

BURGERS,SANDWICHES AND MORE

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

SINGLE CHEESEBURGER

One 1/4 lb. all-beef burger, cheddar on a toasted brioche bun | \$14.99

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

CUBANO

Pulled pork, ham, pickles and mustard on a toasted hoagie | \$15.99

BUFFALO CHICKEN SANDWICH

Grilled chicken tossed in buffalo sauce, pepper jack, lettuce, tomato, onion and bleu cheese crumble on a 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

PHILLY CHEESESTEAK HOAGIE

Tender beef, peppers, onions, mushrooms and american cheese | \$13.99

TURKEY BLT HOAGIE

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

MEATBALL MARINARA HOAGIE

Italian style meatballs, marinara, mozzarella and banana peppers | 11.99

DEEP FRIED TACOS

Two crispy tacos with chicken or beef, lettuce, cheese, and sour cream. Served with chips and salsa | \$13.99

REUBEN OR RACHEL

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

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

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

CRISPY TENDERS BASKET

Tenders & fries served with your choice of dipping sauce on the side | \$15.99

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

EATS

SMALL, FAMILY-OWNED
BUSINESS, BIG
ENTERTAINMENT



APPETIZERS

FRENCH FRIES

\$ 8.99 w/ parm garlic seasoning

CHEESE CURDS

\$11.99

WAFFLE FRIES

\$ 8.99

POT STICKERS

\$12.99

JALAPEÑO BACON POPPERS

\$11.99

BBQ PULLED PORK SLIDERS

Three sliders featuring pulled pork glazed in bbq sauce | \$15.99

MAPLE BOURBON SLIDERS

Three burger sliders with pepperjack and our house-made maple bourbon bacon jalapeño jam | \$15.99

CORN RIBS

vegan friendly

Basket of rib shaped corn-on-the-cob. Try it with bbq or garlic parmesan style | \$9.99

NACHOS NUEVOS

Topped with lettuce, olives and tomatoes. Served with sour cream, salsa and jalapeños \$13.99 | Add beef \$4, chicken \$3 or carnitas \$3

WRAPS, SALADS AND SOUPS

Wraps include chips, fries (w/ parm garlic seasoning) 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

GARDEN SALAD

Lettuce, tomato, onion, strawberry, raspberry, walnuts, mozzarella w/ a strawberry vinaigrette \$18.99

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

TACO SALAD

Seasoned chicken or beef, lettuce, cheese, avocado and pico de gallo in a corn tortilla bowl with sides of salsa and sour cream | \$18.99

SIDE SALAD | \$6.99

TOMATO BASIL SOUP OR

SOUP OF THE MONTH Cup: \$4.99, Bowl: \$6.99

HOUSE SPECIALTIES

SPAGHETTI & MEATBALLS

A hearty helping of spaghetti topped with italian style meatballs and sauce. Served with a breadstick | \$14.99

FIESTA PASTA

Flavorful recipe of noodles boiled in a creamy tomato, onion and garlic puree topped with grilled chicken and parmesan. Served with a breadstick | \$17.99

RASPBERRY COULIS CHOP

Grilled 8oz chop in a raspberry coulis drizzle with a side of garlic parmesan corn ribs | \$18.99

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

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

9” MARGHERITA

Spinach, fresh mozzarella and tomato sauce drizzled with oil | \$14.99

9” MEATBALL RICOTTA

Seasoned meatballs, fresh basil, mozzarella and ricotta cheese | \$15.99

9" REUBEN

Corned beef, thousand island dressing and kraut | \$14.99

9” THAI DRAGON

Grilled chicken, basil, garlic and thai chili sauce | \$14.99

BUILD YOUR OWN

Flatbread: \$13.99 | Pizza: \$16.99
14" regular crust or 12" cauliflower crust (GF)
Pizza toppings: \$2 each
Flatbread toppings: \$1.50 each
Pepperoni Pineapple Red
Italian sausage Green peppers onion
Bacon Green olives Tomato
Grilled chicken Black olives Jalapeño
Canadian bacon Sautéed mushrooms
Extra sauce
Extra cheese

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

SIPS



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

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

SELTZERS, CIDERS, WINE & MORE

Downeast Black Berry Cider
White Claw: Black Cherry
High Noon: Grapefruit, Peach, Pineapple
Carbliss: Black Raspberry, Cranberry, Pineapple
Cabernet, Chardonnay, Merlot, Moscato, Pinot Grigio, Prosecco

Red Bull: Blueberry, Tropical, Regular, Sugar Free