

**Burgers** All burgers include choice of fries, Pancho kettle chips, or mixed greens. Substitute sweet potato fries or tater tots for \$1.50 more. See Burger Add-Ons below for more options.

**MN icon: Juicy Lucifer\*** Minneapolis is known as the birthplace of melted cheese-in-the-middle burgers...ours has a big patty of Black Angus ground beef smothering a molten hot center of cheese. Includes a side of spicy red pepper jelly. \$14.95  
**WARNING: Hot molten cheese...watch your first bite! Add half salad: House \$4.50 Caesar \$5**

**Our HellBurger\*** –hotter ‘n hell– is made of Black Angus beef mixed with jalapeños and other incendiary ingredients, then topped with melted pepper jack cheese. You’ll notice a gradual buildup of heat to 3 or 3.5 on a Thai “1 to 5” scale. If this doesn’t scare you, set your tastebuds on fire by adding habaneros, ghost pepper cheese, or more jalapeños from the add-on list below. \$14.95  
**WARNING: no givebacks, whining, or refunds! Add half salad: House \$4.50; Caesar \$5**

**Classic Black Angus Beef Burger\*** Served on a grilled bun with a side of special sauce. If you’re a “classic burger only” fan, fine. But for fun, many of our guests turn it into their dream burger with some of the add-ons listed below. \$12.95 **Add half salad: House \$4.50; Caesar \$5**

**The Impossible Burger\*** is a revolutionary all-natural burger that tastes, cooks, and smells like meat, but is made *entirely* from plants. Reading about the Impossible Burger below is one thing, but biting into one is an experience even meat lovers won’t forget. Served with chipotle-mayo sauce on a toasted bun. \$14.95 *(Limited daily quantities. Note: our sole griddle is also used for non-vegan cooking.)*

**BURGER ADD-ONS:** Here’s where the fun starts...customize your burger with the following options (HINT: The top two favorite add-on combos are Peanut Butter/Bacon and Sunny-Side Egg/Bacon.)

• Lettuce, tomato or onion (no add’l charge)	• Sautéed portobellos \$2	• Vermont white cheddar, fontina, American, ghost pepper, Swiss, pepper jack, or blue cheese \$2
• Bacon \$3 (two slices)	• Jalapeños or habaneros \$1	
• Sunny-side egg \$2	• Housemade peanut butter \$1	
• Sautéed onions \$1	• Guacamole \$2	
	• Avocado \$2	

**IMPOSSIBLE™** We are immensely proud to be the first Minnesota restaurant to feature the Impossible Burger, a delicious burger made entirely from plants for people who love meat.

High on taste and low on impact, every time you choose an Impossible Burger over a regular one, you spare 75 square feet of wildlife land, 18 driving miles of greenhouse gasses, and water for a ten minute shower.

But the sizzle, the smell, and the bite are what makes the Impossible Burger unique. This insanely good burger is made from simple, all-natural ingredients such as wheat, coconut oil, and potatoes. What makes it unlike all others is an ingredient called heme, a building block of everything on Earth from plants to meat. Consider it the “magic ingredient” that makes the Impossible Burger a carnivore’s dream. *You’ve never tasted plants like this.*

\$14.95 (includes choice of fries, Pancho kettle chips, or mixed greens. **Add 1/2 salad: House \$4.50; Caesar \$5**

**Sandwiches** All sandwiches include choice of fries, Pancho kettle chips, or mixed greens. Substitute sweet potato fries or tater tots for \$1.50 more.

**MN icon: Ham & Pear Crisp Sandwich** Featured in Roadfood’s “50 Best Sandwiches in America.” Shaved, slow-roasted smoked pit ham, poached pears, and melted Swiss and Fontina cheese on spicy-sweet, buttered & grilled sourdough bread. \$15.95 **Add half salad: House \$4.50; Caesar \$5**

**French Dip\*** This isn’t a standard deli-sliced French dip sandwich. At Hell’s Kitchen, we slow-roast a prime rib for hours until it’s so tender, it falls apart with a fork. We’ll serve yours piled with mounds of thin slices on a grilled ciabatta bun with plenty of roasted garlic au jus for dipping. \$16.95 **Add housemade horseradish cream sauce 50¢**  
**Add a slab of melted Vermont white cheddar, Swiss, fontina, pepper jack, blue, or American cheese \$2; Sautéed crimini mushrooms \$1; Sautéed onions \$1; Add half salad: House \$4.50; Caesar \$5**

**The Ultimate BLT\*** Four slices of bacon, lettuce, and slabs of tomatoes on toasted sourdough bread with mayo. \$14.95 **Add a slab of melted Vermont white cheddar, swiss, fontina, pepper jack, blue, or American cheese \$2; guacamole or avocado \$2; two fried eggs \$3; Add half salad: House \$4.50; Caesar \$5**

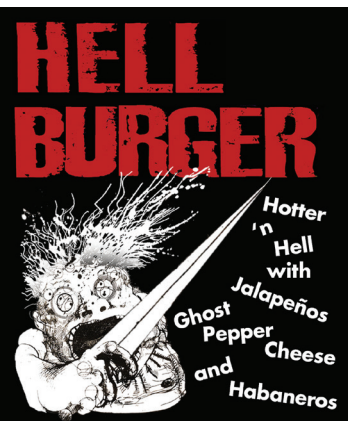
**Grilled Cheese\*** Total decadence: sourdough bread is coated with grated parmesan cheese, then grilled with layers of Swiss, Vermont white cheddar, and fontina cheeses. \$12.95  
**Add two slices of bacon \$3; tomatoes \$1.25; guacamole or avocado \$2; Add 1/2 salad: House \$4.50; Caesar \$5**

## Walleye

Yes, walleye —known as the “Holy Grail” of fish— is a splurge at restaurants, but our state fish is also one of the most sought after and prized freshwater fish because of its taste and texture.

**Walleye BLT** Toasted sourdough bread with housemade lemon-scallion tartar sauce, two slices of bacon, lettuce, tomatoes, and a parmesan-crust, cold water walleye fillet. Includes choice of fries, Pancho kettle chips, or mixed greens. \$17.95 *Substitute sweet potato fries or tater tots for \$1.50 more.*  
**Add guacamole or avocado \$2; Add half salad: House \$4.50; Caesar \$5**

**Walleye Tacos\*** Three tacos with Cajun-seasoned walleye, housemade salsa, soft flour tortillas, and a side of black beans. The Cajun seasoning really does have a kick, so if you’re not into “spicy,” just ask us to leave the heat off. \$15.95



**\*Vegetarian** **\*Gluten-friendly** (or can be prepared gluten-friendly with minor omissions)  
**\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.**  
This item is served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. This is NOT a GF-certified facility.

## Rugrats Menu For kids under 8 years old

**Strawberries\*\*** \$3.95  
**Bacon\*** \$1.50/slice  
**Egg & Toast\*** \$3.95  
**Minnie-sota Hotcake\*** One rockin’ plate-sized cornmeal pancake with fresh berries \$4.95  
**Lemon-Ricotta Hotcake\*** \$5.95  
**Mac & Cheese\*** \$4.45

*The following burgers and sandwiches also include choice of French fries or Pancho kettle chips. Substitute sweet potato fries or tater tots for 75¢ more:*  
**Hamburger\*** \$5.95  
**Cheeseburger\*** \$6.95  
**Impossible Burger\*** \$6.95 (See Burger page for description)  
**Impossible Cheeseburger\*** \$7.95  
**Grilled Cheese\*** \$4.65

## Beverages

**COFFEE + TEA**  
Hell’s Kitchen features organic, fair trade, locally-roasted Peace Coffee

**Coffee** \$3.95  
Bottomless cup while you dine; Additional coffee “to go” \$1.25

**Latte** \$4.25  
Organic vanilla flavor shot 50¢

**Cappuccino** \$4.25  
Organic vanilla flavor shot 50¢

**Espresso** \$3.35/shot

**Hot Cocoa** \$3.75  
includes whipped cream

**Herbal Tea Bags** \$2.50  
Chamomile, Lemon Ginger, Peppermint, Premium Black, or Herbal Green

**Iced Tea** \$3

**CRAFT SODAS**  
We’re excited to offer locally-produced, small batch craft sodas, indicated below with a gold asterisk\*

**Cola\*** \$3

**Dr. Better\*** \$3

**Alpine Mist\*** \$3

**Lemon Lime\*** \$3

**Diet Coke** \$3

**Reed’s Ginger Beer** \$3.50

**Virgil’s Root Beer** \$3.50

**Red Bull** \$3.50

### OTHER BEVERAGES

**Lemonade** \$3  
Includes one refill

**Apple Juice** \$3.75

**Orange Juice** \$3.95

**Grapefruit Juice** \$3.95

**V8 Juice** \$2.75

**Milk Whole** \$2.25

**Milk Skim** \$2.25

**Chocolate Milk** \$2.75

**Pellegrino Water** \$3.50



Minnie-sota Hotcake

**Our one-of-a-kind, locally-owned independent restaurant is fiercely committed to quality food, respect for our hard-working staff, and knock-your-socks-off service to our loyal customers from near and far.**

**Like us? Tell others.**  
**Did we skip a beat?**  
**Tell US so we can improve!**  
**Manager@HellsKitchenInc.com**



# BRUNCH MENU

**Hell's Kitchen**  
**Damn Good Food morning, noon and night**



## Starters & Sides

**Caramel-Pecan Roll\*** A warm, 1/2 pound, melt-in-your-mouth caramel/cinnamon roll topped with roasted, salted pecans and a rich, housemade caramel sauce. \$7.95

**Toast\*** Two slices of buttered toast. Choose craft-bakery sourdough or multi-grain \$2.50  
*Add cinnamon sugar 25¢*

**MN icon: Toasted Sausage Bread** Yes the name IS strange, but trust us on this delicious dense bread made with sausage, walnuts, black currants, spices, and black coffee. \$8.95  
*Go on, try it...those who do usually grab entire loaves to take back home as gifts.*

**Hashbrowns\*\*** Freshly-grated Idahos sautéed in sweet cream butter. \$3.95

**Sweet Potato Fries\*** \$6.50 *Add chipotle mayo, red pepper jelly, or white truffle aioli \$1 (All 3, \$2.50)*

**Bacon\*** Three slices \$4 *Side order of two slices, \$3*

**Maple-Glazed Bison Sausage\*** Two patties made in-house from fresh, lean bison meat, pure maple syrup, and spices. \$5.95 *Side order of one patty, \$3.25*

**Slab Pit Ham\*** Two thick slices of slow-roasted, charbroiled pit ham, grilled over open flames. \$5 *Side order of one slice, \$3*

**Cornmeal Pancakes\*** Big housemade cornmeal pancakes dusted with powdered sugar and served with pure maple syrup. \$3.95 for your first; \$2.75 each add'l.

**Tater Tots\*\***  
Classic tots: salty, crispy/crunchy outside, soft and tender inside. \$6.50  
Buffalo tots: served with side of buffalo sauce and blue cheese dressing. \$6.95  
Parmesan tots: tossed with fresh garlic & parmesan; served with side of truffle aioli. \$6.95  
*Add chipotle mayo, red pepper jelly, or white truffle aioli \$1 (All 3, \$2.50)*

**Cage-Free Eggs\*\*** One egg \$2 *Each additional egg, \$1 (Egg whites, add 75¢)*

**Fresh Berries\*\*** Assortment varies by season. \$4.95

**French Fries\*\*** \$5.50 *Add chipotle mayo, red pepper jelly, or white truffle aioli \$1 (All 3, \$2.50)*

**English Muffin\*\*** Toasted and buttered \$2.50  
*Gluten-free muffin available for \$1 more; Add cinnamon sugar 25¢*

**Yogurt with Berries\*\*** Lemon-infused vanilla yogurt served with fresh berries.  
Cup \$3.95; Bowl \$5.95 *Add hearty housemade granola \$3*



### TRY A CUP TODAY: Mahnomini Porridge\*\*

Native-harvested, hand-parched wild rice simmered with heavy cream, roasted hazelnuts, dried blueberries, sweetened cranberries, and pure maple syrup. Cup \$6.75 Bowl \$8.95

Add a shot of Irish Creme to pour over your porridge for \$3 more.

*Adapted from 1800's trapper journals, Mahnomini (mah-NO-men) porridge is one of our top-selling, most talked-about menu items. But in our early days, nobody would dare even try it, so we literally had to give it away in order to get folks to give it a go. Like it? Take home a Porridge Kit with everything you need to make four bowls at home...just add cream.*

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“Mitch Omer makes Anthony Bourdain look like an altar boy.”

*Jacques Pépin, chef to French presidents as well as one of Julia Child's best friends.*

## Damn Good Food

**14 years in the making, the Hell's Kitchen cookbook has 157 of our most popular recipes, from our Caramel Rolls to our Peanut Butter and legendary Lemon-Ricotta Hotcakes.**

Interestingly, *The New York Times* and *The San Francisco Book Review* both hailed the story of our crazy-for-real bipolar founder as compelling as the recipes themselves.  
*Damn Good Food* (now in its 6th print run!) is available at our Host Desk or from your server.



## Breakfast Favorites

### MN icon: Lemon-Ricotta Hotcakes\*

Three melt-in-your-mouth hotcakes made with freshly grated lemon zest and whole milk ricotta cheese. Served with fresh berries and pure maple syrup, but we encourage you to try your first bite without the syrup! \$14.95

### Cornmeal Pancakes\*

Big housemade cornmeal pancakes dusted with powdered sugar and served with pure maple syrup and fresh berries. \$3.95 for your first one; \$2.75 each add'l. *Add fresh berries \$3*

### Nearly-Classic Egg Benedict\*\*

Sweet cream hollandaise, a slab of slow-roasted pit ham, and two poached eggs on an English muffin. Includes a side of hashbrowns. \$12.95

### Bison Benedict\*\*

Charbroiled lean bison flank steak served on half of a toasted English muffin with one poached egg and tangerine-jalapeno hollandaise sauce. For best flavor, we serve this beautiful cut medium-rare unless otherwise specified. Includes a side of hashbrowns. \$14.95  
*Add a second egg/bison/muffin half for \$8.95 more.*

**Corned Beef Hash & Eggs\*** Hand-pulled corned beef brisket with sautéed fingerling potatoes, sweet onions, and crisp celery. Includes two eggs plus a side of sourdough or multi-grain toast. \$14.95

**Vegetable Scromelette\*\*\*** Two soft-scrambled eggs with fresh vegetables and cheese, served on a bed of hashbrowns with a side of sourdough or multi-grain toast. Ask your server about today's vegetable selection. \$13.95

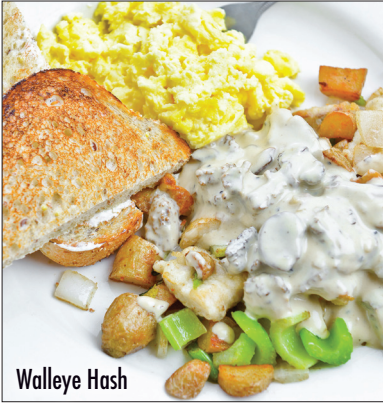
**Walleye Hash & Eggs** Tender, slightly crispy walleye sautéed with celery, onions, and potatoes, then topped with two eggs and a sublime wild mushroom cream sauce. Includes a side of sourdough or multi-grain toast. \$14.95

*Yes, walleye —known as the “Holy Grail” of fish— is a splurge at restaurants, but our state fish is also one of the most sought after and prized freshwater fish because of its taste and texture.*

**Steak & Eggs\*** Ask your server about today's steak cut and we'll charbroil it to your liking and include two eggs, hashbrowns, a garnish of mixed greens, and your choice of sourdough or multi-grain toast. \$19.95 *Try our blue cheese butter to melt on your steak \$2*

### Classic All-American Breakfast\*\*

Two eggs with hashbrowns and a side of sourdough or multi-grain toast, plus your choice of maple-glazed bison sausage, two slices of bacon, a slab of slow-roasted pit ham, a half avocado, or two portobello mushroom caps. \$14.95



## Our #1 customer favorite 11 years in a row:

**Huevos Rancheros\*\*** A crisp flour tortilla layered with buttery hashbrowns, spicy black beans, soft-scrambled eggs and a 3-cheese topping baked to a golden brown. Topped with hand-chopped salsa and a dollop of sour cream. \$14.95  
*Add guacamole \$2; avocado \$2; bacon \$3; bison sausage \$3.25*

*True Story:*

*Way back in 2006, when co-owners Steve Meyer and Mitch Omer were yakking about recipes, Steve suggested an idea for a fun take on Huevos Rancheros.*

*Once he listed all the ingredients, including hand-chopped salsa that's e-x-t-r-e-m-e-l-y labor intensive, a wide-eyed Mitch looked at Steve and said, “are you fKing crazy? Nobody wants Huevos like THIS.”*

*Eleven years later, Steve's Huevos Rancheros —nicknamed “Huevos Rancheros of the Gods” by Gourmet Magazine— remain the #1 customer favorite. Here's Steve proudly showing them off soon after Mitch ate his words.*

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**Try our housemade “one batch at a time” Peanut Butter and see for yourself what all the fuss is about.**



**Years ago, when The Splendid Table's Lynn Rosetto Kasper and Gourmet Magazine's Jane & Michael Stern raved about our small-batch housemade Peanut Butter on National Public Radio, folks from coast to coast asked how they could get their paws on it. Lo and behold, this was LONG ago before we even had a website! Want to give it a try? Buy a jar or travel pack at our Host Stand or to take home to friends and family. Or have a taste right here: when you order any bread or entree that includes toast, we'll bring a caddy with Blackberry-Ginger Jam, Orange Marmalade, and Peanut Butter at no extra charge.**



## Power Salads

We are so excited to offer these Power Salads, packed with high-energy ingredients that aren't just tasty, but hearty enough to keep you full and satisfied.

**Original Crack Power Salad\*\*** Quinoa, millet, black beans, corn, spinach, almonds, avocado, and Native-harvested, hand-parched wild rice combine into a powerhouse of essential nutrients dressed in lemon-thyme pomegranate dressing. \$12.95  
*Add grilled chicken \$4; sautéed shrimp \$5*

**Kaleidoscope Peanut Kale Power Salad\*\*** Shredded kale, garbanzo beans, carrots, broccoli, red bell peppers, crushed peanuts, red cabbage, and peanut Dijon vinaigrette dressing. \$12.95 *Add grilled chicken \$4; sautéed shrimp \$5; avocado \$2*

## Classic Salads

Sometimes you can't improve on a classic...these time-honored salads feature your choice of the following housemade dressings: Ranch, Thousand Island, Blue Cheese, Balsamic-Basil Vinaigrette, Lemon-Thyme Pomegranate, or our newest, Peanut Vinaigrette.

**Cobb Salad\*** Romaine hearts, grilled chicken breast, crispy bacon, hard-boiled egg, fresh avocado, grape tomatoes, scallions, and crumbled blue cheese. \$14.95

**House Salad\*\*** Mixed greens, julienned carrots, poached pears, grape tomatoes, and housemade croutons. \$7.95  
*Add grilled chicken \$4; sautéed shrimp \$5; avocado \$2*

**Caesar Salad\*** Tender inner leaves of romaine hearts, tossed with our anchovy-redolent Caesar dressing, shaved parmesan cheese, grape tomatoes, and housemade croutons. \$8.95 *Add grilled chicken \$4; sautéed shrimp \$5; avocado \$2*

## Soup and Combos

**Soup** In addition to our classic Tomato Basil Soup, our chefs love to flex their creativity, so ask what they've got simmering on the stove for their “soup of the day.”  
Cup \$4.95 Bowl \$5.95

**Half Salad + Sandwich** 1/2 salad (choose Caesar or House) plus 1/2 sandwich (choose Ham & Pear Crisp, Grilled Cheese, or Ultimate BLT). \$12.95  
*Sorry, Cobb Salad not available in half size. Salad dressings: Ranch, Thousand Island, Blue Cheese, Balsamic-Basil Vinaigrette, Lemon-Thyme Pomegranate, or our newest, Peanut Vinaigrette.*

**Half Soup + Sandwich** Cup of soup (choose Soup of the Day or Tomato Basil) plus 1/2 sandwich (choose Ham & Pear Crisp, Ultimate BLT, or Grilled Cheese). \$12.95



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## JACKED UP Bloody Mary Bar & Champagne Mimosa Bar

**When Hell freezes over, pray it's this cool.**

During brunch on weekends, buy a ticket to take a trip down our icicle hallway with a massive 35-ft. selection of gourmet rim salts, specialty olives, cheeses, bacon, peppers, dozens of other garnishes, and 242 types of hot sauce.

Or make a magnificent **Mimosa** with five different juice options, fresh fruit, dried fruit, a whirlwind of colorful candies, and over a dozen housemade flavor syrups.

**Bloody Mary/Mimosa Bar open Saturdays and Sundays 9am–2pm**

**For brunch reservations, visit our Host Stand or hop online to [www.HellsKitchenInc.com](http://www.HellsKitchenInc.com)**

