

APPETIZERS

FRENCH FRIES

\$7.99

PIZZA FRIES

\$11.99

CHEESE CURDS

\$10.99

ONION RINGS

\$10.99

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 MORE

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 | \$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

MUSHROOM AND SWISS

Two 1/4 lb. all-beef burgers, Swiss cheese, sautéed mushrooms on a toasted brioche bun \$17.99

PATTY MELT

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

GCG SANDWICH

Grilled chicken breast, bacon, guacamole, lettuce, tomato, onion and pepperjack on a toasted brioche bun | \$17.99

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

CLASSIC GRILLED CHEESE

Cheddar, Swiss and American on Texas toast \$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

BUFFALO CHICKEN SALAD

Buffalo glazed grilled chicken breast, tomato, onion and bleu cheese crumbles on a bed of lettuce | \$17.99

WINGS AND TENDERS

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

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

REUBEN OR RACHEL

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

BBQ CLUB SANDWICH

Ham, turkey, bacon, Swiss, American, lettuce & tomato with barbecue sauce on two slices of sourdough toast | \$18.99

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 | \$14.99

DEEP FRIED TACOS

2 deep-fried (hard) taco shells filled with your choice of seasoned chicken or beef, lettuce, cheese and sour cream. Served with a side of chips and salsa \$13.99

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

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

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

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 PIZZA

Tomato, spinach and fresh mozzarella drizzled with oil | \$14.99

9" MEATBALL RICOTTA PIZZA

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

9" CHEF MIGUEL'S PIZZA

Grilled chicken, pepperoni, sausage, buffalo and robust tomato sauce | \$18.99

9" ROASTED VEGETABLE PIZZA

Green peppers, onion, mushroom, tomato and olives, pan roasted in truffle oil | \$16.99

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	Pineapple	Red onion
Italian sausage	Green peppers	Tomato
Bacon	Green olives	Jalapeño
Grilled chicken	Black olives	
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



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 FASHIONED

Muddled sweet Italian cherries and fresh orange blended with rich maple syrup, Angostura bitters and Traditionalist Old Fashioned Bourbon, 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

BOGART'S SMASH

A refreshing mix of muddled blueberries or raspberries, mint, and lime, balanced with Stoli Blueberi or raspberry 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

Blue Moon	Mexican Honey Light	Venture Pils	Pistachio Cream Ale
Coors Light	Summer Shandy	Mirror Universe Hazy IPA	Surly Furious
Castle Danger Cream Ale	Loon Juice Extra Juicy	Trailbreaker Belgium Wheat	Honey Hush Kolsch
Modelo	Miller Lite	Lupulin Hooey	Finnegans Irish Amber

BOTTLED

Busch Light Pounder	Corona Light	Lagunitas IPNA (N/A)
Coors Light	Michelob Golden Light	Michelob Ultra
Corona	Heineken 0.0 (N/A)	Fulton Lonely Blonde

SELTZERS, CIDERS & 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

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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