncini peppers | \$11.99

CONEY DOG

Premium all-beef hot dog topped with mustard, chili, cheddar jack and diced onion | \$9.99

WRAPS, SALADS AND SOUPS

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

Dressings: Ranch, blue cheese, French, Thousand island, Caesar, Italian, honey mustard, apple cider vinaigrette, balsamic vinaigrette

GRILLED CHICKEN WRAP

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

BUFFALO CHICKEN WRAP

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

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 | \$16.99

CHICKEN CAESAR SALAD

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

SIDE SALAD | \$6.99**TOMATO BASIL SOUP OR SOUP OF THE MONTH**

Cup: \$4.99, Bowl: \$6.99

WINGS AND TENDERS

Sauces: Parmesan garlic, Honey mustard, Teriyaki, BBQ, Sweet chili, Buffalo

Rubs: House rub, Bogart's rub, Bloody Mary rub, Cajun rub

CRISPY TENDERS

Tenders served with your choice of dipping sauce | \$15.99

CRISPY TENDERS BASKET

Tenders & fries served with your choice of dipping sauce | \$14.99

BONELESS WINGS BASKET

Wings served with fries and your choice of dipping sauce | \$13.99

WINGS

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

PIZZA AND FLATBREADS

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

MEAT LOVERS

Bacon, sausage, pepperoni, and Canadian bacon
Flatbread: \$19.99 | Pizza: \$24.99

VEGGIE

Red onion, mushrooms, green bell peppers and green olives
Flatbread: \$18.99 | Pizza: \$24.99

CHICKEN BACON RANCH

Topped with grilled chicken, crispy bacon, mozzarella, drizzled with Ranch
Flatbread: \$16.99 | Pizza: \$19.99

BUFFALO CHICKEN

Crispy chicken, blue cheese, red onion and mozzarella drizzled with Buffalo sauce
Flatbread: \$16.99 | Pizza: \$19.99

BBQ CHICKEN

BBQ sauce, grilled chicken, red onion, cheddar and mozzarella
Flatbread: \$17.99 | Pizza: \$22.99

BUILD YOUR OWN

Flatbread: \$13.99 | Pizza: \$16.99
14" thin crust or 12" cauliflower crust (gluten free)
Pizza toppings: \$2 each
Flatbread toppings: \$1.50 each

Pepperoni	Sautéed mushrooms
Italian sausage	Pineapple
Bacon	Green peppers
Grilled chicken	Green olives
Canadian bacon	Black olives
Extra sauce	Red onion
Extra cheese	Tomato
	Jalapeño

KIDS

12 and under please. Kids meals served with french fries, chips or a side salad (excludes pizza) and drink.

CHEESEBURGER

\$9.99

CORN DOG

\$9.99

MAC & CHEESE

\$9.99

CHICKEN TENDERS

\$9.99

ONE TOPPING PIZZA

\$11.99

SIPS

SMALL, FAMILY-OWNED BUSINESS, BIG ENTERTAINMENT



HANDCRAFTED COCKTAILS

THE SPARE

Combining the smooth botanicals of Hendrick's Gin, rich berry notes of Chambord and floral touch of St. Germain. A splash of simple syrup and sour mix is the perfect balance of sweetness and tang

BOGART'S OLD FASHION

Muddled sweet Italian cherries and fresh orange blend with rich maple syrup, Angostura bitters and Bulleit Rye - creating a smooth yet complex flavor profile

7-10 SPRITZ

This bubbly cocktail blends the delicate floral notes of St. Germain with the crisp effervescence of Wycliff Sparkling Wine finished with a splash of soda water adds a refreshing touch

THE 300 MARGARITA

A striking blend of Don Julio Silver tequila, Chambord, pomegranate juice, fresh lime juice and margarita mix adds a zesty balance, while a salted rim and lime wedge complete this refreshing classic

BOGART'S RUM PUNCH

This tropical delight that blends Bacardi rum with sweet pineapple juice, topped off with the crisp fizz of ginger ale

BLUEBERRY SMASH

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

BOWLINI

Sweet peach syrup pairs perfectly with the crisp bubbles of Zonin Prosecco, served in a champagne flute

MULE OF THE MONTH

Ask your server about this month's featured mule

PINEAPPLE MULE (N/A)

Fresh pineapple juice and zesty lime juice mix perfectly with the spicy kick of ginger beer, creating a refreshing and flavorful balance

PEACHYTEA (N/A)

Refreshing blend of sweet peach nectar, iced tea, tangy touch of sour mix finished with a fun peach ring candy

ON TAP

Bald Man Juice Box Hero
Blue Moon
Coors Light
Castle Danger Cream Ale

Deschutes Fresh Squeeze
Fulton Lonely Blonde
Kona Big Wave
Loon Juice

Michelob Golden Light
Michelob Ultra
North 20 Mama's Kolsch
Sierra Nevada Hazy IPA

Stella Artois
Summer Shandy
Summit EPA
Surly Furious

BOTTLED

Angry Orchard
Budweiser
Bud Light
Busch Light Pounder

Coors Light
Corona
Corona Light
Heineken

Heineken 0.0 (N/A)
Lagunitas IPNA (N/A)
Michelob Golden Light

Michelob Ultra
Miller Lite
Miller Genuine Draft

SELTZERS

White Claw: Black Cherry
High Noon: Grapefruit, Peach, Pineapple
NUTRL: Orange, Cranberry, Watermelon

WINE

Cabernet, Chardonnay,
Merlot, Moscato, Pinot Grigio,
Prosecco

RED BULL

Blueberry, Tropical, Regular,
Sugar Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

We make every effort to identify allergens, but cross-contamination is possible. Suppliers may also change ingredients without notice. We cannot guarantee any item is completely allergen-free.

All unclosed tabs will be subject to a 20% gratuity

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