Always marching to our own drum, we avoided the ubiquitous gray utility carts delivering food through downtown and instead, dreamed up a cheeky way to also share our fierce love of unique art. To create these badass Hell on Wheels Art Carts, we collaborated with Minneapolis artist David W. Cook, who has exhibited and sold his works to collectors in Minneapolis, Chicago, New York, and Los Angeles. David also co-authored Lemonade for the Lawnboy, a book based on his life and art, which then morphed into a delightful musical. In addition, he’s known across the country as “The Flower Bomber,” creating joyous pop-up Duck Tape flower installations that have wowed communities from coast to coast.

To enjoy more of David’s creativity, go to Facebook.com/david.cook.98499, or www.LawnBoyMusical.com. He can be reached at 612-916-8731 or Cooker1227@gmail.com.
### Sandwiches + Grilled Paninis

**Caprese Panini**
Fresh Mozzarella, basil, and tomato slices on grilled ciabatta bread with housemade pesto.
$11.95
Add grilled chicken breast $4; Add avocado $2.
Includes housemade pickles, choice of kettle chips or coleslaw, and chocolate fudge cookie.

**Ham + Pear Crisp Panini**
This version of our much-heralded, award-winning sandwich features slow-roasted ham, roasted pear, Swiss and Fontina cheese, and poached pears on spicy-sweet grilled ciabatta bread.
$11.95
Add grilled chicken breast $4; Add avocado $2; Add Swiss, Pepperjack, or Cheddar cheese $2.
Includes pickles, choice of kettle chips or coleslaw, and chocolate fudge cookie.

**Marinated Vegetable Panini**
Grilled asparagus, portobello mushrooms, squash, zucchini, red onion, and bell peppers marinated and served with housemade roasted red pepper hummus on grilled ciabatta bread.
$11.95
Add grilled chicken breast $4; Add avocado $2; Add Swiss, Pepperjack, or Cheddar cheese $2.
Includes pickles, choice of kettle chips or coleslaw, and chocolate fudge cookie.

**Shaved Prime Rib with Au Jus**
Slow-roasted prime rib on grilled ciabatta bun served cold with housemade horseradish sauce, red onions, arugula, and roasted garlic au jus on the side.
$11.95
Add Swiss, Pepperjack or Cheddar cheese $2; Add avocado $2; Add housemade pickles, choice of kettle chips or coleslaw, and chocolate fudge cookie.

**Bacon Avocado Chicken**
Grilled chicken breast, avocado, and thick bacon on grilled ciabatta bread with chipotle mayo.
$11.95
Add Swiss, Pepperjack or Cheddar cheese $2; Add extra avocado $2.
Includes lettuce, tomato, onion, housemade pickles, choice of kettle chips or coleslaw, and chocolate fudge cookie.

### Wheat Tortilla Wraps

**Chicken Caesar Salad Wrap**
Grilled chicken, romaine lettuce, shaved Parmesan cheese, grape tomatoes, and housemade anchovy-redolent Caesar dressing.
$11.95
Add grilled chicken breast $2; Includes housemade pickles, choice of kettle chips or coleslaw, and chocolate fudge cookie.

**Southwestern Quinoa Power Salad Wrap**
Romaine lettuce, grilled corn, black beans, diced peppadews, red onions, queso fresco, cilantro, quinoa, and honey BBQ ranch dressing.
$11.95
Add grilled chicken $2; Includes housemade pickles, choice of kettle chips or coleslaw, and chocolate fudge cookie.

**Kaleidoscope Peanut Kale Salad Wrap**
Shredded kale, garbanzo beans, carrots, broccoli, red bell peppers, crushed peanuts, red cabbage, and peanut Dijon vinaigrette dressing.
$11.95
Add grilled chicken $2; Includes housemade pickles, choice of kettle chips or coleslaw, and chocolate fudge cookie.

**Crack Power Salad Wrap**
Quinoa, millet, black beans, corn, spinach, almonds, avocado, Native-harvested wild rice, and lemon-thyme pomegranate dressing.
$12.95
Add grilled chicken breast $4; sautéed shrimp $5; bacon $3; extra avocado $2

**Thai Mango Peanut Crunch Salad Wrap**
Spring mesclun, red peppers, radishes, cilantro, cucumbers, scallions, snap peas, dried mango, red cabbage, peanuts, carrots, and spicy Thai peanut vinaigrette.
$12.95
Add grilled chicken breast $4; sautéed shrimp $5; avocado $2; bacon $3

**Kaleidoscope Peanut Kale Power Salad Wrap**
Shredded kale, garbanzo beans, carrots, broccoli, red bell peppers, crushed peanuts, red cabbage, and peanut Dijon vinaigrette dressing.
$12.95
Add grilled chicken breast $4; sautéed shrimp $5; avocado $2; bacon $3

### Hearty Salad Bowls

**Crack Power Salad**
An energy-packed salad with quinoa, millet, black beans, grilled corn, spinach, slivered almonds, avocado, Native-harvested wild rice, and lemon-thyme pomegranate dressing.
$12.95
Add grilled chicken breast $4; sautéed shrimp $5; bacon $3; extra avocado $2

**Thai Mango Peanut Crunch Salad**
Spring mesclun, red peppers, radishes, cilantro, cucumbers, scallions, snap peas, dried mango, red cabbage, peanuts, carrots, and spicy Thai peanut vinaigrette.
$12.95
Add grilled chicken breast $4; sautéed shrimp $5; avocado $2; bacon $3

**Cobb Salad**
Romaine hearts, grilled chicken breast, bacon, hard boiled egg, fresh avocado, grape tomatoes, scallions, and crumbled Blue cheese.
$14.95
Add extra avocado $2; extra bacon $3
Housemade dressings include Ranch, Thousand Island, Balsamic-Basil Vinaigrette, Bleu Cheese, Lemon-Thyme Pomegranate, and Peanut Vinaigrette.

**Southwestern Quinoa Power Salad**
Romaine lettuce, grilled corn, black beans, diced sweet peppadews, red onions, cilantro, queso fresco, quinoa, lime twist, and honey BBQ ranch dressing.
$12.95
Add grilled chicken breast $4; sautéed shrimp $5; avocado $2; bacon $3

**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 breast $4; sautéed shrimp $5; avocado $2; bacon $3

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*Vegetarian  *Gluten-free friendly (or can be prepared gluten-free friendly with minor omissions). Hell’s Kitchen is NOT a GF-certified facility.
HELL on WHEELS PLATTERS
Damn good food for pickup or Skyway delivery Preorder at HellsKitchenInc.com

SANDWICHES/WRAP PLATTER
Medium (10 half sandwiches or wraps of your choice) $49.99
Large (15 half sandwiches or wraps of your choice) $72.99

ROASTED VEGETABLE PLATTER
Seasonal roasted vegetables with red pepper hummus.
Small (12-20) $60  Med (20-30) $95  Lg (30-40) $145

FRUIT PLATTER
Assorted fresh, in-season fruit.
Small (12-20) $65  Med (20-30) $95  Lg (30-40) $145

CHIPS, COOKIES
Ultra-thin housemade Pancho Kettle Chips and bite size Salted Fudge Cookies featuring luscious Valrhona chocolate.

ARTISAN CHEESE BOARD
A variety of soft and hard cheeses from award-winning creameries paired with our own in-house jams, jellies, roasted nuts and baguette slices.

CHARCUTERIE BOARD
with Finocchiona, Prosciutto Crudo, Mortadella, and an assortment of brine-cured olives, Hell’s Kitchen mustard, and St. Paul’s Velvet Bees honey butter.