

BAR • LURCAT • ARTISAN

BAR MENU

East Coast Oysters, Shallot Mignonette, Lurcat Hot Sauce* 4

Lurcat Burgers, Red Wine Shallot Butter, Parsley 11

Fish Tacos, Avocado Dressing, Cabbage, Pickled Red Onion 10

Beef Short Rib, Sticky Rice, Pickled Carrot Lettuce Wraps 9

Red Table Royale Ham, Friséé, Triple Cream, Ames Honey 14

Scallops Bourguignonne, Parsley Butter, Seasoned Breadcrumbs 18

Chilean Sea Bass, Marinated In Miso 22

French Fries 10

Artisan Cheese Plate 18

Warm Cinnamon-Sugar Doughnuts 10

PLATES FOR TWO

Iced Lobster, Shrimp, Tuna Tartare & Oysters, Accoutrements* 60

Crudit  of Seasonal Vegetables, Hummus & Chive Cream 24

Available Mon–Thu, 4:30–10:00 pm / Fri–Sat, 4:30 pm–12:00 am
Sun, 4:30–9:00 pm

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

A 3% employee wellness charge is added to all guest checks to help offset the rising costs of wages and employee benefits

LURCAT COCKTAILS 13

Grapefruit Drop, Absolut Ruby Red Vodka,
Grapefruit, Lime, Pink Peppercorn

The 'Perfect' Manhattan, Four Roses Bourbon, Bonal
Gentiane Quina, Cocchi Americano, Trinity bitters

1624 Boulevardier, Buffalo Trace Bourbon, Sweet
Vermouth, Aperol, Cynar

Figgy Fashion, Buffalo Trace Bourbon,
Fig, Bolivar Bitters

Diabolita de Masa, Pepper-infused Cabrito Tequila,
Licor 43, Ginger, Lime, Pomegranate

Blood & Smoke, Del Maguey Vida Mezcal,
Meletti Amaro, Salers Aperitif, Solerno
Blood Orange Liqueur

Star Rocket, Greenalls Gin, Aperol,
Green Chartreuse, Lime, Grapefruit,
Pineapple-Blackberry Cordial

Meletti Sour, Meletti Amaro, All Spice Dram, Lemon,
Egg White, Aztec Chocolate Bitters

The Kilt Lifter, House Scotch Blend, Salers Aperitif,
Squash, Lemon, Corazon Bitters

...And then there was Rum, Dark Rum, Montenegro
Amaro, Stirrings Ginger, Apple, Cinnamon, Lemon

Lurcat 75, Fords Gin, Italicus Bergamotto, Pear
Shrub, Earl Grey, Sparkling Wine

Eiffel Tower Sparkler, Chambord, Limoncello,
Citrus, Sparkling Wine

DRAFT BEER 7

Third Street MN Gold Lager

612 IPA

Please inquire about rotating draft selections

BOTTLE BEER

Domestic

Coors Light	5
Coors Banquet	5
Summit EPA	6
Edmond Fitzgerald Porter	7
Anchor Steam	7
Bells Two Hearted IPA	7
Wyder's Pear Cider	7
Fulton Sweet Child of Vine IPA	8
Dogfish Head Sour	8
Brooklyn Lager 16oz	8
New Holland	
Dragon's Milk Stout 22oz	12

Import

Buckler (N/A)	5
Corona	6
Heineken	7
Stella Artois	7
Leffe Brown Abbey	7
Leffe Blonde Abbey	7
Blackthorn Cider 16oz	8
Guinness 16oz	8
Delirium Tremens 16oz	18
Saison Dupont 750ml	22

Non-Alcoholic

Bitter Ginger Soda	3
Acqua Panna and San Pellegrino	3/6
Gosling's Ginger Beer	4
Virgil's Rootbeer	5
Virgil's Cream Soda	5