

Ready to order? Just hop online to www.HellsKitchenInc.com

PICKUP + DELIVERY HOURS:

Mon-Fri 10am to 2pm

SKYWAY DELIVERY:

We deliver via Art Carts anywhere in downtown Minneapolis with skyway access.

PICKUP DEADLINES:

For Pickup Orders of 1-4 boxed meals, order 90 minutes in advance.

For larger Pickup Orders, order 24 hours in advance. (Orders for Monday need to be received by 3pm Friday.)

DELIVERY DEADLINES:

For Delivery Orders, order 24 hours in advance (Orders for Monday need to be received by 3pm Friday.) Our minimum order size for delivery is 5 or more boxed meals or one platter.

MISSED OUR DEADLINE?

Call our catering team at 612-238-1431...while we can't make promises, we'll turn cartwheels to try and accommodate your needs.

YES! As time allows, we will be adding items from our regular Hell's Kitchen menu...stay tuned!

DELIVERY FEE 10% of food/beverage subtotal

SERVICE FEE In lieu of gratuity, a service fee to equal 10% of food/beverage subtotal will be added.

QUESTIONS? Email HellOnWheels@HellsKitchenInc.com or call our Catering Coordinator at 612-238-1431.



About Hell's Kitchen



In the heart of downtown Minneapolis, appropriately located in an art-filled underground lair, you'll discover Hell's Kitchen, a fiercely independent restaurant known for serving damn good food morning, noon and night.

Open since 2002, our locally-owned spot has won numerous "Best" awards as well as national recognition for comfort food hailed as "unique but not fancy, interesting but not fussy." Join us for breakfast, lunch, dinner, drinks, and a killer weekend brunch featuring our epic 35-ft. Bloody Mary/Mimosa bar.

"Rather than rave on, let us just say if you're in Minnesota and want to wow your tastebuds, go to Hell's Kitchen. It is inspired and inspiring." ~Jane & Michael Stern, NPR

Hell's Kitchen 80 S. 9th St. Mpls MN 55402 www.HellsKitchenInc.com 612-332-4700

Restaurant Hours: Weekend Brunch: Mon Zam-10pm Sat + Sun 7:30am-3pm7am-10pm Free live music: Weekends 10am-1pm Wed 7am-10pm 7am-10pm Fri + Sat dinner 6-9pm Bloody Mary/Mimosa Bar: 7am-11pm Fri 7:30am-11pm Sat + Sun 9am-2pm 7:30am-10pm Happy Hour Daily 3-6pm

About our Art Carts



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.

Made-from-scratch sandwiches, salads, wraps, pickles, cookies, and surprisingly addictive Pancho kettle chips.

Sandwiches + Grilled Paninis

Caprese Panini*

Fresh Mozzarella, basil, and tomato slices on grilled ciabatta 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 pit ham, melted Swiss and Fontina cheese, and poached pears on spicy-sweet arilled ciabatta bread. \$11.95 Includes housemade 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. \$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. Includes 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



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

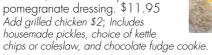
Add grilled chicken \$2; Includes housemade pickles, choice of kettle chips or coleslaw, and chocolate fudge cookie.

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.

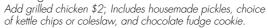
Crack Power Salad Wrap*

Quinoa, millet, black beans, corn, spinach, almonds, avocado, Native-harvested wild rice, and lemon-thyme pomegranate dressing. \$11.95 Add grilled chicken \$2; Includes housemade pickles, choice of kettle



Thai Mango Peanut Crunch Salad Wrap*

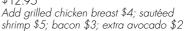
Spring mesclun, red peppers, radishes, cilantro, cucumbers, scallions, snap peas, red cabbage, dried mango, peanuts, carrots, and spicy Thai peanut vinaigrette dressina, \$11,95



Hearty Salad Bowls

Crack Power Salad**

An energy-packed salad with quinoa, millet, black beans, grilled corn, spinach, slivered almonds, avocado, Nativeharvested wild rice, and lemonthyme pomearanate dressina. \$12.95



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. \$1495

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, guinoa, 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





HELS CICAL HELLON WHEELS PLATTERS Damn good food for pickup or Skyway delivery Preorder at HellsKitchenInc.com

SANDWICHES/WRAP PLATTERMedium (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 La (30-40) \$145



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.



FRUIT PLATTERAssorted 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.



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.