



APPETIZERS

Biscuit Brisket Sliders

House brisket between 3 grilled biscuits and topped with BBQ sauce and coleslaw \$10

Reuben or Rachel Nachos

Fried Danish bread, corned beef or roasted turkey, kraut, coleslaw and melted cheese with Thousand Island for dipping

Large Order \$12 Small Order \$8

Bluegill Fingers

Lightly fried bluegill with creamy house made tartar sauce \$12

Bacon Spinach Dip

Spinach and bacon mixed with cream cheese and roasted jalapeños \$10

Wings

10 wings (boneless or bone-in) tossed in your choice of sauce: BBQ, buffalo, dry rub, lemon pepper, curry dry rub, raspberry, sweet inferno or house \$12

Chips and Salsa

House fried corn tortilla chips, served with house made tomato salsa and beer queso \$8

Poutine

Hand-cut fries covered in fresh cheese curds, sliced roast beef and mushroom gravy \$13

Brisket Fries

Shredded brisket, house cut fries, beer cheese, queso fresco, crema and pico de gallo \$12

Black and Bleu Bites

Blackened steak with melted bleu cheese and portobello mushrooms, with horseradish cream \$13

Beer Steamed Mussels

Blue mussels and spicy andouille, steamed in our house IPA coconut curry sauce. Served with two pretzels \$12

Additional pretzels \$2

Hummus & Feta Cheese Spread Platter

Served with pita and fresh veggies for dipping \$10

Thai Lettuce Wraps

Seasoned diced chicken and veggies, served with lettuce and sweet chili sauce \$10

Pub Pretzel

Authentic German pretzel from Aki's bakery in Minneapolis, served with beer cheese and stone ground mustard \$8

Fire Roasted Cauliflower

Fresh seasoned cauliflower roasted and tossed in buffalo sauce with bleu cheese dressing for dipping \$10

Bob Dip

Chili, beer cheese, refried beans, avocado, salsa, and pico de gallo, topped with crema and queso fresco and served with house fried corn tortilla chips \$10

SALAD & SOUP

Salads are served with a soft pretzel stick

Thai Chicken Chopped Salad

Shredded cabbage and mixed greens tossed with chicken, red peppers, shredded carrots, peanuts, green onions, mint and our Thai peanut dressing \$12

Buffalo Chicken Caesar Salad

Romaine lettuce topped with breaded buffalo chicken, tomatoes, shredded parmesan cheese and served with grilled tortillas \$12

LBC Salad

Mixed greens, kale, raisins, grilled chicken, bacon, red onions, red peppers, roasted tomatoes and queso fresco with our LBC dressing \$12

Tomato Caprese

Fresh mozzarella cheese, roasted tomatoes, fresh basil, balsamic vinaigrette with mixed greens \$9

Add grilled chicken \$4, steak or walleye \$6

House Salad

Mixed baby greens, shredded carrots, cucumbers and roasted tomatoes, served with choice of dressing \$7

Add grilled chicken \$4, steak or walleye \$6

Taco Salad

Grilled chicken, lettuce, fresh pico de gallo, queso, avocado ranch and queso fresco inside a crispy tortilla shell \$13

Substitute steak \$2

Greek Chopped Salad

Chopped Romaine, kalamata olives, red onion, cucumber, pepperoncini, feta cheese and roasted tomato \$9

Add grilled chicken \$4, steak or walleye \$6

Five Onion Soup

Yellow, red, and green onions, leeks and shallots, served with a grilled cheese sandwich \$7

Beef Chili

Made with our house Bloody Mary mix and loaded with ground beef, black beans and kidney beans. Served with tortilla chips on the side \$8

Beer Cheese Soup

Made with our 210 Light Lager, a blend of cheeses and served with pretzel crisps \$7



BURGERS AND SANDWICHES

Served with your choice of hand-cut fries, fresh-cut potato chips or sweet potato tots. Gluten-free bun available upon request.

House Burger

Burger topped with American cheese, lettuce, tomatoes, house-made dill pickles and LBC sauce \$12

Black Bean Burger

House-made blend of black beans, wild rice and corn masa, topped with avocado and pico de gallo, served on a whole wheat bun \$10

Turkey Burger

Hand-pattied white meat turkey, topped with fresh avocado, pico de gallo and queso fresco on a pub bun \$10

Lamb Burger

Hand-pattied lamb burger with balsamic onions, red onion, cucumber sauce and mixed lettuce on a pub bun \$13

Walleye Torta

Crispy fried walleye topped with mayo, lettuce, tomatoes, onions, avocado, refried beans, cotija cheese and pickled jalapeños on a telera roll \$13

Chicken Torta

Crispy fried chicken topped with mayo, lettuce, tomatoes, onions, avocado, refried beans, cotija cheese and pickled jalapeños on a telera roll \$12

NOODLES

Fettuccine Alfredo

Fettuccine pasta tossed with our homemade garlic parmesan cream sauce \$14
Add grilled chicken \$4, blackened steak \$6

Sausage and Mushroom Tortellini

Cheese stuffed tortellini with spicy Italian sausage, roasted portobello mushrooms and herb roasted tomatoes \$16

Cajun Chicken Mac n Cheese

Cavatappi noodles, homemade cheese sauce, grilled cajun chicken, bacon, and fresh pico de gallo \$16

Beef Stroganoff

Egg noodles topped with steak tenderloin, onion, mushrooms, and a savory gravy topped with sour cream and green onions \$18

ENTREES

Round of beers for the kitchen \$13

Beef Brisket

House-roasted brisket, topped with BBQ sauce and served with mashed potatoes, a biscuit, and a side of veggies \$18

Fried Chicken Benedict

Crispy chicken breast over fresh biscuits, bacon, spinach, tomatoes and mashed potatoes topped with hollandaise sauce \$15

Fish and Chips

Six pieces of thinly cut cod, fried golden brown, served with house-cut fries and coleslaw \$14

Pressed Reuben or Rachel

House roasted pulled corned beef or pulled turkey served on pumpernickel bread with melted Swiss cheese, sauerkraut and Thousand Island dressing \$12

Crispy Pork Tenderloin

Hand-breaded pork tenderloin, pickles, lettuce, tomato and dijon mayo on a pub bun \$12

Turkey Wrap

House roasted and pulled turkey, bacon, fresh pico de gallo, shredded cheese, avocado and lettuce wrapped in a flour tortilla \$12

Veggie Grilled Cheese

Portobello mushrooms, red onions, tomatoes, pickles, spinach and Swiss cheese on grilled multigrain \$11

French Dip

Slow roasted top sirloin thinly sliced and topped with melted Swiss cheese and garlic aioli, served on a French baguette with au jus sauce \$13
Add sauteed peppers and onions \$2

TACOS

Served with corn tortilla chips and fresh tomato salsa

Fish Tacos

Three fresh grilled flour tortillas with crispy cod fingers, fresh cilantro slaw, sweet chili sauce and queso fresco \$15

Pork Tacos

Three fresh grilled flour tortillas with house roasted pork, fresh cilantro slaw, sweet chili sauce and queso fresco \$13

Steak Tacos

Three fresh grilled flour tortillas with blackened steak tips, greens, fresh pico de gallo, queso fresco, crema and avocado \$15

Chicken Tacos

Three fresh grilled flour tortillas with crispy fried chicken, greens, fresh pico de gallo, queso fresco, crema and avocado \$12

Korean Brisket Tacos

Three fresh grilled flour tortillas with brisket, arugula, Korean BBQ sauce, sesame seeds, topped with kimchi, four cheese blend, and LBC sauce \$14

Stir Fry Bowl

Onion, red peppers, portobello mushrooms, green beans and green onions over brown rice and quinoa \$11
Add chicken \$4, bulgogi beef \$5

Grilled Wild Sockeye Salmon

8 oz wild caught Sockeye Salmon topped with herbed butter, served over wild rice with veggies \$19

Chicken Tenders

Hand-breaded chicken tenders, served with house cut fries and coleslaw \$12

The FDA advises that consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness.