

Our Food

DEVIL'S KETTLE BRAISED PORK SLIDERS \$9

Served on spent grain bread with crisp coleslaw & raspberry chipotle BBQ sauce.

HOUSE MADE PUB PRETZELS \$10

Hand made with spent grain from the brewing process.
Served with a beer cheese sauce & mustard made with our Boundary Waters Brunette Wild Rice Brown Ale.

THAI CHICKEN TACOS \$11

Marinated chicken breast with ginger, garlic & Sriracha slaw.
Try the vegetarian version made with Tofu.

CHEESE CURDS \$10

Boundary Waters Brunette beer-battered curds accompanied by our Devil's Kettle IPA raspberry chipotle BBQ sauce.

REUBEN EGG ROLLS \$10

Hand-pulled corn beef brisket with sauerkraut and house-made dressing.

BEER-BRINED CHICKEN WINGS \$10

Choice of house-made dipping sauces — Devil's Kettle BBQ, Palisade teriyaki or Trailbreaker hot sauce.

SNOW PLOWMAN'S LUNCH BOARD \$20

Make a sandwich or two with our spent grain bread, ham, cheddar cheese & special extras like pickles, boiled eggs, vegetables, Brown Ale butter, & Palisade Porter apple chutney.

CHEESE AND ALE FONDUE \$12

Roasted Brussel Sprouts, Bread, Apple Slices.

PALISADE PORTER CHILI

SERVED WITH SPENT GRAIN BREAD \$6

Hearty chili made with beef and beans topped with our cream & cheddar cheese. Try the vegetarian option served with beans only & no beef.

SOUP DU JOUR SERVED WITH SPENT GRAIN BREAD \$6

Enjoy the soup of the day with our spent grain bread.