



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

Brisket Fries

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

Hummus & Feta Cheese Spread Platter

Served with pita and fresh veggies for dipping \$10

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

House Chips & Dip Trio

Fresh cut potato chips served with our homemade Bleu Cheese, French Onion, and Dill Pickle dips \$9

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 cotija cheese 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 cotija cheese 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 cotija cheese 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 cotija cheese 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

Crispy Pork Tenderloin

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

Pressed Reuben or Rachel

House roasted pulled corned beef or pulled turkey served on pumpnickel bread with melted Swiss cheese, sauerkraut and Thousand Island dressing \$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 cotija cheese \$15

Pork Tacos

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

Steak Tacos*

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

Chicken Tacos

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

Kenzie Tacos

Three fresh grilled flour tortillas with brisket, beer queso, pico de gallo, crema and cotija cheese \$15

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

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

*These items are served raw or undercooked, or contain or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.